

30TH

ANNIVERSARY

Appetizers

Best practices for managing liquor liability

5

NEW FEATURE: Today's Restaurant News Forum

6

Unforgettable creative dining experiences

10

Entrées

Appell Pie	2
TRN Featured City	8
What's Going On.....	3

5Th Annual Pizza Tomorrow Summit and Florida Restaurant Show announce 2026 Education Program

Event offers strategies for profitability, workforce, technology, marketing and growth

Pizzeria and restaurant operators looking for practical solutions to today's most pressing business challenges will find more than 40 hours of education at the 5th Annual [Pizza Tomorrow Summit](#), co-located with the [Florida Restaurant Show](#), taking place October 25–27 at the Orange County Convention Center in Orlando.

The three-day [education program](#) will address the issues operators are confronting every day - from rising food and labor costs and workforce challenges to artificial intelligence, marketing, leadership, profitability and changing consumer expectations. Most sessions, demonstrations and competitions take place directly on the show floor and are included with show admission, allowing attendees to easily combine education with networking and discovering new products, equipment and solutions in the exhibit hall.

The Pizza Tomorrow Summit, celebrating its fifth year, will feature education specifically focused on the opportunities and challenges facing today's



pizzeria operators. “So You Want to Run a Restaurant with Rick Rosenfield,” a live podcast taping featuring California Pizza Kitchen co-founder Rick Rosenfield with Spencer Michiel and Nick Florek of the So You Want to Run a Restaurant? podcast.

Other Pizza Tomorrow Summit highlights include Melinda Carbajal, Simply Pizza, will present “The Pizza Pipeline: Leveraging the CTE Revolution to Build Your Future Workforce,” exploring new approaches to developing the next generation of industry talent.



Suzy Badaracco, Culinary Tides Inc., will present “Comfort 2.0: Reinventing Nostalgia in the Pizza Category,” examining evolving consumer preferences and opportunities to put a fresh spin on familiar favorites.

The program will also address mental wellness and the unique pressures facing pizzeria professionals. Vincent Tropepe, Hospitality Mental Wellness Initiative USA, will present “Keeping the Slice Together: Mental Health Strategies for Thriving in the Pizza

See [SHOW TIME](#) page 12

Pinky Cole Hayes powers Slutty Vegan's comeback

World-famous plant-based burger brand rounds up a season of industry recognition and reflects on its Florida debut



Atlanta, GA [Slutty Vegan](#), the world-famous, woman-owned plant-based burger brand founded by entrepreneur, author and reality-television star Pinky Cole Hayes, is capping the first half of 2026 with momentum on every front. Over the past year, the cult-favorite brand has earned national industry recognition, signed a wave of new franchise agreements across the country, and opened a new location in Baltimore.

The milestones cap a remarkable turnaround. After a highly public restructuring, Cole Hayes reclaimed her company, got to work rebuilding it and sharpened the brand's systems, leadership and franchise model.

Franchise growth and brand momentum

In the first half of 2026, Slutty Vegan announced a run of new franchise agreements inked with experienced restaurant operators, who are the foundation of the brand's next chapter of growth:

Atlanta — New franchise agreement in Slutty Vegan's home market with Khadejah Davis and Jamel Douglas, who became the brand's first franchise owners by taking over and operating the brand's flagship location in Atlanta.

Washington, D.C. — Franchise

See [SLUTTY VEGAS](#) page 12

FLORIDA

RESTAURANT

SHOW

OCT 25-27, 2026

ORLANDO, FL

TWO SHOWS. ONE BADGE! >

Your registration includes admission to the co-located Pizza Tomorrow Summit!



EXHIBITS. EDUCATION. DEMONSTRATIONS. COMPETITIONS.

Get Started in **1, 2, 3!**

-
- 14.25 Gallons Per Hour



-
- Available in 4, 6, 8, & 16 Flavors



- ❄ Temps as Low as -25° to -15°F

Seacoast Sales
Ed Guertin

 904-334-4489

 seacoastsale3477@bellsouth.net**Howard Appell** ♦ Today's Restaurant Publisher

*Don't forget to
voice your opinion in
our new Forum...*

trnusa.com/the-forum

Take a look at the Social/Networking sites that have been created over

- ◆ Mobile Marketing for Customer Engagement
- ◆ Is Your Operation Using Social Media/Networking?
- ◆ Twitter Love It or Hate It?
- ◆ Business on Networking Sites?
- ◆ Do You Need a Website for Success?

The results of a recent survey conducted by the Coyle Hospitality Group that looks at what diners feel are the most important elements for a restaurant's website found that two-thirds of those surveyed categorized having a menu online as either a "must have" or "very important." Having photos of the dining room online was also cited by the majority as being at least "very important." 86% of the 2,437 diners that they surveyed said it was crucial for a restaurant to have its own webpage. However, less than 70% of independent restaurant's have their own website. Do you think a website is necessary for a restaurant or business success?

I will answer for you, yes and no. Yes, you should look at having a website but don't become complacent in your promotion of your business. With all of the information on the web just putting up a website will not assure your success. You still need the traditional advertising methods to drive customers to your website. The best looking website is useless if no one sees it. 

✓ All Industries, Hospitality Specialist



Call Steve Geller —
Leasing Solutions LLC

 845-362-6106

 sgeller@leasingsolutionsllc.com

 www.leaseingsolutionsllc.com

755 Route 340, Palisades, NY 10964

Broward Nelson	3
Brilliant Computers.....	11
BH Bunn Co, Inc.	9
Enviromatic.....	3
Florida Restaurant Association	4
Florida Restaurant Show.....	7
Franchise Consulting Company ..	13

Itex - A Barter Company	6
Leasing Solutions	2
Lifeline Insurance Consultants	5
Rogue Financial Group	8
Seacoast Sales	2, 10 & 14
Thunderbird	16
TRN Network Group	14 & 15



Call to advertise: **561.620.8888**
howard@trnusa.com ♦ **www.trnusa.com**

Today's Restaurant is published monthly by Today's Restaurant News. This issue's contents, may not be reproduced in full or part without permission. Not responsible for advertisers claims or statements.

PUBLISHER	Howard Appell
EDITOR	Terri McKinney
ART DIRECTOR	Jim Pollard
CONTRIBUTING EDITOR	John Tschohl
CONTRIBUTING WRITER	Benson Fischer
SALES	William Lagusker

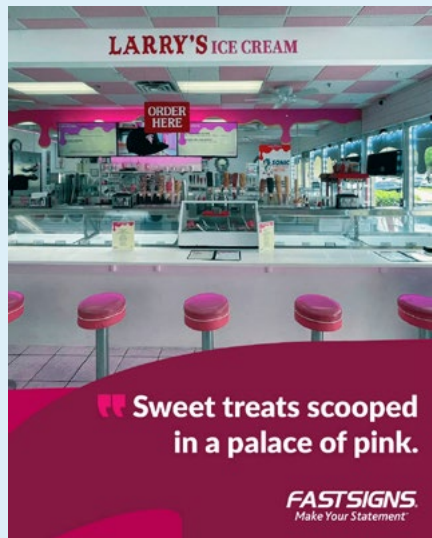


What's Going On

Important new products, corporate news and industry events

Whether you're an independent owner, quick-serve restaurant operator, chef, caterer, baker, bar or nightclub operator, hospital, hotel, or commercial foodservice personnel, a 3-day event from October 25-27, 2026 will be held at the Orange County Convention Center in Orlando, **The Florida Restaurant Show**. Come to learn about the hottest menu trends, state-of-the-art design and decor, the best in business education within the education programming, and hundreds of the leading vendors and purveyors dedicated to serving the restaurant & foodservice community — all under one roof. **See the full-page Ad and article in this issue and next month.** More info online at www.floridarestaurantshow.com.

