Seamless Design & Allergen Clarity

Menu Design Software for Schools

Contents:

- What is Menutech?
- School menu design references
- How does Menutech work?
- How much does Menutech cost?
- What else can Menutech automate?
- How do we get in touch?

Exclusive property of Menutech GmbH - All rights reserved

MENUTECH

Menutech is pioneering Cloud-Based Menu Planning Solutions.

2018 —— 2025

Menutech stands as the leading solution for School Food & Beverage Menu Planning in Europe and the US. Our success is founded on an unwavering commitment to efficiency, as demonstrated by Menutech's capability to fully automate menu design.

Our journey reflects the achievements of educational institutions that have adopted Menutech for its efficiency and innovative approach in menu design, translation and allergen declaration for the needs of their students and families.

VISIT OUR WEBSITE

Exclusive property of Menutech GmbH - All rights reserved

(Client logo)

LUNCH MENU

butterbeans
all natural meals seasoned with love

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN ENTRÉE	Baked Ziti	Latin Style Roasted Chicken and Potatoes	Applegate Beef Hot Dogs	Greek Style Chicken with Roasted Vegetables & Rice	Pizza Cupcakes
VEGETARIAN ENTRÉE	Baked Ziti	Spanish Style Rice & Beans	Vegetarian Hot Dog	Greek Style Tofu with Roasted Vegetables & Rice	Pizza Cupcakes
ALLERGEN FREE ENTRÉE	Gluten Free Pasta Pomodoro with Lentils	Spanish Style Rice & Beans	Quinoa Bowl with Sweet Potatoes, Pumpkin Seeds & Dried Cranberries	Gluten Free & Dairy Free Grilled Cheese	Gluten Free & Dairy Free Pizza
HOT VEGETABLE SIDE	Steamed Broccoli	Maple Glazed Carrots	Tater Tots Sauteed Spinach	Steamed Corn	Vegetable Medley
SOUP	Lentil	Chicken Vegetable Quinoa	Mild Carrot Ginger	Tomato	Minestrone
FRESH FRUIT	Fresh Fruit	Fresh Fruit	Fresh Fruit	Fresh Fruit	Fresh Fruit
COLD BAR	Cold Bar offerings include: rotating salad greens, fresh fruit, vegetable crudités, house-sweetened flavored yogurts, granola, rotation of Boar's Head deli meats, rotation of cheeses, hard-boiled eggs, plain pasta with olive oil, olives or pickles, rotating salad toppings, rotating spreads with pita, specialty salads, Rockland Bakery bread options, croutons, sunflower butter & jelly sandwiches, and condiment bar (mayonnaise, ketchup, mustard, tamari, Frank's hot sauce, sriracha & house-made salad dressings).				

Chicken Vegetarian Vegan Gluten Egg Soy Dairy

The cold bar offerings will match the requirements of a kosher style menu on a daily basis.
On Fridays, we offer a homemade dessert (allergen free dessert available).

