

menuCoster

cost a recipe in minutes

Recipes & menus managed online

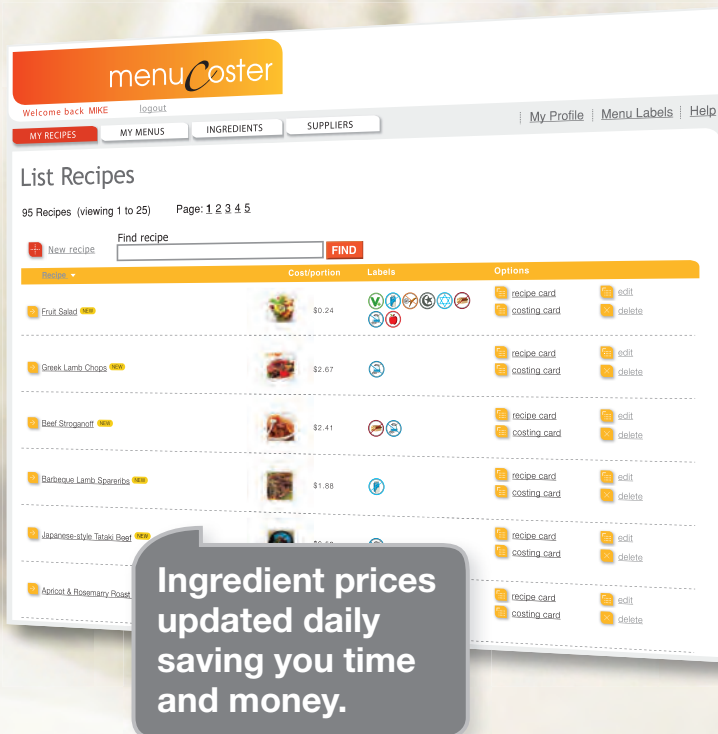
For restaurants, hotels, cafes, bars,
clubs, caterers & training institutes



www.MenuCoster.co.nz

How MenuCoster works

GET STARTED TODAY



MenuCoster is a web-based recipe and menu management tool that is easy, fast and fun to use.

- Ingredient prices updated daily
- Easy, fast and fun to use
- Recipe nutritional analysis
- No installation or training required
- Private and secure

MenuCoster provides recipe costing, nutritional analysis and menu pricing. It is set up and ready to go, requiring no installation or training. Your privacy and security is guaranteed.

With ingredient prices updated directly from nation-wide suppliers as often as they change MenuCoster ensures your recipe prices are always up to date.



Menus in 3 easy steps

1

Enter your Recipes

2

Create your Menus



3

Price your Menus

Features at a glance

INCREASE PROFITS & EFFICIENCY

Ingredients (5 portions)

Amount	Name	Cost
650 grams	 Lamb, shoulder diced	\$8.42
1 x 100g each	 kiwifruit, green	\$0.15
2 x 4g clove	 Garlic crushed	\$0.06

Recipe Costing

Always know the cost of each of your recipes as market prices change. Your recipe prices update automatically!

Menu Type: A la carte

Recipe	Cost	Price incl GST	Food Cost
 Beef Salad With Caper Dressing	\$3.86	\$17.10	25%
 Thai Beef Salad	\$3.09	\$16.49	21%
 Vietnamese Scented Lamb Salad	\$5.55	\$24.02	26%

Menu Pricing

A la carte, functions, set menus, food cabinets and buffets. Find profit margins and sell prices in seconds.

Nutritional Information (per person)

Age 19-54	0	100%
Energy	6406.44kJ	64% RDI
Total fat	96.17g	93% RDI
Saturated fat	38.56g	103% RDI
Carbs	38.42g	13% RDI
Total sugars	19.04g	32% RDI
Protein	126.42g	143

Nutrition

MenuCoster automatically compares your ingredients, recipes and menus against the Recommended Daily Intake for New Zealand. You can adjust this if you are catering for children or the elderly.