◆◆◆◆◆
Gong cha, the world's leading bubble tea brand with nearly 2,200 locations across 33 international markets, has signed a 50-unit exclusive area development agreement in Texas with seasoned franchise operator, [Bakers Acres & Cattle Company](#). The agreement marks the largest direct franchising deal in Gong cha history and further expands the



company's U.S. footprint. Bakers Acres & Cattle Company is a Houston-based, multi-generational family business

FASTSIGNS®, the leader in the custom signs and visual solutions industry, announced a record-breaking first half of the year for franchise development sales in 2026, opening 13 new centers and signing 18 franchise agreements across domestic and international markets as the brand continues building momentum into the second half of the year. FASTSIGNS signed franchise agreements across multiple markets during Q1 and Q2, including several international deals in Australia, Canada, the Dominican Republic and the United Kingdom, expanding the brand's global footprint. Domestically, the brand continued attracting new franchise partners while also growing alongside existing franchisees who expanded their portfolios through additional center agreements. FASTSIGNS co-branded with One Stop Blueprinting in Brooklyn and FASTSIGNS co-branded with Alpina Printing Services in Manhattan to combine the expanded services, national vendor partnerships, marketing power and peer network of an award-winning franchise system with their decades-long presence in each community.



toward a 12-bakery platform. Led by Brett and Wendi Walker alongside the next generation of family operators, the company brings deep multi-unit operating experience and expertise across finance, real estate, technology and business development. "With its premium positioning, operational sophistication, and strong consumer loyalty, Gong cha immediately stood out as the right brand to grow with across Texas," said **Brett Walker**. "Over the past decade, our family has built a highly disciplined multi-unit operating platform, and we know sustainable growth starts with the right systems, infrastructure and brand foundation. Gong cha brings all of that together in a category with tremendous long-term potential." Gong-cha.com.

◆◆◆◆◆
◆ **&pizza** is entering Georgia. The brand's first restaurant in the state is slated for the Fall at 1042 Northside Dr., in Atlanta. The location will be owned and operated by franchisees Mike Supplice and Rodney Lewis II. &pizza is under the umbrella of Latitude Food

See **WHAT'S GOING ON** page 11

Elevate Your Hospitality with Full Circle Water Purification

Serve ultra-premium chilled still and sparkling water with a luxury presence, perfect for tables, spas, and bars.



- ✓ Sustainable
- ✓ Cost-effective
- ✓ Space-saving



Full Circle Water enhances the guest experience while reducing single-use plastics. Plus, enjoy seamless setup and 24/7 support.

For over 40 years, Broward Nelson has been a one-stop shop for all your beverage needs. We provide CO2, beer gases, soda syrup and water purification dispensing equipment throughout Florida.

Broward Nelson
Keeping Your Profits Pouring

800.262.8265 • Michael@browardnelson.com

THE HOOD & DUCT CLEANING EXPERTS

VIRO

Enviromatic Corporation
Of America, Inc.

Since 1971

Call for a **FREE** Estimate

1.800.325.8476

Orlando: **407.464.0000**

Fort Lauderdale: **954.493.9268**



"WE JUST DON'T SAY IT'S CLEAN,
WE PROVE IT!"

WWW.ENVIROMATIC.COM



How electric and induction cooking are transforming mobile and compact kitchens

David Rames ♦ Senior Specialist, Product Promotion and Development, Midea

By Mike Williams

VP of Sales and Marketing, Kenyon

A food truck operator working a six-foot galley in August faces problems most restaurant kitchens don't. The generator is running low, the propane gauge is dropping faster than expected, and a fire marshal is due for an inspection before the lunch rush starts. For years, propane and charcoal were the default for high-heat cooking in a mobile or small-footprint kitchen. That's changing. Electric grilling and induction cooking have moved past their

reputation as a home kitchen upgrade and are becoming standard equipment for food trucks, carts and other compact commercial spaces, driven by cost, code and comfort pressures that operators face every service.

Navigating fire codes and safety

Propane brings real operational baggage into a small kitchen. Tanks need to be stored, swapped and inspected, and each of those steps invites scrutiny from fire marshals, health departments and insurers, particularly in dense urban areas where mobile vendors already

draw close attention. Especially when the location and mobility is of utmost importance; propane tanks cannot go through tunnels, on ferries, and are definitely not a good idea to drive over a bridge with. Open-flame cooking in a tight space also raises the odds of grease flare-ups, which create both a safety risk and a cleanup burden mid-service. Not to mention the temperature in the kitchen rising as the cooking and fuel source rage on throughout the day.

Flameless, UL-listed electric grills remove that hazard at the source. Without an open flame or a gas line to maintain, operators sidestep an entire category of code compliance issues. Many electric and induction systems now include automatic shut-off functions and cool-touch surfaces, engineering choices built for kitchens where staff and equipment work in close quarters. When evaluating equipment, operators should look for UL listing and, specifically for induction, NMMA/ABYC certification, a marine-industry safety standard that signals build quality well beyond boats.

Energy efficiency and heat control

The bigger operational shift is in how the heat itself is generated. Electric and induction systems convert power directly into heat at the cooking surface, rather than burning fuel that also warms the surrounding air and metal walls of a truck or kiosk. That distinction matters more than it sounds. Every watt a truck's generator isn't spending to compensate for wasted heat is a watt available for refrigeration, lighting or point-of-sale systems. And in a kitchen already fighting ambient summer heat, not adding to it changes the workday for the people cooking in it.

Consistently even heat also cuts down on the guesswork that leads to food waste: fewer overcooked edges, fewer undercooked centers, less product tossed instead of sold. For an operator watching margins on every ticket, that's a real line item, not just a comfort upgrade.

Space optimization

Every inch of counter space in a food truck earns its keep, which is where

multi-functional equipment changes the math. A single electric grill with a swappable griddle attachment, or an induction cooktop that bridges two burners into one larger cooking surface, can replace two or three single-purpose appliances without sacrificing capability. Compact doesn't come at the expense of power: today's electric grills reach searing temperatures up to 550°F, on par with a gas grill, in a fraction of the footprint.

Durability matters as much as size in a moving kitchen. Equipment built from marine-grade stainless steel, engineered for boats and RVs that experience constant vibration and tight clearances, holds up better to daily commercial use than appliances designed for a stationary home kitchen. Many often come with longer warranties as well, meaning lower long-term costs to factor in.

The sustainability advantage

There's a sustainability case here, too. Moving away from propane and charcoal eliminates the smoke and combustion emissions that come with open-flame cooking, a real reduction in a truck's carbon footprint. That matters to a growing share of diners who factor sustainability into where they choose to eat, even from a truck window. Some operators are pairing electric equipment with solar- or battery-based power setups already common in higher-end RV and marine builds, further strengthening the environmental case.

Where this is headed

Fire codes are getting stricter in more cities, just as the food truck, ghost kitchen and concession sectors are growing. Electric and induction cooking are on track to move from an alternative to the standard for operators working in tight, mobile spaces. For the operator sweating through an August lunch rush with one eye on the propane gauge, that shift can't come soon enough. 

About the author: Mike Williams is Vice President of Sales and Marketing at Kenyon, a manufacturer of electric and induction cooking equipment for the marine, RV, hospitality and residential markets.

Today's Restaurant Premieres a New Feature:

The Today's Restaurant NEWS FORUM

Share your thoughts on industry, politics, love, money, or whatever's on your mind!

Need advice for your business or personal life? We're here to help!

What's Bugging You? Need Solutions? Speak Your Mind!

Watch for our new column in next month's issue! Don't be shy—It helps to get it off your chest!

Let Us Know Your Thoughts!

Send your email to: info@trnusa.com

www.trnusa.com
561 620 8888



SAFE STAFF | ServSafe National Restaurant Association

ONLINE FOOD HANDLER PROGRAM

Through a partnership with **SafeStaff**, your Florida employees can now receive food handler certificates online through ServSafe. **Learn more at ServSafe.com.**

How following best practices help bars and restaurants manage liquor liability

Kim Gore ♦ Today's Restaurant Contributor



When it comes to risks in the restaurant industry, among the most troublesome – and persistent – is that of over-serving alcohol to guests.

Numerous studies and surveys over a span of years and locations have made the point. Even the most aggressive dram laws about liquor service to intoxicated individuals don't necessarily make a dent in the problem:

- ♦ Almost [half of young adults](#) leave dance clubs in a legally impaired condition.

- ♦ College students are often [impaired or intoxicated when leaving bars](#), with blood alcohol levels ranging from 0.07% to 0.26%.

- ♦ Training restaurant and bar staff on responsible bar service can reduce the over-service problem. Even so, many bartenders who complete the training [still serve visibly intoxicated pseudo-patrons](#), and other studies say the lessons of training dissipate in [three to six months](#).

