PB&J

DINING SOLUTIONS

DEVELOPING & CREATING SOLUTIONS FOR YOUR BUSINESS

Building dreams since 1987







WEBSITE eatpbj.com

CALL 913.522.1216

EMAIL pat@eatpbj.com

WHAT WE DO

OPERATIONS

Operational services include: Business Problem Identification, Labor Cost Analysis, Recipe & Cost Analysis, P&L Evaluation, New Store Openings, POS System Consulting, Sales Forecasting, Time & Motion Studies, Business Plans & more.

BACK OF HOUSE SYSTEMS

Our BOH Operating System addresses: Food cost fluctuations (and their control), Confident management control of kitchen operations, Cost-saving efficiencies, Kitchen layout & equipment specifications.

RAPID ASSESSMENTS

How efficiently does your concept operate? How do your costs measure up against industry benchmarks? Do your managers have the proper tools, work ethic, and attitude?





SERVICE AND HOSPITALITY

You can train for great service, but you must hire for hospitality. PB&J provides training & techniques like: Interviewing for *Efficiency, Salesmanship & Personality*, Employee Retention, Service Standards & Evaluation Techniques, Employee Handbook Training & Policy Manuals.

CONCEPT CREATION

Across the past 40 years, PB&J's creative team has been responsible for developing exciting and diverse concepts for ourselves and our clients. Concept creation includes: concept research, enhancement to existing brands, development and creation, restaurant and kitchen design.

WHERE WE FOCUS

TRAINING AND DEVELOPMENT

Leadership sets the tone for operations. PB&J helps develop and train managers to achieve their full potential and meet specific business goals through customized training programs that cover management, leadership, foodservice culture, and quality management.

CULINARY DEVELOPMENT

Our culinary experts create great-tasting food that becomes a trademark, with training in culinary creation, menu engineering, planning, and design.

BUILDING A MULTI-CONCEPT COMPANY

We help you scale and apply your knowledge to any concept, maintain a consistent reputation for quality and value, leverage your reputation to draw customers, and efficiently cross-utilize company talent for multiple concepts or acquisitions.

CONCEPT REFRESHES

Analyze critical elements of your concept and create a new, viable plan for success.