Contains Nuts



Organic



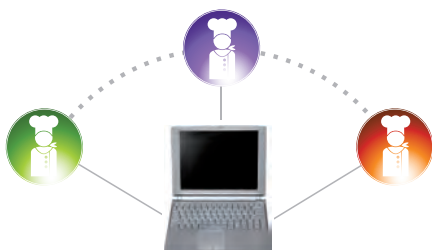
Gluten Free



Eatwell Apple

Special Diets

MenuCoster automatically displays applicable special diet labelling for each menu item. These can be used on menus to provide an easy and fun way to help customers with special diets identify meals suitable.



Recipe Sharing

Recipes can be shared and made available immediately to other users within your company or group. Your recipes are only made available to people with your permission. Your privacy and security is guaranteed.

Order List: Wedding Buffet For 100 PAX

Ingredient	Recommended quantity	Order quantity
Asparagus	7.50kg	
Beef, flank skirt	9 kg	
Caper, Delmaine	0.46kg	
Chilli pepper, whole, dried	0.04kg	
Coriander, seed, whole	0.44kg	
Cumin, seed, whole	0.18kg	
Dried fruit, apricot, whole		

Order Lists

Combine menus and instantly generate order lists scaled for the quantity you require.

STEP 2

Create your Menu

CREATE A MENU IN SECONDS!

- Give the menu a name and description.

Menu Details

Menu name
Wedding Buffet

Description
Set dinner menu



FEATURE

MenuCoster provides secure client login so your recipes and menus are protected at all times.

- Add recipes to the menu and specify how many people it is for.

Recipes

Menu type: Buffet / Function for 100 people

Page: 1 2 3 4 5
Viewing 1 to 20 of 94

Recipe

[Apricot & Rosemary Roast Loin Of Lamb](#)
[Barbecued Lamb Salad With Fresh Tomato Relish](#)
[Barbeque Kiwi Lamb Kebabs](#)



Nutritional Information (per person)

Age 19-54	0
Energy	6406.44kJ
Total fat	96.17g
Saturated fat	38.56g
Carbs	38.42g
Total sugars	19.04g
Protein	126.42g
Iron	11.76mg

- Select how many portions of each recipe you require.

Recipes

Menu type: Buffet / Function for 100 people

Recipe	Portions	Cost	Options
Cajun Chicken Sandwich	20	\$75.91	remove
Balsamic Grilled Asparagus	20	\$21.90	remove
Grilled Portobello Mushrooms	20	\$17.52	remove
Barbeque Pork-belly Burger	20	\$100.92	remove

FEATURE

MenuCoster instantly calculates the nutritional value of your recipes and displays a graph comparing them with New Zealand's recommended daily intake (RDI).

STEP 3

Price your Menu

INSTANT & ACCURATE MENU PRICING

FEATURE

Ingredient prices are updated directly from suppliers to ensure your recipe prices are always up to date.

- Enter the food cost percentage and MenuCoster will set the price – easy as that!

Recipe item	Today's cost per portion		Selling price		Your food cost percentage		Your gross profit
Recipes	Cost	Price excl. GST	Price incl. GST	Markup	Food Cost	Gross Profit	
Beef Salad With Caper Dressing	\$3.99	\$ 13.33	\$ 15.00	234 %	30 %	\$ 9.34	
Thai Beef Salad	\$3.07	\$ 14.66	\$ 16.49	378 %	21 %	\$ 11.59	



- Print an order list for your menu.

