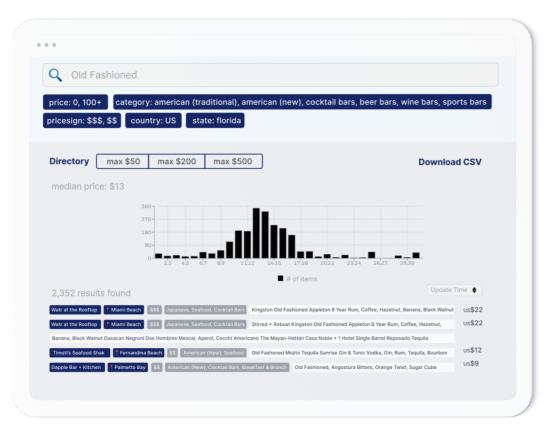


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TESTIMONIALS

Menu Pricing has been a great resource, to identify where we can consider raising prices,. Allowing us to see thousands of menus immediately, we can make very informed pricing decisions. The previous menu pricing process was painfully slow and very manual."

Chris Bisaillon, CEO

Bottleneck Management City Works / Pour House The Menu Pricing tool has streamlined the process we use for our competitive analysis, and has allowed us to focus on what is truly important, the guest experience."

Steve Madonna, SVP of Culinary Bar Louie

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