



Partnerships in Senior Dining Excellence



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THE NEXDINE EXPERIENCE

Collaborating with our client partners to bring their vision to life begins with the fundamental elements that serve as the building blocks for creating what we refer to as **THE NEXDINE EXPERIENCE.**

FOOD is only one of the many facets that go into creating this transformational endeavor for our clients. At the center of all that we do are our PEOPLE; the passionate and engaged individuals committed to serving your resident community. Under the direction of Vice President of People and Culture,

Jenna Arruda, and in accordance with the values instilled in our GUIDING PRINCIPLES, we have built a cultural foundation that embraces NEXDINE Founder and CEO, David Lanci's, vision to create an organization where the industry's most passionate and talented hospitality professionals want to work.



David Lanci
Founder and Chief Executive Officer



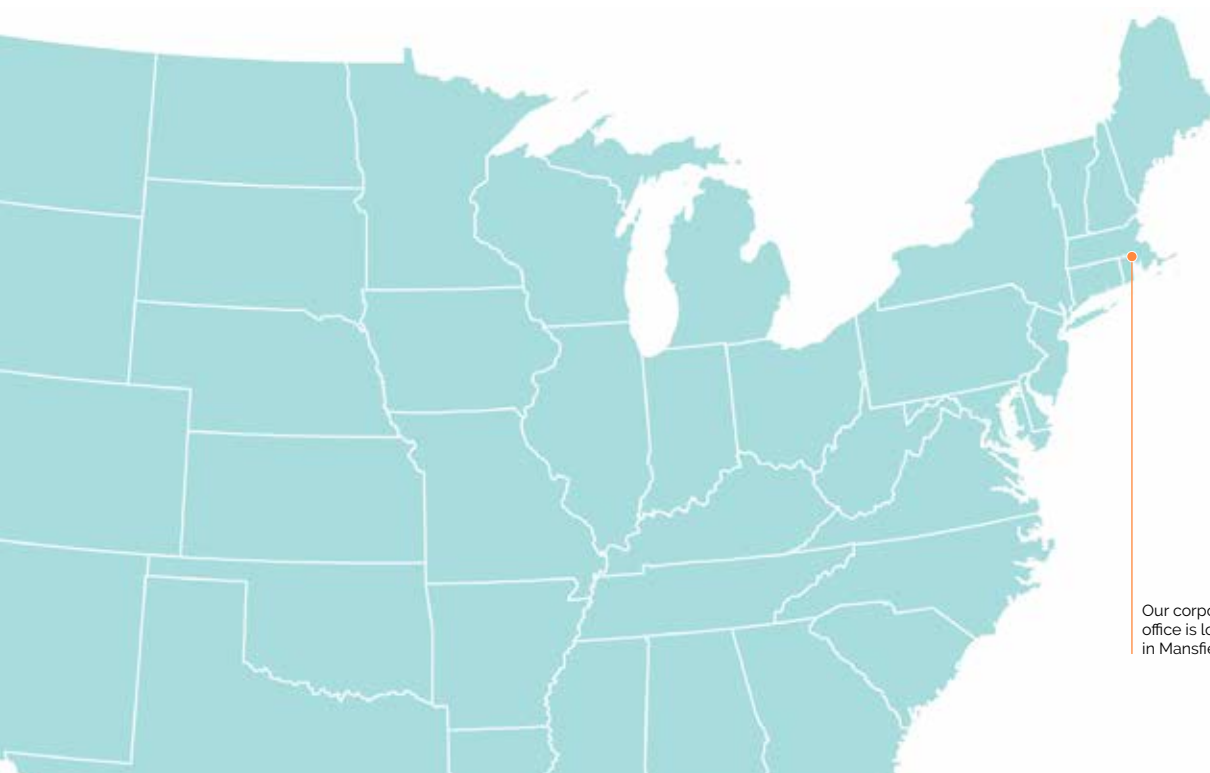
Larry Abrams
President and Chief Operating Officer



These 20 building blocks, developed over 30 years, are the foundation for THE NEXDINE EXPERIENCE.

Each is an integral part of creating excellent service. With people and culture at the core, we build strong and lasting partnerships.

We analyze and track each component throughout and use that information to build a customized approach for your community.



