

PLAN YOUR BUFFET LAYOUT

to maximize profits

COST-SAVER

Use smaller plates to reduce patron food waste.

Plates

Silverware

Fruit

Brunch
Pastries

Brunch
Side

Brunch
Entrée

Salad

Lunch
Side

Lunch
Entrée

Meat &
Seafood

COST-SAVER

Put the lowest ticket items first so patrons fill up their plates with them.

CLICK TO GET
THESE RECIPES

COST-SAVER

Put highest ticket items last.

TIP:

Have a separate dessert table to free up space around the main buffet

ADDITIONAL TIPS

Charge one price to simplify the paying process and better estimate your daily sales.

Offer delivery or takeout to serve more people without increasing your overhead...just make sure you only offer your buffet table menu items!

Run a Mother's Day dinner promotion to increase traffic outside of the popular brunch hours.

Get more spring brunch ideas at www.generalmillscf.com