Q3 2026 Business Report: Maple Street Bakery

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Summary

Maple Street Bakery had its strongest quarter so far. Sales rose because of the new weekend brunch menu and more catering orders from local offices. Costs went up a little because flour and butter prices rose in August.

This report covers sales by product, costs, customer feedback and the plan for the next quarter.

Sales by Product

The table below shows sales for each product line in Q2 and Q3.

Product line	Q2 sales	Q3 sales	Change
Bread and loaves	$18,400	$19,250	+4.6%
Pastries	$22,100	$24,900	+12.7%
Weekend brunch	$0	$9,600	New
Catering	$7,300	$10,150	+39.0%
Total	**$47,800**	**$63,900**	**+33.7%**

Costs

- Ingredients rose from 31% to 33% of sales, mostly flour and butter.
- Staff costs stayed at 28% of sales after two brunch hires.
- Packaging costs fell after the switch to a local supplier.

Customer Feedback

Customers rated the brunch menu 4.6 out of 5 in our own survey of 210 guests. The most common request was more seating on Saturday mornings. Two catering clients asked for gluten-free options.

Next Steps

1. Add four outdoor tables for weekend brunch by November 1.
2. Test two gluten-free pastries with catering clients in October.
3. Agree a fixed flour price with our supplier for the first half of 2027.