

SAMPLE
LOGO

The Olive Branch



Mediterranean kitchen

SAMPLE

Menu

STARTERS

- Roasted Red Pepper and Feta Dip - \$8-
- Artisan Cheese & Olive Board - \$10-
- Flat Bread with Olive Tapenade- \$11-
- Sardinia Platter - Shrimp with Roasted Red Peppers & Garlic, Olives, Dolmas -\$14-

SALADS

- Greek Dinner Salad - \$8-
- Couscous Salad- \$8-
- Mykonos Salad - \$9-
- Antipasto Salad - \$10-

ENTRÉE

- Classic Gyro with Tzatziki Sauce - \$11-
- Lemon Chicken Pita Wrap with Pomme Frites - \$13-
- Artichoke Pizza with Pesto and Prosciutto-\$14
- Garlic Rosemary Lamb Kabobs with Risotto- \$14-
- Oven-Roasted Chicken with Roasted Potatoes - \$14-
- Basil Shrimp with Linguini Pasta- \$15-
- Pan Seared Diver Scallops with Orzo-\$16-

DESSERTS

- Baklava-\$5-
- Revani Cake-\$6-

DRINKS

- Sodas-\$2.50
- Juices-\$3.00
- Classic Greek Coffee-\$3.00
- Greek Iced Coffee -\$3.50
- Sangria By the Glass - \$5-
- Sangria Pitcher - \$16-
- Marathon, Hillas, Moretti, Mythos - \$5/ea-
- Wine Varietals- (see wine list)

OPENING BUDGET

Estimate-2500 s.f.		
Expenditure	Low	High
Construction Cost		
Includes design/drawings, flooring, duct work, surfaces, bar, tiling, panels, paint, GC fee (assumes TG provides framing, plumbing, electrical, HVAC, water, grease trap)	\$175,000	\$300,000
Kitchen / Bar Equipment	\$110,000	\$150,000
Tables/Chairs	\$25,000	\$40,000
Signage	\$8,000	\$10,000
POS/Office Electronics/Security/Music	\$12,000	\$20,000
Liquor License	\$12,000	\$20,000
Insurance	\$2,000	\$5,000
Smallwares	\$15,000	\$25,000
Opening Inventory	\$5,000	\$7,500
Pre-opening hiring / training	\$3,500	\$10,000
Web Development / Social Media set-up	\$7,500	\$10,000
Opening Marketing Costs (PR, Social Media)	\$5,000	\$8,000
Initial Operating Capital	20,000	\$40,000
TOTAL	\$400,000	\$645,500

FINANCIAL PROJECTIONS

Restaurant P&L Forecast Varying Levels

		<u>Low</u>	<u>Medium</u>	<u>High</u>
Sales		<u>1,500,000</u>	<u>1,750,000</u>	<u>2,000,000</u>
Cost of Goods	30% includes all supplies includes cost of alcohol	450,000	525,000	600,000
Labor Cost	31% includes all mgmt, hourly, benefits	465,000	542,500	620,000
Direct Operating Cost	14% includes all operating expenses: supplies, utilities, disposables, cleaning, repair and maintenance, C/C fees	210,000	245,000	280,000
Occupancy Cost	8% straight charge includes CAM charges	120,000	140,000	160,000
Misc Expense 6% Debt Expense	Expenses 3%	45,000	52,500	60,000
Total Sales		1,500,000	1,750,000	2,000,000
Total Expenses		1,290,000	1,505,000	1,720,000
Net Profit		210,000	245,000	280,000
Net Profit %		14.0%	14.0%	14.0%

Biography

Born in Santorini, Greece, Giada Pappas has first-hand knowledge of the keys to great tasting Mediterranean fare. She's had a love and passion for food, family, and cooking since she was a young girl living in the colorful Greek Isles. Giada moved to the United States in 1989 at the young age of 18 to pursue her dream of a culinary career.

She studied at Le Cordon Bleu in New York for 3 years. After her experience at Le Cordon Bleu, she began working as a chef at The Plaza in New York at the young age of 21. She was the primary consultant on how to create and prepare excellent European styles. Giada spent 15 years at the Plaza before she was recruited to come to Texas and head up a 5 star restaurant in Dallas. The restaurant received rave reviews for the quality of ingredients, fresh taste, and unique food pairings.

While still working as an executive chef, Giada also currently consults for several Mediterranean restaurants in Texas,

It is only natural that after 25 years in the restaurant industry, Giada is ready to own and operate her own restaurant. She looks forward to having Trinity Groves as the first location of "The Olive Branch".