

## WAITSTAFF TRAINING TIPS

When it comes to seafood, Wild Alaska Halibut continues to be a favorite with customers and provides status to your restaurant. The very word “Alaska” conjures up a wide range of images for your customers because they are intrigued by Alaska’s natural mystique. Here are a few descriptors to use when selling Alaska Halibut, or any Alaska Seafood menu item:



### May I suggest you try the Wild Alaska Halibut because:

- It is known to be the best halibut in the world.
- It is juicy and succulent and comes from Alaska’s pure waters.
- It has a delicately sweet flavor and firm texture and comes from Alaska’s icy, clean waters.
- Alaska Halibut is actually known as the “steak of seafood” because of its firm texture and outstanding flavor.

### We serve Wild Alaska Halibut because:

- It comes from the abundant waters of Alaska.
- We like to offer seafood that is naturally caught.
- We like to support Alaska’s fishing families.
- It comes from Alaska’s icy, pure waters.



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