



CREATIVE
MENU
SOLUTIONS

CROSS-UTILIZATION

Strategies for your operation

Developing creative ideas for utilizing ingredients in multiple menu applications to limit waste and improve food cost.

Utilizing ingredients in multiple menu applications has many benefits to restaurant operators. Primary among these is that the item is less likely to go to waste, especially if it is perishable. It also allows for better inventory management, product consistency, and streamlined kitchen operations.

Whether you are looking for a way to use some leftover pork loin or another application for wild rice, our specialists have the creativity and expertise to make sure the product doesn't go to waste. We will meet with you to understand the problem, discuss some potential menu options, and create the necessary recipes using other items you already have on the shelf for your team to execute.

WE'RE HERE FOR YOU

Mission Statement: *The Upper Lakes Foods Specialist team brings innovative operational and culinary expertise to deliver value and inspire solutions for all our partners success.*

Let's do this.

Contact us to find a solution that works for you and your operation.

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