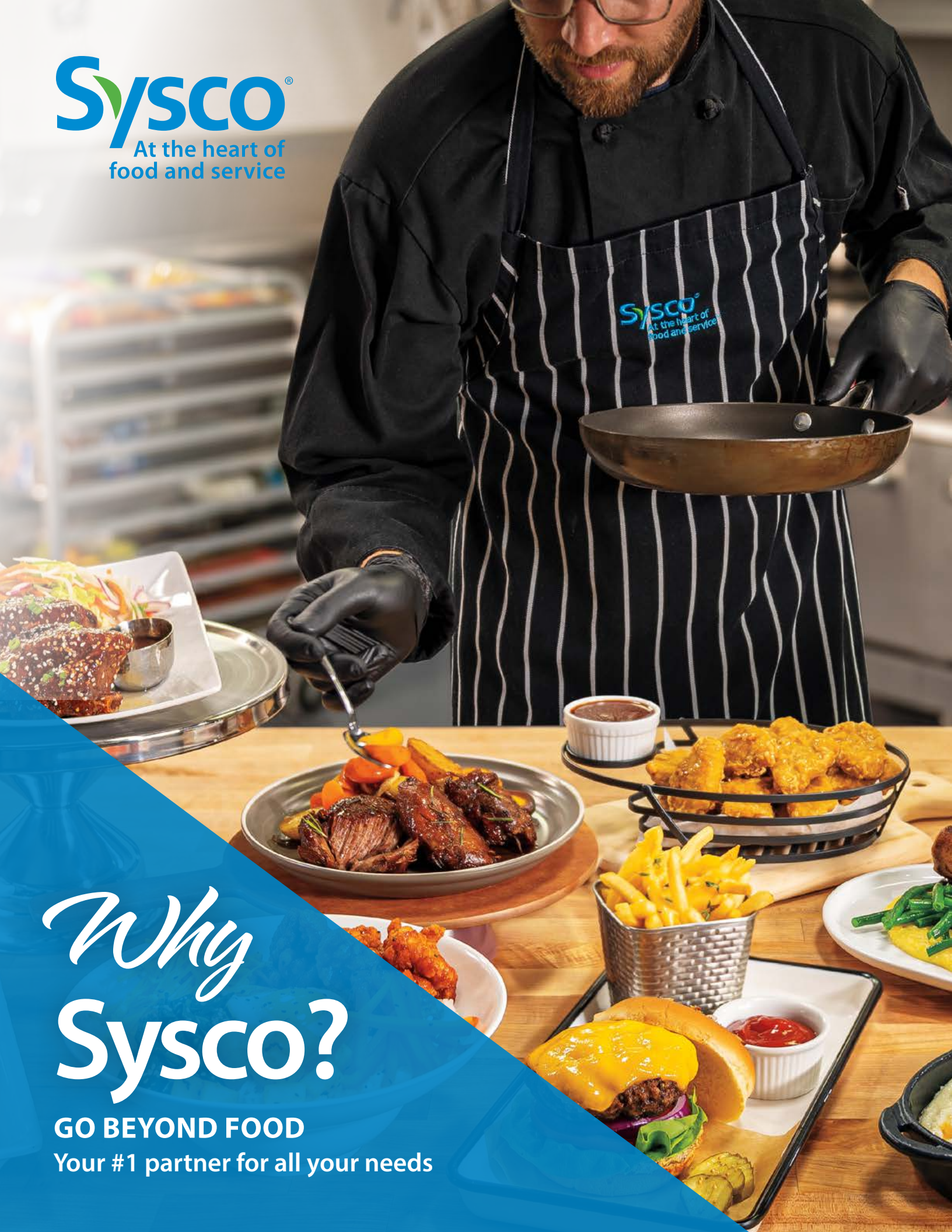


Sysco[®]
At the heart of
food and service



Why Sysco?

GO BEYOND FOOD

Your #1 partner for all your needs

Our Story

Sysco is the global leader in selling, marketing and distributing food and non-food products to restaurants, healthcare and educational facilities, lodging establishments and other customers around the world.

Fresh food and fresh ideas are at the heart of food and service. Sysco delivers exceptional produce, custom cuts of meat, high-quality seafood, and imported foods offering global flavors.

Our network of specialty suppliers pairs well with our culinary and business expertise. Sysco's unparalleled selection of innovative ingredients and cutting-edge products connects your business to the industry-leading distribution network - keeping you stocked with the freshest products, trends, and ideas.





CLICK HERE OR SCAN THE QR CODE TO WATCH:
DISCOVER SYSCO PRODUCTS AND SERVICES
A WHOLESALE FOOD DISTRIBUTOR LEADER





The Power of Partnership

The power of partnership means understanding your business needs and bringing you powerful solutions. Whether you're looking for training, food cost advantages, service ideas, or new additions to your menu, we have the products, services and expertise to fit your needs.



As the largest and most experienced food service provider in the industry, Sysco takes pride in delivering on-point products and solutions. An extensive network of growers, ranchers and producers, coupled with state-of-the art culinary expertise, enables us to provide the freshest foods, ideas and products that meet your specific needs. Our passion is for leading from the heart of service to help you grow your business.