When over-served guests are involved in accidents causing death and/or serious injury, third-party lawsuits argue that the establishment's (if not the server's) negligence directly contributed harm. Damages can be substantial: A [record \\$131 million, for example, was awarded](#) in a 2017 lawsuit by a woman who was left a quadriplegic after a car crash caused by her husband. Her suit was against him and the Seattle

area restaurant who she claimed had over-served him.

It underscores the need for restaurants and bars to establish responsible alcohol service programs that, through consistent training and reinforcement, help staff understand liquor liability exposures and be prepared to manage them. A comprehensive liquor liability program is essential to avoid situations that can result in fines, license suspension or civil litigation.

Here's what's important to know.

Key elements of a liquor liability program

While liquor liability laws vary from one state to another, what remains consistent is the responsibility a business or individual server bears should a guest who is over-served or under-aged cause injury or property damage. That requires them to monitor behaviors and stop service when guests show signs of intoxication. Consequences can include fines, license suspension and civil litigation.

Every establishment that serves alcoholic beverages should have a liquor liability management program built around clear policies, consistent training and documentation. Here's what should be covered:

- ♦ Any employee involved in alcohol service must go through formal training

and certification.

- ♦ Written alcohol service policies are key, with mandatory staff sign-offs confirming completion of training.

- ♦ Policies must be reviewed annually and/or when regulations change.

- ♦ All incidents involving intoxicated or disruptive guests must be documented, delineating the time intoxication was first observed, when service was stopped, specific actions taken by staff actions in response, and witnesses who were present.

- ♦ Open communication is key, including employee debriefs following incidents.

Best practices to guide the way

Every liquor liability risk mitigation program should be designed around best practices spanning everything from training to operational controls to insurance management.

- ♦ **Training & operations.** Training is the cornerstone of a solid program. This covers core areas like identification verification, including showing staff how to recognize fake IDs, ways to spot an intoxicated patron, and ways to safely and responsibly refuse service. Maintaining current certifications (like TIPS (Training for Intervention Procedures) and ServSafe Alcohol is also a must. Not to be overlooked are the operational controls – physical and

procedural – that can improve monitoring and reduce incidents. This includes ensuring optimal visibility of guest areas, and utilizing standardized pour tools or metered systems.

- ♦ **The insurance component.** The financial impact of alcohol related incidents is best managed through liquor liability insurance. It starts with an annual review, with a broker, of the liquor license insurance coverage, and insuring it is up to date with current operations and exposures. Another must is secure storage and accessibility of incident logs and training documentation.

- ♦ **Good management hinges on good measurements.** Good performance tracking speaks to diligence and identifies areas for improvement. Guest cut-offs should be tracked monthly or quarterly, and alcohol-related incidents should be regularly reviewed to detect trends. Also important is tracking trends in the percentage of staff trained and certified in liquor service management.

A qualified broker with expertise in hospitality management can do more than ensure a restaurant or bar's operations and exposures are up to date for liquor liability insurance purposes. The broker will be a trusted guide on best practices to avoid issues in the future. 

More info online at [HubInternational.com](#).

Get Your Sample of



THE RESTAURANT LEADS REPORT

www.trnusa.com/leads

Fresh Leads. Real Buyers Monthly

Get 50–70+ New Leads Every Month in Florida's Foodservice Industry!

- ✓ Includes verified emails & phone numbers every month
- ✓ Reach Decision Makers Directly!

High ROI for Your Business!

Call Terri to Get Started!

561-620-8888

terri@trnusa.com

www.trnusa.com

TODAY'S Restaurant

Publishing since 1996

www.trnusa.com

Sample Leads

Contact Name:	Phone Number:
John Simmons	905-555-1234
Sunshine Catering	905-555-1234
john@sunshinecater.com	905-555-1234
john@sunshinecater.com	305-555-1234

Life Line
Insurance Consultants



CAN'T KEEP GOOD HELP?

In today's market, **great employees** have choices. If you're not offering benefits, **your competition is.**

Employee benefits help you:

- ✓ Attract top talent
- ✓ Retain your best team
- ✓ Boost morale and loyalty
- ✓ Reduce turnover and training costs

BENEFITS THAT WORK FOR RESTAURANTS



Health Insurance



Dental & Vision



Life Insurance



Supplemental Benefits



Voluntary Benefits



Affordable Options

LET'S BUILD A BENEFITS PACKAGE THAT FITS YOUR BUSINESS.

I'll help you offer meaningful benefits your team will value – without breaking your budget.

Your people are your greatest asset.

Let's protect them.

SCHEDULE YOUR NO-COST CONSULTATION

Let's talk about how employee benefits can help your restaurant thrive.

(256) 746-9581

rick@life-lineinsurance.com

www.life-lineinsurance.com

WE HELP YOU CARE FOR YOUR TEAM—SO THEY CAN CARE FOR YOUR CUSTOMERS.

Dear Forum,
I want to know why restaurants, even the upscale ones, do not give you a clean place to put your eating utensils. I don't want mine on the table where they wipe with dirty towels and rags. Never will I understand the thought process of putting a napkin on my lap, while my fork, knife and spoon, sit on a table without a napkin underneath.
Anyone else?
— Taylor

◆◆◆◆
Dear TRN Forum,
I am a 22 year old recent college graduate with a degree in Philosophy. I know, but I plan to get my Master Degree in Education or Business but have not made up my plan yet. In the meantime, I am working in a Steakhouse as a server and making a good weekly income which I need to pay for school. I have a situation with my manager who is a thirty something good looking woman who seems to always try and isolate me with her and stands very close to me when speaking. I sort of enjoy the attention but I don't want to act on it to jeopardize my much needed job. How can I tell her how I feel without losing my job?
— Mark S.

Dear Mark,
You're smart to pause before acting. Restaurants are tight-knit environments, and when a manager shows personal attention to a younger employee, it can feel flattering, confusing, and risky all at once. The key is to protect your income, reputation, and future plans while still addressing the situation with maturity.
Here's the reality: A manager standing close, isolating conversations, or

giving you extra personal attention may be flirting — or she may simply be a naturally warm communicator. Either way, you don't want to assume romantic intent or respond in a way that could be misinterpreted.
Even if the attention feels good, acting on it is a gamble you don't need. You're earning good money, you're planning grad school, and you're

romance that could jeopardize your income or reputation. There will be plenty of opportunities for dating outside the restaurant — without the power imbalance.
Bottom line: Set gentle professional boundaries, stay friendly, and avoid any conversation about "how you feel." That keeps your job safe and future intact.



building your future. A workplace romance — especially with a supervisor — can flip from exciting to messy overnight.
The safest path is to set professional boundaries without making it emotional or dramatic.
1. Keep the conversation professional, not personal
2. Use body language to reinforce the boundary
You don't need to make a speech. Small adjustments do the work: Step back half a step when she gets close. Maintain a friendly but neutral tone
3. Protect your job first
4. Keep your options open
You're 22, you're earning, and you're planning grad school. You don't need to complicate your life with a workplace

We have a very diversified industry group but I have just thought of comments made by members of restaurant ownership, 50 or 25 or more in their lifetimes. This seems to be the only industry with so much turnover. I have not met someone who has owned 30 machine tool shops, or construction businesses over their careers.
— Steve G.

Dear Steve,
That's a sharp observation, Steve — and a great point to highlight in the Forum. The restaurant industry is uniquely fluid compared to most others. Ownership turnover happens not just because of the challenges of running a restaurant, but also because of

the opportunities.
Many operators move from one concept to another, sell successful locations, or buy into franchise systems that allow them to scale quickly. It's a business where creativity, timing, and adaptability often matter more than permanence. Unlike manufacturing or construction, restaurants are deeply tied to consumer trends and local economies, so owners evolve with the market.
Your comment captures that entrepreneurial spirit perfectly — the idea that someone might own dozens of restaurants over a lifetime isn't unusual here. It's part of what makes the foodservice world so dynamic and fascinating.
Steve, you've touched on one of the most fascinating aspects of the foodservice world. Unlike many industries where ownership is stable and long-term, restaurant operators often move through multiple concepts, brands, and locations over the course of their careers.

A major reason is the franchise model. Members of the industry can own many locations of the same brand by buying into a franchise system, allowing them to scale quickly, sell, reinvest, and repeat. It's a business built on opportunity, mobility, and reinvention.
Restaurants also respond directly to consumer trends, local economies, and shifting tastes. When the market changes, owners adapt — sometimes by opening new concepts, sometimes by selling existing ones, and often by expanding into multiple units. That fluidity creates a career path where owning 10, 20, or even 50 restaurants isn't unusual.
It's part of what makes the industry so dynamic, entrepreneurial, and endlessly interesting.

