featured customers

Restaurant Management Software Category

Restaurant Management Software Category

Restaurant management software enables restaurant managers and owners to run their establishment end to end. You can use it to track inventory, orders, payroll, and analytics. The solution can also be leveraged to monitor staff effectiveness, ease new hires' onboarding process, and compare best practices at several locations.

Restaurant management software has a crossover with POS (point of sale) system, and the former can include POS functions. The platform helps run both back and front of house operations and offers back-office support. It is designed particularly for the foodservice and restaurant sectors.

Customer Success Report Ranking Methodology

The FeaturedCustomers Customer Success ranking is based on data from our customer reference platform, market presence, web presence, & social presence as well as additional data aggregated from online sources and media properties. Our ranking engine applies an algorithm to all data collected to calculate the final Customer Success Report rankings.

The overall Customer Success ranking is a weighted average based on 3 parts:

CONTENT SCORE

- ✓ Total # of vendor generated customer references (case studies, success stories, testimonials, and customer videos)
- ✓ Customer reference rating score
- ✓ Year-over-year change in amount of customer references on FeaturedCustomers platform
- ✓ Total # of profile views on FeaturedCustomers platform
- ✓ Total # of customer reference views on FeaturedCustomers platform

MARKET PRESENCE SCORE

- ✓ Social media followers including LinkedIn, Twitter, & Facebook
- ✓ Vendor momentum based on web traffic and search trends
- ✓ Organic SEO key term rankings
- ✓ Company presence including # of press mentions

COMPANY SCORE

- ✓ Total # of employees (based on social media and public resources)
- ✓ Year-over-year change in # of employees over past 12 months
- ✓ Glassdoor ranking
- ✓ Venture capital raised

Award Levels

MARKET LEADER

Vendor on FeaturedCustomers.com with substantial customer base & market share. Leaders have the highest ratio of customer success content, content quality score, and social media presence relative to company size.

TOP PERFORMER

Vendor on FeaturedCustomers.com with significant market presence and resources and enough customer reference content to validate their vision. Top Performer's products are highly rated by its customers but have not achieved the customer base and scale of a Market Leader.
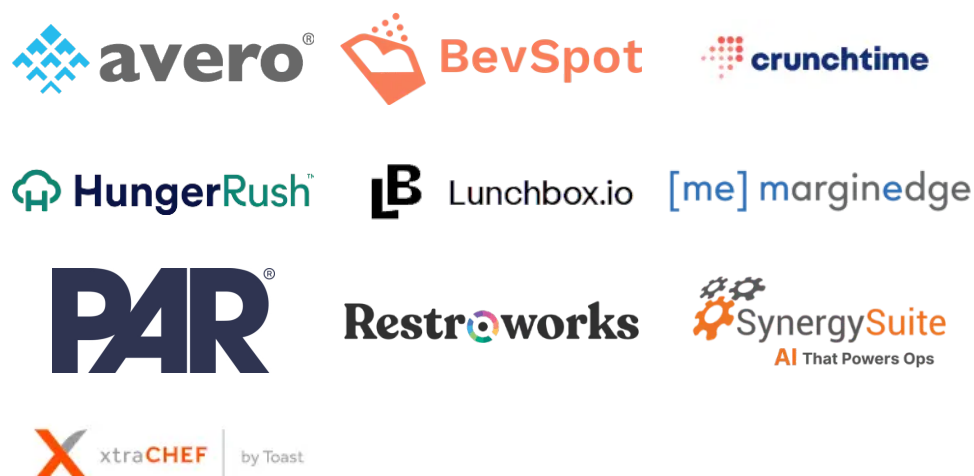
RISING STAR

Vendor on FeaturedCustomers.com that does not have the market presence of Market Leaders or Top Performers, but understands where the market is going and has disruptive technology. Rising Stars have been around long enough to establish momentum and a minimum amount of customer reference content along with a growing social presence.

2026 Customer Success Awards

Check out this list of the highest rated Restaurant Management
Software based on the FeaturedCustomers Customer Success Report.

2026 RESTAURANT MANAGEMENT SOFTWARE — MARKET LEADER

Altametrics   Jolt | A SMARTSENSE SOLUTION   lightspeed

Restaurant365   toast   TouchBistro

2026 RESTAURANT MANAGEMENT SOFTWARE — TOP PERFORMER

avero   BevSpot   crunchtime

HungerRush   Lunchbox.io   [me] marginedge

PAR   Restroworks   SynergySuite AI That Powers Ops

xtraCHEF | by Toast

2026 RESTAURANT MANAGEMENT SOFTWARE — RISING STAR

MarketMan Powered by Meal ticket   Tenzo

* Companies listed in alphabetical order

2026
RESTAURANT MANAGEMENT SOFTWARE

MARKET LEADER

2026 RESTAURANT MANAGEMENT SOFTWARE MARKET LEADER

ABOUT ALTAMETRICS

Altametrics

Altametrics is the leading provider of Enterprise Labor & Inventory Management Software Solutions, with a broad deployment in the restaurant sector. Altametrics' flagship product offering Altametrics Enterprise Back Office (eRestaurant) provides Food Management, Workforce Management, Supply Chain Management, and Reporting to the world's most successful restaurant companies (McDonald's, Taco Bell, Chipotle, Buffalo Wild Wings). Food & Labor costs usually make up 60%+ of a company's profit margin. Therefore, a reduction of 2-6% is a game-changer for their operators…