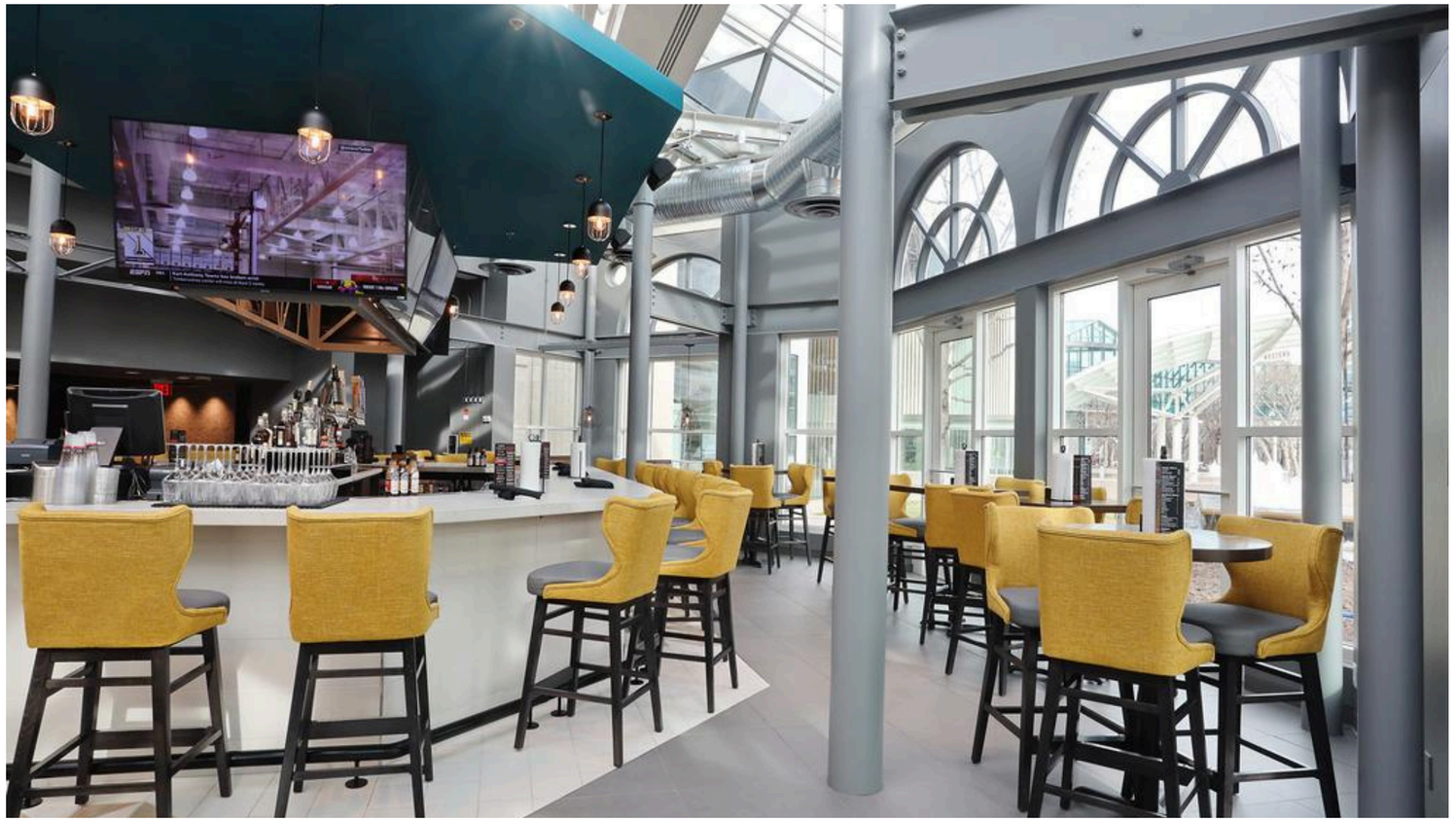
RESTAURANT MANAGMENT

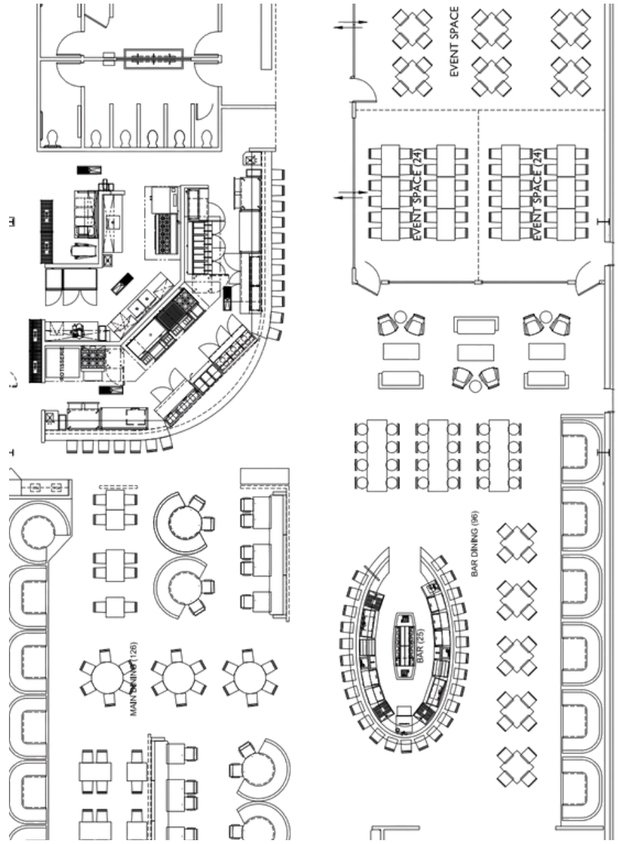
We recruit and train managers to handle a range of responsibilities, from staffing to accounting, to uphold standards, provide great service, and run a successful restaurant.





WORLD CLASS BAR AND KITCHEN DESIGN

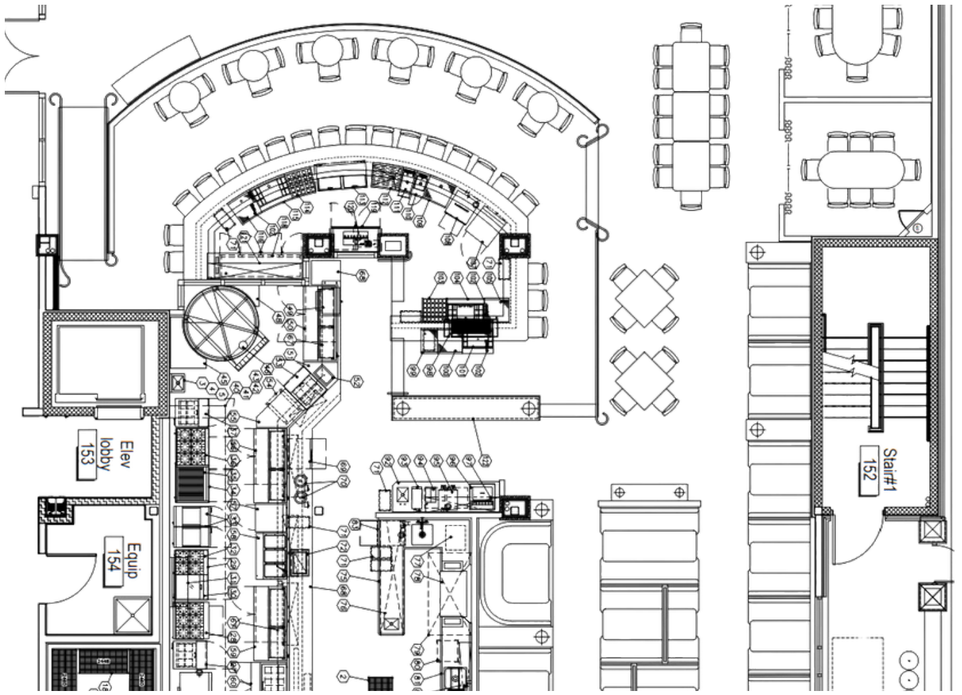




Branded bar and kitchen design is a process of creating a unique and recognizable atmosphere for a restaurant or bar that reflects its brand identity. This involves considering factors such as the target market, the restaurant's image, employee workflow, and maximizing volume sales.

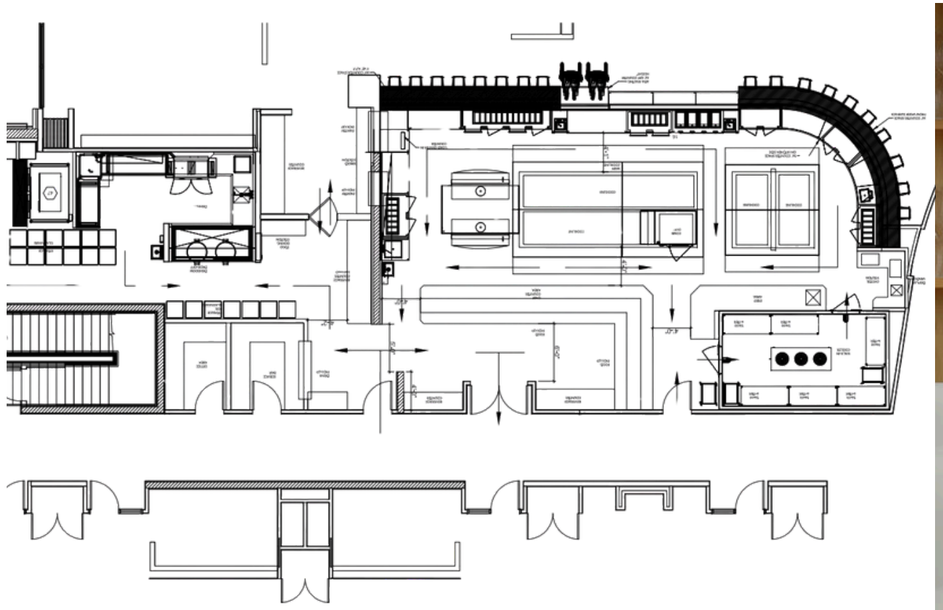


When designing, we look at every aspect of the project, including layout, lighting, color scheme, and décor. We know how important it is to create a cohesive environment. All these design elements combine to give the guests memorable experiences.