Today's Restaurant
Spotlighting the
Florida Restaurant Show

ORLANDO
OCTOBER 25-27
Drive Traffic to Your Booth!

Networking Group
EXHIBITOR ROW:

Start Your Ad Campaign or
Join Our Networking Group!
Call Today!
561-620-8888 • info@trnusa.com

**NEW MEMBER PROMOTION -
EXCLUSIVELY FOR RESTAURANTS**

itex A BARTER CO.
Join now and receive a
CASH FREE ACCOUNT
for the first year

- ✓ Absolutely no cost to join and **NO CASH FEES** for the first year
- ✓ Certificates will be subject to **ANY** requested restrictions.
- ✓ Mandatory 20% gratuity paid in cash
- ✓ Sales tax paid in cash
- ✓ Fill your parking lot during off times
- ✓ Use your Itex \$'s to pay cash bills
- ✓ Employee incentives

Contact:
dave.mroz@itex.net
305-240-4004

THE MOST IMPORTANT 3 DAYS
FOR YOUR BUSINESS!

FLORIDA RESTAURANT SHOW

OCTOBER 25-27, 2026

Orange County Convention Center // Orlando, FL



FLORIDARESTAURANTSHOW.COM



REAL PEOPLE. REAL IDEAS. REAL IMPACT.

Start here to discover all that the **PREMIER EVENT** for the **Florida's hospitality industry** has to offer—restaurants, foodservice, catering, hotels, pizzerias and more!

Make your plans now to join us at the Orange County Convention Center in Orlando, October 25-27, 2026.

You will have the chance to explore **hundreds of exhibitors** and have access to **new companies, products** and **solutions** that will make your business more efficient and more profitable. Plus **over 40 hours** of **FREE EDUCATION, culinary demonstrations** and **competitions** all designed to spark your creativity.

REGISTRATION IS OPEN! REGISTER EARLY for the best rates and save!

REGISTER TODAY AT **FLORIDARESTAURANTSHOW.COM** — SEE YOU THERE!

SPONSORED BY



FLORIDA
RESTAURANT &
LODGING
ASSOCIATION

COLOCATED WITH



Attend two shows with just one badge!





Featured City Cincinnati

Taste of Cincinnati 2027 – will be held May 22 -24th 2027 (Estimated date). It could change. The Taste of Cincinnati is an annual food festival held in Cincinnati, Ohio on 5th Street, features food from local and regional restaurants, as well as live music and entertainment. Some of the highlights of the festival include:

- ◆ More than 100 food vendors offering local and regional cuisine.
 - ◆ Live music and entertainment on multiple stages.
 - ◆ Best of Taste Awards for the best dishes in various categories.
 - ◆ Beer gardens and wine tastings for adults.
 - ◆ Kids’ activities and games.
 - ◆ Local vendors and artists selling their goods in a marketplace.
- Visit Camifest.com for details.



Crown Restaurant Group co-owners Haley and Chef Anthony Sitek are working on their newest concept, Bar Rosso. Located at 1324 Vine St,

in Cincinnati, the new establishment will be a new fine dining spot. It will open this Fall. Cincinnati’s Crown Restaurant Group owns several other dining concepts; including Crown Republic Gastropub, Rosie’s Italian, Losanti, Catina and Marigold.



Skyline Chili in Liberty Township will be a 3,300 square foot corporate-owned prototype at 6945 South Liberty Dr. Opening is expected sometime in 2027.



Brassica, the build-your-own bowl and sandwich spot will open at Village North, a mixed-use development located at 8280 Liberty Way in West Chester Township. The new Brassica location will be the first in Butler County and the second in Greater Cincinnati, and is under the umbrellas of the Northstar Restaurant Group.



A major 2027 project is the \$20 million renovation of the former



TRN FEATURED RESTAURANT
CINCINNATI

The Montgomery Inn

Since 1951, The Montgomery Inn has been Cincinnati’s most beloved barbecue institution. Located at 9440 Montgomery Rd., it became an Institution. What began as a small tavern taken over by Ted Gregory quickly became a legend — built on slow-smoked ribs and a one-of-a-kind sauce crafted by his wife, Matula.

Generations of families, celebrities, and even presidents have gathered here to share in the tradition. Now celebrating 75 years, The Original remains a place where great food, warm hospitality, and deep community roots come together at every table.

According to their site, Bob Hope was a regular, having their famous Ribs & Chips shipped to his home in California. Bill Cosby, Britney Spears, Neil Armstrong, Presidents Clinton, Ford, Reagan & Bush (both) have also visited the Restaurant.

They have a second location at 925 Riverside Drive in Cincinnati also. It is called Montgomery Inn The Boathouse. Opened in 1989 as the next chapter of the Montgomery Inn story, The Boathouse brings the same legendary ribs and Gregory family



Need New Equipment Now? Why Wait?
CALL 404-723-7222

ROGUE
FINANCIAL GROUP

Lease to Own New Equipment For Your Entire Kitchen!

**Lease to Own & Save Your Cash
PAY NO MONEY!**

- ✓ Easy Approval Process
- ✓ 100% Lease Write-Off
- ✓ Save Valuable Cash
- ✓ & Lease to Own
- ✓ Dishwashers
- ✓ Machines
- ✓ Refrigeration
- ✓ Mixers/ Slicers
- ✓ Food Prep
- ✓ Cooking Equipment

**Lease to Own
LOW PAYMENTS
QUICK APPROVAL**

**Contact Us
Today & Start
Saving Money!**





RESTAURANT CITY CINCINNATI

Montgomery Inn



warmth [as their original location](#) to a stunning setting on the banks of the Ohio River. With panoramic water views, an open-air patio, and an atmosphere that blends tradition with riverfront elegance, The Boathouse has become a Cincinnati landmark in its own right.

Montgomery Inn's third restaurant, Montgomery Inn East, opened on the east side of Cincinnati. In February 1997, fire completely destroyed the restaurant. The fire started in a malfunctioning sign atop the roof, which repairmen had been working on earlier that day. Everyone was evacuated from the restaurant, and no one was injured. However, the restaurant and its sports memorabilia were a total loss. Barry Larkin's Cincinnati Reds uniform, Oscar Robertson's signed basketball, photos of Arnold Palmer at the U.S. Open, and Cal Ripken's autographed baseball bat were among the many items lost.

Montgomery Inn began to sell its barbecue sauce in bottles in 1990, and the ribs themselves soon after. Both are regularly available at supermarkets within a 300-mile radius of Cincinnati, and elsewhere via [mail order](#) since 1994.

Ted Gregory died on December 2, 2001. His family continues to operate the company, and Gregory's profile, with a cigar and his "Ribs King" crown, remains a part of the company logo. 



Lunken Airport terminal in the East End neighborhood. The redevelopment will feature a high-end boutique hotel with a luxury restaurant and bar, and a unique aviation history backdrop. Construction began earlier this year and is expected to be finished by December 31, 2027.

◆ Losanti Steakhouse, part of Anthony Sitek's Crown Restaurant Group, is one of Cincinnati's most anticipated contenders for **Michelin Guide recognition** in the city's new **American Great Lakes edition**, which launches in 2027. The Michelin Guide's anonymous inspectors are already in the field, evaluating restaurants across the region, and Cincinnati's inclusion marks a major milestone for the city's culinary scene. Losanti was created around a simple idea: a steakhouse can be both elevated and inviting. Chef Anthony Sitek's commitment to scratch-made cooking and purposeful technique make the dining experience unique. "Inspired by a time when elegance was effortless, Losanti captivates with its Boutique Italian steakhouse charm, offering a vibrant yet intimate space for



celebrations, romantic evenings, and business dinners. Every detail speaks to a passion for quality and a flair for indulgence—from the extensive wine list and handcrafted pasta to the in-house butchered and perfectly charred steaks."



◆◆◆◆ **Alcove by MadTree, has opened in Summit Park.** The American Bistro offers a greenhouse bar, seasonal menu, handcrafted cocktails and MadTree craft beer. MadTree's CEO is Rhiannon Hoeweler. The Summit Park restaurant is MadTree's 4th restaurant and second Alcove location. The company already operates MadTree Parks & Rec in Blue Ash through its ongoing partnership with the city.



