

January 2017

Dining Out: A 2017 Look Ahead - US

"Restaurant sales are predicted to grow at a steady rate with yearly growth near 4% through 2021. Consumers are craving unique experiences, and legacy chains can no longer rely on what's worked in the past, especially as the environment becomes more competitive. Across demographics, consumers still find value in a ...

December 2016

Coffee and Tea on Premise - US

"The on premise coffee and tea market is characterized by the sustained growth of existing establishments and the influence of third wave coffee shops. While most consumers are satisfied with current coffee/tea options, a new generation of consumers is driving the trend to premium beverages. Restaurants face strong competition ...

November 2016

Pizza Restaurants - US

"Pizza is a segment where innovation is consistently occurring from a menu and service perspective. While the segment is becoming more competitive and consumers value a premium pizza experience, there is an interest in menu items that go beyond the pizza, with a focus on healthier sides and appealing non-pizza ...

October 2016

Casual Dining - US

"Consumers are increasingly seeking the opportunity to customize their meals, through build-your-own meal options, but they also crave dishes that can't be replicated at home. When it comes to technology, diners are more interested in having their basic needs met, such as free WiFi and electronic chargers, before restaurants offer ...

Sandwiches, Subs and Wraps - US

"The state of the LSR (limited service restaurant) sandwich market reflects major trends in the LSR industry as a whole. QSR (quick service restaurant) giants such as Subway command the greatest share of sales but are slowly losing business to rapidly growing fast casual concepts. As consumers turn to more ...

September 2016

Innovation on the Menu - US

"Menus are increasingly getting more layered with flavors, ingredients, and preparation methods. Restaurants are facing increased pressure to create a menu that is both comprehensive and digestible for foodies and non-foodies alike."

Family Midscale Dining - US

"The midscale chain is in a state of flux; while some of the biggest names in midscale dining are doing well, other chains are on the brink of bankruptcy. The successful midscale restaurants have upgraded their units and menus and have fully embraced social media as a way to connect ...

August 2016

Restaurant Decision Making Process - US

"Across demographics, the convenience of limited service restaurants still remains a strong motivator for weekday dining out, specifically with fast food. On the other end of the spectrum, Millennials are creating their own dining out culture across fine dining restaurants and fast casuals, with more shareable dishes and elevated alcohol ...

The Online Foodservice Consumer - US

"Delivery is an exciting new opportunity within foodservice as the rise of third-party restaurant delivery companies makes it possible for nearly every restaurant to deliver directly to consumers, an occasion long dominated almost exclusively by pizza restaurants. While the restaurant delivery market is growing, the future of restaurant delivery is ...

July 2016

Restaurant Breakfast and Brunch Trends - US

Breakfast and brunch has gained attention from both chefs and consumers, as a number of chains have revamped or expanded their morning menus. While consumers tend to eat breakfast at home, many diners report buying breakfast at restaurants more often compared to just a year ago. Though there is a ...

June 2016

Snacking in Foodservice - US

"Consumers' definition of snacking is one that is blurred, encompassing a variety of food and beverage categories. The treat yourself mentality is driving the indulgent side of specialty snacking, but consumers also desire healthful options they can feel good about. Convenience and variety are important for specialty snack shops to ...

May 2016

Quick Service Restaurants - US

On-premise Alcohol Trends - US

"As the lines between traditional restaurant segments continue to blur, QSRs (quick service restaurants) have been taking steps to remain competitive in the changing restaurant landscape. Most QSR users agree that QSRs are the best option when they are short on time. QSRs must make it a priority to maintain ...

"Sales of alcohol at bars, restaurants, and other establishments continue to grow as consumers feel relatively positive about the US economy. The alcohol industry is continually adapting to new consumer preferences including the movement toward craft beer, lower alcohol drinks, and cocktails made with the freshest ingredients. Bars/restaurants can ...

April 2016

The State of the Burger - US

"The burger category is ripe for continued innovation as new fast casual players enter the market and existing brands expand their burger menus. Diners today are open to trying new and exciting burgers made with innovative beef blends and unique toppings. While burgers are a favorite dish for many consumers ...

March 2016

Convenience Store Foodservice - US

"The growth of ready-to-eat, grab-and-go, chef-prepared and fresh food-for-now offerings in the convenience store space is the result of increased consumer demand, along with improved quality and consumer perception of quality, more-and-better menu options, as well as implementation of emerging technologies that are simplifying and streamlining the ordering and payment ...

Healthy Dining Trends - US

"The nature of health is shifting away from counting calories and moving towards a focus on holistic "wellness." New restaurants are entering the market with an emphasis on natural, nutritious, and quick meals designed to attract diners stressed for time but wanting healthful meals. Restaurants must understand what motivates ...

February 2016

Fast Casual Restaurants - US

"The fast casual market is still evolving as existing brands expand their offerings and new brands emerge to fill the gaps in the market. Fast casual restaurants continue to shape the entire foodservice industry by offering highly customizable items made with premium ingredients and a new wave of fast casuals ...

January 2016

Dining Out: A 2016 Look Ahead - US



Foodservice - USA

The restaurant industry in 2015 was shaped by the continued blurring of traditional foodservice segments, volatile commodity prices, and the strengthened relationship of technology and food. 2016 is poised to be a positive year for the restaurant industry, though a number of customers plan on spending less money at restaurants ...