Integrity

Committed to doing the right thing



Inclusiveness

Creating an open, diverse and respectful environment



Excellence

In everything we do



Teamwork

Working as one to help our customers succeed



Responsibility

To our customers, associates, shareholders and communities



COMMON FOCUS AREAS TO ENABLE GROWTH

Simplifying My Business

- Marketing & Promotions
- Gift Card Options
- Repeat Customers
- Financial Planning
- Supplies & Equipment
- Social Media Management & Online Presence
- POS System
- Safe Sanitization
- Maximizing Space (Indoor / Outdoor Dining)
- Market / Industry Trends
- Labor-Saving Options
- Alternative Dining Options (Online Ordering / Curbside / Ghost Kitchen / Delivery)
- Time Management
- Easy Ordering
- Easy Bill Pay
- Track My Delivery Truck

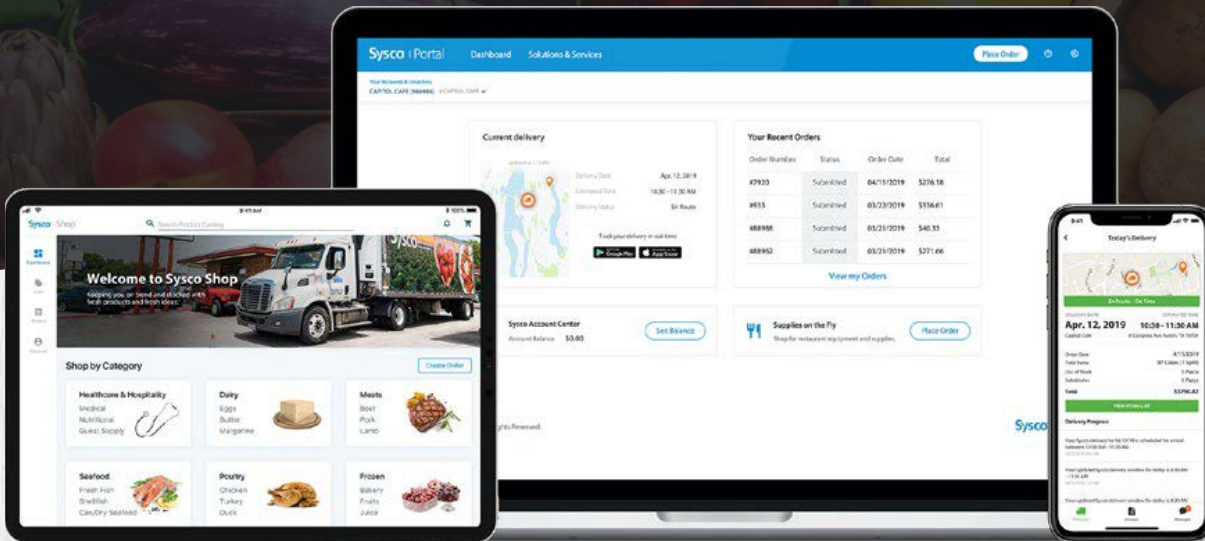
Maximizing My Menu

- Cost Effective Menus
- On-Trend Recipes & Ideas
- Menus (Engineering / Design)
- Food Costing & Menu Pricing
- Menu Analysis
- Locally Sourced Items & Vendors
- Specialty & Unique Items And Ingredients
- New / On-Trend Ingredients

Distributor Partnership

- Convenient Delivery Times/Service
- Product Quality & Consistency
- Business Responsibility / Sustainability
- Superior Technology

ONE LOGIN THREE APPLICATIONS



Sysco Portal

View your complete order, delivery, and billing information at a glance. Log into portal.sysco.com to get started



Sysco Shop

Explore Sysco's rich product catalog from your computer or mobile device. Log into shop.sysco.com or download the app



Sysco Delivery

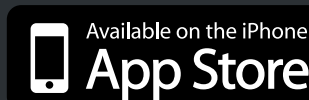
Receive alerts for all status changes to your delivery from your mobile device. Download the app



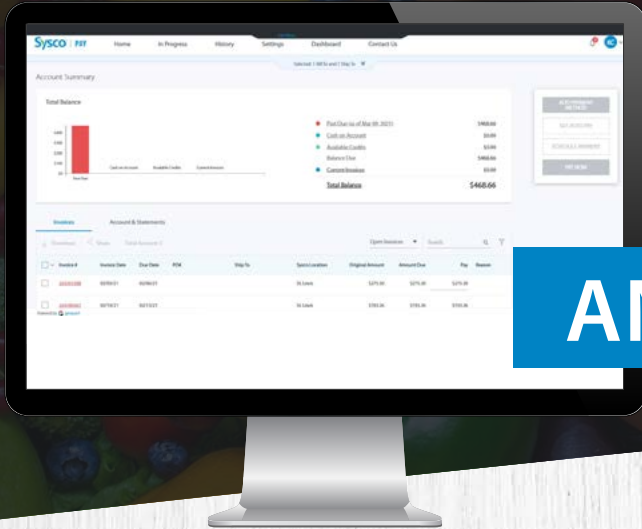
ORDER ANYTIME AND SIZE ORDER

(NO DELIVERY MINIMUMS)

*ON SCHEDULED DELIVERY DAYS



Log into all of Sysco's core applications using a single email and password. Explore the freedom to plan, purchase, and manage your culinary business from anywhere.



PAY ONLINE

ANYTIME, ANYWHERE

Put the Power of Managing Your Account in Your Hands



MANAGE

Simplified self-service portal for managing account balances with real-time updates.



VIEW

Access to signed delivery invoices, run "As of" statements and review historical account statements.



PAY

Schedule payments online, setup Auto Pay & make payments via mobile/email links through "Quick Pay".



SUBSCRIBE

Schedule to receive automatic emails for payment confirmations, account statements and signed invoices.



- ✓ NEW / ON-TREND ITEMS, RECIPES & IDEAS
- ✓ REPEAT CUSTOMERS
- ✓ ALTERNATIVE DINING OPTIONS
- ✓ LABOR-SAVING OPTIONS
- ✓ MAXIMIZING SPACE (INDOOR / OUTDOOR DINING)



Sysco Foodie Solutions Toolkits

Recipes & Restaurant Food Trends

Sign up to receive monthly updates. Get the latest recipes, food trends and more!

SyscoFoodie.com



Toolkits with Innovative Solutions to Drive Your Business.
We have thoughtfully curated resources with Foodie Solutions. Our featured toolkits will guide you through recommendations for how to generate additional revenue through concepts such as turning the tables, protecting your business, brunch meal kits, and more.



Scan or click to view all of our toolkits!



