Dear Restaurant Manager:

I'm part of the <u>One Meal a Day</u> and <u>Take Extinction Off Your Plate</u> movements—a community of people who believe everyone should have equitable access to plant-based foods (free of meat, eggs, and dairy) for our health, food justice and the planet.

Today I'm reaching out to ask you to add a plant-based entrée to your menu. As a regular customer to your restaurant, it would be amazing to be able to enjoy a healthy plant-based meal with my family and friends.

In a time when chronic illness and diseases like cancer are the norm, it's no surprise that people are looking to eat more plants. Cancer rates for vegetarians are 25-50% below average, and people who eat more plant-based foods compared to meat and dairy are 20% less likely to die from heart disease and stroke.

Customers like me are calling for a change. **Restaurants embracing this growing shift** are enjoying a **spike in new business**, reaping higher profits, gaining positive media attention and growing their social media following.

The demand is only growing, too. Here's some of the latest market research:

- 22% of Americans plan to eat less meat in the future
- 30% of Millennials (1/4 of the U.S. population) report they eat meat alternatives every day; 50% eat them at least a few times a week; and only 5% of Millennials polled were vegetarians
- Half of consumers age 18-34 want the ability to swap plant-based proteins for animal-based proteins.

You have an exciting opportunity to respond to your community by offering a plant-based entrée. Here are some resources to support you catering to the growing number of "flexitarian" eaters:

- Guide to creating plant-based recipes
- Best practices for menu placement and using appealing language to increase sales

Thank you in advance for your leadership and consideration. I look forward to hearing from you about your new menu updates.

Sincerel	У,

Name	Email	Phone

info@omdfortheplanet.com

A supporter of **One Meal a Day** and **Take Extinction Off Your Plate**





Links and resources cited in this letter

One Meal a Day: http://www.omdfortheplanet.com

Take Extinction Off Your Plate: https://www.takeextinctionoffyourplate.com/

Restaurants embracing this growing shift: http://www.dinegreen.com/green-restaurant-benefits

Spike in new business: http://goodfoodscorecard.org/testimonials/

30% of Millennials: http://reports.mintel.com/display/793029/? cc=1

Swap plant-based proteins for animal-based proteins: https://www.foodservicedirector.com/menu-development/creating-healthier-menus/articles/veggies-move-center-stage-break-fast#page=0

Guide to creating plant-based recipes: https://omdfortheplanet.com/wp-content/up-loads/2018/09/Restaurant-Recipe-Guide 9.2018.pdf

Best practices: https://omdfortheplanet.com/wp-content/uploads/2018/09/Restaurant-Best-Practices_9.2018.pdf

For a clickable list, visit: https://omdfortheplanet.com/restaurant-manager-resources/



