



palmer food services



Menu Analysis

Food Costing Analysis

Designing a menu to please an audience that will also gain profits is no easy task. Meet with our expert for a one on one consultation in which the plate costs, profit margins and center of the plate profitability are all discussed for each item on the menu. After this initial meeting, we'll do our homework and get the facts back to you as quickly as possible.

We want to help you to be more successful without adding to your workload.



Our on staff experts have a passion for food and have worked in the food industry for many years. Who better to assemble a cost effective breakdown of your menu than someone who already knows the culinary and financial effects?

Industry Expertise

Food costs are a unique and complicated issue. Our expert purchasing department studies current trends in the food market as well as buying patterns of major contributors and price volatility of products. It's easy for us to summarize these in a concise, easy to understand way that applies only the necessary information for your restaurant. We will work with you to help you understand when to stock up when prices are expected to rise or when the season may close early so that you aren't stuck in a situation without the product you need.



"Since our Palmer sales representative and your expert came in everything has been going great. Since our staff was trained on our product and we have learned how to better handle it and are saving a lot of money now. Things have turned around since then and we're very grateful."

-Owner, Chicken Coop

