



# WE'RE IN THIS TOGETHER

Support for restaurants adjusting their takeout and delivery business.



## STEPS YOUR BUSINESS CAN TAKE TODAY

### ADAPTING TO-GO SERVICES

- Re-assign waitstaff to handle orders and manage delivery.
- Provide customers with options for contact-free delivery. Include a comments section for delivery instructions in your online ordering system or ask those calling in how they would like their meals dropped off.
- Consider offering Curb-Side Pickup options so patrons don't have to go inside the restaurant.

### TRAFFIC DRIVING IDEAS

Show support to the community by offering special discounts and offers. For example:

- 50% off for first responders.
- 20% off pickup orders.
- Kids Eat Free.
- Free delivery to those who order directly from the restaurant.

### COMMUNICATION TIPS

- Stay in contact with your patrons with email and on social media.
- Inform them of your restaurant's takeout and delivery options and update them of any changes.
- Communicate safety precautions you are taking to keep food and people safe. Be sure these precautions are up to date with public health of officials' suggestions.

For more information go to [mccainusafoodservice.com/community](http://mccainusafoodservice.com/community)

Call 1-800-767-7377  
to order our free sticker.  
\*Max qty 120.



## TO-GO MENU IDEAS



**CHILI CHILE TUMBLEWEEDS**  
Moore's® Spicy Breaded Onion Straws



**BACON HONEY-HOT BURGER**  
McCain® Redstone Canyon® Skin-On Regular 8-Cut Wedges



**CHEESY TOPPED POPPERS**  
Anchor® Poppers™ Breaded Original Cheddar Cheese Stuffed Jalapeños



**CHICKEN CAESAR CLUB**  
Moore's® 3/4" Breaded Gourmet Onion Rings

## ADJUSTING YOUR MENU FOR TAKEOUT

- Consider offering a limited menu with high turn items.
- Focus on one item for the day or week, then rotate.
- Offer family size meals.
- Find inspiration in a few of our menu ideas.

Have a question or need advice?  
Our chefs are here for you.  
Call 1-800-660-7884 to get connected.

Hours M-F 9am-5pm EST

See all menu ideas  
[www.mccainusafoodservice.com/menu-ideas](http://www.mccainusafoodservice.com/menu-ideas)

## FRIES THAT DELIVER Battered and coated fries stay crispy longer—thicker fries retain heat

As guests seek comfort in their delivery or to-go meals, it's important to maintain a high standard of quality to help achieve this. Fries that stay crispy during delivery can make a big difference in guests' to-go experiences.



Clear Coat Fries



Battered Fries & Potatoes



Beer Battered Fries



Sweet Potatoes

## PREMIUM SIDES AND TOPPERS

Help boost profits by using appetizers as toppers to add interest to takeout offerings, upsell premium sides that hold up during delivery, or bring normalcy for families looking for a shareable restaurant experience in their home.



Cheese & Poppers®



Beer Battered Onions & Cheese



Onions

## WE'RE HERE TO HELP. CONTACT A SALES REP TODAY.

Visit [www.McCainUSAFoodservice.com/community](http://www.McCainUSAFoodservice.com/community) for more takeout and delivery solutions that can help make this time of transition easier for restaurants and their guests.

To-Go-Friendly Fries & Appetizers  
[www.mccainusafoodservice.com/products/potatoes](http://www.mccainusafoodservice.com/products/potatoes)

Takeout & Delivery Menu Ideas  
[www.mccainusafoodservice.com/menu-ideas](http://www.mccainusafoodservice.com/menu-ideas)

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