



Tools and Tips You Can Leverage for Take-out and Delivery

Best Pillsbury™ Items that hold well - including delivery transport or make & freeze



Puff Pastry and Pie Dough Rounds

Easy to use for savory, hand-held entrees.

- [Taco Tuesday Hand Pie](#)
- [Chicken Empanadas](#)

Gold Medal™ Mixes

For brunch-time flavor mash-up, or breakfast anytime.

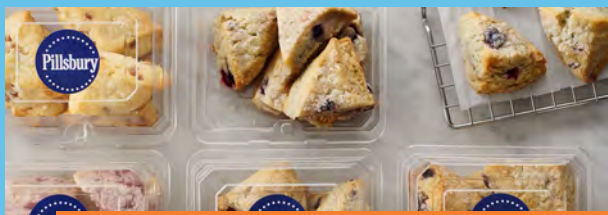
- [Grilled Chicken Caesar Waffles](#)
- [Honey Orange Corn Muffins](#)



Pillsbury™ Biscuits

The perfect feel good comfort food with scratch-like quality and 2 hour hold time.

- [Garlic-Cheddar Corn Puppies](#)
- [BBQ Biscuit Bomb](#)



And don't forget something sweet!

- [Scone Bites](#)
- [Pecan Sticky Buns](#)
- [Brownie Cookies](#)
- [Cold Brew Chocolate Chip Muffins](#)

This is a very challenging time for the restaurant and beverage industry and we want you to know that we are here to support you in any way that we can. We have compiled some tips, tricks and resources to help keep you successful and safe.

Take Out Tips & Tricks

Now is the time to be communicating off-premise options and experiment with different third-party delivery providers. Most providers are deferring fees and offering other solutions. A couple of examples:

GrubHub

- Matching promotional offers (now is the time to run promotional offers)
- Deferring commission fees to restaurants
- [Created a Community Relief Fund to support restaurants](#)

UberEats

- No delivery fee for patrons (patrons should look for the EAT LOCAL banner in the app and fees will be waived).

Other Considerations

- Many restaurants have started using tamper-evident packaging to give consumers peace of mind. You can also use printable templates and stickers: [download this kit for a free template.](#)
- Remove some menu items: Don't be afraid to trim some items from the menu, especially ones that don't sell well or don't work as well with takeout and delivery. This can help reduce prep time and complexity when short-staffed.

Social Media

Leverage social media to promote your take-out offers and promotions. [Download our handy infographic](#) full of social media tips, tricks, best practices and inspiration for commercial foodservice operators like you.

Connecting with your community

There are even more resources for operators and up-to-the-minute intelligence on the coronavirus pandemic. Join the "Coronavirus in the Food and Beverage Industry" group on Facebook: <https://www.facebook.com/groups/winsight.health/?fref=nf>