



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 BEYOND BURGER			SERVING SIZE: 1 EA/PORTION			SERVINGS PER RECIPE: 1		
RECIPE ID: 1181554			YIELD LABEL:			COST PER RECIPE: \$2.87		

	Slice	Portion	Pound	Ounce	Gallon	Quart	Pint	Cup	Liquid OZ	TBSP	TSP	Serving
Units/Batch	-	1.00	-	-	-	-	-	-	-	-	-	1.00
Cost/Unit	-	\$2.87	-	-	-	-	-	-	-	-	-	\$2.87

SEQ	PRODUCT #	SC	DESCRIPTION	QTY	UOM	TYPE	INSTRUCTIONS	COST
1	88847		OR BUN WHEAT 2.5OZ 144/CSE	1.00	EA/PORTION	ORION		\$0.28
2	9803961		BEEF SUB, PTY BURGR MEATL VEG	1.00	EA/PORTION	US FOODS		\$2.13
3	2331353		TOMATO, 5X6 #1 GRD RND BULK	2.00	SLICE	US FOODS		\$0.11
4	4326559		LETTUCE, GRN LEAF FIL POLY PK	1.00	EA/PORTION	US FOODS		\$0.12
5	8903577		ONION, RED JMB FRESH REF	1.00	OUNCE	US FOODS		\$0.14
6	1011872		BETTER BURGER SAUCE	1.00	LIQUID OZ	RECIPE		\$0.09

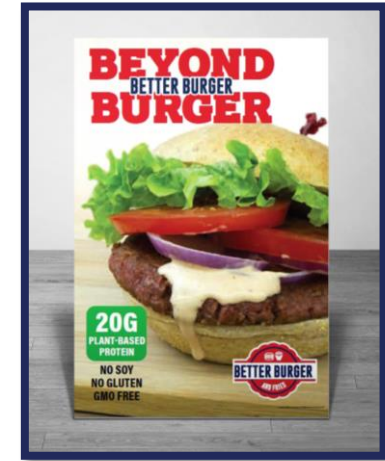
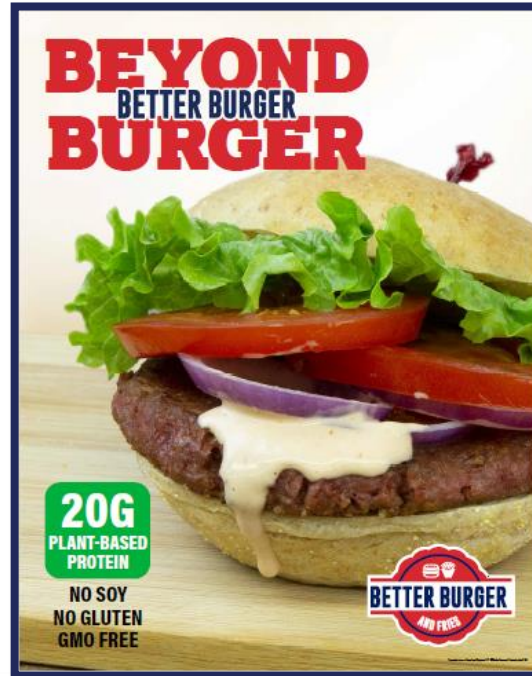
Cost Card

NAME: BETTER BURGER SAUCE				SERVING SIZE: 1.25 QUART				SERVINGS PER RECIPE: 1			
RECIPE ID: 1011872				YIELD LABEL:				COST PER RECIPE: \$3.49			

	Slice	Portion	Pound	Ounce	Gallon	Quart	Pint	Cup	Liquid OZ	TBSP	TSP	Serving
Units/Batch	-	-	-	-	0.31	1.25	2.50	5.00	40.00	80.00	240.00	1.00
Cost/Unit	-	-	-	-	\$11.27	\$2.80	\$1.40	\$0.70	\$0.09	\$0.04	\$0.01	\$3.49

SEQ	PRODUCT #	SC	DESCRIPTION	QTY	UOM	TYPE	INSTRUCTIONS	COST
1	2001782		MAYONNAISE, XHVV PLST SHLF	3.00	CUP	US FOODS		\$1.90
2	4198719		KETCHUP, TMTO FCY 33% DISPR	1.00	CUP	US FOODS		\$0.41
3	6328181		HORSERADISH, PREPD REF	1.00	CUP	US FOODS		\$0.85
4	4004446		SAUCE, WORSTERSHR PLST JUG	0.50	CUP	US FOODS		\$0.18
5	4999470		SALT, KO GRND CORSE BOX	0.25	OUNCE	US FOODS		\$0.01
6	760785		SPICE, PPR BLK GRND JUG REST	0.25	OUNCE	US FOODS		\$0.14

Marketing



Elements Include:

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



Photo Training Guide



Beyond Burger



Flatten to 4"
then cook
Beyond Burger
to 165°



4 circles BB
Sauce on
cooked
burger



4 onion ring
slices



2 Tomato
Slices



One slice
leaf lettuce



3 rings BB
Sauce on
top bun

Photo Training Guide

BB SAUCE



BB SAUCE:

- 1 Red Spoon Mayo
- 1 Blue Spoon Ketchup
- 1 Tan Spoon Lea & Perrins
- 1 Black Spoon Horseradish

Mix until smooth, place in squeeze bottle, store in the cooler.

Shelf life is 14 days.