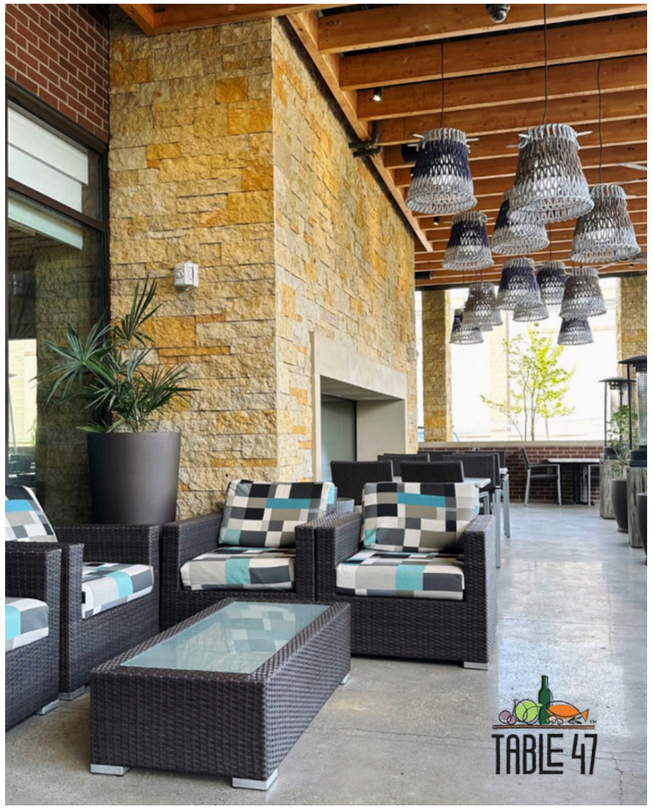




Designing with the bottom line in mind is ensuring the concept is cost-effective to operate from the opening day. We look at all aspects of financial savings oportunities, incuding materials, alternate equipment options by taking advantage of our national contract pricing.



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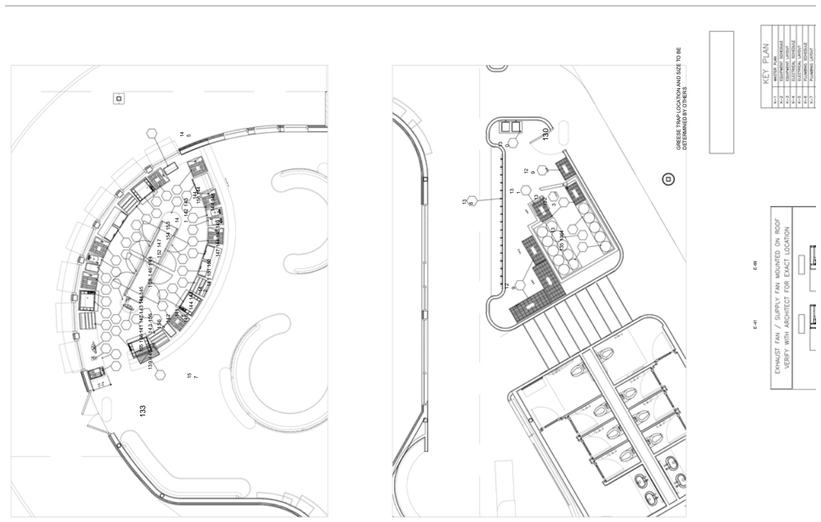
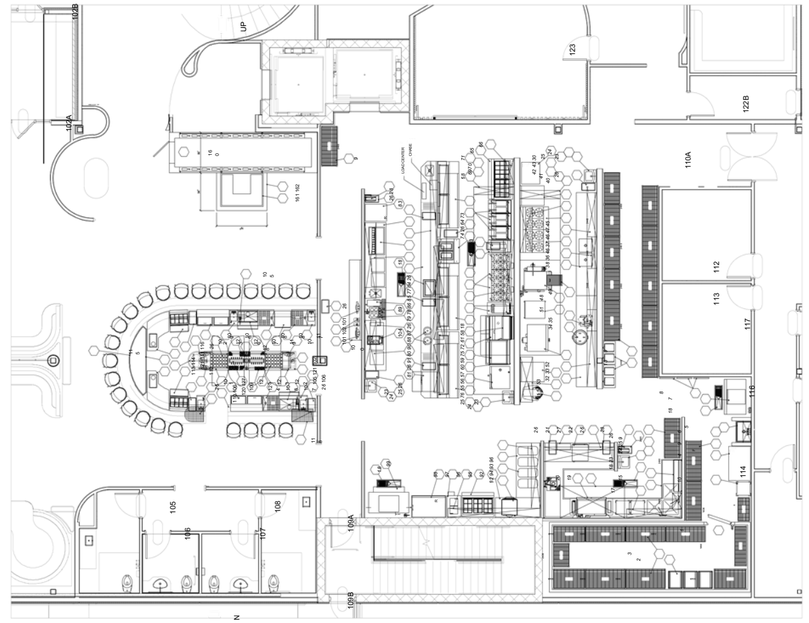






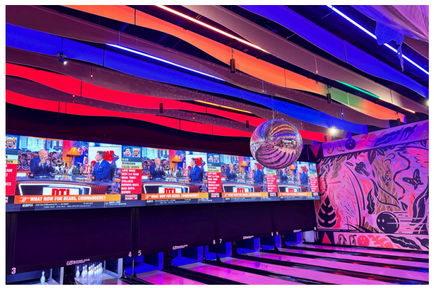














ANALYSIS

the right design for the right project

RESEARCH

discovering the best solutions tailored to your project.

