

One size doesn't fit all
so what's the right fit
for your prepared food
program?



Prepared Foods Done Right

We offer insight and guidance into developing the right application that meets vision, goals and objectives for all food programs.

OUR FOCUS ON CREATING A PREPARED FOODS PROGRAM

- Menu planning to understand the operation and presentation.
- Merchandising impact through the eyes of your shoppers.
- Craveability factor for “top of mind” when thinking of food.
- In-store experience that is unique to your brand and leaves a lasting impression.
- The correct balance between service and self-service.
- Supporting equipment options.
- Case and store lighting consideration for proper color temperatures for visual impact.

Whether adding a single departmental food program or a complete prepared foods destination with multiple prepared food options, together we can create the right experience for your shoppers.

**Ready Made &
Made to Order**



**Sushi &
Seating Areas**



Grab-n-Go Meal kits/Heat & Eat



Food Bars



Destination Centers



Design Center provides:

- Design Ideas.
- Conceptual Drawings.
- Departmental Layouts.
- Efficiency Flow Analysis.
- Food Programs.
- Education.

Collaborate with the Design Center to deliver a creative, flexible and responsible solution for your next prepared foods program that enable you to sell more products.

 **Anthony**

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DOVER
FOOD RETAIL