56 TOTAL CUSTOMER REFERENCES

VIEW ALL REFERENCES

FEATURED TESTIMONIALS

Yes, I use the mobile app, I have it on my phone. We managed to go from having nothing to having a sophisticated system leveraging a platform everyone has already has in their pockets. I got both my restaurants started right away and it didn't take me very long.

RUSSELL RYAN
HIGHWAY IN

Zip Reporting makes it so easy to get all the business intelligence information I need. I can create roll-up business reports for district managers and make better business decisions with real-time data reports.

TONY YELLER
MOOYAH

Altametrics Time clock is absolutely amazing! Our employees enjoy the gamification on the time clock, which has caused break violations to drastically decrease.

BEN JOHNSON
FOUNDER, FAMOUS DAVE'S

Food safety with Altametrics has become much easier which means we can devote more time to helping our guests and seeing their smiles on their faces.

WILL BELMONT
STORE MANAGER, MOOYAH

TRUSTED BY

McALISTER'S DELI   Gigi's cupcakes   Denny's   corner bakery CAFE   CHIPOTLE MEXICAN GRILL

ABOUT JOLT

Jolt | A SMARTSENSE SOLUTION

Jolt believes in solving problems with software. It believes in creating tools to help customers grow their business in the most efficient way possible. Jolt does this by developing clean, simple yet powerful software that integrates with as little effort as possible yet has the maximum effect on bottom line. Jolt offers tools for labeling, audits, food safety compliance, scheduling, time and attendance, employee communication, and more. Changes to daily operations can be made on the fly across entire enterprises simultaneously with the click of a button.

164 TOTAL CUSTOMER REFERENCES

VIEW ALL REFERENCES

FEATURED TESTIMONIALS

Jolt is the Swiss Army knife – besides easy scheduling, it clocks team members in and out for time tracking with a facial snapshot. You can then export timesheets to your payroll system easily. Beyond that it is used for all our opening/closing/maintenance lists on our team's phones or the iPad that we clock in and out with. Even more, our GM just set it up to log and process our damage claims and investigations electronically!

JIMMY SUDS
JIMMY SUDS CAR WASH

I love that Jolt is online, and the layout is really easy to use. Our associates love being able to add their availability and time off requests through the phone application.

GABRIELA F.
HOTEL MANAGER, BLACK SWAN

My favorite thing about Jolt is the Scheduling feature. It makes scheduling employees so much easier than the legacy systems. Additionally, the employees love it!

SALEM NAJJAR
TROPICAL SMOOTHIE CAFE

Twenty-four hours after we had Jolt installed, I said, 'Let's buy it for every location.

RENE HJORTH
DISTRICT MANAGER, KRISPY KREME

TRUSTED BY

2026
RESTAURANT
MANAGEMENT
SOFTWARE
MARKET LEADER

ABOUT LIGHTSPEED RESTAURANT (U–SERIES)

lightspeed

Powering the businesses that are the backbone of the global economy, Lightspeed's one-stop commerce platform helps merchants innovate to simplify, scale and provide exceptional customer experiences. The cloud solution transforms and unifies online and physical operations, multichannel sales, expansion to new locations, global payments, financing and connection to supplier networks. Founded in Montréal, Canada in 2005, Lightspeed is dual-listed on the New York Stock Exchange and Toronto Stock Exchange (NYSE: LSPD) (TSX: LSPD). With teams across North America,...

109 TOTAL CUSTOMER REFERENCES

VIEW ALL REFERENCES

FEATURED TESTIMONIALS

> [Lightspeed Restaurant (U-Series)] system has been very reliable from our part. We've had it since we opened the restaurant three years ago. One of the most attractive features was that for first time small restaurant owners, the amount of volume and the user friendliness that we have to face, it offered all that and we saw the value in that.
>
> KARAN VERMA
> GENERAL MANAGER, MASALA BOX

> To change the menu with Upserve [by Lightspeed] is so easy. Aloha was a nightmare. We have these special quarterly drinks, and we're always changing them in both restaurants' online and in-store menus, but now it's just really simple.
>
> ERAN MARON
> OWNER, BLACK MAGIC CAFE