◆◆◆◆ ◆ **Koriela Bakery & Kitchen**, located at 3670 Erie Ave in Cincinnati has opened. The menu is Mediterranean and Middle Eastern built around fresh, made-from-scratch dishes. There is also a bakery counter. The bakery is closed Saturday for Shabbat. Kosher certification is under Kosher Cincinnati. Koriela is the creation of chef Ifat Lahyani. Lahyani has more than fifteen years of professional culinary experience. Lahyani is a graduate of Le Cordon Bleu. 

TIRED OF DELIVERY FOOD BEING TAMPERED WITH?

YOU'RE NOT ALONE.



Consumers are fed up with broken seals—and restaurants are losing money trying to fix it.

THE PROBLEM WITH STICKERS: Heat, grease, and steam can weaken adhesives, leaving food unprotected before it even reaches the customer.

THE BUNN SOLUTION:

Four different-size pizza boxes.
One machine-tied BUNN knot.
Under 2 seconds.
Just ½¢ of twine.



UN-FAKEABLE SECURITY

Exact, calibrated tension can't be duplicated by hand without damaging the boxes.



THE "FREE" HANDLE

Drivers can carry multiple boxes safely with one hand—no more dropped orders.



ZERO SOGGY CRUSTS

Secure stacking without crushing boxes or blocking steam ventilation.



THE BUNN KNOT

The most secure knot in the industry. The BUNN knot cannot be duplicated after it's tied under tension.



**SECURE EVERY ORDER.
PROTECT YOUR BRAND.**

TOLL FREE # 800-222-BUNN (2866)
2730 DRANE FIELD ROAD, LAKELAND, FL 33811

Creating dining experiences guests never forget

By Modern Line Furniture

Ask someone about the most memorable restaurant they have ever visited, and chances are they won't begin by talking about the food. They'll describe how the restaurant made them feel. They will remember the warm lighting, the inviting atmosphere, the comfortable seating, the beautiful interior, the conversations around the table, and the photographs they took to remember the occasion. Of course, exceptional cuisine is essential, but the most successful restaurants understand that creating unforgettable dining experiences requires much more than a great menu.

Every memorable restaurant begins with a clear identity. Whether it's an authentic Italian trattoria, an elegant French bistro, a vibrant Moroccan restaurant, or a traditional Turkish dining room, every detail should work together to tell the same story. The architecture, colors, furniture, lighting, artwork, flooring, music, and menu should all complement one another, creating an environment that immediately transports guests to another place and culture.

Color coordination plays a significant role in establishing that atmosphere. Warm earth tones may create the feeling of a rustic Tuscan vineyard, while rich blues, gold accents, and handcrafted patterns can evoke the beauty of Mediterranean or Middle Eastern interiors. When the restaurant's design reflects its culinary heritage, guests begin experiencing the destination long before

the first appetizer arrives.

Furniture is equally important in creating these lasting impressions. Comfortable Restaurant Booths, beautifully upholstered seating, distinctive Restaurant Chairs, thoughtfully selected tables, and custom finishes all contribute to the overall experience. Every piece should complement the restaurant's signature style while providing the comfort guests expect during a relaxed meal with family and friends.

Some restaurants become famous for their signature furniture just as much as their cuisine. Elegant Louis XIV-inspired dining chairs, classic American-style seating, sophisticated Mid-Century Modern designs, or handcrafted Turkish-inspired lounge benches accented with artisan textiles can become memorable features that guests photograph and share on social media. Custom table tops, decorative wall panels, and architectural details often become recognizable elements that help define the restaurant's brand and distinguish it from competitors.

Exceptional restaurants also understand the importance of consistency. The uniforms worn by servers, bartenders, and hosts should reflect the restaurant's overall concept and reinforce its identity. Knowledgeable staff who enthusiastically introduce regional specialties, explain

traditional recipes, and share the story behind signature dishes add authenticity to the dining experience. Every interaction contributes to the atmosphere and helps guests feel immersed in the restaurant's unique personality.

Attention to detail extends beyond furniture and décor. Proper lighting cre-

Restaurant Booth, an elegant dining chair, or a dramatic feature wall often becomes the backdrop for memories that are proudly shared on social media, saved on smartphones, and even printed to display at home. Those images continue telling the restaurant's story long after the meal is over.

The most successful restaurants recognize that memorable dining experiences are built through harmony. Outstanding food may bring guests through the door for the first time, but exceptional hospitality, thoughtful interior design, comfortable furnishings, and a cohesive atmosphere inspire them to return again and again. When every element works together—from the cuisine and

décor to the seating, colors, lighting, and service—restaurants create something far more valuable than a meal. They create lasting memories that guests will happily revisit and enthusiastically recommend for years to come.

About Modern Line Furniture®: Modern Line Furniture® is a U.S.-based commercial furniture manufacturer specializing in custom seating, tables, and lounge pieces for restaurants, hotels, and public spaces. Headquartered in New Jersey, we deliver fast lead times, in-house production, and tailored solutions that blend durability, modern design, and true American craftsmanship. You can find more info at www.modernlinefurniture.com and [Restaurant Furniture | Nightclub Furniture | In-Stock | Made in USA.](#)



ates intimacy, carefully selected background music establishes the mood, and comfortable spacing between tables allows guests to enjoy conversations without feeling crowded. These details may seem small individually, but together they shape the emotions people associate with the restaurant long after the evening has ended.

Today's diners also enjoy sharing their experiences online. Beautiful interiors naturally encourage guests to capture photographs while celebrating birthdays, anniversaries, business dinners, or family gatherings. A distinctive

Counter Top Batch Freezer



- Fully automatic single cylinder table top machine, designed for the production and sale of fresh gelato and ice cream.
- The continuous churning process is done in front of customers, adding fresh liquid mix as the product is sold.
- A sophisticated, but easy to use, electronic controller guarantees the best texture and quality all the time.
- The 'Easy Cleaning' new function makes the cleaning even easier.

- The machine can be placed side by side with others in a battery
- WiFi for remote management
- No need for water connection
- Cleaning water is drained into a bucket using a hose and straight or right angle tap
- Air cooled
- Automatic night function
- Made of high quality food grade stainless steel

Create the highest quality frozen desserts (ice cream, gelato, sorbet, custard, etc.) with this 2.75 qt. air cooled countertop batch freezer. This unit can make a batch of product but also features a continuous churning design to freeze mixes of ice cream, gelato, sorbet, custard, and more, combining cooling and stirring to reach the perfect serving consistency of any frozen dessert. Additionally, this batch freezer maintains the product structure for an indefinite time within the batch freezer cylinder. It's the perfect addition to ice cream shops, restaurants, bars, and coffee shops.

The cylinder can be refilled with fresh liquid mix as your product is sold. This machine's inverter adjusts the motor speed for a variable beating speed to better control the gelato consistency. Variable beating speeds allow the unit to produce special recipes like granita and frozen coffee cream.

Contact Seacoast Sales: **904-334-4489**

Seacoastsale3477@bellsouth.net • www.seacoastsalesflorida.com

TRN.com **HOME PAGE ADVERTISING**

Reach Industry Decision-Makers!

Spotlight Your Brand on Our Home Page!

Be Seen on TRNUSA.com

Connect with Foodservice Buyers Ready to Act!

Call Howard: 561-620-8888

What's Going On from page 3

Group. Brett Willis is the chief development officer. The brand is planning to also enter NC, SC and Florida.

◆◆◆◆◆
SusieCakes is planning two new North Texas Cafes: one will open in Dallas' West Village in fall 2026 and another slated for Frisco's Fields West development at 5501 Fields Pkwy Ste B120 in 2027. SusieCakes is an All-American bakery offering classic desserts made entirely from scratch using natural ingredients. They also offer shipping nationwide. Visit Susiecakes.com for all locations and information.