BUSINESS DEVELOPMENT

Crafting a Strategy for Optimal Returns

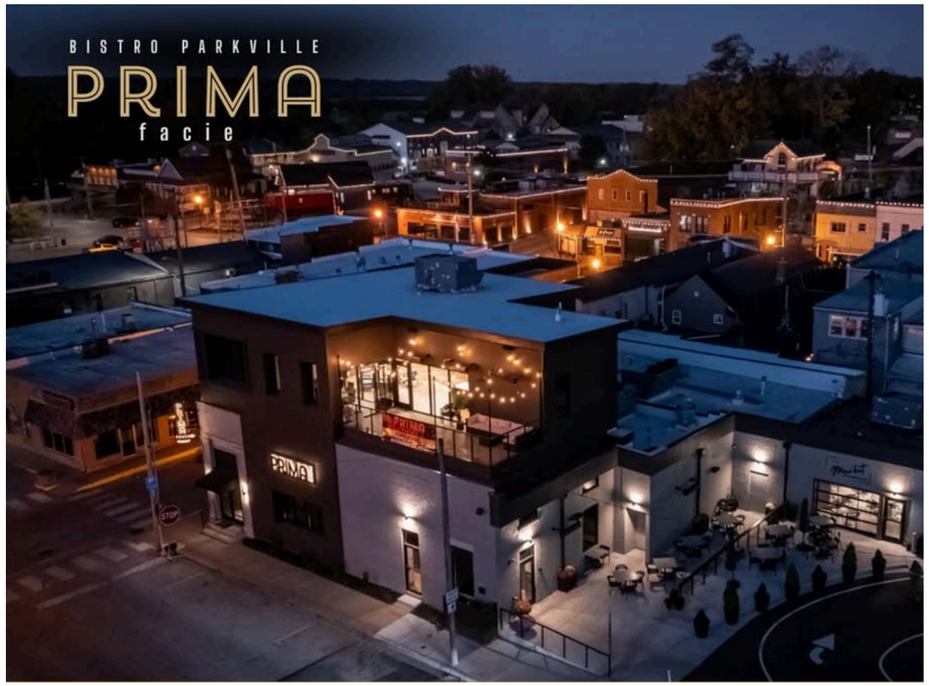
SALES AND MARKETING

utilizing media marketing strategies to maximize sales

OPERATION FINANCIAL ASSESSMENT

Uncontrolled infrastructure can drain funds from growth efforts and lead to missed opportunities. PB&J Dining Solutions helps right-size companies to optimize resources and achieve financial goals. Strong technical skills, clear culture, and quality leadership form the foundation for strategic and financial success. PB&J offers corporate services such as finance, talent acquisition, performance management, coaching, marketing strategy, risk management, and succession planning to support excellence in all departments.





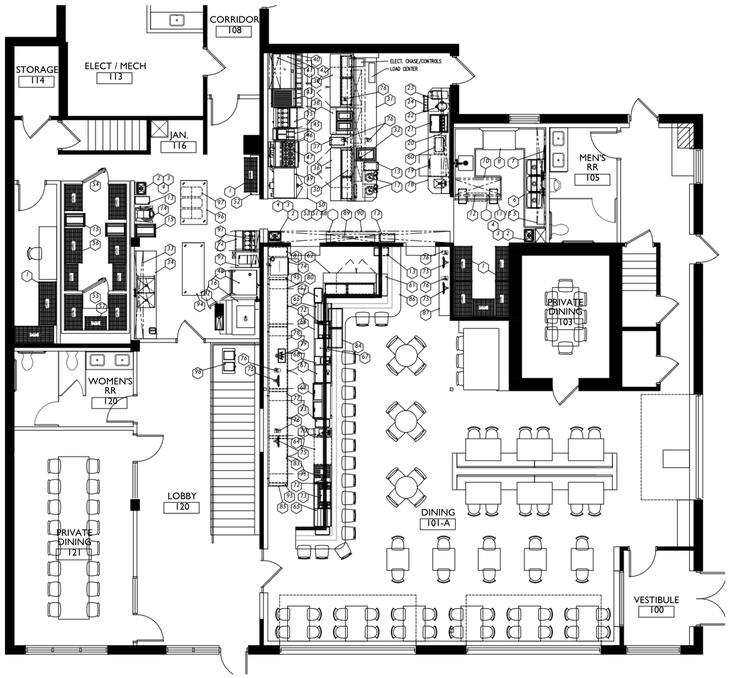
TOTAL CONCEPT DEVELOPMENT

FROM INITIAL IDEA TO OPENING DAY

We can help you focus your ideas to bring them to reality. Working with our team from the birth of an idea to helping with every aspect of the project. Taking advantage of our national contracts to bring you the most cost effective solutions to your concept , we ensure that every detail is meticulously planned and executed. Our collaborative approach allows us to tailor our services to fit your unique vision, ensuring that each element aligns with your goals. From design and architecture to construction and final touches,









Our experienced professionals guide you through the process, we transform your dreams into stunning realities, creating spaces that inspire and delight. Whether it's a small boutique or a large commercial development, we are committed to delivering excellence every step of the way.

PRIMA
facie









We use our unique experience in both operating, franchising, and consulting to bring you the solutions you need for your project.








Maya
MEEKER
Shafer
HILLSIDE
SELECT


Reveals






AMERSON
WILD TURKEY
101
HARVEST
Maker's Mark



We have extensive experience in every facet of food service, ranging from fine dining to fast casual concepts and even grab and go solutions

AFTER OPEN

Continuing education after opening is imperitive for the success of the operation.

- Focus on continued safety and sanitation protocols
- Supporting G.M.s and Executive Chefs to maximize profit lines
- Profit and loss training with a focus on profitability
- Marketing with a social media strategy after opening





EATERTAINMENT

"Eatertainment" an experience that combines dining with entertainment.

These types of experiences are often designed to enhance the overall enjoyment of the activity, providing guests with an opportunity to relax, socialize, and fuel up before or after the main event. They can also be a way to extend the experience and create lasting memories by offering unique and memorable dining options.















We have a wealth of experience in diverse forms of eatertainment, including agritainment, electric karting facilities, bowling, gaming, and golfing experiences. Our team provides the necessary expertise to enhance your food and beverage programs effectively.

