

Advanced Menu Pack

Enhance Your Catering or Take-Out Solution

Reduce food waste and increase kitchen efficiencies with the Advanced Menu Pack (AMP) add-on. AMP seamlessly enhances the functionality of the Catering and Take-Out Solutions with the addition of key menu information including sub products, theoretical food cost, menu item IDs (SKUs), and label printing. Easily report on, and manage, key aspects of your menu to further streamline your production processes and increase control.

Flexible Technology

The TRAX Platform delivers a broad range of features that would otherwise require multiple disparate systems. Add-ons are designed to work with our other solutions to enhance the capabilities of the TRAX Platform when an operation needs to take it to the next level.

"CaterTrax has greatly improved the handling of all my catering business. It allows us to create clear and precise work orders for my production staff that enable them prepare just what is needed. Our customers rest assured knowing that they are in good hands and their catered event will go off without any issues."

Harley Todd, Foodservice Manager, Client since 2014

Dynamic Reporting

The TRAX Platform is a centralized system of record that automatically captures a powerful amount of data. We can create custom menu reports to provide the deeper insight needed to make more informed business decisions.

Simple to Get Started

We provide an Advanced Menu Pack Worksheet that is pre-populated with your base menu. Using this guide, you'll fill-in the necessary details for each menu item and the CaterTrax Menu Team will program Advanced Menu Pack into your current CaterTrax solution.



INCREASE KITCHEN EFFICIENCY

Advanced Menu Pack Features

	Category	Qty	X	Ext
	Cold Food	15	.0625	0.94
	Cold Food	15	.06	0.9
	Cold Food	15	.16	2.4
	Cold Food	15	.06	0.9
50 percent	Cold Food	15	.5	7.5
50 percent	Cold Food	15	.5	7.5

	Category	Qty	X	Ext
	Hot Food	15	.125	1.875
	Hot Food	15	.125	1.875
	Hot Food	15	.16	2.4

Sub Products

Kitchen sheets show each sub product and the quantity ordered per item, so staff can quickly total individual amounts to fulfill orders with ease and accuracy. Sub products can also be applied to equipment such as chafing dishes, cutlery, and napkins.

	Type	Price	Group
as to	Product	6.65	Cold Food
and	Feature	1.55	Select Group
atter	Subproduct	0	Bakery
ot Mulled	Product	0	Other
ider or Chill	Subproduct	0	Cold Food
Half Pan	Subproduct	0	Hot Food
	Subproduct	0	Hot Food
Breakfast a la	Feature	1.99	Select Group
Carte	Subproduct	0	Bakery
ch	Feature	1.99	Select Group
akfast a la	Subproduct	0	Bakery
	Product	150	Service Items
	Product	0	Select Gr

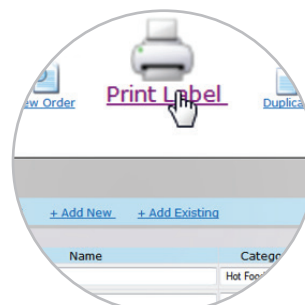
Theoretical Food Cost

Associate a cost with each menu item to calculate and display a theoretical food cost for orders. The Food Cost Report compares expected food cost to actual consumption, providing the in depth information operators need to make better decisions about menus.

	Item Description	Type	
and Fresh Mozzarella	Lunch Dessert Choice	Feature	
	Dinner Salad Choice	Feature	1.75
	Carl's Counters Choice	Feature	0.75
	Dinner Salad Choice	Feature	1.75
	Lunch Salad Choice	Feature	5.75
and Fruit	Fruit Choice	Feature	
(Sandwiches)	Assorted Sandwiches to Include Tuna Salad, Chicken Salad, and Crab Salad on Ritz Bread and Croissants. Served with your choice of Potato, Macaroni, or Pasta Salad and a Fruit Cup or Hand	Product	6.65

Menu Item IDs (SKUs)

Pull the unique IDs from your current tracking system or inventory SKUs to align production and inventory. The Menu Item ID Report uncovers product movement data, revealing sales trends and anomalies to support better business decisions.



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Label Printing

Print custom labels for pans, trays, packing containers, or individual menu items. Labels can be printed for an individual order or from the day or week calendar views with the option to sort by product name, category, event date, event start time, or ID.

GET IN TOUCH

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