

Food Menu Training Guide

Objective:

To equip staff with knowledge of Plates and Pints' menu items, enabling them to confidently describe and recommend dishes to guests while highlighting key selling points.

Appetizers

1. Loaded Fries

- **Description:** Crispy fries topped with caramelized onion, pepper jack queso, smoked bacon, and fry sauce.
- **Selling Tip:** "These fries are perfect for sharing! The combination of smoky bacon and melted queso makes them irresistible as a starter or side."

2. Honey Butter Pretzels

- **Description:** Soft pretzel bites tossed in sweet honey butter, served with pepper jack queso.
- **Selling Tip:** "Sweet and salty, these pretzels are a hit with both kids and adults. They're great for pairing with one of our cold beers."

3. Fried Pickles

- **Description:** Beer-battered dill pickle chunks served with bleu cheese-herb dip.
- **Selling Tip:** "Crispy and tangy, the fried pickles are a fun and flavorful way to start your meal."

4. Loaded Nachos

- **Description:** House tortilla chips piled high with lettuce, pico de gallo, sour cream, pickled jalapenos, guac, and pepper jack queso.
- **Selling Tip:** "Our nachos are fully loaded and perfect for sharing with friends during happy hour or game day."

5. Buffalo Shrimp

- **Description:** Crispy shrimp tossed in house buffalo, served with veggies and bleu cheese-herb dip.
- **Selling Tip:** "A spicy seafood option for wing lovers."

6. Chicken Tacos

- **Description:** Chicken with pepper jack, guac, pico, chipotle aioli, and lime in soft tortillas.
- **Selling Tip:** "A light, zesty option with bold flavors."

7. Fried Mozzarella Triangles

Description: Hand-breaded mozzarella triangles, sprinkled with parmesan, and served with pizza sauce for dipping.

Selling Tip: "Crispy on the outside and gooey on the inside—these are perfect for cheese lovers and a great starter to share!"

8. Hummus Plate

Description: Herbed hummus and spicy feta dip, served with fresh veggies and warm pita bread.

Selling Tip: "A lighter, flavorful option that's perfect for sharing. The warm pita and two delicious dips make this a fan favorite for a healthy appetizer."

9. Chicken Tenders

Description: Hand-breaded chicken tenders, served with celery, carrots, house ranch, and your choice of wing sauce.

Selling Tip: "A classic, crispy favorite! Perfect for both kids and adults, and with your choice of sauce, it can be customized to your liking."

Wings

1. Traditional Wings (5 or 10) Also available as Boneless Wings

- **Description:** Large, fresh wings, fried and tossed in your choice of sauces or dry rubs.
- **Sauces:** Mango Habanero, Extra Hot Buffalo, Sweet Thai Chili, Korean BBQ, Parmesan Garlic, Hot Honey Teriyaki, Nashville Hot Wet.
- **Dry Rubs:** Nashville Hot, Caribbean Jerk, Lemon Pepper.

- **Selling Tip:** "Our wings are always fresh and never frozen. With so many flavors to choose from, they're a perfect game day or midweek treat!"
- **Selling Tip:** "A classic, saucy favorite—don't forget to offer extra sauces!"

Burgers

1. House Smashburger

- **Description:** Two 4 oz patties topped with caramelized onion, American cheese, LTO, pickles, and special sauce.
- **Selling Tip:** "Our signature smashburger is juicy and packed with flavor. It's a customer favorite—try it with our house fries for the perfect meal."

2. Bacon and Bleu Smashburger

- **Description:** Two patties with bacon, bleu cheese, caramelized onion, and steak sauce aioli.
- **Selling Tip:** "For those who love bold flavors, this burger combines smoky bacon with rich bleu cheese. It's a premium burger experience!"

3. Western Burger

Description: Two patties with BBQ sauce, bacon, cheddar, and onion rings.

Selling Tip: "Perfect for BBQ lovers, topped with crispy onion rings."

4. Southwestern Burger

Description: Two 4 oz smashburger patties with pepper jack cheese, pico de gallo, guacamole, and pickled jalapeños.

Selling Tip: "Perfect for anyone who loves bold, southwestern flavors. The combination of guac and pickled jalapeños adds a zesty kick!"

5. Beer Cheese Burger

Description: Two 4 oz patties topped with house-made beer cheese, caramelized onions, and bacon.

Selling Tip: "For cheese lovers, this burger is a must! The creamy beer cheese paired with smoky bacon makes it a rich and flavorful option."

Handhelds

1. Chicken Sandwich

- **Description:** Buttermilk fried chicken, chili dusted, with LTO and spicy pickle aioli. Can add any of our signature sauces to the chicken.
- **Selling Tip:** "Crispy, spicy, and packed with flavor—this sandwich is a must-try for anyone who loves a little heat."

2. BELT

- **Description:** Smoked bacon, egg, lettuce, tomato, avocado, and spicy pickle aioli.
- **Selling Tip:** "Perfect for breakfast or lunch, this sandwich is hearty and satisfying with the perfect combination of crispy bacon and creamy avocado."

3. Italian Sub

Description: Ham, capicola, pepperoni, mozzarella, banana peppers, and Italian dressing on a sub roll.

Selling Tip: "A classic Italian sub with bold, tangy flavors."

4. Turkey Club

Description: Grilled turkey, bacon, mozzarella, and garlic aioli.

Selling Tip: "A stacked, hearty sandwich perfect for lunch."

Calzones

1. Four Cheese Calzone

- **Description:** Ricotta, mozzarella, provolone, and garlic in a deep-fried shell.
- **Selling Tip:** "Cheesy and rich—a comfort food favorite."

2. Pepperoni Calzone

- **Description:** Filled with pepperoni, mozzarella, provolone, and pizza sauce, fried to perfection.

- **Selling Tip:** "A pizza lover's dream in a calzone! Crispy on the outside, cheesy and savory on the inside—perfect for a quick, filling bite."

3. Taco Calzone

- **Description:** Filled with taco meat, cheddar, pepper jack queso, and pico, all in a deep-fried shell.
- **Selling Tip:** "This calzone combines taco night with pizza night! It's packed with bold flavors in every bite."

The Greyhound Dessert

- **Description:** A unique, Oreo-flavored dessert that's grey in appearance, named after the Grove City Greyhounds. It can be enjoyed on its own or served on a piece of cheesecake.
- **Selling Tip:** "A local favorite, this dessert combines the nostalgia of Oreos with a playful nod to Grove City pride. Perfect as a sweet finish to your meal, and even better when paired with a slice of cheesecake!" You may remember it as "The Grey Stuff" From Disney.

Cheesecake

- **Description:** A rich and creamy cheesecake, served with your choice of chocolate or wild berry drizzle and topped with whipped cream. For an extra indulgence, add the Greyhound Oreo-flavored topping.
- **Selling Tip:** "Our cheesecake is a customer favorite—smooth, creamy, and customizable with chocolate or wild berry drizzle. For an even sweeter treat, try it with the Greyhound topping!"