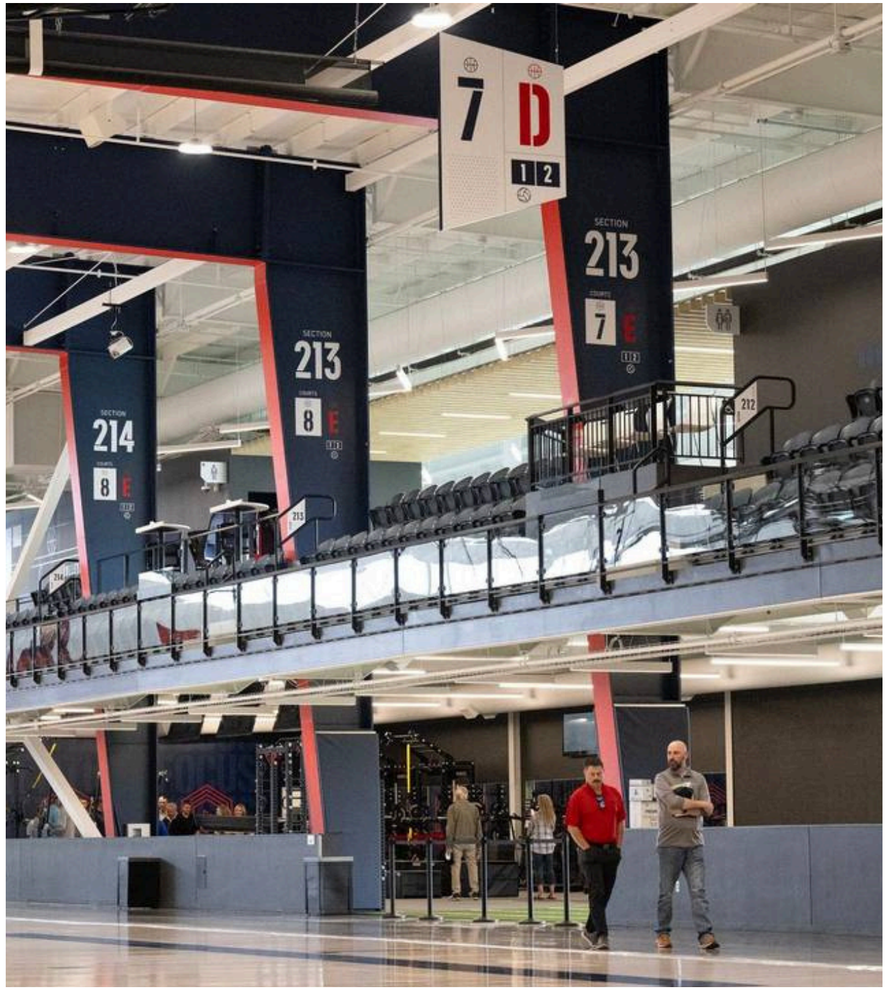








HOMEFIELD
KANSAS CITY









TAP INS
AT THE GREENHOUSE





Our team can provide dining solutions for any situation, from established venues to brand new unique concepts.

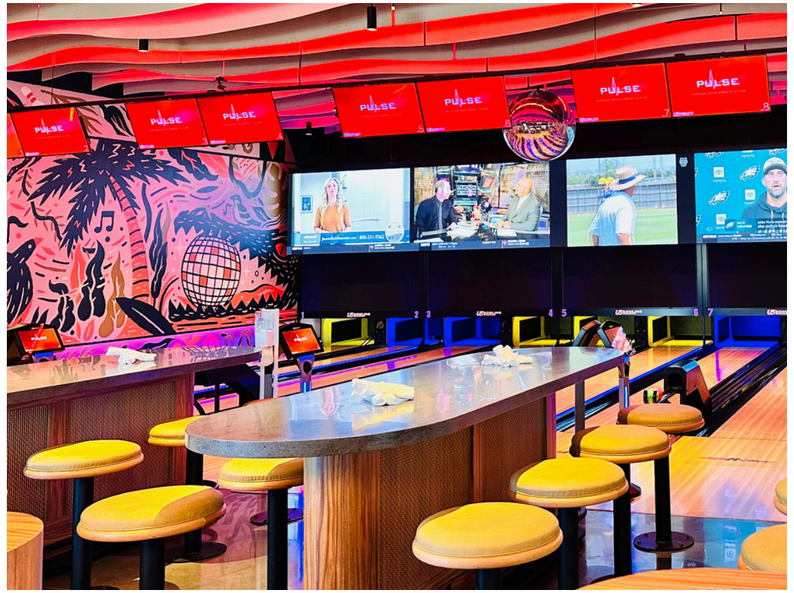




SMITTY AND PEARL'S


THE
Jungle
BAR
AT SMITTY & PEARL'S
EXIT


PULSE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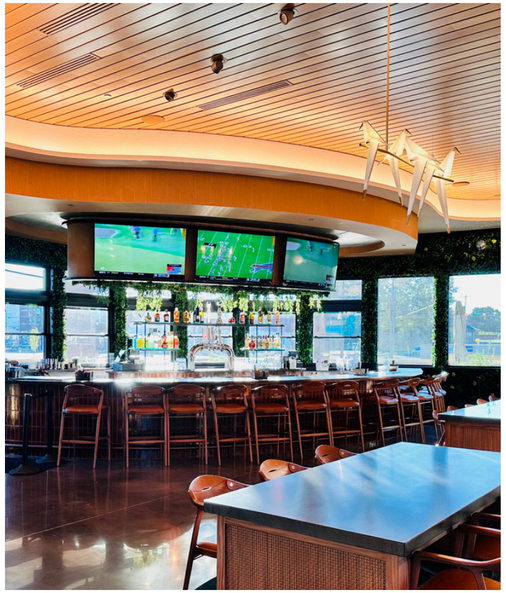
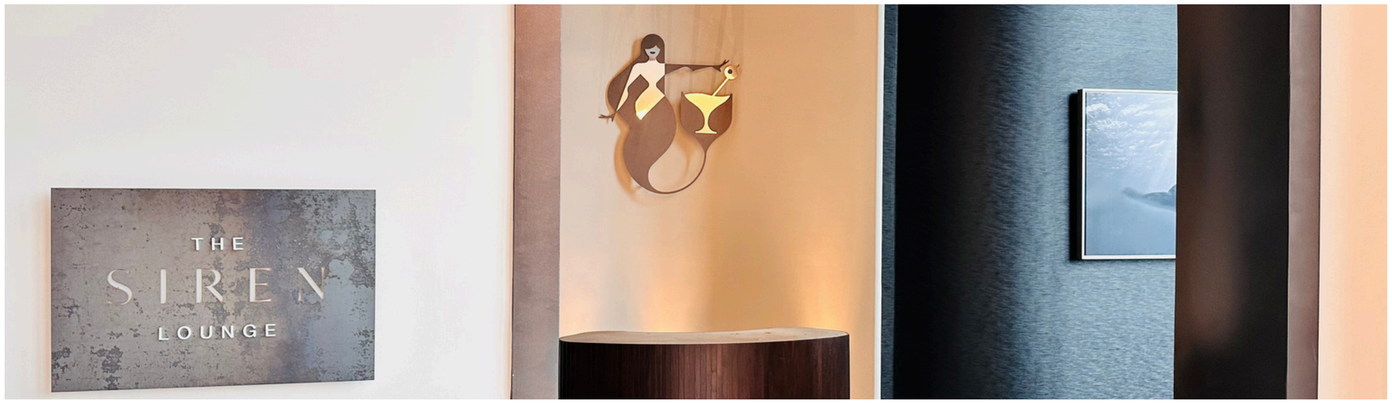