> Switching to [Lightspeed Restaurant (U-Series)] is by far the best decision that we've ever made in this group. It's real-time data. It's fast. It's efficient. From the top-down, everybody realizes that.
>
> COLLEEN SIMON
> DIRECTOR OF OPERATIONS, HOMEGROWN HOSPITALITY GROUP

> Upserve Inventory has made it possible for us reduce costs at store level and for the overall company. It's helped us reduce food cost by 5%.
>
> DESI SARAN
> OWNER, SWEETBERRY BOWLS

TRUSTED BY

CURRY UP NOW INDIAN STREET FOOD | BASHO JAPANESE BRASSERIE | caboose BREWING CO. | Bodega | Bluegrass

2026 RESTAURANT MANAGEMENT SOFTWARE
MARKET LEADER

ABOUT RESTAURANT365

Restaurant365

Restaurant365 is a cloud-based all-inclusive back office solution that combines key restaurant modules with an integrated accounting backbone. Restaurant365 was founded by an experienced team of software veterans committed to developing an accounting, back office, and reporting tool - specifically for restaurants - that scales and positions restaurant concepts for growth.

299 TOTAL CUSTOMER REFERENCES

VIEW ALL REFERENCES

FEATURED TESTIMONIALS

With Restaurant365 and the P&L reports, we created goals for all of our store managers. Pre-COVID, labor cost goals usually hovered somewhere between 32% and 37% based on sales volume. Now our goals have shifted, and everybody is running between 25% and 30% for their goals. So our cost of labor has dropped so significantly that we had to alter our goals. It's just a more streamlined operation.

LORENZO CASTILLO
ACCOUNTING BUSINESS PARTNER AND INTERIM GENERAL MANAGER, MARU HOSPITALITY GROUP

The functionality is extremely robust and it's very easy to use. If you want to save time and have an efficient franchise royalty collections process, use Restaurant365. I also see the potential value of Restaurant365 to larger franchisee groups. I would absolutely recommend Restaurant365 for any company that needs to manage multiple units or that has inter-company transactions or transfers.

SCOTT PUTMAN
CORPORATE CONTROLLER, WETZEL'S PRETZELS

R365 makes it easy to scale for growth by providing plug-and-play for new restaurants. I added two new restaurants last month, and in just 10 minutes, everything was set up and ready to go. I can't imagine doing two restaurants in one month, let alone 10 minutes, the old way. The old pain points are now simply irrelevant.

COLIN HEALY
CHIEF FINANCIAL OFFICER, HOUSEPITALITY FAMILY

Restaurant365 is going to enter into more and more aspects of our daily operations in a bigger and more important way.

BARBARA COCCHI
OWNER, VITALY CAFFÉ

TRUSTED BY

Mama Fu's asian house | KONA GRILL kitchen • sushi • cocktails | GIBSONS BAR • STEAKHOUSE | Acme OYSTER HOUSE | BAVARIAN BIERHAUS

2026 RESTAURANT MANAGEMENT SOFTWARE
MARKET LEADER

ABOUT TOAST

toast

Toast is an all-in-one point-of-sale and restaurant management platform. As a cloud-based system built specifically for restaurants, Toast offers advanced functionality including tableside ordering, quick menu modifications, real-time enterprise reporting, online ordering, and labor management on an easy-to-use interface.

332 TOTAL CUSTOMER REFERENCES

VIEW ALL REFERENCES

FEATURED TESTIMONIALS

We've now achieved that because of Catering Online Ordering. We're able to build in a two-day order lead time and add modifiers so guests can choose the size, flavor and filling combo, and color palette. Guests can now order these cakes without having to wait a week, while decorators can get adequate time to prepare them.

STEVEN RENNAU
DIRECTOR OF OPERATIONS, TONI PATISSERIE & CAFÉ

Getting an entire team up and running on Toast is incredibly easy. For the employees I've hired that did not know what POS system we had, when they learned it was Toast, they said, 'Oh, thank goodness, you have Toast.

DAKOTA WEEKS
EXECUTIVE CHEF, MARRIOTT INTERNATIONAL

[Our legacy POS system]claimed to have a loyalty program with the typical frustration [the legacy POS system] brings up in him. It was so confusing. I couldn't even figure out how to sign myself up.

NICK BOBAN
OWNER AND OPERATOR, CRAFT LOUNGE

With Toast, we can have someone up and running in two days vs. one week with our old system. We've saved a significant amount of time and energy in training our staff since switching.

DAVID REEVES
PARTNER, BEACH HUT DELI

TRUSTED BY

CALIBBQ   SLOW FOOD - FAST

NEW ENGLAND LOBSTER Market & Eatery

Jaybee's

Bub's Burgers

2026
RESTAURANT MANAGEMENT SOFTWARE
MARKET LEADER

ABOUT TOUCHBISTRO

TouchBistro

TouchBistro is an all-in-one, cloud-based POS and restaurant management system that enables operators to take care of their guests and grow their businesses. Designed exclusively with restaurants in mind, TouchBistro provides the most essential front of house, back of house, and guest engagement solutions on one easy-to-use platform. More than 16,000 restaurants powered globally!

