POS should be set up to make order entry easy for the servers. Items should belong to categories that make sense. Required and necessary modifiers (such as meat temperature or side dish) should be easy to enter.

For each menu item you sell, you need to set up categories, items, and modifiers. The examples below give you a picture of what to plan. The first page is for bars and the second page is for restaurants.

There are several ways that bar categories can be designatred. Below are three ways. You should pick the best for your servers and bartender, so that they can quickly and easy get orders into the computer from the touch screen.

Item Category examples - Bar

Category examples (by spirit)	Gin	Bourbon	Scotch	Tequila	Red Wine Glass
Item examples by category	Beefeater Tanqueray				Ruffino Res Duc Oro
Category examples (by type)	Beer	Mixed	Liqueur	Cocktails	Non-Alcohol
Item examples by category		Gin	Amoratto Disaronno	Margarita Sea Breeze	Coffee
Category examples (other)	Top Shelf	Well			

Item Modifier examples - Bar

Modifier sets – examples	Mixers (no $ add)	Brands $$	$$ add-ons	Misc.	Add/No/Extra/Sub
Modifiers – examples by set	Collins Coke OJ	Dewar's Jack Daniel's Jose Cuervo	Shot Double Coke	Rocks Neat Hot	Salt Wedge Lemon Squeeze Lime

Bar example: Gin and tonic –

Which <u>category</u> should it be under? Gin? Mixed Drinks? Something else?

What should the <u>item</u> be? Gin & Tonic? Gin (with Tonic as a modifier?)

What <u>modifiers</u>? Brand of tonic?   Brand of gin? Rocks? Salt? Lime slice? Double? $$ Double?

NOTES:

Items may belong to more than one category, but be judicious, as only 106 items can exist within each category and you want them easy to find.

Each screen can have a main menu and an alternate menu for each service time. For example, at the bar the bar menu can be the main menu with the lunch menu as the alternate; the restaurant can have the lunch menu as the main and the bar menu as the alternate. Space permitting, each menu may have both items and categories.

Item Category examples - Restaurant

Category examples		Sandwiches	Beverages	Lunch Specials	Dinner Entrees	Dinner Sides
Item examples for each category		Hamburger Chicken Wrap BLT	Coke Coffee Juice	Hamburger Plate BBQ Chicken	Today's Fish Ribeye Steak Spicy Shrimp	Slaw Fried potatoes Beans
Modifier examples - Restaurant						
Modifier sets – examples		Meat temp	Egg preparation	Bread choices	Sides	Add/No/Extra/Sub
Modifiers – examples in each set		Rare Medium Rare Well Done	Scrambled Poached Sunny Up	Rye Wheat Biscuit	Beans Rice Slaw	Onions Sale Sauce

Restaurant example: Steak Dinner

Which <u>category</u> should it be under? Dinner? Entrees? Meats?   Something different? What is the heading on the printed menu?

What should <u>the</u> item be? Ribeye steak?

What <u>modifiers sets</u> should it have? Meat temperature? Side choice?   Baked potato/rice?

NOTES:

Items may belong to more than one category, but be judicious, as only 106 items can exist within each category and you want them easy to find.

Items may belong to more than one menu and maty be priced separately. For example, a hanburger can be on the lunch menu, the bar, menu, and te dinner menu.

Each screen can have a main menu and an alternate menu for each service time. For example, at the bar the bar menu can be the main menu with the lunch menu as the alternate; the restaurant can have the lunch menu as the main and the bar menu as the alternate. Space permitting, each menu may have both items and categories.

Here's how it works:

The server touches an item (such as Teriyaki Steak) or a category (such as Appetizers) as shown below.

SALADS		Fettuchini Marinara	French Dip	Coffee	Gin
ENTREES	Chicken Caesar Salad	Yankee Pot Roast	Tuna Melt	Evian water	Scotch
Appetizers	Chef Salad	Salisbury Steak	Prime Rib Dip	Ice Cappa	Brandy/ Cognac
Sandwich	Garden salad	Alaska Platter	Reuben	Cappacino	Schnapps
Alacarte	Soup & Sandwich	Teriyaki Steak	Grilled Chicken Breast	Exp(Latte)	Liquers
Desserts	Beverages	Smoked Salmon	Side Slaw	Juice	Rum
	BAR FOOD	Shrimp Cocktail	Side Potato Salad	Soda	Wines- Bottle
GIFT CARD	SPECIALS	Assorted Melon	Side Fries	Lemonade	Wine By Glass
GIFT CARD $100				GIFT CARD $50	GIFT CARD SALE

If you select a cagegory, the items within that category will display:

Items within an Appetizer category:

Healthy Start					
No Cholesterol Omelette					
Fruit & Yogurt					
Smoked Salmon					
Shrimp Cocktail					
Assorted Melon					
Crab Claws					

Items within a Wine Category:

Open Wine	JOS PHELPS Cab Sab	GIRGICH HL Chardonnay	GLEN ELLEN White Zin	SCHMITT Liebf White	Asti Spumanti, Cella
BV Cab Sab	JOS PHELPS Merlot	PEDRONC Cab Sab	ROB MOND Chenin Blanc	SCHMITT Piesp White	Bollinger Brut
BV Chardonnay	JOS PHELPS Chardonnay	PEDRONC Chardonnay	ROB MOND Chard	Pauilly Fuis White	Piper Heidsiek
BERINGER Cab Sab	JOS PHELPS Sauvignon	PEDRONC Fume Blanc	ROB MOND Johan Reisl	Beauj Vill Red	Perrier-Jouet
BERINGER Zinfandel	JORDON Cab Sab	PEDRONC White Zin	ROB MOND White Zin	Pinot Grigio White	Dom Perignon
BERINGER Chardonnay	JORDON Chardonnay	FETZER Genwurtztraminer	ROB MOND Cab Sab	Chianti Class Red	Moet White Star
BERINGER White Zin	STAGS LEAP Cab Sab	GLEN ELLEN Merlot	WYNDM EST Chard White	GLOR FERR Sonoma	Cordon Negro Freixenet
ROUND HL Cab Sab	STAGS LEAP Chardonnay	GLEN ALLEN Chard	WYNDH EST Cab Sab Red	Cooks Brut Champ, Spum	
ROUND HL Chardonnay	GIRGICH HL Cab Sab	GLEN ALLEN Cab Sab	WYNDH EST Shiraz	Totts Brut	

Modifiers that display when a Gin category & Beefeaters item was selected:

Pepsi	Water	Rocks	Dry	BUMP 1.00	
Diet Pepsi	Sweet N Sour	Splash	Sweet	Olives	
Slice	Grapefruit Juice	Double	Coffee	No Olives	
Tonic	Pineapple Juice	Heated	No Salt	Lime	
Collins	Cranberry Jc	Tall	BUMP .25	Lemon wedge	
Ice Tea	Up	No Ice	BUMP .50	Neat	
Soda	Neat	Wet	BUMP .75		
					Done
				Next-page	Comment

BEEFEATERS
Tonic
Lime
Rocks

Modifiers that display when the Teriyaki Steak item was selected:

Rare					
Medium Rare					
Medium					
Medium Well					
Well Done					
					Done
				Next-page	Comment

```
1 Teriyaki Steak

   Medium Rare
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