

# Baby Boomers Menu changes for healthy eating

Blount Culinary Summit July 23, 2015

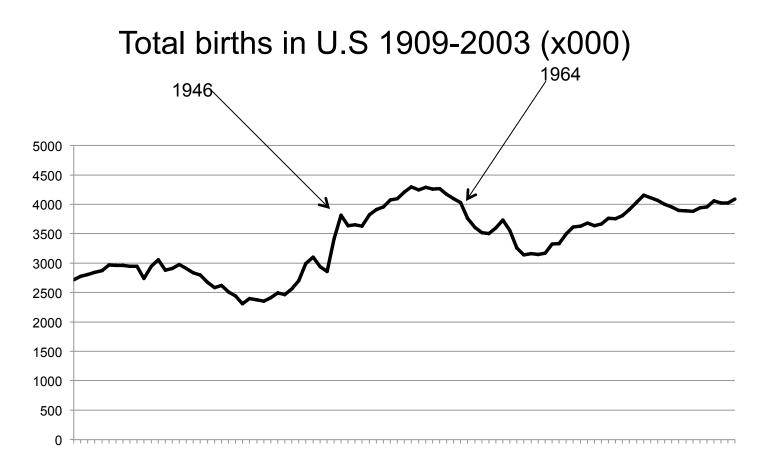


# Who are Baby Boomers?









Sourcd: CDC



### Baby Boomers

- Born 1946-1965 (more or less) (age 50-69)
- around 76 million people
- last three presidents
- Parents of Millennials



### Baby Boomers

- fought in Vietnam
- protested against Vietnam
- Hippies  $\rightarrow$  Yuppies
- Civil rights
- Women's liberation
- Sexual revolution
- AIDS



### Baby Boomers are doing more

- Visiting less expensive restaurants
- Eating lower-fat foods
- Eating heart-healthy food
- looking for deals
- Eating balanced meals
- Dining in at LSR restaurants, especially at breakfast

Source: NPD



### Baby Boomers are doing less

- Eating desserts/sweets
- Eating indulgent foods
- Ordering appetizers
- Drinking beverage alcohol
- Eating less food overall

Source: NPD



### Consumer dining occasions

- 1) Quick fuel
- 2) Indulgence
- 3) Nourishment





### Satisfying Hunger: the quick and easy meal Location

• Why Starbucks builds restaurants across the street from each other

Speed

• Why apples are pre-sliced.

Price

• Always a factor.





# Indulgence: Time to splurge

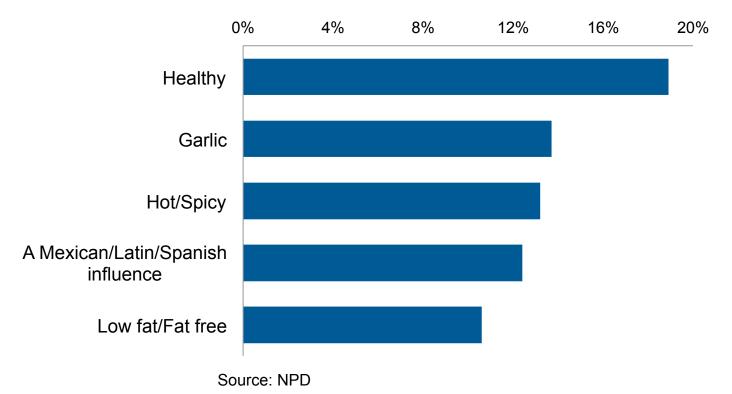
Caloric indulgence

- Many chains' regular menus
- Financial indulgence
- Polished casual
- Time indulgence
- Fine dining visits rising for past four years



## Nourishment: The everyday meal

Q: Which flavors or characteristics would you like to see offered more often in restaurant meals?





#### Evolution of health perceptions in the United States

1985-1995: Avoiding things that are bad for me — concerns over fat, cholesterol, sodium and sugar peak.
Mid 1990s: trans fats com under scrutiny.

2000: Adding things that are good for me — whole grains, fiber, antioxidants, omega-3s

2010: Eating food as it was meant to be — clean labels: concerns grow about preservatives, additives and GMOs



# Panera campaign emphasizes commitment to food quality



Panera Bread Co. debuted Tuesday a new national advertising campaign to highlight the operator's ongoing commitment to natural ingredients and "food as it should be."

Source: NRN



### Subway



Subway's new roast beef has added garlic and pepper and no longer has artificial coloring, price varies based on application and location.