non-vegetarian

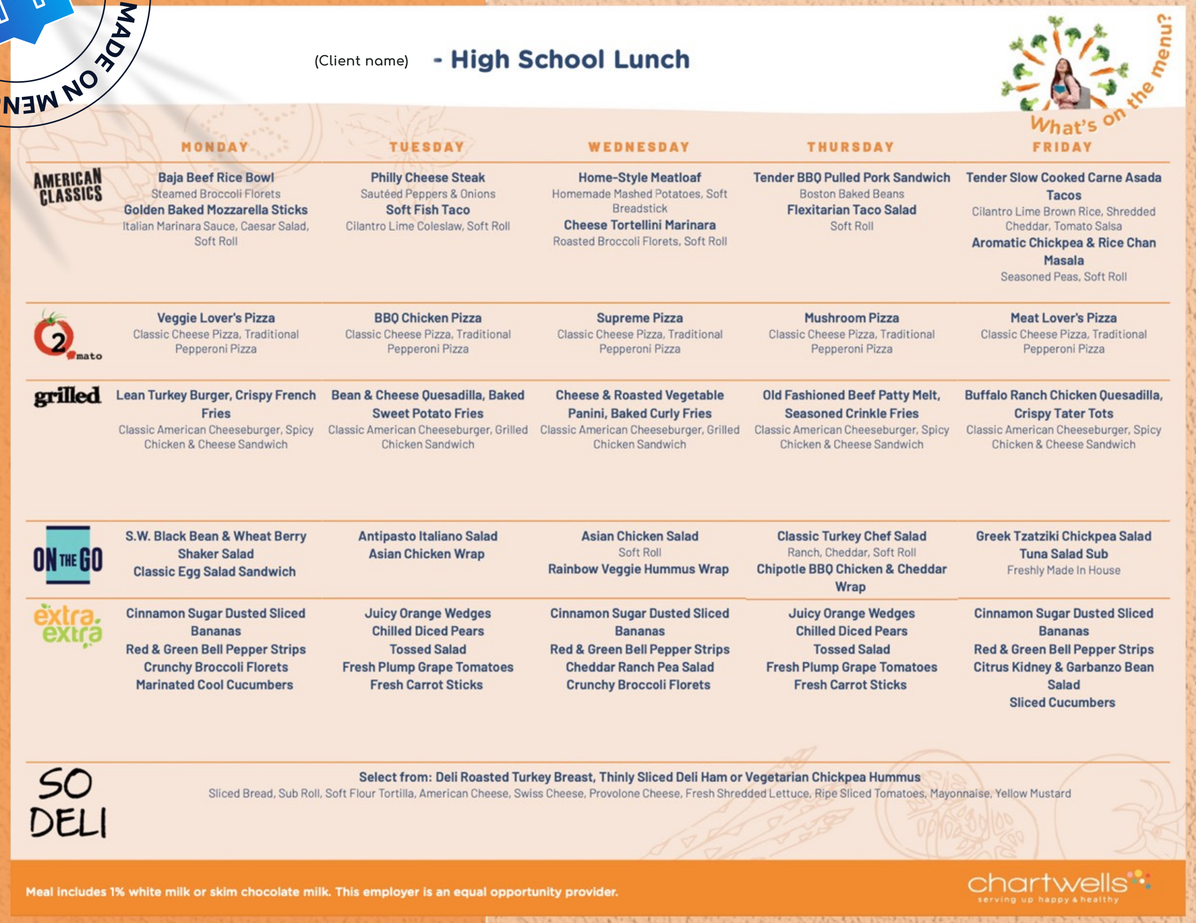
MENU DESIGN REFERENCE #1

Menu Customization for 40+ Schools in New York Tri-State

Leveraging Menutech, this School Caterer tailors Weekly Menu Designs for schools, daycare centers, and summer camps across the New York tri-state area.

To date, they have seamlessly generated over 2400 menus annually through Menutech's automated system.