NEXDINE and its sister companies, together they provide services in all areas of Hospitality to over 50 communities in a wide range of industries including:

- Senior Living
- Healthcare
- Corporate Dining
- Education

Our corporate office is located in Mansfield, MA

Together our brands create Amazing Full Service Hospitality Solutions





**25% Year Over
Year Growth**

**Fully Customized
Services**

**100% Fresh Food
Commitment**

**Award Winning
Thought Leadership**



Named in Food Management's Top 50 Contract Management Companies three years in a row.



“We are uniquely positioned to serve Senior Living Communities nationwide, and lead the market with our people-centric and technology-driven strategies.”

David Lanci,
Co-Founder & CEO

Serving Senior Living Communities Nationwide

With regional offices located in New England, the Mid Atlantic, the South & South East, the Midwest and on the West Coast, our Support Services are strategically located to create the NEXDINE experience with regional support. We're focused on creating amazing hospitality experiences for our customers in senior living communities, healthcare facilities, corporate dining, cultural venues, independent schools, and higher education. We're fully equipped with digital technology from front to back of the house so you

can expect the highest level of product, service and efficiency.

- Senior Living Communities
- Corporate Dining
- Independent Schools
- Healthcare Facilities
- College & University
- Cultural Attractions
- Special Venues

NEXDINE has been named a “Top Riser” in revenue growth rate two years in a row by Food Management.*
***FoodManagement.com**



With the addition of NEXDINE's, STREATS, Corfinity, and Xendella sister brands, we can offer integrated services in every area of hospitality.



CORFINITY Combines Fitness Center Management & Dining Services. Specializing in fitness, wellness and lifestyle services, CORFINITY creates a holistic fitness environment that promotes greater participation. With a full range of services, including fitness facilities management, personalized food programs, Health Assessments, Virtual RD Consultations, in-person and virtual trainers, serving Senior Living Communities, CORFINITY creates an experience that helps your residents and employees achieve their wellness goals.



STREATS brings local Restaurants and local experiences to your door. STREATS Builds relationships within your community and partnerships with local businesses. STREATS Micro Markets, Pop up concepts, and fresh Grab-n-go services are all supported 24/7 with unattended self-checkout kiosks. STREATS Micro Markets provide safe open access to a variety of food, snacks and convenience products. STREATS pop up concepts, bring local restaurants and products to your facility. With STREATS, you'll have a variety of choices served fresh every day, without having to leave the workplace!



XENDELLA brings integrated management services to your facilities. Offering Housekeeping Services, Facilities Maintenance Services (IFM), Laundry Services, and Concierge Services, XENDELLA integrated management services improve cleaning quality, operational efficiency, and boost staff engagement. Combining technology with amazing customer service, our Facility Managers embrace the hybrid digital workplace and build a working environment that prioritizes the guest experience, flexibility, and productivity.

VISION FOR DINING

OUR CUSTOMIZED APPROACH

REDEFINING THE RESIDENT DINING EXPERIENCE

CLINICAL NUTRITION, HEALTH AND WELLNESS

DINE WITH DIGNITY

HYDRATE FOR LIFE

PURPOSEFUL PUREES

SUPER FOODS

CATERING EXCELLENCE

STRATEGY FOR DELIVERING EXCEPTIONAL CATERING

CHAI DININGSM BY NEXDINE, JEWISH LIFESTYLE BRAND



Our goal is to
understand the
unique characteristics
of your community
and build customized
services around it.





Our Customized Approach

Fresh ingredients responsibly sourced from trusted purveyors and growers, bold flavors, and culinary innovation are artfully combined to create truly authentic dining experiences. This is NEXDINE. FRESH FOOD means small batch cooking using only 100% fresh ingredients in the regional, seasonal and signature selections prepared in our kitchens. Our commitment to CLEAN LABELS means house-roasted meats and line-caught seafood,

homemade soups, and salad dressings, all free of trans-fats, antibiotics, and GMOs. INNOVATION through flexible station concepts, creative menu offerings, and flawless execution bring to life a new level of culinary excellence.

Redefining the Resident Dining Experience

NEXDINE's resident-centric model enables us to cater to a diverse population and address their individual dining service needs. We transform outdated, institutional service models

into a high-touch – high-tech experience where our highly skilled Guest Experience Ambassadors are dedicated to a specific care unit or group of resident rooms where they own the entire dining experience. This service model enables each ambassador to build relationships with both residents and nursing, serving as an additional resource to ensure order accuracy, quality, timeliness of deliveries, and the ability to accommodate last-minute requests.

