What's Trending in LTOs?

LTOs help keep restaurants top of mind in an increasingly competitive marketplace.

> **Top 500 LTO** launches have increased 64% over the last five years



And they're especially great for limited-service restaurants:



of consumers who visit LSRs say they'd visit a restaurant they don't normally go to for a unique LTO

Follow these trends to help shape new menu items for specific groups

MEN WANT:

Over-the-Top Creations

4 of the **5** most-craveable LTOs for men included big portions, multiple toppings and indulgent ingredients:

Lobster Loaded French Fries (LONGHORN STEAKHOUSE)

Triple Meat Sirloin Steak Breakfast Burrito (TACO JOHN'S)

Brownie Batter Shake (SHAKE SHACK)

Hog Heaven Burrito (FARMER BOYS)

Tuxedo Mocha (STARBUCKS)

TIP: Pile on the toppings, offer additional sauces or condiments and amp up the "treat yourself" vibe for big successes on the LTO menu

2018 Generational Consumer Trend Report 2019 Center of the Plate: Seafood & Vegetarian Consumer Trend Report 2018 Snacking Occasion Consumer Trend Report

GEN Z WANTS:

Portability

say they are eating food away from home items more now than two years ago



Bistro Turkey Slider (WHITE CASTLE)

MENU INSPIRATION:

BABY BOOMERS WANT:

Meat

of baby boomers agree that vegetarian options are satisfying or as filling as meals that include meat, poultry or seafood

MENU INSPIRATION: Double Stack Reuben (ARBY'S) MILLENNIALS WANT:

Innovation

of millennials say they enjoy trying different **foods** (50% of consumers overall)

45% say they prefer to visit restaurants that offer new or innovative flavors and ingredients (28% overall)

MENU INSPIRATION: Nacho Fries Supreme (TACO BELL)

WOMEN WANT:

Cheesy **Snacks**





of women eat cheese or mozzarella sticks as a snack at least once every 90 days

MENU INSPIRATION: Cheesy Tots (BURGER KING)