Exclusive property of Menutech GmbH - All rights reserved



(Client name) - High School Lunch

What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
AMERICAN CLASSICS	**Baja Beef Rice Bowl** Steamed Broccoli Florets **Golden Baked Mozzarella Sticks** Italian Marinara Sauce, Caesar Salad, Soft Roll	**Philly Cheese Steak** Sautéed Peppers & Onions **Soft Fish Taco** Cilantro Lime Coleslaw, Soft Roll	**Home-Style Meatloaf** Homemade Mashed Potatoes, Soft Breadstick **Cheese Tortellini Marinara** Roasted Broccoli Florets, Soft Roll	**Tender BBQ Pulled Pork Sandwich** Boston Baked Beans **Flexitarian Taco Salad** Soft Roll	**Tender Slow Cooked Carne Asada Tacos** Cilantro Lime Brown Rice, Shredded Cheddar, Tomato Salsa **Aromatic Chickpea & Rice Chan Masala** Seasoned Peas, Soft Roll
2mato	**Veggie Lover's Pizza** Classic Cheese Pizza, Traditional Pepperoni Pizza	**BBQ Chicken Pizza** Classic Cheese Pizza, Traditional Pepperoni Pizza	**Supreme Pizza** Classic Cheese Pizza, Traditional Pepperoni Pizza	**Mushroom Pizza** Classic Cheese Pizza, Traditional Pepperoni Pizza	**Meat Lover's Pizza** Classic Cheese Pizza, Traditional Pepperoni Pizza
grilled	**Lean Turkey Burger, Crispy French Fries** Classic American Cheeseburger, Spicy Chicken & Cheese Sandwich	**Bean & Cheese Quesadilla, Baked Sweet Potato Fries** Classic American Cheeseburger, Grilled Chicken Sandwich	**Cheese & Roasted Vegetable Panini, Baked Curly Fries** Classic American Cheeseburger, Grilled Chicken Sandwich	**Old Fashioned Beef Patty Melt, Seasoned Crinkle Fries** Classic American Cheeseburger, Spicy Chicken & Cheese Sandwich	**Buffalo Ranch Chicken Quesadilla, Crispy Tater Tots** Classic American Cheeseburger, Spicy Chicken & Cheese Sandwich
ON THE GO	**S.W. Black Bean & Wheat Berry Shaker Salad** **Classic Egg Salad Sandwich**	**Antipasto Italiano Salad** **Asian Chicken Wrap**	**Asian Chicken Salad** Soft Roll **Rainbow Veggie Hummus Wrap**	**Classic Turkey Chef Salad** Ranch, Cheddar, Soft Roll **Chipotle BBQ Chicken & Cheddar Wrap**	**Greek Tzatziki Chickpea Salad** **Tuna Salad Sub** Freshly Made In House
extra, extra	**Cinnamon Sugar Dusted Sliced Bananas** **Red & Green Bell Pepper Strips** **Crunchy Broccoli Florets** **Marinated Cool Cucumbers**	**Juicy Orange Wedges** **Chilled Diced Pears** **Tossed Salad** **Fresh Plump Grape Tomatoes** **Fresh Carrot Sticks**	**Cinnamon Sugar Dusted Sliced Bananas** **Red & Green Bell Pepper Strips** **Cheddar Ranch Pea Salad** **Crunchy Broccoli Florets**	**Juicy Orange Wedges** **Chilled Diced Pears** **Tossed Salad** **Fresh Plump Grape Tomatoes** **Fresh Carrot Sticks**	**Cinnamon Sugar Dusted Sliced Bananas** **Red & Green Bell Pepper Strips** **Citrus Kidney & Garbanzo Bean Salad** **Sliced Cucumbers**
SO DELI	**Select from: Deli Roasted Turkey Breast, Thinly Sliced Deli Ham or Vegetarian Chickpea Hummus** Sliced Bread, Sub Roll, Soft Flour Tortilla, American Cheese, Swiss Cheese, Provolone Cheese, Fresh Shredded Lettuce, Ripe Sliced Tomatoes, Mayonnaise, Yellow Mustard				

Meal includes 1% white milk or skim chocolate milk. This employer is an equal opportunity provider.

chartwells
serving up happy & healthy

MENU DESIGN REFERENCE #2

Tailored Menu Solutions for 250+ Locations Across 18 States in the USA

With the efficiency of Menutech's platform, this School Caterer has successfully designed over 1200 unique menu proposals to date.

Weekly office hours and seminars serve as pivotal platforms to initiate the proposal season, fostering direct engagement with Menutech experts and providing the client with essential insights and guidance for their projects.

Exclusive property of Menutech GmbH - All rights reserved

MENU DESIGN REFERENCE #3

Seasonal and Sustainable: Catering Excellence in the South of France

Operating in the South of France, this catering service annually curates 2000 menus on Menutech, emphasizing a commitment to health, seasonality, and locally sourced ingredients.

They cater to lifelong learning institutions, schools, kindergartens, and medical establishments.