295 TOTAL CUSTOMER REFERENCES

VIEW ALL REFERENCES

FEATURED TESTIMONIALS

❝TouchBistro Online Ordering is so much easier to set up and use than our previous system. I really like how reliable it is and how much time it saves us, which means we can serve our customers more efficiently. At close of business, we enter what we plan to sell the next day – which takes eight minutes to do – and at 6am on the dot the following day when we open for business, those items are automatically available for purchase through our website. I did the basic math on third-party delivery apps and saw what they would charge and quickly decided I didn't need or want that. I'm really pleased with the system and our customers seem to be too!❞

MICHAEL BRUNO
THE BLUE DOOR CAFE & BAKERY

❝We chose TouchBistro because we wanted to use a friendly interface. We know the age of most of our staff is 17 to 25, so using TouchBistro was a lot more intuitive for them. It made service a lot easier for everyone, especially when you get those headaches of not being able to find a menu item. You can just type it in – like your phone.❞

LEWIS HART
DIRECTOR OF OPERATIONS, MARKETMAN

❝My favorite thing about TouchBistro Payments is the offline aspec. If we lose internet connection, we're still able to process all of our payments, still function as a restaurant, and then when it comes back up, we're able to batch out.❞

TOD WHIPPLE
OWNER, ICHIBAN SUSHI

❝TouchBistro gave us the visibility we were missing. It helps us make smarter, faster decisions.❞

ELAINE POLNY
PRESIDENT, STRATEGIC GROWTH, BOLD BITES CO.

TRUSTED BY

CAFÉ CRÊPE   Café Xpresso   STEAM WHISTLE CANADA'S PREMIUM PILSNER   the BRICKYARD GROUNDS FINE COFFEE AND LIGHT FARE   CHESAPEAKE BAR GRILL

2026

RESTAURANT MANAGEMENT SOFTWARE

TOP PERFORMER

featured
customers

2026 RESTAURANT MANAGEMENT SOFTWARE TOP PERFORMER

ABOUT AVERO

avero®

Avero is the trusted technology partner for the hospitality industry. They empower 40,000+ hospitality professionals with the answers they need to transform their businesses and their lives, getting them out of the back office and into the kitchen with their staff, onto the floor with their guests, and at home with their families.

94 TOTAL CUSTOMER REFERENCES

VIEW ALL REFERENCES

FEATURED TESTIMONIALS

With Avero, managers have access to real-time data where they can make smart decisions that impact the bottom line. It's restaurant management for the 21st century, and it blows the competition out of the water.

JORDAN GIBRICK
DIRECTOR OF OPERATIONS, BOTTLENECK MANAGEMENT

Avero is a one-stop-shop for all of our restaurants' analytic needs. They listen to our business needs and ensure that my team and I have the information we need to achieve our goals.

BRADLEE BARTRAM
FMR. VICE PRESIDENT OF RESTAURANTS, STARR RESTAURANTS

Once I got Avero it was earth-shattering, eye-opening. I don't come in in the morning and say to the managers 'Gee how'd it go last night?', I already know how it went last night.

GREGAR BROUS
OWNER, COLLEGETOWN BAGELS & AGAVA

Avero has made my life easier, more manageable, and my wife gets to see me a little more often.

PAUL GRIECO
TERROIR

TRUSTED BY

THE DINEX GROUP

PATINA RESTAURANT GROUP

BLUE SMOKE

BUCKHEAD Life Restaurant Group
The Ultimate Dining Card

2026 RESTAURANT MANAGEMENT SOFTWARE
TOP PERFORMER

ABOUT BEVSPOT

BevSpot is a Boston-based startup founded in 2014 by MIT and Harvard technology entrepreneurs backed by leading investors and industry veterans. They are here to help bars, restaurants, distributors, and suppliers with purpose-built, easy-to-use, online technology that makes their jobs easier, enabling them to focus on serving their customers.

67 TOTAL CUSTOMER REFERENCES

VIEW ALL REFERENCES

FEATURED TESTIMONIALS

Before BevSpot, we had no clue what our actual cost and loss percentages were. Now since we can easily see it, we have been able to cut costs and increase our revenue.

TIFFANY WILCOX
REVENUE MANAGER, BEST WESTERN PLUS

BevSpot gives our team a much better idea of how much product we're going through, our variance, and other critical numbers like that.

DERRICK VAN DER JAGT
GENERAL MANAGER, THE BREWER'S CABINET

I love the expected inventory function. I use it multiple times per day to make sure I am on top of our bar inventory.

ROSA CHENG
OWNER, SUMIAO HUNAN KITCHEN

BevSpot finally brings beverage management out of the dark pen and paper ages. It is a one-stop shop.