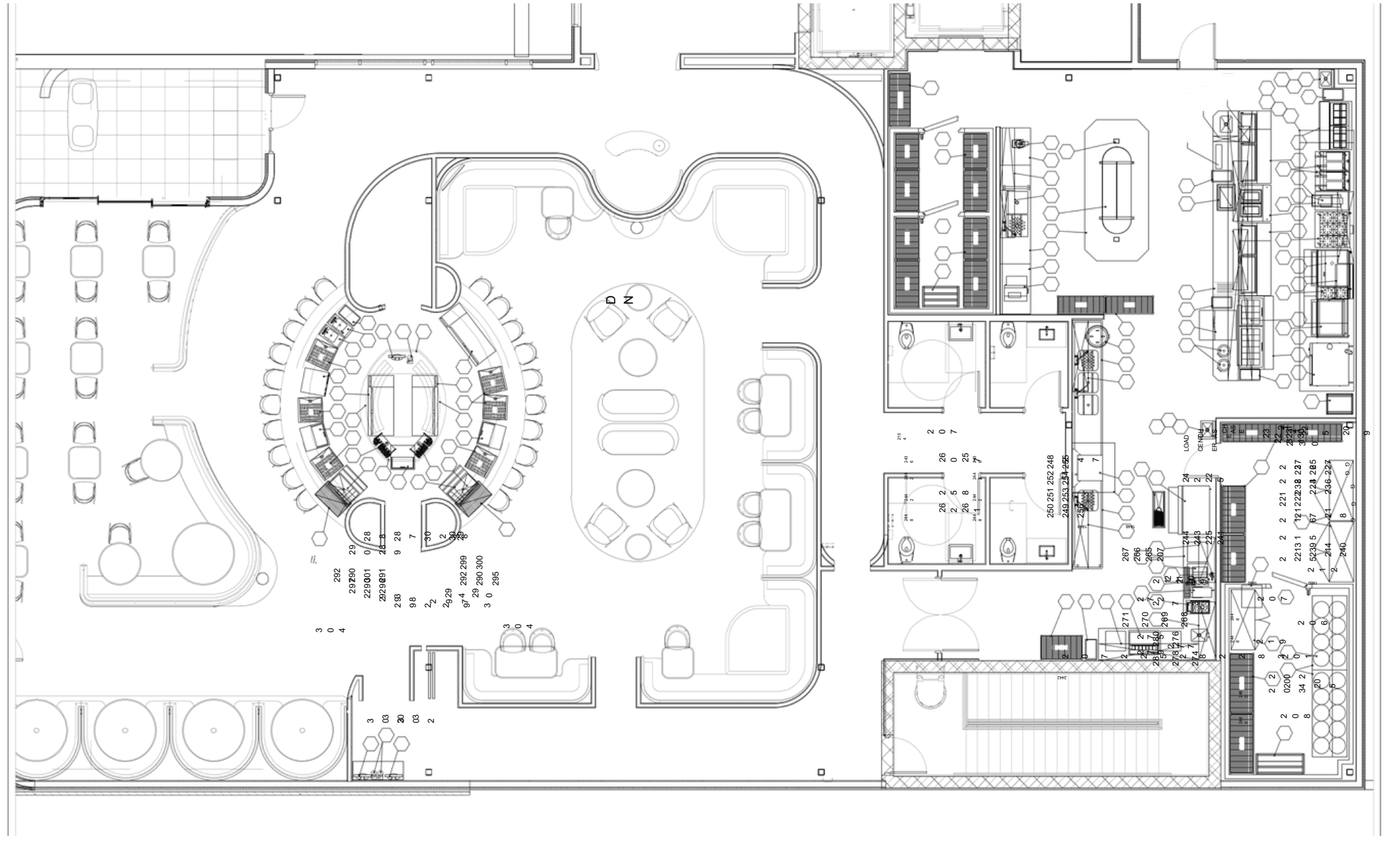

NAILED IT!