Clinical Nutrition, Health and Wellness

NEXDINE's resident-centric model of care is founded on our commitment to wholesome, nutritious, and healing foods, compassionate service, and a dedication to enriching the lives of your residents. Our culinary and clinical teams work in concert to create signature menus that not only offer variety and seasonality, but an appropriate balance of nutrition and flexibility to promote good health and reduce the occurrence of

re-admissions. NEXDINE's Vice President of Nutrition, Health and Wellness takes an active role in team member skills training and development. Including the identification of unprescribed weight loss and dehydration, two of the leading causes of hospital readmissions, and she actively engages in community outreach and education.

Dine With Dignity

NEXDINE's Dine With Dignity program delivers a multifaceted solution for residents dealing with

the loss of motor skills. We transform our traditional menu items and snack foods into bite-sized finger foods, serving them in rice paper, cucumber cups, and potato baskets that can be easily eaten without the need for utensils. Dine With Dignity recipes include the infusion of nutrient-rich ingredients such as broccoli, cabbage, green tea, and blueberries which have been shown to improve cognitive function. Visual menus, brightly colored servicewares, and enticing aromas help residents to maintain their

natural reflex of self-dining while reducing the risk of weight loss due to poor intake.

Hydrate For Life

NEXDINE's Hydrate For Life program features hydration stations infused with fresh seasonal fruits, herbs, and vegetables, placed in strategic, high-traffic areas throughout the building, making them readily accessible to residents, staff, and guests.

Purposeful Purees

Food texture and visual appeal have as much impact on consumption as do flavor and aroma. We use fresh ingredients, prepared to order, that are shaped, plated, and garnished in the same manner as their whole food counterparts, enabling residents with dysphagia and other swallowing disorders to better enjoy their dining experience.

Super Foods

Maintaining a healthy diet is important to support longevity, boost energy levels, and reduce the risk of illness. It is well known that as the body ages, health requirements like water and vitamin intake change. And while residents often face dehydration and vitamin deficiency-related issues, proper nutrition can help prevent and reduce the intensity of these issues.

Unfortunately, implementing healthy diet changes is often easier said than done. Loss of appetite, low mobility, and disease can limit a resident's access to wholesome nutritious foods. To address these issues NEXDINE has developed a robust enriched super foods program that incorporates our commitment to 100% fresh ingredients in the form of shakes and smoothies, cookies and bars, and power bowls.





Catering Excellence

Catering is an integral part of the service experience NEXDINE delivers. We know clients have many options when planning their next meeting or event. As a NEXDINE client, you can be assured we will execute at the highest level and ensure no detail, no matter how small, is overlooked. We offer a full continuum of services ranging from continental breakfasts and buffet luncheons to cocktail receptions, plated dinners, and community appreciation. We tailor our services specifically to your needs, eliminating the need for

external catering providers, and keeping your catering spend "in-house".

To ensure an exceptional catering experience, NEXDINE commits to:

- Hold meetings and focus groups with key users prior to the transition to fully understand their needs, preferences, and expectations.
- Create a customized catering program that features seasonal menus, weekly specials, healthy Live Forward options, and much more.
- Implement CaterTrax web-based catering portal on NEXDINE's dining website that allows users

to access menus, place orders, process payments, view order history.

- Host quarterly "open house" receptions to showcase new and seasonal offerings, solicit feedback, learn about future needs, and

continue to forge strong relationships.

- Engage NEXDINE's Culinary Innovation Team to assist in menu planning, logistics, staffing, resource allocation and oversight for large-scale and VIP events.
- Offer full service for local take-out should you wish to have your event catered by an area restaurant.





NEXDINE has
best-in-class Jewish
lifestyle dining.



Chai DiningSM, by NEXDINE, is our full service Jewish lifestyle brand. We are the only dining service provider who offers a Jewish lifestyle brand. Through our collaborative approach, we explore what Chai DiningSM can mean for you. Senior living communities that celebrate Jewish tradition, life, and culture deserve

rich options that deliver the full benefits of external dining management, not a restrictive menu of accommodations. We customize your program, steeped in Jewish tradition and values, operated by experts, and supported by an organization that is fully committed to the success of our strategic partnership.

