

How Leonelli Restaurants Use MarketMan to Make Day-to-Day Tasks Easier

Three Restaurant Concepts, One Restaurant Management Software



Customer name

Leonelli Restaurants

Industry

Full Service

Website

leonellirestaurants.com

Maximized Efficiency Through Streamlined Processes

"It's a huge time saver, and really I think anybody can do it. Once you get into the habit of doing the same thing every single day. It makes it so much easier."

Liz Benno, Culinary Liaison for Leonelli Restaurants



About Leonelli Restaurants

With not one but three different restaurant concepts, the Leonelli Benno brand in New York City has a lot going on at any given time. Liz Benno, Culinary Liaison for the brand, finds herself juggling recipe development, inventory, purchasing, social media, and managing food costs, while also assisting the chefs with whatever they need.

The Challenges

- · Pricing recipes became tedious and time-consuming
- Needed a more precise and streamlined way to determine what a given menu item cost to produce
- In search of a solution that would minimize time spent on recipe costing and inventory

MarketMan Solution

After an investor for the brand suggested MarketMan (another of his projects uses it to great success), Liz immediately started using MarketMan's recipe costing feature. After Liz got rolling with that, she began taking advantage of other MarketMan functionality, including inventory management, invoice scanning and payment, and recipe creation.

- Ability to easily go through invoice history to track fluctuating food and beverage prices, saving precious time
- Cookbook's ease-of-use for chefs right from an iPad
- Simplified recipe costing, inventory management, and invoice processes

"When you're opening up a restaurant, trying to price out every single recipe and every single dish, as in just one dish per person, trying to get that cost would take forever, so MarketMan really made that process super easy and fast." — Liz Benno, Culinary Liaison for Leonelli Restaurants