

Serve Up Fresh Menus

5 Benefits of Printing In-House

As restaurants begin to reopen, the CDC recommends limiting shared objects.¹ An emerging industry trend is to print single-use menus for each patron to help ensure everyone's safety.

Print On Demand

Keep hungry customers safe and healthy with a fresh copy of your menu.

01

Stay Nimble

Make revisions to your menu on the fly due to ingredient shortages or changing food costs.

02

Save Money

With the number of menus you are required to print, outsourcing printing is not only cumbersome but costly.

03

Save Time

Keep your staff focused on patrons; no need to sanitize reusable laminated menus.

04

Reduce Waste

Print what you need, when you need it to avoid excess inventory of outdated menus.

05



Learn more about special promotions and the advantages of printing in-house at www.stonesoffice.com