

How to Incorporate Seasonal Ingredients Into Your Restaurant Menu

On average, restaurants that offer seasonal menus see a 26 percent uptick in orders compared to restaurants that don't.

While you don't need to give your entire menu an overhaul, adding a handful of seasonal menu items can help your restaurant attract new customers, increase revenue, and build buzz on social media and other channels.

Spring



Seasonal ingredients

- blueberry
- artichoke
- asparagus
- peaches
- rhubarb
- snap peas

Suggested menu items

- blueberry muffin or scones
- spinach and artichoke dip
- roasted asparagus
- rhubarb pie

Fall



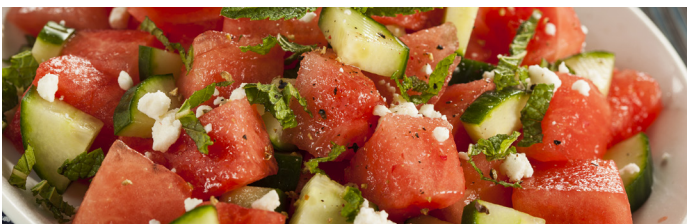
Seasonal ingredients

- sweet potatoes
- apple
- brussel sprouts
- cranberry
- pumpkin
- squash

Suggested menu items

- sweet potato fries
- apple cider
- pumpkin bread
- butternut squash soup

Summer



Seasonal ingredients

- watermelon
- basil
- bell peppers
- corn
- eggplant
- tomatoes

Suggested menu items

- watermelon feta salad
- basil pesto
- grilled corn on the cob
- tomato salad

Winter



Seasonal ingredients

- cauliflower
- broccoli
- cabbage
- grapefruit
- kale
- pears

Suggested menu items

- roasted garlic cauliflower
- cream of broccoli soup
- kale chips
- pear tarts