### **McDonald's**



McDonald's Item: Artisan Grilled Chicken: replacing the current grilled chicken in all items, seasoned with parsley, salt, onion powder and other spices, and is free of sodium phosphates.



#### **Ted's Montana Grill**



Gluten free bun: Made by Pure Knead bakery in Decatur, Ga., available with any hamburger for a \$1 surcharge at all Atlanta locations





# Nourishment: The everyday meal

- Whole grains
- Superfoods
- Smaller portions
- Protein





# Nourishment: The everyday meal

- Whole grains
- Superfoods
- Smaller portions
- Protein



#### **BJ's Restaurants**



**Roasted Salmon Quinoa Bowl:** roasted Atlantic salmon with sautéed red onions, mushrooms, asparagus and roasted red bell peppers served over quinoa and drizzled with soy ginger sauce.



#### Sweetgreen



# Mexican corn elote bowl

organic quinoa & farro, organic arugula, roasted corn and peppers, purslane, goat cheese, spicy sunflower seeds, cilantro, tomatoes, cabbage and lime cilantro jalapeño vinaigrette



### **Applebee's**



Pepper-Crusted Sirloin & Whole Grains: Peppercrusted steak, whole grains, sautéed spinach, roasted grape tomatoes, portobello mushrooms and light broth



#### **First Watch**



#### Quinoa Power Bowl:

quinoa, roasted zucchini, dried cherries, chicken breast and herbed goat cheese





# Nourishment: The everyday meal

- Whole grains
- Superfoods
- Smaller portions
- Protein



### **Newk's Eatery**



Red Quinoa and Kale Salad: julienne kale, red quinoa, dried cranberries, edamame and pecans with apricot Red, White and **Blueberry Salad:** spinach topped with grilled chicken, strawberries, blueberries, watermelon, pecans and feta in fat-free raspberry vinaigrette,



### Freshii



#### **Market Salad**

Quinoa, avocado, beet slaw, shredded apple, shredded carrot and cranberries on field greens and spinach with honey Dijon dressing, price varies by location



### Freshii



#### Freshii switches to house-made dressings

"Since many bottled dressings are high in trans fats, sodium, sugar and artificial flavors, Freshii opted to prepare salad dressings in-house to control the ingredient list and avoid harmful additives and preservatives that are often found in bottled mixtures."



#### **Panera Bread**



#### Power Almond Quinoa Oatmeal:

organic steel cut oats, organic quinoa, sliced toasted almonds, ground cinnamon and honey



#### **Jamba Juice**



Amazing Green smoothie: kale, lemon, peach juice, peaches, bananas and pumpkin seeds



### Denny's

**Cali Avocado Skillet:** seasoned red-skinned potatoes, steamed squash, shredded Cheddar topped with scrambled egg whites, pico de gallo and avocado







# Nourishment: The everyday meal

- Whole grains
- Superfoods
- Smaller portions
- Protein



### **Fresh to Order**



#### Coconut Curry Chicken small plate:

grilled chicken with coconut curry sauce and side of wheat berry rice made with long and short grains



### **Sonic Drive-In**



#### Lil' Doggies:

miniature hot dogs available with choice of chili and cheese, ketchup and mustard or chili, spicy cheese sauce and jalapeños,



#### **Starbucks**



#### **Mini Frappuccino:**

a 10-ounce puréed beverage made with choice of coffee, syrups and ice, topped with whipped cream





# Nourishment: The everyday meal

- Whole grains
- Superfoods
- Smaller portions
- Protein



#### **First Watch**



#### Steak & Eggs Florentine:

seared flat iron steak and scrambled eggs with spinach, roasted tomatoes and onions, Parmesan and herbs, served with toasted ciabatta, price varies by location



#### **Texas Land & Cattle**



# FEATURING \* PECOS PECAN TROUT

#### **Pecos Pecan Trout:**

pecan and panko crusted trout with brandy cream sauce on a bed of spinach



### Sizzler



All American Summer Grill: Santa Maria-style sliced tri-tip beef served with herb

butter, roasted red potatoes, grilled zucchini and grilled corn



### **Cotton Patch Cafe**



#### Tilapia Fresca:

blackened tilapia fillet topped with avocado and pico de gallo served on seasoned rice:



### Thank You

Bret Thorn Senior Food & Beverage Editor Nation's Restaurant News bret.thorn@penton.com Twitter: @foodwriterdiary