MENU DE LA SEMAINE

(Client name) | MIDI: 4 JANVIER AU 8 JANVIER

LES HALLES SOLANID

	Entrée	Plat	Accompagnement	Produit laitier	Dessert
LUNDI 4 janvier	Salade de petit pois	Rôti de Bœuf sauce forestière ou Cabillaud sauce forestière (***)	Boulgour	Emmental	Compote mangue
MARDI 5 janvier	Salade de chou blanc	Salade de lentilles, œufs et crudités (***)	-------	Fromage blanc aux fruits	Pêche
JEUDI 7 janvier	Salade de Tomates	Cabillaud sauce beurre blanc (***)	Farfalles	Edam	Pomme
VENDREDI 8 janvier	Salade Verte	Lamelle de volaille oriental ou Beignets de poisson (***)	Potatoes	Yaourt nature	Brownie

Solanid & Co se réserve la possibilité de modifier le menu en fonction des arrivages et des contraintes liées à l'exploitation de produits frais.

100% BIO & pêche durable | CUISINE FRAÎCHE de saison

Oeuf Poissons Lait (y compris le lactose) Fruit à coques
(***) indique les plats S/PORC et S/VIANDE

MADE ON MENUTECH

Exclusive property of Menutech GmbH - All rights reserved

MENUTECH

Exclusive property of Menutech GmbH - All rights reserved

Step 1: Effortless Excel Import

Drag and drop your Excel file or use our intuitive templates to seamlessly import your Weekly or Monthly menu plan.

Step 2: Automated Allergen Detection

Our AI-powered algorithm automatically identifies allergens. Prioritize your recipe database for enhanced precision.

Step 3: Auto-Generated Designs

Watch as your menu designs automatically adapt to each location's specifics and graphics, configured for a personalized touch.

Step 4: Self-updating share-links for each School

No emails or PDFs needed. Each client gets a unique link that self-updates every Week or Month for hassle-free communication.

Menu designs as easy as 1, 2, 3, 4

MENUTECH

Choosing the right plan

SEE FULL PRICING

L

Ideal for Schools with on-site Kitchen Team, Single user access

£ 180 / month
£ 153/month (annually)

£ 600 configuration fee

Enterprise

Ideal for School Caterers, Single user or Managing teams

£ 400 / month (annually)
+ accesses

£ 1500 configuration fee

White-label

Ideal for Catering Groups, Inviting customers to an integrated suite of digital tools.