◆◆◆◆◆
"BIG Flavor, BIG Food and BIG Fun" has officially touched down in Maryland. After making winning plays at Baltimore's CFG Bank Arena, [Big Chicken](http://BigChicken) – the fast casual concept founded by basketball Hall of Famer Shaquille O'Neal – is stepping off the court and into its first standalone location in the state, opening at Waugh Chapel Towne Centre in Gambrills, at 1407 S Main Chapel Way. Leading the charge is local entrepreneur, Pratik Patel, a seasoned operator with more than 15 years of hospitality experience. With a portfolio that includes multiple locations of well-known quick-service brands

across Howard and Anne Arundel counties, Patel brings deep operational expertise and a strong connection to the local community. "After launching at CFG Bank Arena, we saw firsthand how Maryland showed up for this brand," said Josh Halpern, CEO of Big Chicken. "Bringing Big Chicken into Gambrills with a partner like Pratik, who brings deep local experience and knows how to run a great restaurant, is how we grow. The right place, the right partner and a whole lot of BIG Flavor." To learn more about Big Chicken in Gambrills, visit www.bigchicken.com.

◆◆◆◆◆
The Restaurant Finance & Development Conference will be held this year Nov 9-11 at the WYNN Las Vegas. It is the premier event for restaurant owners, operators and financial executives focused on the business side of the industry. Attendees gain insights into capital markets and key topics such as finance, economics, accounting, valuation, strategy and controls. The event offers opportunities to connect with lenders, investors, private equity firms, M&A specialists, real estate

developers and other financial partners to support financing transactions and new business opportunities. Dozens of Influential Speakers and more. Visit



◆◆◆◆◆
Timber Pizza Co., the award-winning, neighborhood-oriented pizza brand is building strong mid-year momentum as it expands its franchise footprint, accelerates growth across key markets, and prepares to enter Georgia for the first time with planned locations in Alpharetta and Cumming. This year, the brand announced its debut in the state, with both Georgia shops expected to open by late 2026 or early 2027 and additional territories across the greater Atlanta area now under consideration. Visit Timberpizza.com.

◆◆◆◆◆
Global packaging supplier Detpak has announced the opening of its new manufacturing facility in Spartanburg, South Carolina, strengthening its ability to support major Quick Service Restaurant customers with locally produced, paper-based packaging solutions. "As we continue to grow our global footprint, opening our own manufacturing facility in the United States is a key milestone for our business," CEO Sascha Detmold Cox said.

Wonder, a leading food technology platform, and Zipline, the world's largest autonomous delivery service, has announced a partnership to bring on-demand drone delivery to Wonder locations across Texas. Beginning in January 2027, customers will be able to order meals via drone from select Wonder locations, marking a major step forward in the evolution of food delivery. Ahead of its planned expansion into Texas in 2027, Wonder is developing the infrastructure needed to lay the foundation for long-term growth across the state and support a scalable drone delivery network. This includes storefront construction, kitchen buildouts, advanced logistics, and ordering technology. By the end of 2027, Wonder expects the majority of its Texas locations will offer drone delivery, beginning in Dallas. Wonder.com.

◆◆◆◆◆
The Vollrath Company has appointed Andrew Cronau as its new Corporate Chef and product training manager. In his new position, Cronau will lead product training initiatives and support Vollrath University, helping bring the company's products and capabilities to life for internal teams and culinary professionals across the country. "Andrew's extensive industry knowledge and leadership make him an excellent addition to our team," said Christina Wegner, vice



Andrew Cronau

See WHAT'S GOING ON page 14

Brilliant Computers

CELEBRATIONS 30 YEARS ANNIVERSARY

TECHNOLOGY SOLUTIONS

Our Services:

- ✓ Data Backup/ Recovery
- ✓ Managed Services
- ✓ Security and Monitoring
- ✓ Business Email
- ✓ On-site and National Remote Services

BOOKING NOW

Contact Us
561-877-1119

www.BrilliantComputers.com

REACH 1,000s OF RESTAURANT OWNERS!

Today's Restaurant Eblast Marketing

- ✓ 22,000+ Contacts
- ✓ 17,000+ Social Followers
- ✓ 500,000+ Reach Weekly

ONLY \$349!

Call 561-620-8888 • www.trnusa.com

Industry,” focusing on the challenges associated with long hours, staffing pressures, peak service periods and business ownership.

Beyond pizza-specific programming, attendees of both events will have access to a broad lineup of business-focused education designed to help operators strengthen their financial and operational performance. Featured sessions include Al Kanbar, Silver Spoon Mia, presenting “90-Day Restaurant Rescue Strategy: Stop the Bleeding and Build a Restaurant That Lasts”; Kenneth Knief, Hospitality Resource Group, presenting “Easy Money for Nothing”; Mark Kelnhofer, Restaurant Institute LLC, presenting “Increasing the Accuracy of Recipe

Costing”; and Dale Willerton, The Lease Coach, presenting “Leasing Restaurant Space – Negotiate to Win.”

AI and technology will also be a prominent theme, with sessions focused on practical applications that can drive business results. Kenneth Scharlatt, Savage Orchid Hospitality, will present “AI + Predictive Marketing: Smarter Campaigns, Less Discounting,” while Henry Kaminski Jr., BrandToTable.com, will present “How Restaurants Are Using AI to Increase Engagement and Loyalty.” Additional sessions will explore using technology to increase revenue, improve efficiency and create a competitive advantage.

Workforce challenges and leadership will be another major focus.

Slutty Vegas from page 1

veteran Brandi Forte is leading development efforts in the D.C market with a new location, expanding the brand’s East Coast footprint.

Detroit — Slutty Vegan’s first signed franchise agreement in the Midwest led by local entrepreneur, Obinani Iwuoha, who brings nearly a decade of experience in the food and beverage sector.

Columbus & Cleveland, Ohio — A two-location Ohio agreement signed with Soul Republic Hospitality Group, led by Founder Akin Affrica, to build on the brand’s presence in the Midwest.

Slutty Vegan is making its Sunshine State debut

Slutty Vegan also made its Florida debut official, signing franchise agreements to bring the brand to Miami. The Florida restaurant will be owned and operated by Khadejah Davis and Jamel Douglas, the same experienced operators behind the brand’s flagship Atlanta location, extending a partnership that now spans two markets.

Already successful multi-unit franchise owners of Juici Patties, Davis and Douglas bring proven experience scaling high-performing food brands to one of the industry’s most culture-driven, nationally recognized concepts. Their Florida signing makes progress on Slutty Vegan’s broader strategy of expanding into high-opportunity markets with operators who understand both the business and the culture behind the brand.

Awards & industry recognition

Slutty Vegan and its founder, Cole Hayes, earned a series of honors and industry nods in the past year, including:

2026 Fast Casual Top 100 Movers & Shakers — Cole Hayes was named one of the 25 executives honored in the food-service industry’s closely watched annual report, recognizing the leaders shaping the future of dining.

Lifetime Achievement Award, Black Chamber of Arizona — Cole Hayes was honored with the Lifetime Achievement Award at the Black Chamber of Arizona’s 27th Annual

Pinnacle Pathways Gala, celebrating her impact as an entrepreneur and champion of business ownership.

Cole Hayes, a Baltimore native, and 2026 Food Lion CIAA Championship Tournament Ambassador, served as an official ambassador for the Central Intercollegiate Athletic Association’s 2026 men’s and women’s basketball championship, celebrating HBCU pride and entrepreneurship.

From the Founder

“A year ago, people counted us out,” said Cole Hayes. “A year later, we’re being recognized by our industry, opening in new markets across the country, and providing opportunities to own a business. This is what happens when you bet on yourself and refuse to give up – and we’re just getting started.”

Since launching in Atlanta in 2018, Slutty Vegan has grown from a viral burger concept into a nationally recognized brand known for bold flavors, high-energy customer experiences, and community impact. The brand’s founder, Pinky Cole Hayes, is a best-selling author and philanthropist who built the brand from a single food truck into a cultural phenomenon. Cole Hayes has continued her rise to stardom this year with her television debut as a cast member of Bravo’s The Real Housewives of Atlanta for its 17th season, bringing her boldness and business savvy to one of television’s most-watched franchises and introducing Slutty Vegan to millions of new fans.