 Link to Sysco Shop

 Featured Brands

 Live Presentations

 Download Toolkits

 Download Recipe



BRINGING VIRTUAL EVENTS AND WEBINARS TO A COMPUTER NEAR YOU

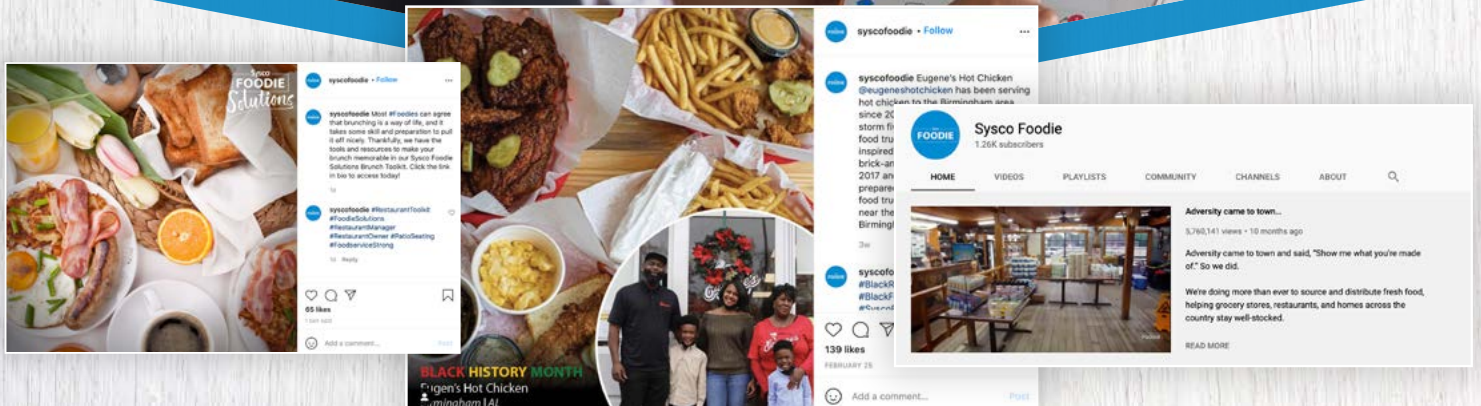
foodie.sysco.com/snapback/customer-webinars




Sysco
FOODIE

AT THE HEART OF FOOD & SERVICE™

Stay up-to-date
in the industry by
following our social
media channels.



Follow us:

 www.facebook.com/syscofoodie

 twitter.com/syscofoodie















 [instagram.com/syscofoodie](https://www.instagram.com/syscofoodie)

 [youtube.com/syscofoodie](https://www.youtube.com/syscofoodie)

Sysco Solutions Partners

Exclusive Offers for Sysco Customers

The Sysco Solutions Partnership program features best-in-class companies to make sure you have the right tools to optimize your business and increase traffic. Our holistic collection of offerings encompasses specialized services, technology, tools, and personalized consultations designed to make you more efficient, increase your profits, and make it easier for you to manage your operations.

PAYROLL AND HR SOLUTIONS 	RESTAURANT MANAGEMENT, SCHEDULING INVENTORY, TEAM COMMUNICATION 	MOBILE MARKETING & ADVERTISING 	DIGITAL MARKETING 
COOKING OIL REMOVAL 	GEODESIC DOME SOLUTIONS 	TEAM TRAINING, E-LEARNING 	GIFT CARD SOLUTIONS 
EQUIPMENT RENTAL 	FRANCHISE CONSULTING SERVICES 	DIGITAL LOYALTY PROGRAM 	EMAIL MARKETING, SOCIAL MEDIA MANAGEMENT 
RESTAURANT MANAGEMENT, POINT-OF-SALE PLATFORM 	CARBON DIOXIDE PROVIDER 	WEBSITE CREATION, ONLINE ORDERING, SOCIAL MEDIA MANAGEMENT 	GEODESIC DOME SOLUTIONS 
WEBSITE CREATION, ONLINE ORDERING 	ALL SEASON DINING SOLUTIONS 	ONLINE ORDERING, CONTACTLESS MENU SOLUTION 	SECRET SHOPPER, TEAM TRAINING 
MUSIC SOLUTIONS 	CLIMATE CONTROL SERVICES, EQUIPMENT RENTAL 	ONLINE ORDERING, FOOD DELIVERY 	VIRTUAL CONCEPTS 





Sysco Market Corner

Sysco Market Corner is a weekly report covering key commodity outlooks to keep you informed and support you in managing your business. Reports are produced every Friday.

Published: March 17th 2021

Sysco
At the heart of food and service

MARKET CORNER

Ingredients for your Success

Poultry
Whole birds are slightly down. Breasts were steady. Wings were flat but with very strong demand. Jumbo and small tenders were steady. The back half of the bird was up based on increased export demand.

Pork
Harvest numbers continue to be reduced with the rising feed cost. Butts are still seeing putting upward pressure on boxed pork prices. Butts are still seeing strong demand from retail and foodservice alike. Markets continue to see much tighter supplies. Do not look for this market to let up anytime soon as demand continues to remain strong.

Grains / Oil
Soybean oil cash values have risen dramatically this past week, driven by tight supply and an increase in both foodservice and biofuel demand. Corn is moving higher along with soy as seed values continue to increase. Palm had a slight decrease, but quickly turned back to trend higher with poor production numbers.

Dairy
Both of the cheese markets increased week over week. The butter market increased by 50.02/50 weeks over week. All shell egg sizes have increased by 50.02/50 over the past week.

Seafood
Domestic brown and white U/12 headless shrimp are very limited in supply. Please consider U/12 as the viable alternative. Domestic PUDs 110-1300 are very scarce, consider one size larger or smaller. Cold water and warm water lobster are in limited supply. Domestic catfish production remains tight to supply.

Beef
Overall the market tone continues to soften as retail and foodservice buyers appear to focus more on immediate needs. Middle weights, ends, and grinds all continue to trend water. Select and No Roll graded products are very difficult to procure, while Prime, CAB and Choice are more readily available.