Order List: Wedding Buffet For 100 PAX

Ingredient	Recommended quantity	Order quantity
Asparagus	7.50kg	
Beef, flank skirt	9 kg	
Caper, Delmaine	0.46kg	
Chilli pepper, whole, dried	0.04kg	
Coriander, seed, whole	0.44kg	
Cumin, seed, whole	0.18kg	
Dried fruit, apricot, whole	0.86kg	
Garlic	0.37kg	
Garlic, cloves, peeled		

Print recipe or costing cards

SHARE YOUR RECIPES & MENUS

Instantly see which special diets the recipe fits

Ingredient quantities are scaled for the number you are catering for

Italian-style Lamb With Marsala



Ingredients (4 portions)

800	grams	Lamb, rump
0.50	ea	Lemon, for peel
2	tbsp	Marsala
100	ml	Oil, olive, extra virgin
4	ea	Potato, rua
1	cup	Parsley, Italian
0.50	tsp	Nutmeg, whole
100	grams	Cheese, parmesan, grated
2	ea	Egg, #6, hen
200	grams	Spinach
75	grams	Breadcrumb
50	grams	Butter, unsalted, Mainland
3	ea	Capsicum, red
3	ea	Courgette, green



Method

Place the lamb in a large bowl and mix through the zest, marsala, and oil. Stand in a cool place (not the refrigerator) for one hour.

Potato Cake

Mash the cooked potato and mix in the salt, pepper, parsley, nutmeg, parmesan, eggs and spinach. Preheat the oven to 200c. Grease and line a 16cm cake tin (preferably with a removable base) with non-stick cooking paper. Cover the bottom with half the breadcrumbs. Spread the potato mixture into the tin then top with the remaining breadcrumbs. Dot with butter and bake until golden, about 15-20 minutes. Remove from the oven and cool slightly.

To Serve

Heat a little oil in a large sauté pan until quite hot. Sauté the lamb until golden all over but still pink inside. Once cooked, rest in a warm place for 6-8 minutes before slicing. Remove the potato cake from the tin and place 1-2 slices onto each serving plate. Arrange a selection of prepared vegetables on each plate, then thinly slice the rested lamb across the grain and pile on top.

Drizzle a little jus or gravy over the lamb then drizzle some Vincotto or marsala and extra virgin olive oil over the vegetables. Serve immediately.

Nutritional Information (per portion)

		0	100%	200%	300%
Energy	4576.40kJ	57% RDI			
Total fat	62.60g	125% RDI			
Saturated fat	25.72g	129% RDI			
Carbs	50.54g	22% RDI			
Total sugars	6.57g	9% RDI			
Protein	81.37g	148% RDI			
Iron	8.83mg	126% RDI			

Can be used by front of house staff to ensure they always know what is in specials!

Easy to read nutrition information is displayed instantly. Used by chefs to ensure item consistency



Print accurate order lists as you need them.



Change recipes and portions.



See price and profit changes instantly.

MenuCoster is available anywhere



Office



On the road



Kitchen



Home

www.MenuCoster.co.nz

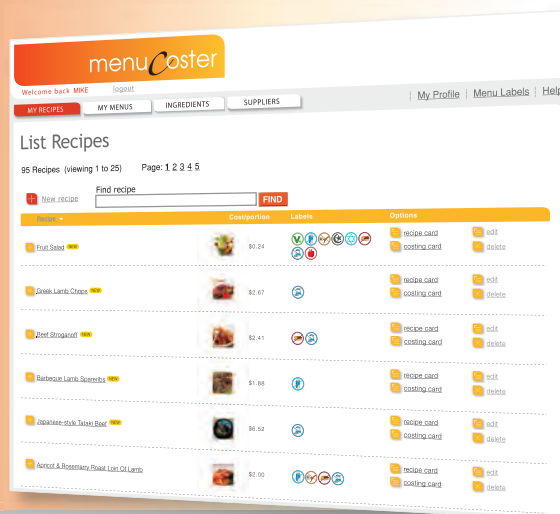
MenuCoster Benefits

YOUR PARTNER FOR HOSPITALITY SUCCESS



Contact us for a **FREE** trial TODAY

☎ 0800 951 0200 ✉ info@menucoster.co.nz



Fast

Crunch food cost targets in minutes

Efficient

No wasted time updating prices as it's done for you!

Profitable

Always know your most profitable menu item

Accurate

Recipes prices updated directly with supplier costs

User friendly

Easy to use, login and you're up and running

Free trial at www.MenuCoster.co.nz

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