The company’s move into franchising marks growing demand for the brand across the country and a strategic focus on sustainable expansion in high-opportunity markets with experienced operators. **TR**

***About Slutty Vegan:** Founded in Atlanta in 2018 by visionary entrepreneur Aisha “Pinky” Cole Hayes, Slutty Vegan is a wildly popular, plant-based burger concept revolutionizing the fast-casual dining experience. Famous for its bold marketing, decadent vegan creations, and signature “Slut Sauce,” the brand is on a mission to challenge the reputation of veganism as uptight and pleasureless. Slutty Vegan operates locations across the United States, continuing to expand its footprint and redefine the future of comfort food.*

Daniel O’Neill, Job Today, will present “How to Hire the Right People Fast,” while Matthew Fried, EHS Recruiting Company, will lead “Stop the Revolving Door: How to Find and Lock In Top Restaurant Talent.” Leadership sessions include Alison Anne, Restaurant Revolution, presenting “How Do I Get Everyone to Care As Much As I Do?: The Keys to Effective (and Fun!) Leadership”; Christopher McFadden, The McFadden Group, presenting “Building Profitable Restaurants by Building Better People”; and David Potesta, presenting “Why Pressure Is Killing Your Bottom Line.”

The 5th Annual Pizza Tomorrow Summit and Florida Restaurant Show will take place October 25–27 at the Orange County Convention Center in Orlando.

Marketing and customer engagement will also take center stage. Brooke Adams and Stephanie Slagle, Graham Media, will present “Turn ‘Hungry Nearby’ Into ‘Regular,’” while Benson Fischer, ZivZo Marketing Group, will offer “10 Free Ways to Market Your Restaurant.” Alexis Quintal, Rosarium Collective, will present “From Kitchen to Brand: Building Visibility for Modern Restaurateurs,” and Darren Denington, Service With Style, will share strategies for using marketing, promotions, events and catering to drive sales.

Operators seeking more intensive professional development can participate in two [in-depth workshops](#) led by Darren Denington, Service With Style, and Alison Anne, Restaurant Revolution. Restaurant Management

201: Foundation Track focuses on the skills and systems needed to effectively manage daily operations, while Restaurant Management 301: Growth Track addresses profitability and preparing a restaurant for future growth. Both workshops require separate registration. Pricing begins at \$119, until September 11, and they can be added to any [registration package](#).

Education will extend beyond traditional sessions to the [Sunshine Plate Challenge Arena](#), sponsored by Unox and Bar Harbor Seafood, where American Culinary Federation competitions featuring pork, seafood and beef will bring culinary talent and excitement to the show floor. In addition, the Pizza Tomorrow Summit will feature the [2026 Galbani Professionale Pizza Cup & Acrobatic Trials](#) throughout the three-day event.

Together, the sessions, workshops and competitions will provide pizzaria and restaurant professionals with practical strategies they can put to work in their businesses - from embracing new technology and strengthening their workforce to improving marketing, profitability, leadership and long-term growth.

The 5th Annual Pizza Tomorrow Summit and co-located Florida Restaurant Show will take place October 25–27 at the Orange County Convention Center in Orlando. Most educational sessions, demonstrations and competitions are included with show admission. For the complete lineup of sessions and speakers, visit the [2026 Education Program](#).

[Advance registration](#) rates are in effect through September 11, 2026. General admission includes exhibits, education sessions, and competitions. Specialty workshops require separate registration. Visit the [Pizza Tomorrow Summit](#) and [Florida Restaurant Show](#) websites for full program details, exhibitor listings, and sponsorship opportunities. **TR**

Here’s your chance to sponsor

Today’s Restaurant Featured City Centerfold

These are the featured cities in the last quarter of 2026:

October **Orlando**

November **Milwaukee**

December **Minneapolis**



Today’s Restaurant

561.620.8888 ♦ www.trnusa.com



Thinking about buying a franchise? Call us first.

“Just like a realtor can help you find a home, the experts at The Franchise Consulting Company can help you find and understand your franchise options.”

WHAT WE DO

We help you identify, investigate and get educated about franchise businesses. Like a realtor, our services are free of charge to you as our fees are paid by the seller.

MARKET LEADER

The Franchise Consulting Company is the market leader for entrepreneurs structuring a comprehensive investigation to analyze the franchise options available to them.

EXPERIENCE

With over 2000 years of collective experience helping individuals purchase, operate and exit franchise businesses, we invite you to leverage our knowledge of franchising.

FREE OF CHARGE

If you are thinking about owning a franchise, reach out to us and we will connect you with one of our 100+ local consultants across the USA. Free of charge.

SPECIAL OFFER

Reference this ad to your consultant and receive a FREE copy of The Franchise MBA - the #1 Bestseller and Amazon's highest reviewed book on franchising.

FCC[™]

THE FRANCHISE CONSULTING COMPANY[™]

561-853-2200 | Cliff@TheFranchiseConsultingCompany.com | www.TheFranchiseConsultingCompany.com

CARPIGIANI

Single Flavor Counter Top Shake Machine

Performance and Quality

Add Shakes to any location with this compact model. Superior performance compared to other machines in the same category. The H-O-T system allows users to set the desired consistency for classic milkshakes or creamy modern shakes. The innovative direct-drive motor is the most silent in its class.

- Contour tops unit has heat treatment
- No cleaning for up to 42 days
- Rated at 62 - 16 oz. servings per hour



Model 161 K SP G

Contact
Seacoast Sales at
904-334-4489

Seacoastsale3477@bellsouth.net
www.seacoastsalesflorida.com



What's Going On from pg.11

president of marketing at Vollrath. "His Vollrath product expertise, reputation for delivering engaging training, and ability to connect our solutions to real-world kitchen applications will continue to elevate our education and customer experiences across the organization." Vollrathcompany.com.



couples, and individuals across the United States. The launch comes as demand for convenient, home-based meal solutions continues to grow. Chefs For Families matches clients with a local professional chef who shops for groceries, prepares multiple customized meals in

the client's home, packages meals for easy reheating throughout the week, and cleans the kitchen before leaving.

7 Brew Coffee is gearing up to open over 60 new coffee stands in more than two dozen states. Most of those will open this month. 7 Brew confirmed the plans for expansion including Florida, Ohio and Texas will each get five new locations. This chain is drive-thru only. Visit 7Brew.com.



tastes, dietary preferences, allergies, and nutrition goals.

Founded in 2013, Chefs For Seniors has served thousands of clients through more than 100 locally owned franchise locations nationwide. Chefs For Families is launching in participating markets across the United States, with additional locations expected to join in the coming months.

Chefsforfamilies.com.

Chefs For Seniors, Inc., one of the nation's largest in-home personal chef franchise brands, has announced the launch of Chefs For Families, a new brand that brings personalized in-home meal preparation services to busy families, working professionals,

What's Going On with you? Send company, product, service or event information to terri@trnusa.com. **TR**

Today's Restaurant NETWORKING GROUP

JOIN US!

PROTECTED CATEGORY SEAT

One Company Per Category - Lock in Your Exclusivity!



Professionals & Business Owners



Casual & Engaging



Friday, 9:00 AM & 11:00 AM

RSVP NOW!

WE HOLD TWO VIRTUAL NETWORK MEETINGS EVERY WEEK!

Network online to grow your business and increase your sales!
You can now choose which meeting is best for you!

MEETINGS FRIDAY at 9AM and 11AM

RSVP NOW!

561-620-8888 www.trnusa.com



YOUR FIRST MEETING IS FREE!

Let's Connect & Grow Together!

Today's Restaurant

NETWORKING GROUPS

Two Exclusive Groups of Top Vendors Servicing the Restaurant & Hospitality Industry

CHAPTER 1 ♦ VIRTUAL MEETINGS ♦ FRIDAYS 11 AM

ADVERTISING / MARKETING / PUBLISHING

Today's Restaurant Howard Appell / Terri Appell
561.870.9663 ♦ 561.620.8888 ♦ www.trnusa.com

AI-POWERED HOSPITALITY MONITOR, ETC...

