HOW TO PLATE EACH COURSE USING MODERN ECO-FRIENDLY DISPOSABLES



Store easily

Use Once

Compostable



FINE DINING



- Ideal for small finger food appetizers like popcorn
- Allows guests to enjoy finger food in creative ways
- Able to hold an 11 ounce serving

Bamboo Spoon

- Visually sophisticated
- Strong and smooth performance
- Great alternative to plastic





2.5" Wood Cup

- Enhances food presentation with a beautiful wood design
- Great way to serve appetizers in style
- Easily stacked for storage and disposal



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FINE DINING

6.5" Wood Boat

Premium qualityClean elegant LookOcean-friendly

11" Bamboo Round Plate

- Best guests experience
- Gorgeous bamboo look
- Strong & Smooth

7" Bamboo Square Plate

- Unique square shape
- Serve in style



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CASUAL



2.75" Bamboo Cup

- Make every course memorable
- Enhance your brand experience
- Choose a sustainable solution



4" Palm Leaf Plate

- Level Up Your presentations
- Stand out in a crowd

5" Bamboo Cone

- Perfect for small cheese bites
- Biodegradable



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CASUAL

2" x 4" Palm Leaf Plate

- Up your plating game
- Your guests will love the detail



Palm Leaf Round Plate

Little details make big impressions

Palm Leaf Bowl

- Next level food presentations
- Great way to plate
- Made from fallen palm leaves



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FAST CASUAL

Sustainably Sourced Cutlery

- Easy to serve!
- Branded product & packaging for best brand identity
- Sustainable solution



10" Sugarcane Plate

- Premium look & feel
- Low cost

Individually Wrapped Paper Straws

- Plastic-free option
- Planet & people friendly



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3 Ways Creative Menu Items Make You More Money

- #1 More people will hear about you: When you surprise your guests with something like, a salmon dish on a beautiful eco-friendly Bamboo Plate versus a plastic or paper plate, guests never forget it, tell their friends about it, and share it on social media- drawing more guests to your business, organically.
- #2 Charge More for Added Details: When you add details (like Wooden Utensil Kits) to your menu items, the perceived value of it increases, allowing you to charge more. Couple this with increased demand due to organic social sharing and you've got yourself a winner!
 - Bring More Customers Back: When you make the eating experience fun, like with dynamic finger foods and clever presentation tricks, people are more likely to become repeat visitors. Everyone likes (and needs) fun experiences that make memories.

#3

Build Bour Branc

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