



Information Technology Services



Enterprise Café

Enterprise Café is a powerful tool that tells you where your Business is today in less than 5 minutes complete with sales figures, GP, trends and annual comparison on products and categories, sales areas, customers and more. Palmer's cutting edge tool puts your entire purchase history at your fingertips to help you better understand and manage your food cost. We'll help you identify trends and opportunities to improve purchasing effectiveness and reduce expenses. If you manage multiple locations, EnterpriseCafe.com can help you see purchases across your entire operation to maximize programs and each dollar spent.



Palmer Online Ordering

At Palmer's we know your most valuable resource is time. With Palmer's online ordering you can shop our vast catalog and place orders whenever it best fits your busy schedule. With online ordering you get exactly what you want, with minimal hassle. Within a few minutes your entire order is automatically confirmed and inventory is reserved. You can also see any out-of-stocks and adjust your order with just a few clicks. Add-ons are a snap, too. Then, even before the truck arrives, you can print out an easy to use receiving document to accurately check in your order.



Operator's Edge

An online newsletter for you! It's updated monthly with all the latest in restaurant industry news. It includes a wide variety of resources, such as tips on improving profit margins, food safety and sanitation, ideas on increasing customer traffic as well as cost saving suggestions. Don't waste your time searching the web or reading countless reports to gain knowledge: all the information is compressed into one useful tool.

This resource is only available to customers who choose to sign up.



Menu Management

Menu Management is a great resource for anyone looking to expand their knowledge. This website allows you to find new recipes with a few clicks of a button. By selecting the ethnicity, ingredient and meal, you can choose from a wide variety of menu items that are sure to be palatable and cost effective.

Other services offered through Menu Management include that can save you time, money and stress: bar and beverage management, cost containment, customer satisfaction pointers, training modules, quality assurance check points, aided profit planning and key lessons in employee hiring and management. Let us give you the resources to help your staff succeed. There are also helpful articles on the day to day things that matter to any restaurant owner, such as "boosting wine sales" and "getting in touch with your people".