£ 900 / month (annually)
+ accesses

Configuration fee based on required integrations

Exclusive property of Menutech GmbH - All rights reserved

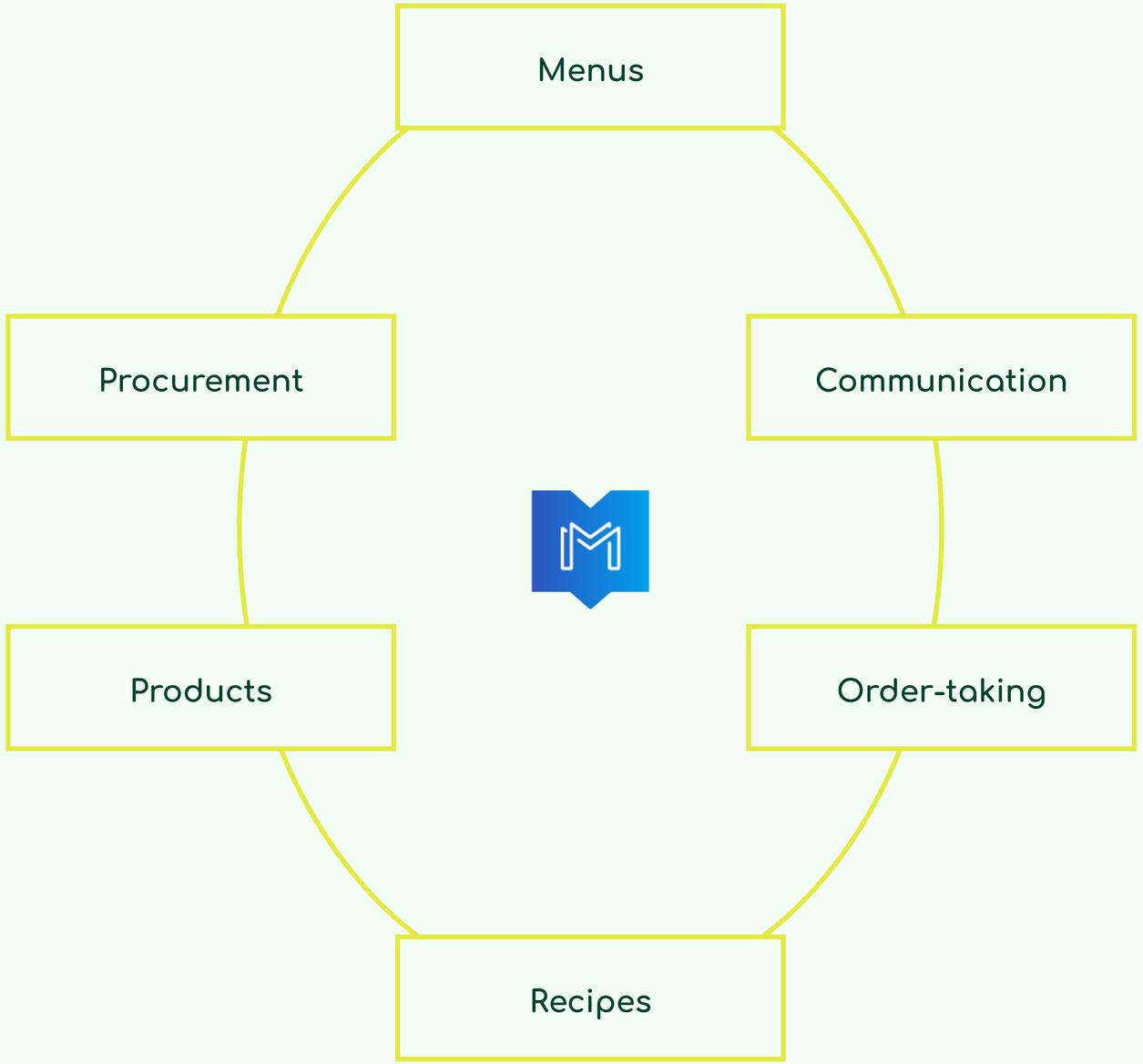
Our multilingual support covers English, French, German, Italian, and Spanish.
Support is available Monday to Friday from 8 AM to 6 PM for all plans and extends to weekends (9 AM to 4 PM) for Enterprise and White-label plans.
The Account Configuration phase includes importing existing menus, styles, and templates, along with dedicated Training and Launch Support outlined on the next page.

MENUTECH

	L	Enterprise	White-label
Annual subscription	£ 153 / month	£ 400 / month + accesses	£ 900 / month + accesses
Upfront configuration cost	£ 600 fee + Data import fees	£ 1500 fee + Data import fees	Based on Data Import + Integrations
Unlimited styles	✓	✓	✓
Custom styles	✓	✓	✓
Custom Excel import	Menutech Excel template only	✓	✓
Custom templates	no	✓	✓
Multiple locations	no	✓	✓
Multiple users	no	✓	✓
External user	no	no	From + £5 to + £25 / month
Launch Support	Standard configuration	Bi-weekly Office Hours	Project Management
Continuous Support	5/7, General support	7/7, Account Manager	7/7, Account Manager
Training at launch	1:1	Up to 5 participants	Up to 15 participants

Exclusive property of Menutech GmbH - All rights reserved

We support you every step of the way on your digital journey



We're modular.

This allows you to tailor features to the preferences of your teams, customers, and end-consumers, activating Software Modules at your convenience.

Elevate your customer relationships through the transformative power of automated menu planning.

SEE ALL FEATURES

Exclusive property of Menutech GmbH - All rights reserved

MENUTECH

Put an end to manually designing your food menus.

Consider it done.

Exclusive property of Menutech GmbH - All rights reserved

MENUTECH

Let’s get in touch

Your contact person:

Laure Joumier
CEO
laure.joumier@menutech.com

Click here to schedule a Zoom/ Teams call

Photography credits:
Adam Vradenburg

Exclusive property of Menutech GmbH - All rights reserved