



## BoomBozz Operator Kit: New Menu Rollout

### 1. Introduction

This kit is designed to provide operators/managers with all the resources and instructions needed to implement the new menu. The updated items, preparation methods, and product improvements ensure consistency and quality across all locations.

Key Contacts:

- Corporate Contacts:
  - Enzo Palombino | enzo@tbbamerica.com
  - Sienna Palombino | sienna@tbbamerica.com
- Vendor Support: Your GFS Representative
- Support Platform: BoomBozzConnect (Training materials, recipe guides, and feedback forms are available here.)

### 2. Product Transition

No active product transitions are happening at this time. Focus remains on introducing and standardizing new menu items.

### 3. Item List: New Menu Ingredients

| Item Description                 | GFS Item # | Brand                 | Pack Size                              | Unit Type | Price/Unit | Case Price | Case Qty |
|----------------------------------|------------|-----------------------|----------------------------------------|-----------|------------|------------|----------|
| Dough, Poppers, Cinnamon, Frozen | 158262     | Upper Crust           | 200 Count/Bag, 1 Bag/Case              | Case      | \$0.37/ea  | \$74.51    | 1 Case   |
| Sauce, Basil Pesto, Fresh        | 844761     | Tavolini - Premium    | 30 Ounces/Jar, 2 Jars/Case             | Case      | \$0.65/oz  | \$38.95    | 1 Case   |
| Mushrooms - Portabella Cap 6"    | 30030      | Produce               | 5 Pounds/Case                          | Case      | -          | -          | 1 Case   |
| Powder Chili Hot Calabrian       | 499542     | Manzo Food Sales, Inc | 1.5 Kilograms/Package, 2 Packages/Case | Case      | -          | -          | 2 Cases  |

## 5. Vendor & Ordering Information

Primary Vendor: Gordon Food Service (GFS)

How to Order:

1. Log in to the GFS online portal.
2. Use the item numbers provided in this kit for quick ordering.
3. For assistance, contact your assigned GFS representative.

Delivery Schedule: Ensure orders are placed within vendor lead times to prevent shortages.

## 6. Training Resources

BOH Training:

Recipe cards and other BOH operation guides are available on BoomBozzConnect under the "Charts and Recipe Cards" tab.

Key focus: Consistency and accurate portioning.

FOH Training:

Train FOH teams on updated item descriptions and pairings. All FOH team members must take the Opus course assigned to them.

Ensure clear communication of new items to guests.

## 7. FAQs

How do we handle guest feedback about the new menu?

Use the Feedback Form on BoomBozzConnect to report guest comments or concerns. Corporate will review and provide guidance.

What if staff need additional training?

Access training materials on BoomBozzConnect or schedule a support call with corporate.

## 8. Feedback & Support

We value your input to ensure the success of the new menu rollout.

Feedback Form: Submit operational challenges or guest feedback on BoomBozzConnect.

Direct Contact: Email Enzo Palombino at [enzo@tbbamerica.com](mailto:enzo@tbbamerica.com) or [sienna@tbbamerica.com](mailto:sienna@tbbamerica.com)