Fresh ingredients, responsibly sourced with bold flavors take Bubbe's favorite recipes to an exciting, new level. We reimagine Kosher dining as a culinary destination that rivals the finest restaurants. Utilizing our Dine Your Way platform, we can track each resident's preferences to ensure 100% guest

satisfaction every day. Our residents and guests enjoy traditional events paired with our kosher dining services. Combining Jewish Tradition, life, culture and dining experiences, NEXDINE creates a Jewish lifestyle brand like no other service provider.



TECHNOLOGY

TECHNOLOGY INNOVATION

RESIDENT DATA MANAGEMENT

KITCHEN MANAGEMENT SYSTEMS

QUALITY ASSURANCE AND SERVICE EXCELLENCE

RETAIL POINT OF SALE



**Our innovative
approach to
technology allows us
to create adaptable
systems to better
serve your community.**

Technology Innovation

We incorporate cloud-based technology into all facets of dining operations utilizing NEXDINE's Menu Management Program, powered by MealSuite. Our fully integrated software platform improves food service outcomes by linking forecasting, purchasing, inventory management, menu planning and production, recipe and nutritional content, resident data, and table-side/bed-side order taking. MealSuite is fully customizable and will be adapted to the specific needs of your community.

Resident Data Management

Resident profiles and data are updated in real-time for admissions, discharges, and transfers. It identifies resident dietary orders and restrictions, allergens, textures, fluid requirements, as well as clinical and personal interventions, reducing risks from contraindication due to clinical protocols.

Kitchen Management Systems

Orders placed through our MealSuite's Touch modules immediately appear on touch screens strategically placed at key production stations throughout the

kitchen. All orders processed through the Touch module are retained in the system for later tracking or review. Resident selection data can be uploaded to an external portal where family members with appropriate credentials can log into the system to gain assurance that their loved ones are receiving complete and appropriate meals.

Quality Assurance and Service Excellence

NEXDINE has partnered with MeazureUp to create a field-based audit tool to ensure operational excellence and consistency in all facets of our services.

Audits are completed using tablets or hand-held mobile devices, eliminating the need for outdated Excel or paper forms. Operation Site Reports are conducted monthly, with results and action items shared with NEXDINE and client leadership. Comprehensive Operational Excellence Assessments are conducted twice annually by a peer general manager and NEXDINE's Executive Vice President of Operations. Clients have full access to assessment results and dashboards. MeazureUp will serve as a key component of our performance-based arrangement.

Retail Point of Sale

NEXDINE's retail point of sale technology located in the STREATS Micro Market will provide guests with 24 x 7 self-checkout capability using credit and debit cards, Google Pay, Apple Pay, and Samsung Pay. Clients have real-time access to reports and dashboards detailing sales by day/hour, product mix, trend analysis, and other information necessary to make informed decisions about the business.

COMMUNITY ENGAGEMENT

OUR HOLISTIC APPROACH TO RESIDENT AND CUSTOMER ENGAGEMENT

ELEMENTS OF OUR RESIDENT ENGAGEMENT STRATEGY



We're more than the food we serve. We'll work together to bring special events and interactive dining experiences to your community.



At NEXDINE we take a holistic approach to resident and customer engagement that extends well beyond the foods we serve. We look at all facets of the business that impact our guests' experiences and seek their feedback to ensure we continuously remain aligned with their needs and expectations. In the weeks leading up to the transition of dining services, we collaborate with clients to craft a series of announcements and 'teasers' previewing many of the new and exciting things to come.

Key elements of NEXDINE's resident engagement strategy include:

- Establish a Client – NEXDINE dining experience committee with members representing all facets of the community. The committee will meet regularly to collaborate on how dining serves can continue to best serve your community.
- NEXDINE's Dine Your Way guest survey program to provide residents, staff, and guests with a means of sharing insight and feedback. All resident and retail menus feature

a QR code that links to a brief questionnaire about their experience. Responses are sent in real-time to NEXDINE's on-site management, senior leadership, and our clients. Timely access to guest feedback allows us to respond to requests or concerns and provide immediate service recovery if necessary. Dine Your Way also enables us to acknowledge team members recognized by the community for going above and beyond.

- A series of monthly promotions and special

events to include healthy cooking classes, on-site farmers markets and raised bed gardens, food truck festivals, seasonal outdoor barbecues, and holiday and themed events.

- An interactive dining services website that provides the community with access to menus, on-line ordering, nutritional information, surveys, promotional events, and much more.
- The NEXDINE mobile app available from the App Store. This mobile friendly app links to menus, remote ordering, guest surveys,

and customer loyalty programs.

