

Table Side Dining

Its more than just about the food



SENIOR DINING ASSOCIATION
FIRST CONFERENCE & EXPO

**IT'S ALL
ABOUT
THE** 
FOOD
EXPERIENCE
EDUCATION
COLLABORATION
FUTURE

OUTLINE

Purpose

Menu Creation

Marketing and Advertising

Equipment Needs

Labor Needs

Resident Reservations (How Many per Time Slot)

Event Location

Resident Feedback



SENIOR DINING ASSOCIATION
FIRST CONFERENCE & EXPO

**IT'S ALL
ABOUT
THE**
FOOD
EXPERIENCE
EDUCATION
COLLABORATION
FUTURE

Menu Creation

- All Menus to be Four Courses
- Three of the Courses Need to be Done Table Side
- First Course Delivered by Server
- Menu Items Should be Unique and not Served on Regular Cycle Menu

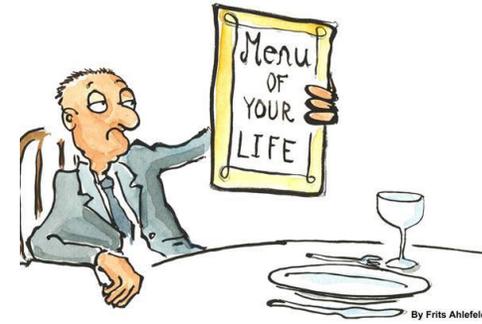


Table Side Dining

New Orleans Style Gumbo

Garnished with diced red and green peppers and scallions

House Made Italian Sausage Crostini

House made Sausage served on an Italian Bread Crostini topped with a roasted red pepper Puree

Veal Osso Bucco

Served on a bed of Parmesan polenta and fresh sautéed Spinach

Chocolate Crepe

Chocolate Crepe filled with a White Chocolate Mouse topped with a fresh berry puree and house made whipped topping

SENIOR DINING ASSOCIATION
FIRST CONFERENCE & EXPO

**IT'S ALL
ABOUT
THE**

FOOD
EXPERIENCE
EDUCATION
COLLABORATION
FUTURE

Table Side Dining Menu

Caprese Salad

Sliced Fresh Mozzarella and Vine Ripened Tomatoes, Served on a Bed of a Meyer Lemon Oil Tossed Arugula, and Topped with a Zesty Balsamic Glaze

Fresh Tossed Pasta

Fresh Pasta with Fresh Julien Vegetables Finished with a House Made Pesto Sauce

Trio of Sautéed Medallions

Free Range Chicken, Provimi Veal and Beef Tenderloin will be Sautéed to Order and Served in a Rich Brown Demi Glaze Finished with Butter, Brandy and Wild Mushrooms Served with Baby Squash, Zucchini and Carrots Oven Roasted Garlic Baby Red Potatoes

Cinnamon Apple Flambé

Thinly Sliced Apples Sautéed in Butter, Brown Sugar, Apple Cider, Flamed with an Apple Brandi Topped with Cinnamon Sugar. Served over French Vanilla Ice Cream Topped with Fresh Whipped Cream and Mint

SENIOR DINING ASSOCIATION
FIRST CONFERENCE & EXPO

**IT'S ALL
ABOUT
THE**

**FOOD
EXPERIENCE
EDUCATION
COLLABORATION
FUTURE**

IT'S ALL IN THE PITCH



- **Place Signs in as Many Locations as Possible**
- **New Menu Should be Displayed with in one Week of Completion of Monthly Event**
- **Table Tents in the Dining Room**
- **Servers are our best source of Advertising**
- **Always Announce at Food Committee Meetings**
- **News Letter as well as in House TV**

SENIOR DINING ASSOCIATION
FIRST CONFERENCE & EXPO

**IT'S ALL
ABOUT
THE**
FOOD
EXPERIENCE
EDUCATION
COLLABORATION
FUTURE

EQUIPMENT NEEDS



- **3 Cooking Carts**
- **2 Display Carts**
- **Small Round Chaffer**
- **Gravy Chaffer**
- **9in Sauté Pan**
- **16in Sauté Pan**
- **Variety of Shaped Plates (No rim Preferred)**
- **All Supporting Items Should not be for Kitchen use**

SENIOR DINING ASSOCIATION
FIRST CONFERENCE & EXPO

**IT'S ALL
ABOUT
THE**
FOOD
EXPERIENCE
EDUCATION
COLLABORATION
FUTURE

LABOR NEEDS

- Greeter
- 1 Server
- 2 Production (At St. Andrews Regional, Asst Director and Chef)



SENIOR DINING ASSOCIATION
FIRST CONFERENCE & EXPO

**IT'S ALL
ABOUT
THE** 
FOOD
EXPERIENCE
EDUCATION
COLLABORATION
FUTURE

RESERVATIONS



- **No More than 24 People**
- **Tables Should be 4 Tops**
- **Reservations Should be 15min Apart**
- **Only 1 Table per 15min**

SENIOR DINING ASSOCIATION
FIRST CONFERENCE & EXPO

**IT'S ALL
ABOUT
THE**
FOOD
EXPERIENCE
EDUCATION
COLLABORATION
FUTURE

EVENT LOCATION



- **Small Private Dining Room Works Best**

SENIOR DINING ASSOCIATION
FIRST CONFERENCE & EXPO

**IT'S ALL
ABOUT
THE**
FOOD
EXPERIENCE
EDUCATION
COLLABORATION
FUTURE

Now lets Take This to Assisted and Skilled Living

SENIOR DINING ASSOCIATION
FIRST CONFERENCE & EXPO

**IT'S ALL
ABOUT
THE** 
FOOD
EXPERIENCE
EDUCATION
COLLABORATION
FUTURE