Hot News
Poultry
Wing demand continues to be high with availability is scarce and prices continue to rise. Demand is expected to continue through March as wings continue to be hot commodity in both food service and retail.
Seafood
Portico Pilsener Oysters (SUPC 7115828) have finished and are available through Prestige Oysters.
Grains / Oil
Commodity soybean oil, mayonaisse, margarine and Canola to all move higher again. With the tightness regarding soybean availability and increased demand from consumers and biofuels don't expect these markets to come down soon.

► To learn more contact your local marketing associate. Market Corner produce information reflects both US and Canadian markets. All other commodity information is based on US market data only.

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Published: March 3rd 2021

Sysco
At the heart of food and service

MARKET CORNER

Ingredients for your Success

Calliflower-Alert
Market remains very active as yields have decreased on the remaining supply out of the desert growing regions and the crop gets ready to transition back to the Salinas Valley. Quality and condition is mostly fair to good with occasional dirt spots, clean jacket with occasional Broccoli.
Supplies remain unsettled on commodity and value-added packs. Market continues to strengthen each week as we finish out the Yuma Season and move back to the Salinas Valley. Quality and condition is mostly fair to good with dehydration and brown bead observed in desert origin product.
Celery
The market is steady with supplies coming out of CA, MX and FL. Mostly good quality. Probably because of nice weather. Under sizing may creep up in the near future.
Lemons / Limes/Oranges
Lemons-Alert Demand is improving due to the Lenten season. Supplies are good.
Oranges- demand is steady. Supplies are good. Quality is good with good color and sugar.
Limes-Alert With rain chances picking up towards the end of this week, supplies are expected to be tight going into next week. Utilization is also a factor due to rains and high humidity. Peeking on 150/1100, combo grade with old crop and 230/250s from new crop. Medium sizes will continue to be tight and higher priced.
Mushrooms-
Supplies have been impacted by the lack of labor available to harvest all needed production due to sourcing challenges on competing components. Expect possible disruptions as suppliers work through the current labor and supply challenges.
Mixed Berries-Alert
Raspberries and Blackberries: The market remains challenged with less than needed overall supplies on mixed berries. Blueberries are more active this week as supplies have started to be repaired.
Strawberries-Alert
Due to rain and hail event in the Oxnard CA growing region, harvest forecast was reduced by a range of 10% - 20% for some growers and as high as 60% for others due to damage on the plants, flower and green fruit. Demand is expected to increase for the Easter Holiday and supplies are expected to be tight for the next 2 weeks. Supplies from Florida and Mexico continue to decline as their seasons start to come to an end. Salinas and Watsonville CA production is targeted to start the first week of April.
Leaf and Lettuce-
Decent supplies of leaf and lettuce are available. Stronger markets are being seen on iceberg and romaine for this week. Expect markets to start to be more unsettled as we move towards the transition from the desert growing region back to the Salinas Valley. Iceberg: currently fair to good with occasional discoloration, remain outer leaf ice damage, some misshapen, dust, light green color. Leaf: remains mostly good, insects (aphids) creeping up in certain mix/ocimates, discoloration, and excessive dust. Romaine: fair, epidemial peaking, mid-row, and excessive cupping have ramped up, while excessive dust remains a main concern.
Peppers-
Florida green bell shorter supply, demand strong, quality good and market higher. Red and yellow bells shorter supply and market higher. Mexico good supplies on green, red and yellow bells with moderate demand.
Onions-
Pile and cherry markets continue to strengthen due to low availability both east and west. Roma and round markets remain unchanged. Markets are expected to remain flat for the coming weeks.



Sysco Traditional Brands

Sysco lives at the heart of food and service. With every product, and every delivery, we demonstrate our passionate commitment to the success of every customer, supplier, community and partner. To support this mission, we routinely evaluate our services and develop solutions to meet our customers' diverse needs.



— Sysco® — Reliance

Sysco Reliance is there for foodservice operators, offering competitively priced products that meet all regulatory standards — and Sysco standards for quality and food safety. A great value for the price, Reliance products are more consistent than other economy labels and provide a lower-cost option for all types of applications.



With Sysco, quality is assured. Our QA team consists of approximately 196 full-time corporate associates and 35 contracted inspectors dedicated to quality assurance. Through ongoing plant audits, inspections, and product evaluations, the QA team fulfills Sysco's vision of being our customers' most valued and trusted business partner by delivering products that meet the most stringent safety, reliability and quality standards. Our quality assurance program has a global presence, with products sourced from 40 countries worldwide.

— Sysco® — Classic

The Sysco Classic brand family includes an extensive selection, from pantry staples and fresh and frozen foods to prepared products and hundreds of other options. Sysco Classic brings the quality businesses crave and the range of choices customers demand under one brand, and delivers them both to you!

— Sysco® — Imperial

The Sysco Imperial brand represents the very best the foodservice industry has to offer. Carefully crafted to Sysco's exacting specifications, the quality of Sysco Imperial's ingredients stand out in the industry. Sourced from around the world, they offer premium performance and exceptional value.

— Sysco® — Supreme

Truly superior, the Sysco Supreme brand encompasses elite products, differentiated by the high quality of their ingredients, packaging and applications, and the uniqueness of their formulations. These products are guaranteed to enhance any menu or dish with their unmatched flavor and quality.



Sysco Brand Family

The Sysco Brand products compare favorably with other leading foodservice products and are backed by Sysco's best-in-class quality assurance guarantee.



For the traditionalist or the modern culinary craftsman, Arrezzo offers Italian staples that will enhance and transform any menu with robust flavors inspired by the very best of Italy.



For any operator that wants fresh-baked flavors with the convenience of par-baked, Baker's Source provides a broad selection of products to help create and serve signature baked goods.



Block & Barrel offers a delicious array of deli-style selections for both the front and back of house, catering to each customer's individual tastes—from the simplest of sandwiches to complex signature creations.



Pride in Craftmanship. Our reputation was built on quality beef. This has allowed us to expand into other areas—poultry, veal, lamb, pork, and game—while continuing to provide the absolute best in safety, quality and value. Our Mission: to source, age, cut and deliver top-quality meat products to our customers with exceptional service.



