

26. Rate your dishes on how well they sold

Another great idea from [iChef](#), is to rate each of your dishes and keep a tally and this will give you the pros and cons to their suitability for the menu.

27. Have a specialty menu on special occasions or holidays

You can put together a special menu available only on holidays or local festivals. This will allow you to still have control over your costs and inventory while expanding your meal selection.



Special menu for Christmas at [Bistro One46](#)

28. Offer healthy options

Offer healthy options on your menu. These days, more people are looking at healthy food choices when deciding where to eat so make sure you have something healthy to offer that goes beyond meat.

Offering meals with whole grains, vegetables, and fresh seafood on your menu is also one way to show that you have great culinary skills.



Finding restaurants and eateries with healthy foods made easier through [Gluten Free Eating Directory](#).

You don't necessarily have to remove some items off your appetiser menu. But you may want to consider adding low-fat, low-carb, low-calorie options such as lean meats, poultry, fish, as well as smaller meal portions at smaller prices as well.