BIGFOOT SMASH
BIGFOOT SMASH


SAY CHEESE!
PIXEL PIX
PHOTO BOOTH
SMITTY AND PEARL'S







THE SIREN LOUNGE

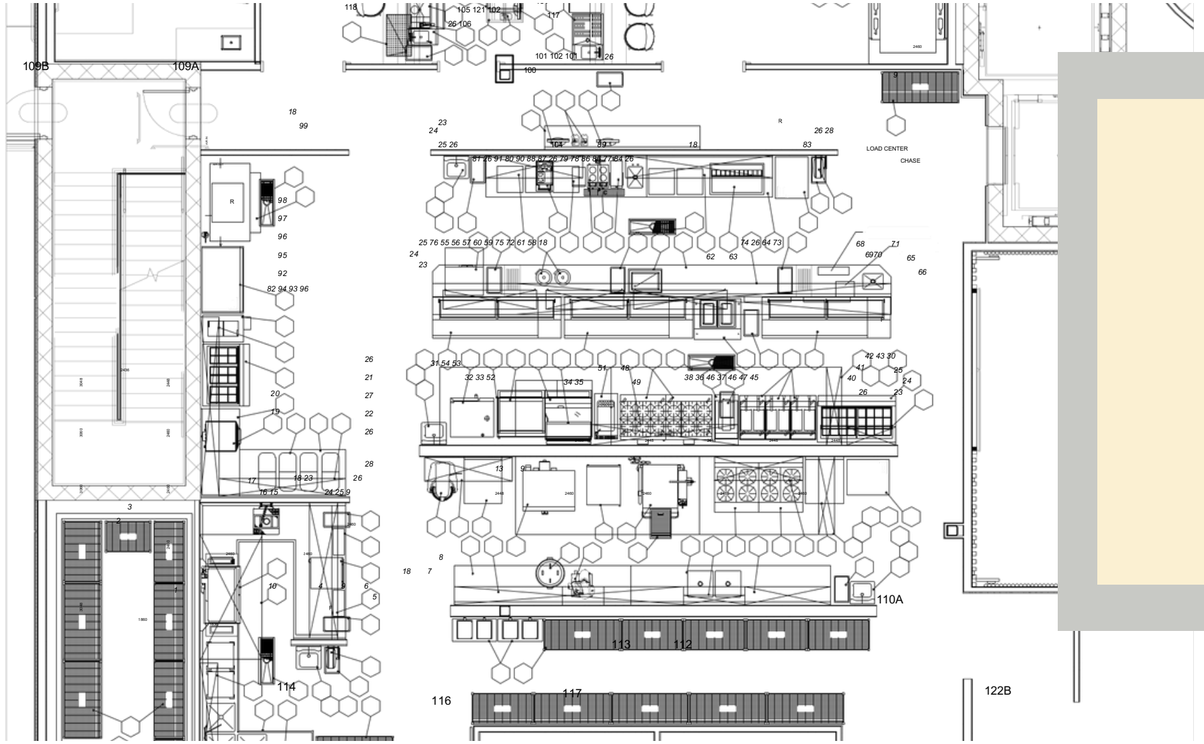





THE SIREN LOUNGE
EXIT







UMBO


UMBO







DISCOVERY PARK℠

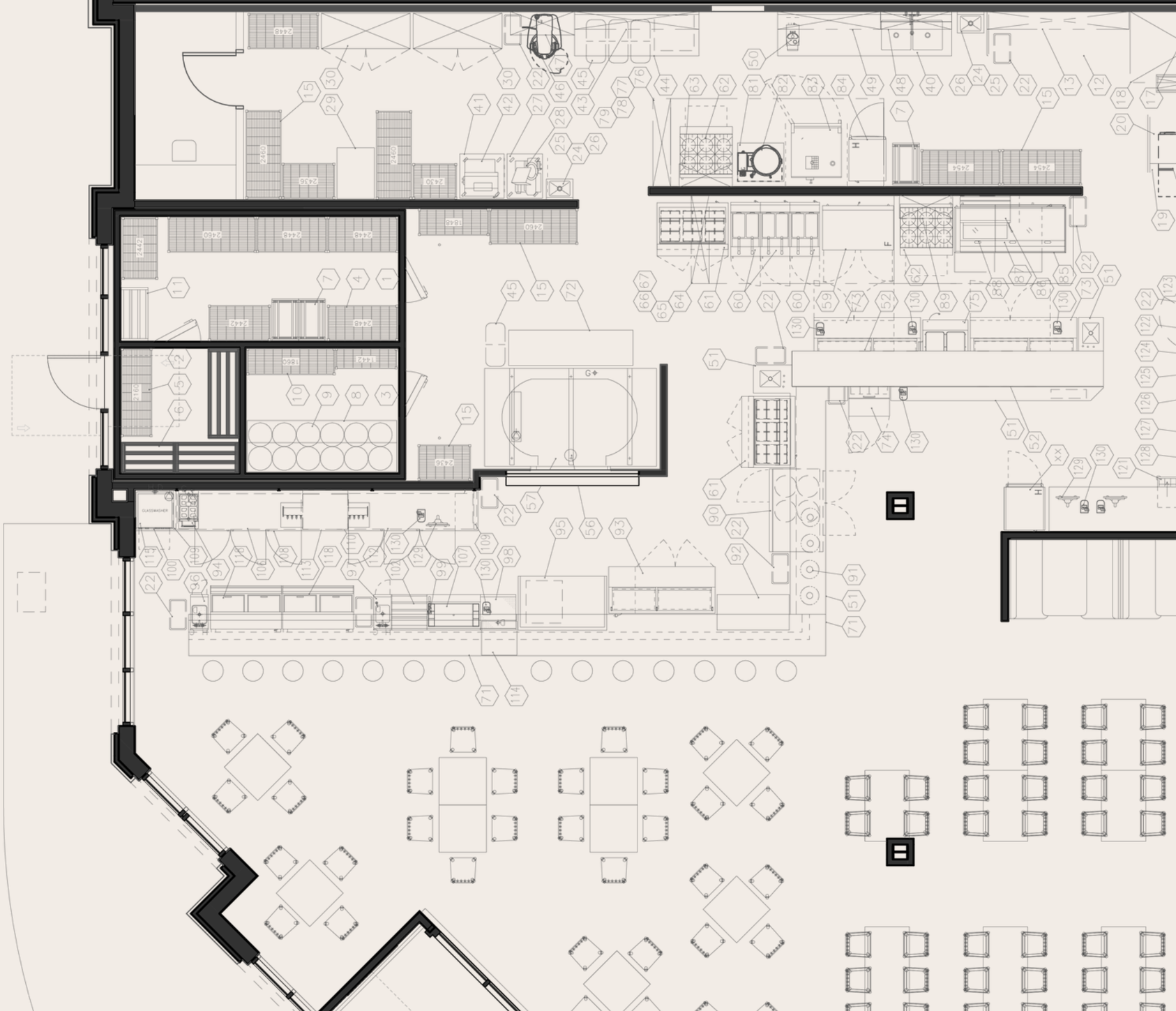
lee's summit





WOODFIRE

PIZZA & BREWS







· *village* ·

MARKET



· *village* ·

MARKET



REAL ESTATE DEVELOPMENT SOLUTIONS







Providing restaurant , food and beverage amenities for apartment facilities. Finding the right concepts to fit your development complex



the VILLAGE at discovery park

CORPORATE CAFE & COLLEGE SOLUTIONS

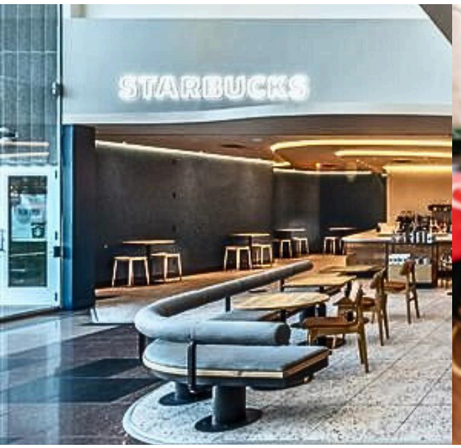
Whether it's a busy professional on their lunch break or a student rushing between classes, we're here to provide solutions for those who value convenience and healthy eating.







FRANCHISE PROJECTS







Red Robin
GOURMET BURGERS AND BREWS

PB&J
RESTAURANTS, INC.

TWIN PEAKS
EATS • DRINKS • SCENIC VIEWS











LONG-TERM CARE & ASSISTED LIVING FACILITIES

The Fairways of IRONHORSE







OUR MISSION

TO CREATE LONG-TERM TRUSTING RELATIONSHIPS THROUGH MEMORABLE EXPERIENCES.