- Leveraging social media platforms such as Facebook, Twitter, and Instagram to engage the community and promote upcoming activities and events.
- Collaborative development of a unique partnership brand that reflects your visions and culture, including customized uniforms, logos, signage, imagery, and colors.

WELLNESS

COMMUNITY HEALTH

AND WELL-BEING

NUTRITION BY TEXT

CORFINITY WELLNESS SERVICES

WELLNESS EDUCATION



Beyond food
and exercise, our
philosophy is a whole-
person approach that
addresses mind, body,
and spirit.





Community Health and Well-being

NEXDINE's commitment to our resident's health and well-being is at the very heart of our mission to enrich seniors' lives every day. Beyond food and exercise, our philosophy is a whole-person approach that addresses mind, body, and spirit. Live Forward, NEXDINE's holistic approach to wellness is built upon the three fundamental pillars of nutrition, fitness, and education. Under the guidance and expertise of Vice President of Nutrition, Health and Wellness, we will collaborate with our clients to architect an integrated

program that aligns with their community wellness objectives.

Nutrition by Text

NEXDINE's Culinary and Wellness teams have collaborated to curate a library of over 500 nutritionally analyzed Live Forward healthy recipes. In addition to posting key nutritional information on menu boards at the point of purchase in the cafe, each featured Live Forward selection has its own corresponding SMS keyword. By texting the relevant keyword to 33066, guests are directed to a link to that item's recipe that includes

complete nutritional content, ingredients, and preparation methodology. As an example, text the word "TUSCANOCHICKEN" to 33066 to see the nutritional information for NEXDINE's Tuscano Chicken recipe.

CORFINITY Wellness Services

In many communities where on-site dining and fitness services are offered, oftentimes these services are managed by different providers who essentially operate independently of one another. This absence of synergy makes it increasingly difficult to help residents move further down the wellness continuum.

It was from this need the market that CORFINITY was created. NEXDINE is the only hospitality company in the industry to provide residents with oversight of both their dining and fitness center management services.

By aligning these two functions and customizing solutions to the specific needs of each community, NEXDINE is ideally suited to help our clients fulfill their commitment to provide a healthy workplace environment for their residents and staff. Click [here](#) to learn more about NEXDINE's CORFINITY Wellness Services.

NEXDINE is the only dining services management company that requires every manager be Wellness Certified by the Foodservice Wellness Institute.

Wellness Education

Knowledge is power! NEXDINE hosts a series of ongoing educational seminars, focus groups and on-learning for residents and staff who wish to enhance their well-being knowledge base. Topics include:

- Mindful Eating: Times of stress can lead to overeating and

consumption of unhealthy foods which are detrimental to one's health and inhibit performance. This seminar focuses on ways to manage stress while maintaining mindful eating practices.

- Productivity and Performance: What foods are most conducive to performance and productivity? We will help your residents identify those foods that are most nourishing and aid in maximizing their energy.
- Navigating the Food Industry: In this seminar participants learn about the food industry and how

products and branding influence consumer behaviors.

- Food Label Facts: Don't be fooled by labels on the front of many store-bought goods. Here we teach how to navigate the truth behind food labeling like a pro!
- Healthy Eating on the Go! No time? No problem. Trying to eat healthy in a hurry can be a challenge. Here we give the scoop on how to eat healthy in a pinch,

