



• FAMILY-OWNED AND OPERATED •  
**UPPER LAKES FOODS**  
EST 1967

**CREATIVE  
MENU  
SOLUTIONS**

# MENU COSTING SERVICES

*Data-driven decision-making.*

*Establishing an ideal menu cost for each menu item*

Menu costing is a critical aspect of restaurant management. By accurately calculating the cost of ingredients for each menu item, operators can set prices that cover costs and provide reasonable profit margin.

Our specialist will work with you and your team to determine the exact amount of each ingredient used to create each item on your menu and will assign a dollar amount for each based on your current pricing from Upper Lakes Foods. We will take the total of those amounts (total cost) and divide it by the menu prices to calculate an ideal food cost percentage for that item. We will review the data with you and discuss additional costs associated with production that might not be factored into the data (the cost of fryer oil for instance). We will do this for every item on the menu so you can make informed decisions about your menu.

**Total Item Costs / Current Menu Price = Ideal Food Cost Percentage**

Once created, the spreadsheets can easily be updated with price changes as needed and new items can be added with ease.

## 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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