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Catering for Restaurants

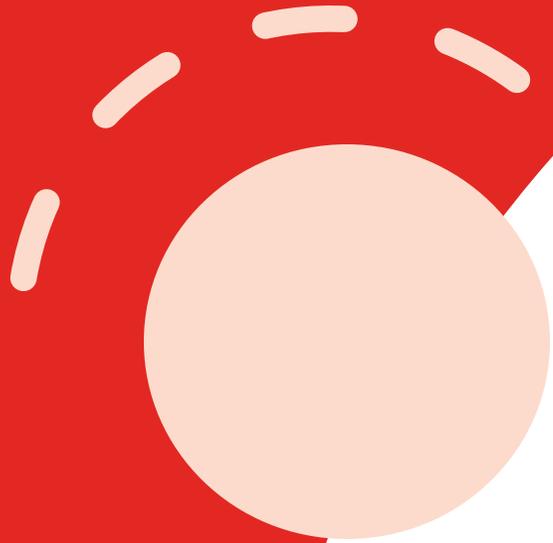
Ideas, Execution & Operations with Chef Eric LeVine



Why Cater?



Catering vs A la Carte



New Revenue Stream

New Profit Center



New Customer Base



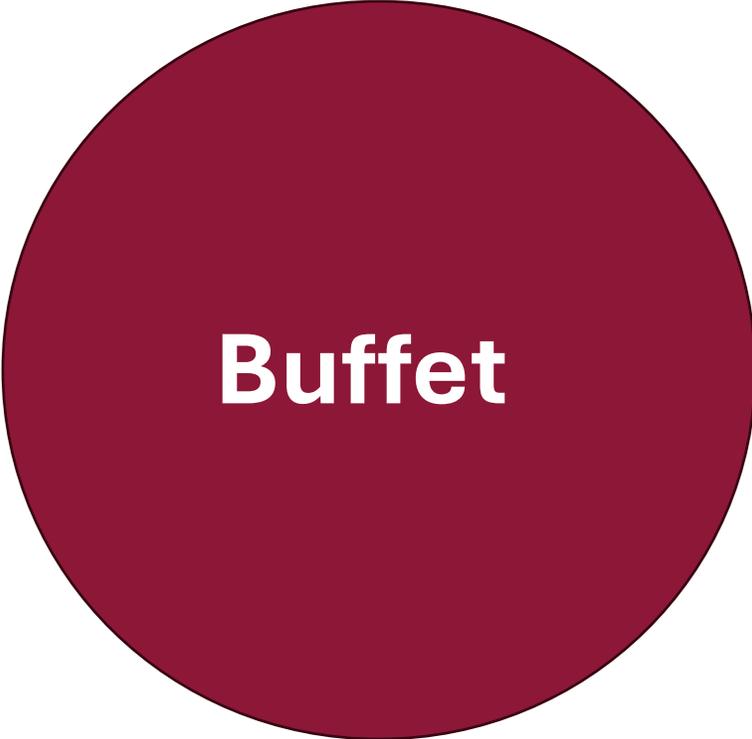
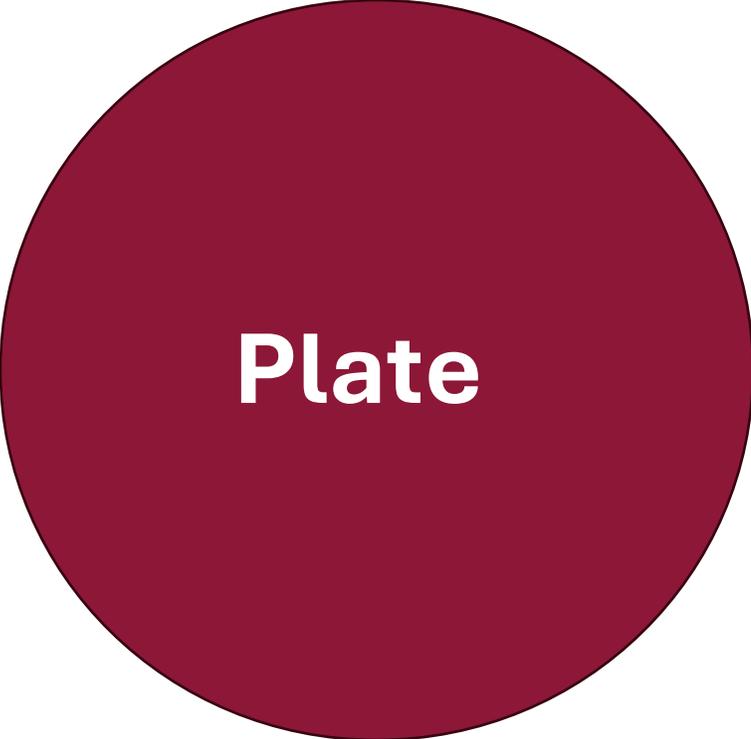


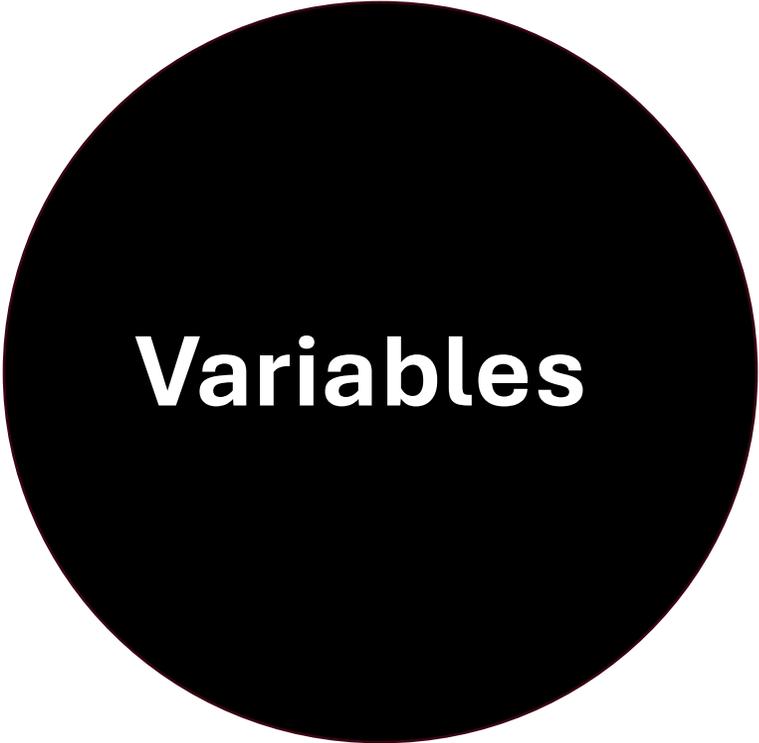
**Important things to
know & understand**

Portion control: A la carte vs catering, the difference.



Presentation





Variables

Versus



Variations

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Ideas, Execution and Operations

Thank you!

