**It is not the price of “Green Beans” that you should be concerned about - it is the price for the meal.**

With Food & Supply Sources dynamic menu creation process we can help create meals that meet your budget.

You can use our standard priced menus and pick and chose by day of week – meal selection to meet your budget. If you are trying to hit a target price on a weekly basis - the daily costs can vary as long as the week balances.

Are you working within the CACFP or NSPL reimbursement guidelines and wanting to offer creative, fun and tasty food to the children you serve - we can help.

Whether you have a ready-to-serve requirement of made-from-scratch kitchen we can work with you to design a menu that meets not only the nutritional requirements but the monetary ones as well.

So many kitchen cooks/orders are looking at the line-item cost of each item that does not tell the whole story. With our system we look at the meal and show the costs at that level. We will provide recipes, nutritional analysis and guidance on how to save. Our program working with top food distributors throughout the US allows us to offer great pricing and services.

No matter if your budget is $4 per day or $10 per day, we will devise a budget plan that works for you.

The process is simple – we identify your weekly budget, what meals you are serving (breakfast, lunch, snack(s) and/or dinner) we talk about your capabilities as it relates to preparation and then we go from there.

As we are building out your menu we will get you setup with our distributor partners, start building order guides and training your staff on how to place orders.

All our menus are approved by our Registered Dietitian.