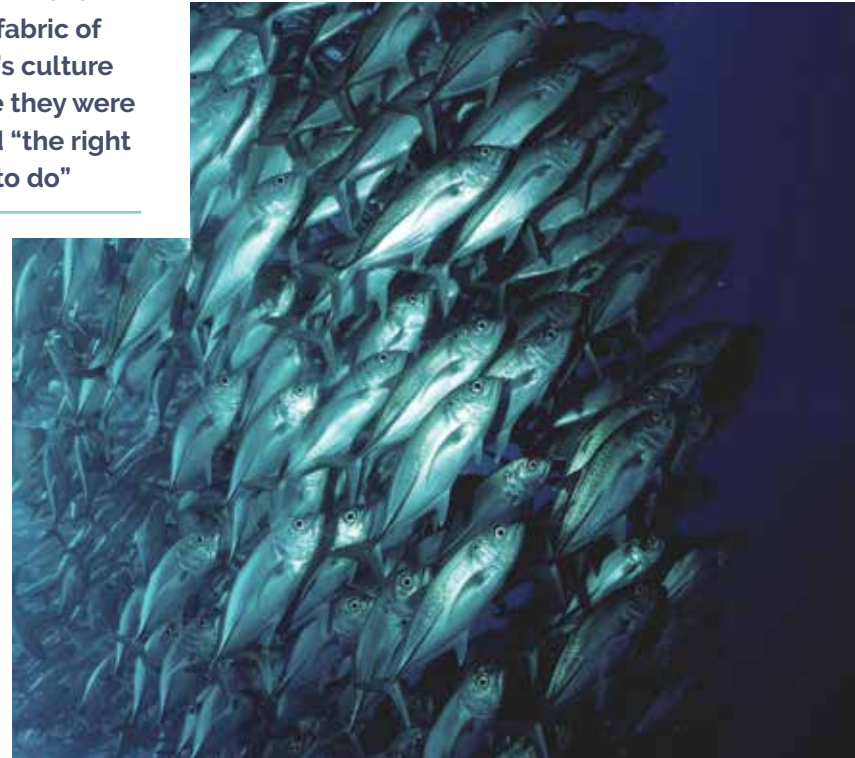
SUSTAINABILITY

SUSTAINABLE DINING

KEY ELEMENTS OF NEXDINE'S PROGRAM



Environmental and social responsibility have been woven into the fabric of NEXDINE's culture long before they were considered "the right thing to do"





Sustainable Dining

NEXDINE is widely recognized for the innovative and sustainable solutions we incorporate into our clients' dining services. We strive to find new ways to improve energy conservation, reduce our carbon footprint, and establish partnerships with local businesses in the communities in which we work.

Key elements of NEXDINE's program include:

- Use of biodegradable and compostable services wares and environmentally 'green' chemicals
- Re-purposing of cooking oils for use as agricultural biofuel
- Host on-site farmers markets
- Strict adherence to only purchasing fish and seafood that conforms to the Monterey Bay Aquarium Seafood Watch
- On-site composting
- Implementation of LeanPath Food Waste Prevention technology
- Cultivation of on-site raised bed gardens and Babylon Micro Farms
- Green Restaurant Association certification
- Partnerships with food rescue organizations to support members of the local community dealing with food insecurity issues.
- Establishing partnerships with local growers and CSAs

SAFETY & SANITATION

THE FUTURE OF DINING SERVICES IN A CURRENT AND POST-COVID WORLD

SAFETY AND SANITATION MANAGEMENT

NEXDINE SAFETY

TRAINING PROGRAM



We maintain stringent policies and procedures regarding safety and sanitation in all of our operations and offer guidance navigating the evolving COVID landscape.



The Future of Dining Services and the Evolving COVID Landscape

In these unprecedented times amid the uncertainty brought on by the Coronavirus pandemic, NEXDINE continues to work closely with new and existing clients to provide leadership, guidance, and expertise. As we navigate the new landscape of dining services, the safety and well-being of our guests,

clients, employees, and vendors will continue to be our top priority. We continue to review long-established food safety protocols and take the necessary steps to remain aligned with directives from local and state boards of health, the Centers for Disease Control, and the World Health Organization. We implement stringent preventative measures and service delivery modifications as part

of NEXDINE's commitment to providing our customers with an exceptional and safe dining experience.

Some of the steps NEXDINE is taking include:

- Mandatory daily employee health screening prior to starting work
- Removing self-service menu items and condiments
- Transforming traditional self-service options

to prepared-to-order offerings

- Eliminating reusable cups and service wares
- Increasing the frequency of cleaning and sanitation in high traffic areas
- Daily employee hygiene in-service training
- Mandated hand washing every 15 minutes regardless of task

We innovate and drive technology adapting to the new normal of dining with initiatives such as:

- Enhanced mobile ordering platforms with options to deliver to offices and remote locations
- NEXDINE mobile app
- Pre-ordering and self-checkout kiosks, and micro markets
- Room service-style snack and beverage carts for office-to-office delivery
- Contact-less payment options such as Apple Pay, Google Pay, Samsung Pay, EMV, and Tap cards
- Modified COVID preventative catering services featuring individually wrapped

offerings, bagged and boxed lunches, home meals-to-go, and farm-to-table products for take-home.

Safety and Sanitation Management

NEXDINE maintains stringent policies and procedures regarding safety and sanitation in all of our operations.