For customers focused on providing consistently sized portions with great taste, Butcher's Block offers a breadth of quality meats, both fresh and frozen, for the best dining experience, every time.



Casa Solana allows chefs across the culinary spectrum to infuse Mexican-inspired flavors to traditional and contemporary cuisines.



For those who value the time-honored tradition of handcrafted coffee and tea, Citavo offers a quality assortment of carefully selected coffee beans and tea leaves sourced from around the world, delivered to your door.



Recycle, and Renew—Sysco Earth Plus delivers affordable, planet-friendly, everyday essentials that are good for your business while reducing your environmental footprint.



Fire River Farms is the clear choice for kitchens seeking consistent product performance and uncompromised quality assurance of ground beef.



House Recipe offers familiar flavors everyone knows and loves in consumer-facing, table-top and portion-controlled packages.



Jade Mountain offers ingredients and fully prepared items for any operator to add Asian-inspired fusion to their menu.



Sysco/FreshPoint® Natural produce is grown, packed, processed and shipped from the source with specifications exceeding U.S. #1 Quality Grade Standards.



Sysco Pica y Salpica offers quality products to customers looking to deliver culture-rich food experiences and spread the flavors of authentic Hispanic cuisine.



Operators focused on quality seafood with a respect for the environment trust Portico to deliver seafood sourced with integrity.



Using traditional cheese expertise combined with genuine pizza applications, California-made Riserva excels in taste, stretch and consistency.



For mindful operators, Sysco Simply satisfies dietary and lifestyle preferences with trusted, innovative, and versatile products.



For customers who value the role dairy plays in their overall success, Wholesome Farms provides nourishing and consistent dairy ingredients.





Sysco Specialty Companies

Sysco has many specialty companies that focus on meat, seafood, produce and gourmet items to assist you in the day-to-day operations of your business. Whether you need food, supplies, equipment, or services, we deliver quality and consistency.



Buckhead Meat and Newport Meat companies are some of the industry's largest and most reputable meat purveyors, supplying proteins of the highest standards to the Buckhead Pride and Newport Pride brands and to Sysco customers daily.

[CLICK FOR MORE INFO](#)



Sysco Fresh Local Seafood Companies

Wherever you are in the mainland United States, we can deliver you fresh seafood from one of our regional specialty seafood companies. Contact your local Sysco to learn about the options available in your area.

[CLICK FOR MORE INFO](#)



North America's largest wholly owned and operated foodservice produce distributor, offering everything from staple fruits and vegetables to regional and local specialties. Our produce is grown, packed, processed and shipped from the source, exceeding U.S. #1 Quality Grade Standards.

[CLICK FOR MORE INFO](#)



European Imports, Inc. offers foodservice professionals and retail stores an extensive variety of products from around the world. European Imports offers innovative, high-quality sweet and savory items as well as local specialty items.

[CLICK FOR MORE INFO](#)



Exclusively for Sysco customers, Supplies on the Fly is the ultimate 24/7 online source for more than 170,000 foodservice products, including heavy equipment, kitchen supplies, specialty food, pantry staples, and more.

[CLICK FOR MORE INFO](#)



Guest Supply is an industry leader in hospitality supplies, serving the world's top hotel chains and independent properties. We offer over 30,000 quality products, including bath and bed linens, personal care amenities, guest room accessories, housekeeping supplies, small appliances, furniture, fixtures, equipment, and more.

[CLICK FOR MORE INFO](#)





OVER 170,000

UNIQUE PRODUCTS

Exclusively for Sysco customers, SuppliesOnTheFly.com is the ultimate 24/7 online source for foodservice products, including heavy equipment, kitchen supplies, specialty food, pantry staples and more.

SuppliesOnTheFly.com offers daily and weekly specials, bulk discounts on the products you use most, free shipping on hundreds of products, and real-time phone and email support from product experts. Fast check out and easy Sysco invoice billing, makes it easy to quickly get what you need to keep your operation running smoothly.

- **Open 24/7/365**
- **Outstanding Customer Service**
- **Easy Accounting with Sysco Billing**
- **Faster Shopping Experience**
- **Huge Product Selection**
- **Competitive Prices**
- **Great Promotions**
- **Quickly Search and Compare**
- **Simple Order Tracking**
- **Secure Shopping**

Activate your account to shop the largest selection of restaurant essentials anywhere.

suppliesonthefly.com



If you have questions, we're always here to help!
(866) 792-4793 | help@suppliesonthe-fly.com

supplies
onthefly.com
a Sysco company



CUTTING EDGE SOLUTIONS

Fresh ideas and innovation
**EXCLUSIVELY AVAILABLE
TO SYSCO CUSTOMERS**



An Edge Above the Rest

Whether you are preparing comforting classic dishes or award-winning creations, Sysco is with you every step of the way. We proudly provide our customers with Cutting Edge Solutions to help you run your kitchen with confidence and succeed in this constantly evolving industry. Our Cutting Edge Solutions are sourced from leading and up-and-coming suppliers at the forefront of innovation. From better-for-you ingredients to labor-saving products, Cutting Edge Solutions can help you update your menu and delight guests with exciting flavors and items. These Cutting Edge Solutions present new profit opportunities for your business to give you an edge above your competition.

On-Trend Flavors

Spark new interest in your menu with chef-tested, on-trend ingredients that help you create unique signature dishes.

Customer Satisfaction

Satisfy your customers' changing dietary preferences with better-for-you products that complement your menu.

Profitable Solutions

Save valuable time and labor with versatile products that can help you achieve operational excellence and maximize your profitability.





EUROPEAN
— IMPORTS —
a Sysco company

Make an impression that is
unforgettable.

From imported and domestic specialty cheese, exotic fresh meat and game, salami, pate, chocolate, par-baked bread, pastry ingredients, non-alcoholic beverages, and a diversified selection of shelf-stable goods such as oil, vinegar, cookies, pasta, and much more.