RICK LACCETTI
GENERAL MANAGER, SUMMER SHACK BOSTON

TRUSTED BY

FAT RABBIT   dak & bop   curio   ALIBI

2026
RESTAURANT MANAGEMENT SOFTWARE
TOP PERFORMER

featured customers

ABOUT CRUNCHTIME

crunchtime

Crunchtime is how the world's top restaurant brands achieve ops excellence in every location. Our software is used in over 100,000 locations in 100+ countries to manage inventory, staff scheduling, learning and development, food safety, operational tasks and audits. CrunchTime enables customers including Chipotle, Culver's, Domino's, Dunkin', Five Guys, and P.F. Chang's to control food and labor costs, and deliver great experiences. For more information, visit Crunchtime.com

107	TOTAL CUSTOMER REFERENCES	**VIEW ALL REFERENCES**

FEATURED TESTIMONIALS

❝As the in-house CrunchTime administrator here, there's not much I don't know about how to optimize purchasing, inventory, and labor using the platform. Other team members work on integrations with the POS and technical support for new locations. In my experience, you need a dedicated staff member to run CrunchTime properly - to squeeze the most out of it for your company.❞

GEORGE ANTHONY
SYSTEMS ADMINISTRATOR, FIVE GUYS

❝Crunchtime gives us a powerful solution to create more automation and integration for our back-of-house operations, allowing our teams to focus on serving and engaging our guests. With more accurate and real-time information, we see opportunities to optimize scheduling and reduce food costs.❞

DIRECTOR OF INFORMATION SYSTEMS
JUICELAND

❝Crunchtime has been great to work with. Our cafe managers love the program – it's easy to use, it's intuitive for them so it makes them much more efficient. [They have] been able to fine tune their food cost variance in a very short period of time.❞

CINDY MCCLELLAND
DIRECTOR OF FOOD COST SYSTEMS, AU BON PAIN CAFE BAKERY

❝CrunchTime may never have on-boarded a brand as fast as it did for Macaroni Grill. The integrations were done at lightning speed with every restaurant up and running on the system in three months.❞

VP OPERATIONS
ROMANO'S MACARONI GRILL

TRUSTED BY

2026 RESTAURANT MANAGEMENT SOFTWARE

TOP PERFORMER

ABOUT HUNGERRUSH

HungerRush™

HungerRush is leading innovation for the hospitality industry with its advanced restaurant management system (RMS) which gives restaurants and chains the ability to drive revenue growth by acquiring deep knowledge of their customers, and to achieve operational excellence through end-to-end integration.

183 TOTAL CUSTOMER REFERENCES

VIEW ALL REFERENCES

FEATURED TESTIMONIALS

I learned about HungerRush at an equipment trade show. I was looking for a POS system that could fill my needs as a pizza concept, and I stopped by Aloha's booth to see a demonstration - it was clear to me that Aloha couldn't fulfill my needs. When I saw a demonstration for HungerRush, I knew I'd found the right POS for Piesanos. The red light/green light order feature and the integrated caller ID feature are my favorite features. Piesanos is...

MIKE AKEY
PIESANOS STONE FIRED PIZZA

Since partnering with HungerRush, we've seen a significant improvement in the efficiency of our restaurant operations. The seamless integration of the POS system and online ordering has allowed us to focus more on delivering great food and less on managing the technical side of things. Our staff finds it easy to use, and the support from the HungerRush team has been outstanding. It's helped us serve our customers faster and with...

TODD PARENT
CHIEF EXECUTIVE OFFICER, EXTREME PIZZA

We considered Aloha Radiant when making the decision for Russo's POS, but HungerRush's operating platform blew us away. Our goals were functionality, ease of operation and a solid delivery mapping solution, all of which we achieved when we selected HungerRush. The sales team was prompt and courteous. HungerRush is a great product, and I would definitely recommend their POS system to others.

ANTHONY RUSSO
RUSSO'S NEW YORK PIZZERIA

HungerRush has a strategic marketing plan that helps Harry's Italian be profitable. That's what it's about. They're tremendous at it.
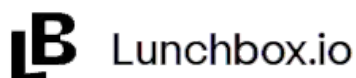
DANIEL POTASH
MANAGING PARTNER, HARRY'S ITALIAN

TRUSTED BY

HURRICANES   The BRICK.   BROOKLYN'S OLD NEIGHBORHOOD STYLE PIZZERIA   BENNY'S PIZZA Pub and Patio   Armando's PIZZA

2026 RESTAURANT MANAGEMENT SOFTWARE
TOP PERFORMER

ABOUT LUNCHBOX

LB Lunchbox.io

Lunchbox is a collection of powerful digital ordering platforms for restaurants, built by restauranteurs. Working together with your company, they create beautiful white-label apps, web ordering, and in-restaurant kiosk systems that excite new and existing customers! Through their powerful backend, you are able to engage with customers across multiple touch points and develop campaigns that feel catered to their lifestyle.