OUR VALUES

- DO WHAT'S RIGHT
- DO YOUR BEST
- SHOW PEOPLE YOU CARE
- SEEK KNOWLEDGE
- HAVE FUN



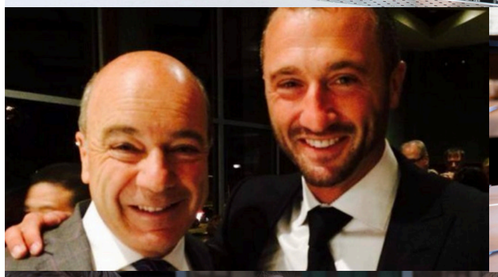




ABOUT US

PB&J Restaurants, founded in 1987 by Paul Khoury, offers great food and service across the US. Each restaurant has unique decor, exciting cuisine, and reasonable pricing. The company includes YaYa's, Burnt End, PB&J Robin, and Union Restaurants. PB&J proudly provides dining services at various venues, treating each guest like they are dining in their first restaurant. The well-trained staff offers flavorful, locally sourced and healthy food with excellent presentation.







AWARDS AND RECOGNITION



PB&J Awards
Tour de Forks Salutes Great Chefs in the Midwest
Small Business of the Year Award
Up and Comers Award
Yahooz Wood Fire Grill Awards
Wine Spectator: Yahooz
DiRona Award: Yahooz
Yahooz Best Sunday Brunch
Yahooz Best Steak

YaYa's Overland Park Awards
Ingrams:Silver Ladle Award
Bronze Ladle Award
Entrepreneur of the Year
Entrepreneur Success Award from the USBA

YaYa's Wichita:
Tookie Award from KFDI—Best Upscale Restaurant Wichita
Eagle Readers Choice: 1st Place Fine Food, Best Service, Best Atmosphere
Wichita Register: Best Atmosphere, Best Dessert, Best Outdoor Dining,Top 10 Overall
Wichita Register: Best Restaurant

YaYa's Denver:
Wine Spectator Award of Excellence
Westwood Magazine Best patio
James Beard Award: Jim Otting

YaYa's St. Louis:
St. Louis Magazine—Best Place to Eat with Your Kids St. Louis Magazine—Best Brunch
Zagat Survey—Rated Excellent
Wine Spectator Award of Excellence
River Front Times—Best New Restaurant

YaYa's Memphis:
Best Brunch Germantown News
Memphis Flyer Best New Restaurant

Grand Street Café
Zagat Best Business Lunch
Kansas City's Best Overall Restaurant – Grand Street Café
Kansas City's Best Business Lunch – Grand Street Café
Multiple Zagat Survey Awards

Burnt End BBQ
1st place - Food Arts Magazine / Share Our Strength, world championship bbq cook-off @ The Nation Restaurant food show in Chicago, IL (burnt ends)

1st place - Food Arts Magazine / Share Our Strength, world championship bbq cook-off @ The Nation Restaurant food show in Chicago, IL (Smoked duck, three ways)

1st place - Blue Ribbon American Royal World BBQ sauce competition

1st place - blue ribbon best brisket @ KCBS sanctioned state championship Racing for the Que, Blue Springs, MO

3rd place - yellow ribbon
American Royal world BBQ sauce competition

1st place - food arts magazine / share our strength, world championship bbq cook-off @ The Nation Restaurant food show in Chicago, IL
(Rabbit rillette)

1st place - Blue Ribbon American Royal World BBQ sauce
competition

1st & 2nd place -Blues, Brews & BBQ Beaver Creek, CO

2023
Kansas City Eat & Drink Awards
YaYa's Overland Park
Gold - Fine Dining, Brunch
Silver - Mediterranean Restaurant, Outdoor Dining
Bronze - All-Around Restaurant, Happy Hour

Burnt End BBQ
Silver - Best Burnt Ends in The City

NATIONAL CONTRACT PRICING

Our Partners:

- US FOODS
- SYSCO
- LIBERTY FRUIT COMPANY
- PEPSI
- COCA-COLA
- EXCEL LINEN COMPANY
- EDWARD DON COMPANY
- ECOLAB
- REGAL PLASTICS
- FORTUNE FISH
- TOAST

CONCEPT CREATIONS AND FRANCHISE PARTNERS































MANAGEMENT CONTRACTS













































OUR TEAM



TOM PETERSEN
CFO



PAUL KHOURY
CEO



PAT KHOURY
PRESIDENT



BRIAN FLAVIN
COO



MARCO MUNOZ
REGIONAL DIRECTOR



SMOKEY SCHWARTZ
EXECUTIVE PITMASTER



MARTIN WOODS
CORPORATE CHEF



PAUL CLINTON
CORPORATE CHEF



KRISTIN EAGEN
TRAINING DIRECTOR

CLIENT TESTIMONIALS

GORDON LANSFORD - PRESIDENT & CEO
JE DUNN CONSTRUCTION

PB&J has been operating JE Dunn's cafe for 15 years, and I can't say enough about the experience they've created for our employees. The people are great, the food is excelent, and they are always willing to go above and beyond to accomodate our changing needs. I consider their people part of the JE Dunn family, and I am thankful for all they do for us each and every day.

JOHN BURDETTE - RESIDENT RELATIONS
BRC LIVING

BRC's partnership with PB&J has left an immeasurable impact on our community and the residents we serve. PB&J seamlessly adapted and refined their services to fit our community culture, but also brought their own ideas and innovations to improve not just the dining experience, but the overall quality of life experience for our residents, staff, and their families. PB&J's aptitude for service and quality of food is unmatched when it comes to catering companies in the Kansas City area. We are excited to continue working with their amazing team!

LARRY DAVIS - OWNER & FOUNDER
DAVIS FARMLAND

We are 7th generation family farmers...we have been able to master everything except the kitchen. Prior to partnering with PB&J we served "hockey puck" burgers and cold tenders. We couldn't keep a cook and food complaints were through the roof. In 2015...We partnered with PB&J to help us get our 3 small, quick service dining options back on their feet. The PB&J executive team came in, reshaped food service, redesigned menus, offerings, staffing, layout, etc. Like an overnight phenomenon, people were writing, calling us, and stopping by to let us know how great the food was and they can't wait to come back and try something else. We were blown away by the success but our work with PB&J didn't stop there. Within 5 years we went from 3 quick service locations to 11! We now sell some of the best BBQ in the Northeast and run a 6 week BBQ and Craft Beer Festival. PB&J's dedication and commitment to us, is second to none. They are available to us 24/7 to answer our questions, review pricing, vendor relations, special menu items, catering packages, and of course, the myriad of last minute things that come up. It's because of their dedication and commitment that we have had such success and continue to grow with them.

PB&J

RESTAURANTS, INC.