



Culinary Program



We think we have a very tasty installment for you this month as we focus on ***The Premier's*** top notch culinary program, one that will rival that of most fine hotels.

At ***The Premier***, the chef supervised culinary staff has committed to providing a quality dining experience across a wide variety of venues, where the atmosphere is as important as the entree's.

Traditionally, food service at Senior Care Centers has left a lot to be desired. Kitchen assembly lines pumping out limited menus on plastic trays that often arrive cold and unappetizing at resident floor dining rooms. These dining rooms usually are laid out with dormitory style seating featuring plastic table cloths and utensils. It has to be difficult to maintain a good appetite and good nutrition in this setting.

The Premier's State-of-the-Art Kosher kitchen has been designed to support a restaurant style approach to food preparation, presentation and delivery.

Each day a diverse menu will provide residents with a choice of meal options. Just like at home, we enjoy eating more when we eat "what we are in the mood for".

There will be no institutional tray lines in ***The Premier's*** kitchen. Instead, a fleet of specialized hot and cold food carts will deliver food in bulk to the various food venues throughout the building. Cars are "parked" and plugged-in at decentralized pantries at each venue. These pantries are the key to assuring that food arrives hot and fresh, and remains that way during the entire meal time.

The pantries will also provide storage space for linen table cloths, china and silverware allowing all of the dining venues to have a restaurant style setting complete with flowers on the tables.



Mobile Food Cart Fleet



JOHN W. BAUMGARTEN ARCHITECT, P.C.



A Premier Table Setting

Steam tables at each pantry allow food to be kept warm while appetite stimulating aromas waft through each venue, and tickle the palette. Because food is kept fresh in the food carts, it can be maintained at each venue longer, fostering flexible dining times. Each pantry is also equipped with an array of equipment that allows residents to enjoy between meal snacks ranging from bagels to ice cream. We are not always hungry at the same time each day. ***The Premier's*** flexible food service allows residents to eat their choice of fresh food when they want to.

The “Pantry and Cart” system allows food to be delivered and served at all of ***The Premier's*** many dining venues.

Each resident floor has a central restaurant with a large floor plan. The large open plan creates opportunities for a variety of seating arrangements from a “table for two” to a family style gathering. Speaking of family gatherings, each resident restaurant has a separate “party room” for private family gatherings such as birthday parties and anniversaries. To complete the picture, each dining venue will be decorated with elegant finishes, lighting and artwork to complete the fine dining ambiance.

The Premier's largest dining venue is its ground floor ballroom. This ground space will be decorated with chandeliers, wood trim and wainscoting to create the feeling of a “night out” for ***The Premier's*** residents and guests.

In contrast to its grand ballroom ***The Premier*** features several casual outdoor spaces. The rooftop patio can be easily configured as a pop-up café or for a backyard barbecue. This multi-function space along with the Ground Floor “Lobby Loggia” connect residents to the great outdoors.



The Lobby Loggia

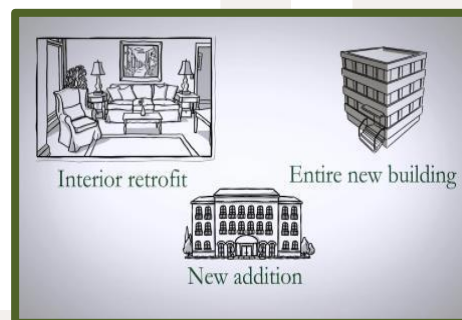


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The Premier also features several “Pocket Venues” which create more casual indoor settings. The Lobby Lounge is a perfect setting for afternoon tea while the Gift Shop Café is the place to enjoy an ice cream cone with the grandchildren.



The Premier's culinary program is all about serving a variety of great food in great settings on a flexible schedule that promotes resident independence and choice. As they say in the restaurant business....come hungry!



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