

FAMOUS CHEFS CHOOSING COMPEAT

AUSTIN TX

COMPEAT ADVANTAGE IS A POPULAR CHOICE AMONGST AWARD WINNING AND WELL RENOWNED CHEFS SUCH AS...

Bobby Flay, Daniel Boulud, Dahlia Narvaez, Nobu Matsuhisa, Dan Kluger, Emeril Lagasse, Jose Andres, Tory McPhail, Mario Batali, Joseph Bastianich, Michel Richard, and David Bouley. All are leveraging Compeat Advantage's integrated back office and accounting solution in their high profile restaurants.

Celebrity chef, restaurateur, and reality television persona, **Bobby Flay**, has been using Compeat Advantage software in several of his Bold Food restaurants since 2008. With Compeat Advantage, Bold Food is able to better control their daily kitchen operations, including: inventory ordering, receiving, usage, cost variances, theoretical costs, and prep management.



The Dinex Group operates some of the top restaurants in the United States, Canada, and China and has been a satisfied Compeat customer since 2006. **Chef and Owner Daniel Boulud** has achieved numerous culinary awards. "Our customized P&L is a very useful analytical tool for me. It provides

information for current period, YTD, and comparisons to prior year and budget as well as variances percentages. This gives our management team meaningful information that they can take action on as needed," says Brian Carley, Director of Accounting for The Dinex Group.

Recently Osteria Del Mondo was ranked one of the Best Hotel Restaurants in the nation, and renowned **Chef Dahlia Narvaez** was nominated for the James Beard Award for Outstanding Pastry Chef. Bianchini, owner of the four unique restaurants including Osteria, has been a Compeat customer since 2005. "Since implementing Compeat, we have been able to improve our control over our inventory and cost of goods sold. We have also been able to reduce our food costs," says Marta Bianchini, Owner of Bianchini.

Compeat Advantage has been the back office solution for ten NOBU restaurants since 2005. Renowned Executive **Chef and Owner, Nobu Matsuhisa** has received numerous awards throughout his career, including: "America's 10 Best New Chefs" by Food & Wine Magazine, induction into "Who's Who of Food and Beverage in America," and a nomination almost every year for "Outstanding Chef" by the James Beard Foundation. Compeat Advantage's unique Portioning Feature allows a restaurant that specializes in seafood like NOBU to accurately track their product through the entire process, from the catch all the way to sale.

Jean-Georges Enterprises, one of Compeat's original customers, opened their farm-to-table concept ABC Kitchen in New York back in 2010. In just one year of operation, they received the 2011 James Beard Award for "Best New

Restaurant," and their **Chef Dan Kluger** took the award for "Chef of the Year" by Time Out New York. Compeat Advantage allows Jean-Georges to track the life cycle of everything purchased and produced in all of their restaurants, giving them full oversight and added control.

Commander's Palace has received an impressive amount of awards over the years, including Zagat's "Most Popular Restaurant in New Orleans" eighteen times. They've also received numerous

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James Beard awards, including **Chef Tory McPhail's** 2013 win for "Best Chef South." Commander's has been a Compeat customer since 2003, and they utilize a complete suite of Compeat products for inventory, accounting, payroll, and mobile. Commander's uses Compeat Mobile to take wine counts on a hand-held device which then automatically updates their inventory status in Compeat Advantage.

There's a reason that **Mesa Grill, The Dinex Group, Osteria Del Mondo, NOBU, Jean-Georges, Emeril's Homebase, Think Food Group, Commander's Palace, B&B Hospitality Group, and David Bouley** have all chosen Compeat: Compeat Advantage is their favorite ingredient for cooking up the best restaurant management system!