

Reusable menus are one of the dirtiest things in a restaurant with one study exposing they carried an average of 185,000 bacteria per menu.

(University of Arizona).



Easy!Customize your napkin in minutes.



Minimum
3 case minimum
(3 cases = 9,000
napkins).



Quick turnaround.



Necessary.
Patrons will still always need a napkin at the table.

Contact Your Local Distributor or Lapaco® Sales Rep to Learn More

