

September 2016

Innovation on the Menu - US

"Menus are increasingly getting more layered with flavors, ingredients, and preparation methods. Restaurants are facing increased pressure to create a menu that is both comprehensive and digestible for foodies and non-foodies alike."

Family Midscale Dining - US

"The midscale chain is in a state of flux; while some of the biggest names in midscale dining are doing well, other chains are on the brink of bankruptcy. The successful midscale restaurants have upgraded their units and menus and have fully embraced social media as a way to connect ...

August 2016

Restaurant Decision Making Process - US

"Across demographics, the convenience of limited service restaurants still remains a strong motivator for weekday dining out, specifically with fast food. On the other end of the spectrum, Millennials are creating their own dining out culture across fine dining restaurants and fast casuals, with more shareable dishes and elevated alcohol ...

The Online Foodservice Consumer - US

"Delivery is an exciting new opportunity within foodservice as the rise of third-party restaurant delivery companies makes it possible for nearly every restaurant to deliver directly to consumers, an occasion long dominated almost exclusively by pizza restaurants. While the restaurant delivery market is growing, the future of restaurant delivery is ...

July 2016

Restaurant Breakfast and Brunch Trends - US

Breakfast and brunch has gained attention from both chefs and consumers, as a number of chains have revamped or expanded their morning menus. While consumers tend to eat breakfast at home, many diners report buying breakfast at restaurants more often compared to just a year ago. Though there is a ...