Sysco International Specialties travels the globe to bring you the very best in Specialty Food products. From the exotic spices of Asia to the rich taste of Belgian Chocolate, Sysco International Specialties offers a wide range of ethnic and classic specialty food products. All of our Sysco Branded International products are Quality Assured to the highest standards to ensure that you will always receive consistent, high quality foods.





Get the Service and Protection of Two Trusted Experts

24/7 Online Resource

Sysco and Ecolab work together to make lives easier through Keystone™, a complete cleaning, sanitation and food safety program that helps secure your reputation. The shared dedication to customer experience, paired with years of expertise, delivers exceptional results that make business more successful.

CLEANER, SAFER, AND HEALTHIER. EVERY DAY.



Protecting your businesses with cleaner and safer operations.



Ensuring exceptional results that satisfy every need.



Helping you achieve better business results at a lower total cost.



Reducing waste and conserving water to sustain natural resources.

1

Quickly access Keystone and Reliance product information and news

2

View or download brochures, wall charts, SDS, videos and more

3

Use the Solutions Selector to find the right product to meet your needs

4

See what Sysco customers are saying about Keystone



- ✓ LOCALLY-SOURCED ITEMS / VENDORS
- ✓ NEW / ON-TREND ITEMS, RECIPES & IDEAS
- ✓ FINANCIAL PLANNING
- ✓ FOOD COSTING / MENU PRICING
- ✓ MENU ANALYSIS
- ✓ COST EFFECTIVE MENUS
- ✓ MARKETING & PROMOTIONS
- ✓ SOCIAL MEDIA ASSESSMENT
- ✓ TIME MANAGEMENT
- ✓ LABOR-SAVING OPTIONS

You're invited!

Sysco is committed to the success of our customers.

Sysco's team of experts offer customers in-depth consultations that cover everything from understanding P&L Statements to developing new Menu Solutions.



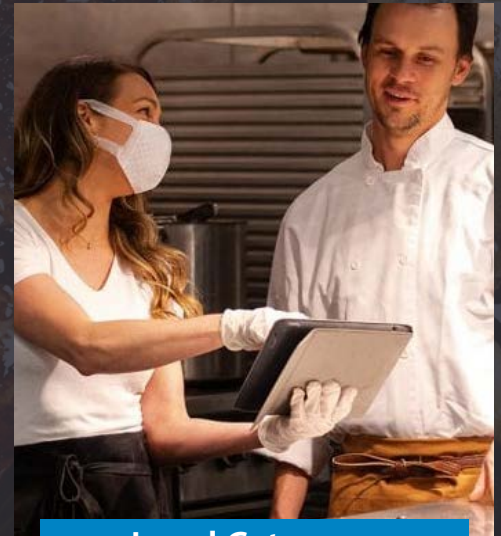
Virtual Business Consultations

Join us for a unique virtual experience as we partner with you to help create new & exciting profit generating opportunities.



Culinary Consultations

Sysco's local chefs are available to test new menu items, sample new products, review current trends and more! Join us in our test kitchen today!



Local Category Specialists

Specialists provide expert product guidance and are available to visit your location, meet virtually, or meet at our on-site kitchens.

Our goal is to create a profitable and supportive partnership between you and Sysco by reviewing your business goals regularly, assisting you with increasing your profitability, and creating new and exciting profit generating opportunities.



DRIVE TRAFFIC

- Develop a Targeted Marketing Plan
- Create a Social Media Strategy
- Operate a Customer Loyalty Program
- Consultations for off-premise dining solutions
- Promote Your Business through Community Partnerships



INCREASE EFFICIENCY

- Provide Menu Analysis Solutions
- Food Cost Control / Portion Management
- Implement or Update Back of the House Systems
- Food Cost Inflation Action Plan
- Provide Solutions around Inventory Management



GROW PROFITS

- Utilize Menu Design & Engineering for a Profitable Menu
- Implement a Staff Training Program
- Putting your P&L to Work
- Culinary Menu Consulting
- Menu Trend, Revenue Generating Ideas and New Product Suggestions

Contact your Sysco Sales Consultant to make your reservation today!

Sysco | MARKETING SERVICES

Concierge is here to help.

Curbside Takeout & Delivery Available!
Daily 8am – 10pm
We appreciate our customers and thank you for your support!

Join us on the deck!
Outdoor Dining Available

Open Daily 8am-10pm
1.800.380.6348 | mainstreetcafe.com

We appreciate our customers and thank you for your support!
We care about your well-being and adhere to all recommended safety and sanitation guidelines.

MAIN STREET CAFE

Sysco Marketing Services will help you reimagine your business with the steps to boost your *success!*

As you evaluate your business and expanded services, it's important that you strategize your menu and marketing plan. This includes current safety and social standards, the power of an online and social media presence, and the creativity and resilience of your team!

Our team of associates is available to assist you.

- Streamline your operation – smarter, faster, better!
- Rethink your business and expand your services
- Reconfigure your space and implement safety protocols
- Connect with service partners to setup a website, online ordering, and delivery services
- Understand your local, state, and federal guidelines
- Communicate with your customers
- Access helpful tools, such as Sysco | Studio

Let's partner to create your menus and marketing.

- Menus for dine-in, carryout, and delivery
- Marketing for expanded services
- Signage to promote safety and sanitation protocol
- Consultation for social media messaging and server training

Café Appetizers

Buffalo Stuffed Mushrooms
Spicy buffalo sausage, Parmesan cream cheese stuffed in fresh mushrooms topped in a golden butter for a taste like no other! - \$5.99

Beer Battered Onion Rings
Crappy onion rings battered in our special beer and drenched with cheddar ranch. - \$5.99

Steak Tips
Tender pieces of steak marinated in our special sauce and seasonings. Served with our own portobello fries and ranch dressing. 1/2 Order - \$5.99 | Full Order - \$8.99

Potato Skins
Four generous deep-fried potato skins topped with melted cheddar cheese and craggy bacon. Served with sour cream - 7.99

Asian Shrimp
Eight large battered shrimp served with crisp noodles, Asian slaw and tossed in Thai sauce topped with shredded carrots - \$9.99

