Rethinking the Lunch Combo

SIDES

menu additions:

The most popular sides are french fries, potato

of consumers say

it's important for restaurants to offer plant-based sides

chips and onion rings, but forward-thinking restaurants are offering better-for-you, vegetable-forward sides, too.

• True Food Kitchen's® Roasted Brussels Sprouts • Chick-fil-A's® Superfood Side (Broccolini, kale, maple

vinaigrette, dried cherries and roasted nuts)

Take inspiration from these recent

• Red Robin's® Zucchini Fries



SERVE WITH CONFIDENCE.™

DRINKS

Fountain soda, bottled water and bottled soda are the three most popular beverages purchased with lunch combos, but operators can offer premium options for those who want a special treat, such as specialty coffee drinks, smoothies, freshsqueezed/pressed juices and more.



Some of the fastest growing beverages on limited-service menus include:



And consumers say they're ordering more of these drinks than they used to

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Kombucha/shrubs	55%
Coconut water 42%	
Cold/iced or blended coffee 39%	
Smoothies 38%	
Hot specialty coffee 37%	

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Check out these tasty sips from chains around the country:

- Sonic Drive-In® offers a variety of combo ready drink choices including soft drinks, signature limeades, slushes, iced teas, hand-mixed shakes, blasts as well as the chain's signature Ocean Water, a bright blue, lemon-lime drink with a hint of coconut flavor.
- Panera® offers several types of lemonade, smoothies and frozen coffees. as well as hot coffee, cold-brew coffee. tea, juice and more,



Sandwiches

are a leading entree on chain menus with 42% of consumers

ordering them away from home once a week or more1

One of the leading purchase drivers for deciding where to purchase a sandwich is value.

While value can mean a variety of things, a common value-based tool is the combo meal.

of consumers say that when they order a sandwich from a restaurant, they prefer to order a combo1



which may be why 84% of restaurants offer them²

Combo meals should reflect current trends and consumer preferences. Stand out from the crowd with these tips related to sides, sandwiches and drinks.

Allow customers to build their own combos while also offering some ready-to-order options including top trending items.

SANDWICHES

When asked what they'd like to see more of:



of consumers sav chain restaurants offer very similar sandwiches

Mix things up - offer interesting or global condiments such as Sriracha mayo, pesto aioli or harissa, and consider unique formats, too. Some recent craveable LTOs include:

- Firehouse Subs'® Jamaican Jerk Turkey Club, with sliced smoked turkey breast, pepper Jack cheese, sweet mustard sauce, lettuce, tomato, onion, mayo and a hint of Caribbean seasoning
- Which Wich's® Paleo Club offered a lower-carb option of roasted turkey. applewood smoked bacon, avocado, fresh tomatoes oil and vinegar, wrapped in lettuce instead of on bread.



- 1: Technomic's 2019 Sandwich Consumer Trend Report
- 2: Technomic's Ignite menu data