15 TOTAL CUSTOMER REFERENCES

VIEW ALL REFERENCES

FEATURED TESTIMONIALS

❝Our favorite thing about lunchbox is your flexibility when we were launching. We're a lean, scrappy team. The level of support you provided for our team was huge – your customer success and support teams were always on the line for us to make sure that it was a smooth transition over from chownow.❞

DOUG BAKER
DIRECTOR OF MARKETING, WING SHACK

❝Lunchbox made us look like we have a million dollar digital presence. Our branding looked like a national chain, even when we only had 2 or 3 locations.❞

CHRIS FURLOW
OWNER, GD SALADS

❝Accessing our own customer data is so valuable. We're able to understand our guests and ultimately keep them engaged and coming back for more.❞

LANDON ECKLES
CHIEF EXECUTIVE OFFICER, CLEAN JUICE

❝With lunchbox, we're able to create marketing initiatives that are more effective and relatable for our guests.❞

JOHN SIMIONIDIS
CO-FOUNDER & CHIEF BRAND OFFICER, BAREBURGER

TRUSTED BY

GREEN DISTRICT   *Little Sesame* HUMMUS SHOP   **PITA** MEDITERRANEAN STREET FOOD   **SUMMIT COFFEE CO.**   **TALLULAH'S**

2026 RESTAURANT MANAGEMENT SOFTWARE

TOP PERFORMER

ABOUT MARGINEDGE

[me] marginedge

MarginEdge empowers restaurant operators and accounting firms with restaurant clients by providing real-time reporting and daily P&L. MarginEdge sits between the POS and accounting system to simplify back office operations. Paperwork is reduced to 2-3 minutes a day and manual invoice entry is eliminated. Included BillPay feature lets you pay bills without any additional fees and the data flows straight to accounting system.

50 TOTAL CUSTOMER REFERENCES

VIEW ALL REFERENCES

FEATURED TESTIMONIALS

"When we started using MarginEdge, it was a game-changer. We were dealing with paper invoices and relying on staff, or going from store to store to collect them, but now we snap a photo of invoices and even have them automatically sent from vendors.**"**

ADAM KRAMER
SVP OF SUPPLY CHAIN AND FINANCE, SOUTH BLOCK

"MarginEdge are wonderful partners to our restaurant clients. They are constantly improving the product, are incredibly open to constructive feedback, and always over deliver - which is extremely rare in the restaurant software space.**"**

ALISTAIR LEVINE
KITCHENSYNC

"MarginEdge a huge time saver. I can spend that time doing lots of other things like budgeting and forecasting. And that's really what I want to do, not the drudgery of going through a ton of paperwork and data entry.**"**

TRISH FIELDS
OWNER, BOOKKEEPING SOLUTIONS & CONSULTING LLC

"Since MarginEdge provides such meaningful data powered by inventories, we started taking them once a week. It is a huge pain, but if you do it, you'll save a lot of money.**"**

RYAN JOHNSTON
DIRECTOR OF ACCOUNTING AND IT, BURGER 21

TRUSTED BY

OLD EBBITT GRILL

DENIZENS BREWING CO.

THE BUFFALO WING FACTORY CRAFT WINGS. CRAFT BEER. STERLING.

BURGER 21 BURGERS REINVENTED

caboose BREWING CO.

2026
RESTAURANT MANAGEMENT SOFTWARE
TOP PERFORMER

ABOUT PAR OPS

PAR®

PAR OPS® delivers innovative, easy-to-use back office solutions that empower operators to run their business more effectively. Our cloud-based software leverages business intelligence and automation technologies to optimize labor, decrease food costs, and improve customer service.

71 TOTAL CUSTOMER REFERENCES

VIEW ALL REFERENCES

FEATURED TESTIMONIALS

We submit requests for changes and they take a good hard look at what we need, and do their very best to accommodate us, either by custom programming or inclusion of the suggestions in new releases of the application. Not every company out there does that; many of them say, 'Here it is take it and use it' and that's their bottom line. We appreciate Restaurant Magic's commitment to us as a customer.

CINDY SMITH
DATA CENTRAL OPERATIONS MANAGER, THE MELTING POT

We use PAR's Food Prep Sheets which really help our managers understand what is on hand and what needs to be prepped for the day. This has helped us reduce our food waste and ensure we have the perfect amount of stock at the ready for every order.

JULIE PICONKE
DIRECTOR OF NEW RESTAURANT OPENINGS, FARMER BOYS

While many vendors claim they can meet all needs, not all can deliver. PAR Data Central has not only met but exceeded our expectations in this regard, proving its flexibility and effectiveness.