Hotel Port Fred Bean
888.408.5970 ♦ fred.bean@hotelport.com ♦ www.hotelport.com

AI SCHEDULING

X-Shift AI Noah Marbach
678.898.1986 ♦ contact@xshift.ai

AI SUPPORT

WSI World Gerhard Brugger
786.386.0003 ♦ Gerhard.Bruggerugger@wsiworld.com
www.wsiworld.com/gerhard-brugger

ALCOHOL & BEVERAGE LAW

Malkin Law P.A. Alison Herman
954.850.1587 ♦ 305.763.8539 ♦ alison@malkin.law ♦ www.malkinlawfirm.com

ATTORNEY

Evan D. Appell, P.A. Evan D. Appell
561.337.5858 ♦ evan@edalegal.com

BUSINESS BROKER

Real Estate Sales Force Inc. Azalea Cristobal
786.457.2796 ♦ Azalea@resf.com ♦ www.restaurantsforsalemiami.com

CLEANING SERVICE

Primetime Hospitality Services William Raymond
954.594-4770 ♦ william@primetimehospitalityservices.com

COFFEE ROASTERS

Brisk Coffee Mike Newkirk
813.404.1724 ♦ mnewkirk@briskcoffee.com

COMPUTER SERVICES

Brilliant Computers Mark Brilliant / Stefani Brilliant
561.877.1119 ♦ mark@brilliantcomputers.com
Stefanie@brilliantcomputers.com ♦ www.brilliantcomputers.com

CPA

ClarkHirth, CPAs Bill Clark / Michelle Nizielski
860.904.4436 ♦ bill@cha-cpas.com ♦ michelle@cha-cpas.com ♦ www.clarkhirth.com

EMPLOYEE BENEFITS

Pro-Tier Sven Jensen
415.568.0527 ♦ sven@pro-tier.com ♦ www.Pro-Tier.com

ENERGY BROKER

Wise Energy Solutions Bill Clement
813.455.4079 ♦ bill@wisenergysolutions.com ♦ www.wisenergysolutions.com

EQUIPMENT & SUPPLY

The Restaurant Store Gerry Mangual
954.415.3040 ♦ 717.823.7866 ♦ gmangual810@gmail.com ♦ therestaurantstore.com

EQUIPMENT FINANCE

Leasing Solutions Steve Geller
845.362.6106 ♦ sgeller@leasingsolutionsllc.com ♦ leasingsolutionsllc.com

FOODSERVICE DESIGN AND CONSULTING

Marenic Food Service Design John Marenic
954.817.1183 ♦ jmarenic@marenic.com

GENERAL CONTRACT

The Cher Group Christian Hernandez
702.326.3514 ♦ 305.290.3323
Christian@thechergroup.com ♦ www.thechergroup.com

HANDS ON RESTAURANT COACH

Silver Spoon Mia Al Kanbar
305.299.5171 ♦ al@silverspoonmia.com ♦ www.silverspoonmia.com

HR AND PEO ADVISORS

HRx Network Bruce Silver
561.843.4333 ♦ 561.954.4744 ♦ bruce.silver@hrxnetwork.com ♦ HRxNetwork.com

LEAD GEN & RETENTION TOOLS

Gig Game Jason Bramble
407.488.7197 ♦ 855.844.4426 ♦ jason.bramble@gig.game ♦ gig.game/en/home.html

PAYROLL

Auris Payroll – formerly Heartland Payroll Randy Pumputis
585.622.2993 ♦ randall.pumputis@e-hps.com

POS SYSTEMS & MERCHANT SERVICES

POS Jose Molina
305.834.5172 ♦ 855.955.6111
jmolina@floridapayments.com ♦ www.directprocessingnetwork.com

PRINTING

Wasman Color Tom Wasman
407.928.5666 ♦ tom@wasman.com ♦ www.wasman.com

PROMOTIONAL PRODUCTS

Creative Business Impressions Terry Arke
561.308.1393 ♦ terry.arke@outlook.com

PURCHASING CONSULTING SERVICE

Strategic Supply Chain Partners
John Mulholland / Chris Rodrigue / Kevin Anderson
jmulholland@yahoo.com ♦ 678.362.7307 ♦ https://ssc.partners
chris.rodrigue@ssc.partners ♦ 985.778.1515 ♦ https://ssc.partners
kevin.anderson@ssc.partners ♦ 407.497.9495 ♦ https://ssc.partners

RECRUITING

EHS Recruiting Company Matt Fried
941.586.1793 ♦ 941.926.1990 ♦ mfried@ehsrecruitingcompany.com

MARKETING, ADVERTISING & VIDEO PRODUCTION

ZivZo Benson Fischer
301.801.5476 ♦ 833.948.9663 x700 ♦ Ben@ZivZo.com ♦ www.zivzo.com

TELECOMMUNICATION/INTERNET/CELLULAR

AOTA Solutions Alberto Flores
alberto@aotasolutions.com

TYING MACHINE

Bunn Tying Machines John R. Bunn
863.647.1555 ♦ jbunn@bunntyco.com ♦ www.bunntyco.com

UNIFORMS

Workwear Outfitters Terry Lena
317.385.2539 ♦ terry.lena@wwof.com ♦ www.wwof.com

CHAPTER 2 ♦ VIRTUAL MEETINGS ♦ FRIDAYS 9 AM

ADVERTISING / MARKETING / PUBLISHING

Today's Restaurant Howard Appell / Terri Appell
561.870.9663 ♦ 561.620.8888 ♦ www.trnusa.com

AI MARKETING SERVICE

Cornucopia AI Ata Tatman
704.302.0475 ♦ tatmanata605@gmail.com

CO2 GAS SERVICE

Broward Nelson Fountain Service Tim Andre
815.546.6848 ♦ Tandre@browardnelson.com

DISPOSABLE SOLUTIONS

CPG Supplies Frank Moreno
786.202.5625 ♦ frank@cpgsupplies.com ♦ https://cpgsupplies.com

GENERAL INSURANCE

Brown & Brown Insurance Nick DeSantis
386.299.9540 ♦ Nick@CatonHosey.com ♦ www.bbrown.com/us

ICE CREAM MAKING EQUIPMENT DISTRIBUTOR

Seacoast Sales/Carpigiani Ed Guertin
904.334.4489 ♦ seacoastsale3477@bellsouth.net

INSURANCE

Life-Line Insurance Consultants Richard Israel
256.448.8705 ♦ 256.937.2537
rick@life-lineinsurance.com ♦ www.life-lineinsurance.com

LEASE/FINANCING

Rogue Leasing Brian Josselson
404.723.7222 ♦ brian@rogueleasing.com

MANAGEMENT RECRUITER

Restaurant Recruiters of America Chris Kauffman
912.245.4540 ♦ 404.233.3530
chris@kauffco.com ♦ www.RestaurantRecruitersofAmerica.com

PAYROLL

Green Payroll Andy Kotzian / Rudy Chacon
954.534.5144 ♦ andy@greenpayroll.com ♦ www.greenpayroll.com
561.352.3540 ♦ Rudy@greenPayroll.com ♦ www.greenpayroll.com

POS/PROCESSING

Spot On Will Garcia
407.692.4865 ♦ will.garcia@spoton.com ♦ www.spoton.com

WI-FI COMMUNICATIONS

Spectrum Jessica Kirby
813.326.2246 ♦ Jessica.kirby@charter.com

We are looking for new members! Call for info or to join us at the next meeting!

561.620.8888 ♦ info@trnusa.com ♦ www.trnusa.com

THUNDERBIRD

Since 1978



Best Choice Among Brand Name Mixers in the Market.

HIGH QUALITY at a REASONABLE PRICE

High Quality spiral and Planetary Mixers, Bread Slicers, Dough Sheeters, Meat Grinders, Dough Dividers/Rounders, Rotary Ovens and More!

Only Thunderbird can offer up to 7 YEARS extended WARRANTY!!!



Planetary Mixers
10qt up to 200qt capacity



Reversible Dough Sheeter
115V or 220V
All Stainless Steel or Painted Version



Spiral Mixers
Capacity from 88lbs to 440lbs of Dough

ASP-200 Spiral Mixer w/ Removable Bowl
440 lbs dough Capacity



Vertical Cutter Mixer
15 hp, 90 min. Digital Timer
Two Speeds



TDR-36 Semi-auto Dough Rounder/Divider
Optional Dividing Units for Choice (14.30.36.52)



ISO 9000



Call us Today!

THUNDERBIRD FOOD MACHINERY, INC.

(PIZZA HUT OFFICAL VENDOR)

4602 Brass Way, Dallas, TX 75236
TEL: 214-331-3000; 866-7MIXERS; 866-875-6868; 866-451-1668
FAX: 214-331-3581; 972-274-5053
WEBSITE: www.thunderbirdfm.com; www.thunderbirdfm.net

PO Box 4768, Blaine, WA 98231
TEL: 360-366-0997; 360-366-9328
FAX: 360-366-0998; 604-576-8527
EMAIL: tbfm@tbfm.com; tbfmdallas@hotmail.com; thunderbirdfm@gmail.com