



2020 Limited Time Offers

January - February
Beyond Burger

March - April
Big Beef & Blue Burger

May - June
Cordon Bleu Turkey Burger

July - August
Southern BBQ Burger

September - October
Steakhouse Chips

November - December
Maple Chicken Biscuit



Cost Card

NAME: LTO 2020 BIG BEEF & BLUE BURGER				SERVING SIZE: 1 EA/PORTION				SERVINGS PER RECIPE: 1			
RECIPE ID: 1302068				YIELD LABEL:				COST PER RECIPE: \$2.85			

	Slice	Portion	Pound	Ounce	Gallon	Quart	Pint	Cup	Liquid OZ	TBSP	TSP	Serving
Units/Batch	-	1.00	-	-	-	-	-	-	-	-	-	1.00
Cost/Unit	-	\$2.85	-	-	-	-	-	-	-	-	-	\$2.85

SEQ	PRODUCT #	SC	DESCRIPTION	QTY	UOM	TYPE	INSTRUCTIONS	COST
1	88847		OR BUN WHEAT 2.5 OZ	1.00	EA/PORTION	ORION		\$0.28
2	81600		HSF BURGER RAW 80/20	0.50	POUND	ORION		\$1.94
3	6766265		CHEESE, BLU CRBL DMSTC BAG REF	0.50	OUNCE	US FOODS		\$0.09
4	1304914		LTO 2020 BACON AIOLI	1.00	LIQUID OZ	RECIPE		\$0.17
5	2331353		TOMATO, 5X6 #1 GRD RND BULK	2.00	SLICE	US FOODS		\$0.11
6	4326559		LETTUCE, GRN LEAF FIL POLY PK	1.00	EA/PORTION	US FOODS		\$0.12
7	8903577		ONION, RED JMB FRESH REF	1.00	OUNCE	US FOODS		\$0.14

Cost Card

NAME: LTO 2020 BACON AIOLI				SERVING SIZE: 1 LIQUID OZ				SERVINGS PER RECIPE: 11			
RECIPE ID: 1304914				YIELD LABEL:				COST PER RECIPE: \$1.83			

	Slice	Portion	Pound	Ounce	Gallon	Quart	Pint	Cup	Liquid OZ	TBSP	TSP	Serving
Units/Batch	-	-	-	-	0.09	0.34	0.69	1.38	11.00	22.00	66.00	11.00
Cost/Unit	-	-	-	-	\$20.33	\$5.38	\$2.65	\$1.33	\$0.17	\$0.08	\$0.03	\$0.17

SEQ	PRODUCT #	SC	DESCRIPTION	QTY	UOM	TYPE	INSTRUCTIONS	COST
1	85584		HSF BACON PIECES	2.00	OUNCE	ORION		\$0.97
2	9263021		MAYONNAISE, POUCH DISPR SHLF	1.00	CUP	US FOODS		\$0.70
3	7330004		GARLIC, CHPD IN OIL TFF TUB	1.00	LIQUID OZ	US FOODS		\$0.16

Marketing



Elements Include:

- Poster 22x28
- Tall Poster 22x34
- Table Tent 4x6
- Digital Slide 1920x1080
- Social Media Post 1200x1200

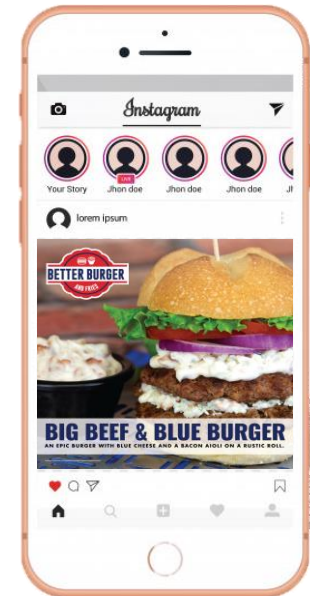


Photo Training Guide



Big Beef & Bleu Burger



**1
Burger
Patty on
Grilled
Bun**



**Add
1 Tan
Scoop
Bacon
Aioli**



**Add Burger
Add 1 Tan
Scoop
Bacon Aioli**



**1 Tan
Scoop
Bleu
Cheese
Crumbles**



**3
Onion
Rings**



**2
Tomato
Slices**



**1 Slice
Leaf
Lettuce**

Photo Training Guide



BATCH- Bacon Aioli



Shelf Life is 72 hours



**Add:
1 Red Scoop
Mayo**



**Add:
1 Gray Scoop
Bacon Bits**



**Add:
1 Tan Scoop
Minced
Garlic
FOLD, Chill**