STEVEN STURM
SENIOR VICE PRESIDENT OF FOOD AND BEVERAGE, FIREBIRDS WOOD FIRED GRILL

With over 40 franchises spread out over 6 states, what we found to be invaluable was to have the ability to get daily sales reports and detailed data immediately at our fingertips.

NICK VOJNOVIC
PRESIDENT, LITTLE GREEK

TRUSTED BY

DEROSA RESTAURANTS   DiBella's Subs   al's PIZZA   FIREBIRDS WOOD FIRED GRILL   FarmerBoys BREAKFAST, BURGERS & MORE

ABOUT RESTROWORKS

Restroworks

Restroworks (formerly Posist) is a leading cloud-based enterprise restaurant technology platform, powering more than 20,000 restaurants globally. The unified cloud platform empowers restaurant operators to grow at scale, improve bottom-line efficiency, and deliver a consistent guest experience at all touchpoints.

100 TOTAL CUSTOMER REFERENCES

VIEW ALL REFERENCES

FEATURED TESTIMONIALS

[Restroworks] works as a perfect model for startups like our's and continuously rolls out new features required for restaurants in its software, so you do not have to pay each time and request for additional features. Being cloud-based, it offers a lot more flexibility. Also, their 24×7 support system is an added bonus. We have been using [Restroworks] since the very beginning of our business and we are completely satisfied with their services.

CHIRAG GUPTA
4700 BC POPCORN

Restroworks helped reduce our food cost by nearly 10%. No other system matches their strength in inventory and backend. Their software works day in and day out, and it lets us focus on what matters: serving great food.

PIYUSH AGARWAL
CO-FOUNDER, INDUS FLAVOR

Restroworks gives us total control, whether it's a franchisee or a flagship store. From reducing delays and wastage to driving timely service and better strategy, it's become integral to our expansion.

SHWETA GUPTA
EXECUTIVE DIRECTOR, IVORYY

Restroworks has been our backbone from managing multi-brand cloud kitchens to launching our first diner. Their tech just works, and it's helped us scale faster, smarter, and more confidently.

SUMIT GULATI
CO-FOUNDERS, CALL CHOTU

TRUSTED BY

GREENR
A HEALTHY & HAPPY LIFE

BIGGIES BURGER
SINCE 2011

Crown's Pizza
"Your Topping, Your Pizza"

CALL CHOTU

2026 RESTAURANT MANAGEMENT SOFTWARE

TOP PERFORMER

ABOUT SYNERGYSUITE

SynergySuite
AI That Powers Ops

SynergySuite helps the world's top restaurant brands unlock operational excellence with cutting-edge technology. Our AI-powered, all-in-one back-office platform streamlines inventory, scheduling, food safety, procurement, and reporting—empowering restaurants to reduce costs, save time, and make smarter decisions. Designed for enterprise and multi-unit operators, our modular solution adapts to your needs and integrates seamlessly with existing systems and empowers brands to thrive and grow. Experience next-level restaurant management with expert support and a 92% customer...

39 TOTAL CUSTOMER REFERENCES

VIEW ALL REFERENCES

FEATURED TESTIMONIALS

" SynergySuite allows us to carefully measure our inventory in order to more carefully scrutinize variances. We are also able to more accurately deploy labor in a way that is cost-efficient and easy to manage. "

SALEM NAJJAR
OWNER, SERVE HOSPITALITY GROUP

" SynergySuite delivered ROI almost immediately, we're already saving almost $1,000 / location per week. Having real-time supply chain and inventory management means we're in better control of our expenses. "

JASON PATE
CHIEF FINANCIAL OFFICER, TAVA INDIAN KITCHEN

" The SynergySuite team listens as opposed to a company that says, 'That's just the way it is.' I like the dynamic approach to making changes. "

MIKE COLLINS
PRESIDENT, CHURCH'S CHICKEN

" SynergySuite completely streamlined our scheduling process and is more than essential to our business. "

JOHN ROBERTS
OWNER, JO'BURGER

TRUSTED BY

LOUIS FITZGERALD GROUP
PUBS · RESTAURANTS · HOTELS · OFF LICENCES

BREWDOG

Friendly's

Costa Vida
FRESH MEXICAN GRILL

Church's Chicken
SINCE 1952

2026 RESTAURANT MANAGEMENT SOFTWARE TOP PERFORMER

ABOUT XTRACHEF

xtraCHEF | by Toast

xtraCHEF is a financial and operational management platform built for restaurants. Leveraging a combination of machine learning, data science, and quality control, xtraCHEF provides the power of data and automation to streamline the supply chain. Restaurants of all sizes and service use xtraCHEF's industry-leading AP automation to fuel productivity and make more informed purchasing decisions. Food cost management reporting and analytics make it easy for operators to make sense of their books and shave percentage points off their prime...