Salads & Soups

Asian Chicken Salad
Mixed lettuce, mandarin oranges, thinly sliced red onion, crunchy Cheddar noodles, and half portion shredded chicken served with Asian flavored dressing of chicken and tossed in Thai sauce dressing on the side - \$5.99

Chef Salad
Stacked fresh baked egg, turkey, ham, red onion, tomato, cucumber and shredded cheese with choice of dressing - \$9.99

Joe's Vegetarian

Pasta Primavera
Sautéed fresh mushrooms, onion, red and green pepper, tomato in a creamy Alfredo sauce - \$14.99

Vegetarian Flatbread
Grilled flatbread, fresh basil, tomatoes, onions, pepper jack cheese and pesto. Served with baby red potatoes and colcannon - \$9.99

Stuffed Portobello Mushroom
Fresh sliced tomato, pesto and mozzarella cheese stuffed in a portobello mushroom, baked in a golden brown and served on flatbread topped with baby red potatoes and colcannon - \$11.99

Your menu is a reflection of you... your kitchen, your service and your quality. Does your menu tell your story? Does it tell your story in a profitable way?

For our *concierge* service, call 1-800-380-6348 or email info@syscomarketingservices.com

For more information about how Sysco can support your business please go to syscomenuservices.com



Sysco
At the heart of food and service

Sysco | Studio 



Engineered for success

Successful menus begin with Sysco Studio

As an all-inclusive marketing platform, Sysco Studio takes the guesswork out of creating profitable menus by simplifying the process of menu engineering, recipe management and menu design by combining it into one seamless user-friendly tool.






Engineer your menu for maximum profits

Sysco Studio's state-of-the-art system helps you to understand individual menu items' profitability and popularity, allowing you to make strategic decisions about your menu so you never lose out on profits.

At Sysco, your success is our top priority. From menu design and engineering to cost-control and item management, we give you the innovative marketing tools and personalized service you need to reach your business potential. Sysco Studio: *Craft your menu. Build your brand.*

BUILD YOUR FOUNDATION

By breaking down individual menu items and understating their performance, you can create a more engaging menu that brings in more customers and profits.

-  Use guest demand and gross profit to determine your menu mix.
-  Determine item price and recipe cost using the menu analysis recipe builder.
-  Track menu item sales from month-to-month and look for trends and successes.
-  Evaluate menu item profitability and explore what-if scenarios to determine potential profits.
-  Adjust menu prices to help offset wage increases with our labor calculator.



login at syscostudio.com

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food and service



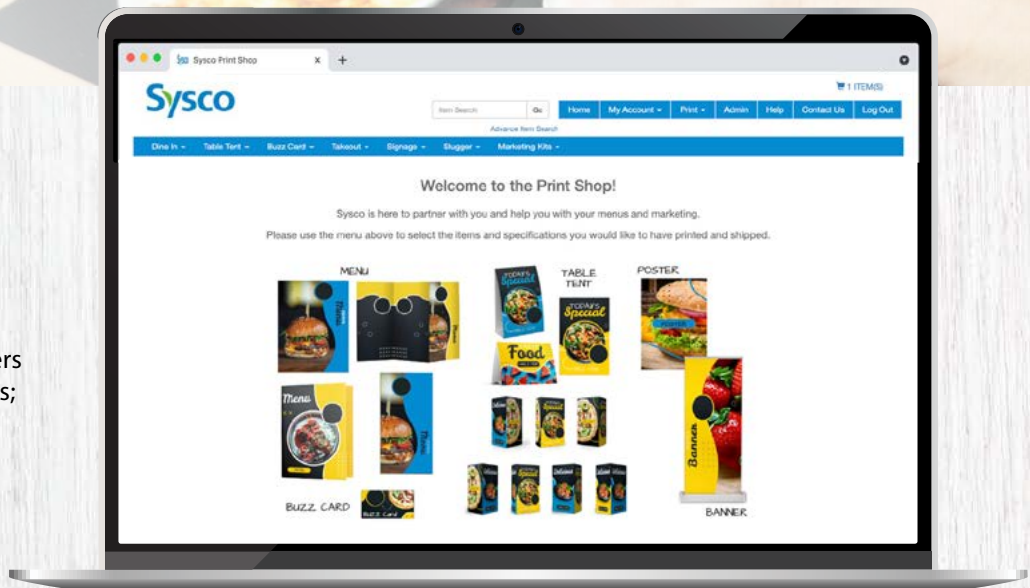
INTRODUCING SYSCO'S NEW ONLINE PRINT PORTAL!

The **Sysco Print Shop** provides print services for all your menu and marketing needs.

Our new print portal allows Sysco customers to directly upload and pay for print services; includes everything from menus and table tents, to window clings and banners.

Need something different?

You also have the ability to request a custom quote through the portal.



4 Reasons to Try

- 1 **Value**
Pre-negotiated rates for savings on every product.
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LABOR COST CALCULATOR

As your partner, Sysco has provided a Labor Cost Calculator within Sysco Studio to make it easier for you to understand the full scope of your costs. As one of your biggest expenses, labor cost is an essential metric to track and should be considered when reviewing your overall profit picture.



Sysco Labor Cost Calculator

1. Add your company's information in the orange cells. Do not edit white cells.
 2. Complete a line for each hourly employee in the "Hourly Staff" section and each salaried employee in the "Salaried Staff" section. Don't forget to include Vacation or PTO hours.
 3. Optional: Add Additional Expenses (Hourly, Hourly + Travel, etc.) to each employee line item. Use the Additional Expense Calculator to determine how payroll rates per employee affect.
 4. Select "Proposed" hourly Expense" to view affected staff member. Another "F" due to increase in Hourly Wage or other voluntary adjustments.

Weekly Revenue

Average Weekly Revenue: \$0.00

Additional Expense Calculator

Select the appropriate employee Additional Expenses by menu item type. Monthly sales items into the Additional Expenses columns in Staff grid.