All NEXDINE team members are required to complete annual Safety and Sanitation training which includes:

- ServSafe certification for all Persons in Charge
- Weekly sanitation audits conducted by the Chef Director
- Quarterly safety and

sanitation audits conducted by the Vice President of Operations

- Detailed HACCP plans are required for each NEXDINE operation, as well as be all NEXDINE vendors and suppliers.
- Adherence to client EH&S protocols and procedures
- Contracting with third party sanitation consultants to conduct independent audits that tie to pay-for-performance KPIs

NEXDINE Safety Training Program

The following provides an overview of the materials included in NEXDINE's comprehensive Safety Training manual:

- Cleaning and Sanitizing Food Contact Surfaces
- Time and Temperature Controls During Production
- Cooking Potentially Hazardous Foods
- Date Marking and Ready-to-Eat, Potentially Hazardous Foods
- Handling a Food Recall
- Use of Cut Gloves
- Hot/Cold Holding of Potentially Hazardous Foods
- Personal Hygiene
- Cross-contamination Prevention
- Proper Receiving Techniques
- Reheating Potentially Hazardous Foods
- Safe Use and Storage of Chemicals

- Transporting Foods to Remote Sites
- Using Suitable Utensils when Handling Ready-to-Eat Foods
- Proper Washing of Fruits and Vegetables
- Proper Hand Washing Techniques
- Cooking and Reheating Temperature Logs
- Food Production Records
- Maintaining Material Safety Data Sheets
- Food Safety Checklists
- Board of Health Inspection Protocols



INTEGRATED SISTER BRANDS

STREATS POP-UP EXPERIENCES

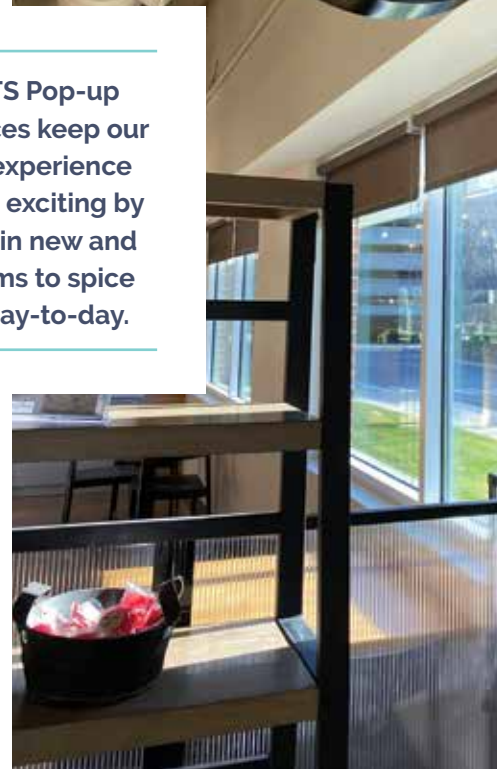
CORFINITY FITNESS AND WELLNESS MANAGEMENT

XENDELLA FACILITIES MANAGEMENT

AND HOW THEY ENHANCE OUR OFFERINGS



STREATS Pop-up experiences keep our guests' experience fresh and exciting by bringing in new and local items to spice up the day-to-day.



STREATS Market

Because senior living communities operate 24 hours a day 7 days a week, it is important that dining options are available for visitors and staff at all times. STREATS is that option. STREATS Micro Markets serve as more than just a convenient place to go. They are an extension of our clients' commitment to enhancing the community experience for their employees, residents, and guests.

STREATS Market offerings are customized to each community and include freshly prepared signature sandwiches, salads, meals-to-go, fresh baked goods, and an array of specialty snacks and beverages. Our cloud-based technology integrates 24 x 7 self-checkout capability, with on-line mobile ordering, payroll deduction, and customer loyalty programs.

STREATS Pop-up Restaurants

STREATS forges relationships with local restaurants and food trucks to bring authentic street foods into your cafes. Unlike other pop-up restaurant providers, we fully vet our restaurant partners and require them to adhere to NEXDINE's exacting standards of food quality, safety and sanitation, marketing, uniforms, service, and hospitality. Each restaurant is required to conduct daily quality

assurance audits using our MeasureUp cloud-based platform. Whether spotlighted on one of the floors or on the patio, our celebrity chefs are certain to entertain and delight your residents and guests.



CORFINITY

Fitness. Wellness. Lifestyle.