38 TOTAL CUSTOMER REFERENCES

VIEW ALL REFERENCES

FEATURED TESTIMONIALS

xtraCHEF is allowing us to manage our cost of goods in real-time and better than ever before. No other solution is capable of delivering price and value decisions as sales occur. They've changed the game, and I'm confident that we will be exponentially more efficient as a business because of xtraCHEF.

MICHAEL SOLOMONOV
CO-OWNER, COOK N SOLO

I would certainly recommend other restaurants to use xtraCHEF, especially for the time savings but also the ease of being able to access the software from anywhere. I can get my job done remotely without having to wait for the invoices to come to me, because they're already there in xtraCHEF.

SHELLY MCHUGH
CENTRAL SUPPORT MANAGER, TRUDY'S

xtraCHEF streamlined the entire accounts payable process for our clients. By removing the manual data entry and coding by line item, we have cut human errors down dramatically, saved hours of data entry each week, and increased the usefulness of our reporting.

TERENCE HANLEY
MANAGING MEMBER, FIND A WAY LLC

xtraCHEF provides us a scalable and efficient solution to manage the growth at Garces. Their team has been very responsive to our needs, and we look forward to working with XtraChef and deploying this solution across our group.

YOUSUF HASAN
CHIEF FINANCIAL OFFICER, THE GARCES GROUP

TRUSTED BY

BUSBOYS AND POETS   KOBEYAKI   PIGGITY QUINN'S Barbeque   okay, cool   DOS TOROS TAQUERIA

2026

RESTAURANT MANAGEMENT SOFTWARE

RISING STAR

featured customers

2026 RESTAURANT MANAGEMENT SOFTWARE

RISING STAR

ABOUT MARKETMAN

MarketMan
Powered by **Meal ticket**

MarketMan is a collaboration software between foodservice operators and their suppliers. The system is in use by full service restaurants, quick service restaurants, coffee shops, bars, food trucks, bakeries, and manages the procurement and supply from product catalog and prices, through the delivery and accounting. MarketMan was built out of desire to help businesses streamline processes and save money. MarketMan helps multi-unit operators and independent restaurants to improve their bottom line.

54 TOTAL CUSTOMER REFERENCES

VIEW ALL REFERENCES

FEATURED TESTIMONIALS

❝MarketMan delivers a powerful reporting capability. I really like the pricing- and profitability-based reports. From COGS, Actual vs. Theoretical (the Variance Report), Recipe Costing, Menu Profitability, Waste Report, Irregular Prices, Purchase by Items, and Count Value, every report I use gives me the data I need to do my job. Every single MarketMan report that I use helps make my job easier.❞

PAUL SARLAS
MANAGING DIRECTOR, ATFC, LTD.

❝MarketMan has been such a huge help in just a lot of different aspects of the commissary business. I'd absolutely recommend it.❞

CARLY LUND
ASSISTANT OPERATIONS MANAGER, PINE STATE BISCUITS

❝We have been recommending Square and MarketMan to other franchisees, and we will continue to do so.❞

DAN KRUEGER
FRANCHISE OWNER, BRUEGGER'S BAGELS

❝MarketMan is user-friendly and easy to train my staff on.❞

FIONA WANG
LOGISTICS SUPERVISOR, DOLAR SHOP

TRUSTED BY

ASHLEY MAC'S AM KITCHEN

BRUEGGER'S BAGELS

CAFÉ CRÈPE

JP

LOVEKIND

2026 RESTAURANT MANAGEMENT SOFTWARE

RISING STAR

ABOUT TENZO

Tenzo

Tenzo is a management platform that gives hospitality and retail businesses actionable insights from their real time data. Tenzo was created through the combination of data-science, software and deep restaurant operating experience. Tenzo is on a mission to revolutionise the way restaurants and retailers use their data.

52 TOTAL CUSTOMER REFERENCES

VIEW ALL REFERENCES

FEATURED TESTIMONIALS

" With Tenzo, you can really get your arms around the data, you can quantify what happened in a shop the previous day, and how that compared to last year so you are armed with data you need to make informed decisions. "

MADELEINE SHANNON
STRATEGY AND FINANCIAL PLANNING, SMITTEN ICE CREAM

" Tenzo's forecasting solution combines machine learning with an easy to use mobile app for the restaurant managers. This has helped us increase our labour productivity by hour by 15% and has continued to perform well since COVID-19 outbreak. "

MOJI NESHAT
CEO, NANDO'S SINGAPORE

" Tenzo simply removes any noise or opinions as it allows you to turn mountains of data into cold hard facts allowing you to make the right calls for your business. "

PAUL LOEBENBERG
OPERATIONS DIRECTOR, INCIPIO GROUP

" We've used Tenzo to identify the top performing team members and have them on the cash registers as often as possible. "

IVO SLEZAK
HUMMUS BROS

TRUSTED BY

HUMMUS BROS. LEVANTINE KITCHEN   IBÉRICA   coffeeangel   Chilango   Angelina RESTAURANT