Hourly Staff Additional Expenses

Meal: \$0.00
 Prop. Fee: \$0.00
 Travel: \$0.00
 Total Additional Expense: \$0.00

Salaried Staff Additional Expenses

Meal: \$0.00
 Prop. Fee: \$0.00
 Travel: \$0.00
 Total Additional Expense: \$0.00

Hourly Staff

Hourly Staff	Hours Worked (Week)	Off Hours	Hourly Wage	Additional Expense	Hourly Labor Cost	Proposed Hourly Wage	Additional Expense	Proposed Hourly Labor Cost
Person 1	0	0	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
Person 2	0	0	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
Person 3	0	0	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
Person 4	0	0	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
Person 5	0	0	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
Person 6	0	0	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
Person 7	0	0	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
Person 8	0	0	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
Person 9	0	0	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
Person 10	0	0	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
Person 11	0	0	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
Person 12	0	0	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
Person 13	0	0	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
Person 14	0	0	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
Person 15	0	0	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
Person 16	0	0	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
Person 17	0	0	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
Person 18	0	0	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
Person 19	0	0	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
Person 20	0	0	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
Person 21	0	0	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
Person 22	0	0	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
Person 23	0	0	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
Person 24	0	0	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
Person 25	0	0	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
Person 26	0	0	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
Person 27	0	0	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
Person 28	0	0	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
Person 29	0	0	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
Person 30	0	0	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
Weekly Total	0	0	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00

Weekly Labor Cost Summary

	Current	Proposed
Labor Cost	\$0.00	\$0.00
Weekly Revenue	\$0.00	\$0.00
Labor Cost Percentage	0%	0%

Wage Increase Scenario

	Current	Proposed
Labor Cost	\$0.00	\$0.00
Weekly Revenue	\$0.00	\$0.00
Labor Cost Percentage	0%	0%

UTILIZING THE LABOR COST CALCULATOR IS POWERFUL AND INFORMATIVE.

For each staff member, enter the appropriate labor information, including hourly wage or annual salary, and hours worked. Based on your data, the Labor Cost Calculator will automatically factor your Total Labor Cost.

LABOR COST PERCENTAGE IS KEY TO UNDERSTANDING YOUR OPERATION.

By entering your Weekly Revenue, your Labor Cost Percentage is automatically calculated. Although percentage of labor costs varies from restaurant to restaurant, most operators look to have a labor cost percentage between 25%-35% of sales. Here are a few guidelines depending on your service style:

- 25% Quick Service**
- 25-30% Casual Dining**
based on the menu and methods of service
- 30-35% Fine Dining**
based on in-house food production and service components

LEVERAGING YOUR MENU TO OFFSET LABOR COSTS IS ESSENTIAL TO MAXIMIZING YOUR PROFIT.

With this essential data now in hand, it's time to turn your attention to your menu item pricing. The Wage Increase Scenario in the Labor Cost Calculator can assist you to determine the value of menu price adjustments needed to overcome potential profit loss.

Access this tool today at SyscoStudio.com, by using your Sysco Portal username and password.

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Sysco
At the heart of
food and service



Supplier Diversity

Sysco Supplier Diversity is a sizable and growing portion of our business which strives to build relationships and develop business opportunities with qualified Minority and Woman-Owned Business Enterprises (MWBE). Partnering with MWBE suppliers enhances product assortment and services for our customers and meets the changing demands of foodservice operators.

Benefits for suppliers selected to participate includes mentorship, brand exposure, access to national and international supply chain capabilities, and a partnership with the largest foodservice distributor in the U.S.



Sysco's suppliers are an integral part of our success, and we value our partnership to the highest degree. We rely on our suppliers to provide industry experience, insights, and capabilities needed to deliver value-add products and services that reflect the diversity of our customer base.

SUPPLIER QUALIFICATIONS

Suppliers should meet the following qualifiers before registering with Sysco Supplier Diversity:

- Certified through one of our preferred third-party certification agencies
- 51% U.S. owned and operated by a woman or minority group
- Suppliers must provide certification and liability insurance

MENTORSHIP PROGRAM

Sysco has developed the Supplier Mentorship Program as a part of our continued efforts to enhance Supplier Diversity. The program's purpose is designed to aid MWBE suppliers in navigating through Sysco and learning the best practices for engaging with the organization. The goal of the program is to assist diverse suppliers with building capabilities that stimulate mutual and beneficial economic growth and develop a long lasting partnership with Sysco.

ANNUAL HERITAGE AWARD

To show our appreciation, Sysco bestows the Heritage Supplier Diversity Award to the top MWBE suppliers who demonstrate excellence in the following areas:

- Sales Growth
- Promotional Support
- Innovation
- Administrative Efficiencies



A Sustainable Commitment

Recognizing that sourcing best practices can help provide our customers with the best quality, nutrition and service, at lowest total cost, Sysco works with providers across the globe to conduct business responsibly and sustainability. We want to realize a benefit to our shared environment, promote economic fairness and serve society. As the largest global distributor of food and related products, Sysco has significant opportunity to effect change. Sysco's sustainability path has taken us from our supplier's fields to our customers' tables as we seek ways to influence the entire foodservice life cycle. From advocating for low impact farming methods to using hybrid diesel delivery trucks to providing biodegradable takeout containers, we strive to do what is right for our customers, our business, and our planet.

Social Responsibility







As the world's largest food distributor, Sysco knows about getting food to people, and not just in restaurants. We've partnered with a variety of charitable organizations over the years, including agencies working to end hunger in communities where we live and work. Nourishing Neighbors is an endeavor that directs Sysco's charitable donations primarily to agencies working to provide healthy, nutritious food where it's needed i.e. food banks, youth after-school and weekend food programs, and meal delivers to seniors. The unfortunate reality is that millions of people in the United States – children, families and seniors – live with food insecurity. With Nourishing Neighbors, our U.S. Broadline companies commit a portion of Sysco Brand local sales to partner with local organizations to fight hunger, one meal at a time. Our goal is to position 75% of charitable giving and volunteerism in the hunger and feeding space.





Thank You

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