**Our Fitness Center
Management Services
create an inviting fitness
environment by providing:**

- Modern equipment for group classes
- Improved lighting
- Digital signage
- Smoothie Bar/Healthy Snack options
- Integrated or freestanding air filtration system
- Group fitness using multiple machines
- Affordable and accessible coaching/training
- Membership/participation tracking system
- Distribution of affordable wearables
- Management of repairs and maintenance

Your Fitness, Wellness & Lifestyle Program.

Services include:

- Fitness Center Management
- Integrated Food Programs
- Health Assessments
- Virtual RD Consultations
- In-Person and Virtual Trainers.
- Personalized Programs
- On-Demand Technology for Fitness Classes
- In-Person Fitness Classes

CORFINITY Combines Fitness Center Management & Dining Services. Creating an environment that attracts higher usage, with a full range of services.



www.corfinity.com



XENDELLATM

FACILITIES MANAGEMENT

We're focused on evolving the environment of seniors, residents, employees, and guest care. Our top priority is to elevate housekeeping, laundry, and facility operations to create an amazing hospitality experience. Our colleague's amazing guest service and life-enhancing care allow you to do what you do best, serve and build strong communities.

Hospitality & Facility Support Services

XENDELLA provides a unique hospitality service focused on creating a better experience. Maintaining a clean, safe, and positive environment creates a comfortable experience for your residents and guests. We work closely with your team

to understand your needs, so we can customize our services to ensure guests experience high-quality hospitality, facility management, and support services.

Creating an Amazing Facility Experience

We offer our guests the warmth of a home environment, the assurance of a secure setting, and the improved efficiencies you expect from an EVS provider. We're focused on creating a safe, protected, and carefree environment for those we serve.

Environmental (EVS) Services

XENDELLA maintains uncompromising standards for Environmental Services (EVS) to

ensure that your communities exceed sanitation standards. We offer cleaning protocol programs to ensure your high-touch areas are regularly disinfected by harnessing industry-leading practices to combat infection.

Custom Solutions

We believe every facility is unique in its needs, so we customize our services to deliver the results you and your guests desire. We will partner with you to develop a solution that solves your holistic needs. Our plans are tailored and optimized to meet your goals now and as they evolve in the future.

We build strong communities



Regulatory Compliance Programs to ensure you're always meeting regulations



Quality Support Services to ensure your facility meets the highest standards.



Client Satisfaction to ensure you and your clients needs are met



Quality Assurance Programs to ensure our standards exceed expectations



Smart Technology to improve efficiencies

OUR GUIDING PRINCIPLES

Be Thoughtful & Kind

With every human connection, lead with kindness. Be thoughtful in ways that amaze everyone around you

Take Pride In Your Work

Be committed to doing your very best work, even when no one is looking. Having pride in your work shows you care.

Prioritize Operational Excellence

Be focused on always being better. Improve our customer experience with quality, service, and speed. Every day, find one thing you can improve upon.

Learn What Drives Our Business

Utilize all the business data available - it will drive great business decisions. Good news we love to hear, bad news we need to hear

Make Diversity Our Advantage

Diversity and inclusion throughout our workplace foster personal and professional growth. Respect all we work with and serve equally. Treating all equally makes you a better person.

Embrace Innovation & Technology

Every day, embrace new and innovative methods to engage and delight our guests. Maximizing technology makes us and everyone we connect with better.

David Lanci

Founder and Chief
Executive Officer

Larry Abrams

President and Chief
Operating Officer

Paul Zaylor

Chief Financial Officer

David Chechik

Executive Vice President,
Growth & Retention

Jeremy Tavares

Executive Vice President,
Operations – Healthcare

Wayne King

Executive Vice President,
Operations – Senior Living

Todd Saylor

Senior Vice President,
Culinary, Nutrition Health
& Wellness

Jenna Arruda

Vice President,
People & Culture

Crystal Wright

Senior Director,
Marketing & Creative

Dan Garbowski,

IT Applications Analyst

Rick Bounds

Director, Corfinity
Fitness Management

Greg Girard

Vice President,
Operations Support

Kevin Wexler

Controller

Karin Sullivan

AP/AR Manager

Kelly McCarthy

Accounting Manager

**“Our people are my
greatest priority. Only they
can make our clients love
us. I know by taking care of
them, they will take care of
our customers.”**

**—David Lanci, Co-founder,
Chairman and CEO**



905B South Main Street, Suite 203, Mansfield, MA 02048
978.674.8464 | info@nexdine.com

