



[MENUS & stuff] Program



Improve Your Menu Design, Improve Your Sales

Customers spend an average 109 seconds viewing your menu before making a decision according to a report on menu psychology by the Cornell University Center for Hospitality Research. And during those few moments, guest decisions are heavily influenced by the design of your menu. Highlighted and boxed items will draw more attention, and not including dollar signs will drive up sales. There are plenty of other “secrets” of great menu design, all of which can increase annual sales by up to 10 percent. Make your menu work for you, consider a menu redesign by the professional designers of Menus & Stuff – it will really pay off.

MENU DESIGN MADE SIMPLE – AND COST-EFFECTIVE

Get the look of a customized menu without the expense and hassle of starting from scratch. You simply give Menus & Stuff your existing menu, select the design that fits your restaurant’s personality from hundreds of templates, and they do all the work. It’s that simple, and it will make a difference. See for yourself at www.menusandstuff.com

Choose From Dozens of Designs in Six Categories:

CAFÉ/DELI – Fresh designs to highlight your fresh offerings

COUNTRY CLUB – Some contemporary designs, some classic looks, all sophisticated

DINING – Everything from American diners to local hotspots

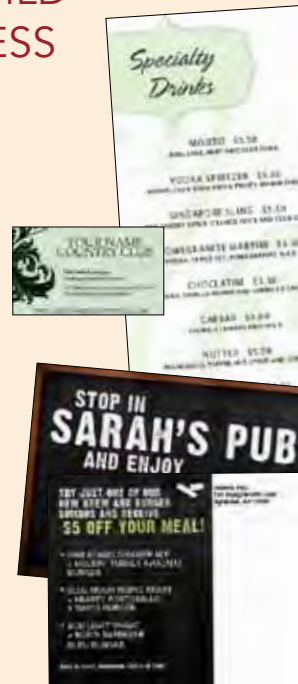
ITALIAN – Designs vary as widely as Italian cuisine!

PIZZERIA – Convey quality, affordability, and taste

PUB/TAVERN – Established or trendy, there’s a design for your pub!

MORE CUSTOMIZED stuff TO BUILD YOUR BUSINESS

- Business Cards
- Kids Placemats
- Napkins
- Postcards
- Signs/Posters
- Table Tents
- Takeout/Catering Menus
- Website Design
- Print Ads
- Promotional Items
- Direct Mail



MENUS & STUFF
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WWW.MENUSANDSTUFF.COM