



**PEXDINE**  
HOSPITALITY

Experience. Amazing. Service.

**Partnerships in Corporate  
Dining and Facilities  
Management Excellence**





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# THE NEXDINE EXPERIENCE

At the center of all that we do are our PEOPLE – individuals committed to serving your organization. Experienced and talented hospitality professionals join – and stay – with NEXDINE because they find a home here with like-minded professionals who share their passion for great food and exceptional service.

We collaborate with each client partner to assemble and arrange the fundamental building blocks that bring their vision to life, creating what we refer to as THE NEXDINE EXPERIENCE.



**David Lanci**  
Founder and Chief Executive Officer



**Larry Abrams**  
President and Managing Partner

We collaborate with each client partner to assemble and arrange the fundamental building blocks that bring their vision to life, creating what we refer to as **THE NEXDINE EXPERIENCE.**

# The NEXDINE Experience

## NEXDINE Hospitality



## NEXDINE Dining



## XENDELLA



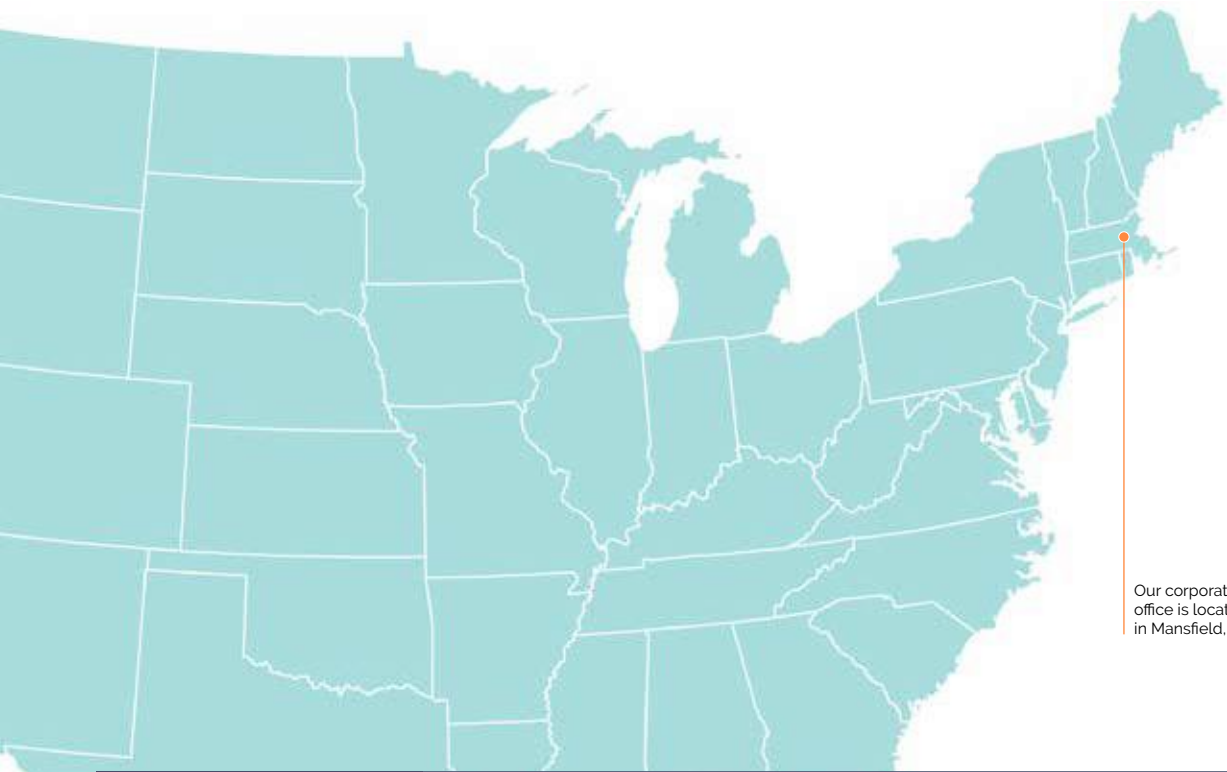
## CORFINITY



These 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 hospital community.



**NEXDINE and its family of companies**, together they provide services in all areas of Hospitality to over 100 client partners in a wide range of industries including:

- Corporate Dining
- Healthcare
- Senior Living
- Education
- Special Venues

Our corporate office is located in Mansfield, MA

Together our family of companies create Amazing Full Service Hospitality Solutions

The bottom section of the slide features a dark blue background on the left with white text. To the right, four logos are displayed in a row: NEXDINE HOSPITALITY (a hexagonal logo with 'NH' inside), XENDELLA™ FACILITIES MANAGEMENT (text logo), CORFINITY (a 3D geometric logo with 'CORFINITY' text and 'Fitness. Wellness. Lifestyle.' tagline), and STREATS BY NEXDINE (a hexagonal logo with 'S' inside and 'STREATS BY NEXDINE' text).





**25% Year Over  
Year Growth**

**Fully Customized  
Services**

**Commitment to 100%  
Fresh Ingredients**

**Award Winning  
Thought Leadership**

**Comprehensive  
Mobile Solutions**



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,  
Founder, Chairman, and CEO

### **Serving Exceptional Organizations Nationwide**

With 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 corporate office buildings and campuses, education, senior living, healthcare, and cultural venues. We're fully equipped with digital technology from front to back of the house so you can expect the highest level of quality, service excellence and performance outcomes.



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

\*FoodManagement.com

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**CIOCoverage ranked NEXDINE in the Top 10 Most Innovative Food Service Management Companies of 2021.**

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**NEXDINE** Corporate Dining and Facilities  
Management Excellence

**With the addition of NEXDINE's, STREATS, CORFINITY, and XENDELLA family of companies, we can offer integrated services in every area of hospitality.**



**Offers a comprehensive suite of services that includes:**

- Cleaning and housekeeping services
- Laundry
- Plant operations maintenance
- Groundskeeping and landscaping services
- Transportation services
- Security and concierge services

These services are customized and executed with the same innovation, attention to detail, responsive management and commitment to your success that has fueled NEXDINE's approach to hospitality for more than two decades.



**CORFINITY combines fitness center management and 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, CORFINITY creates an experience that helps your employees achieve their wellness goals. When fully integrated with the dining program, our client partners boast a premium service that is a differentiator in the marketplace.



**STREATS brings local restaurants and local experiences to your organization.**

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 organization. With STREATS, you'll find a variety of choices served fresh every day.



# VISION FOR DINING

OUR CUSTOMIZED APPROACH

REDEFINING THE DINING EXPERIENCE

NUTRITION, HEALTH AND WELLNESS

TASTEFUL SIPS

LIVE FORWARD

COMMITMENT TO 100% FRESH INGREDIENTS

CATERING EXCELLENCE

PAY FOR PERFORMANCE TIED TO KPIS

STRATEGY FOR DELIVERING EXCEPTIONAL CATERING

STREATS EXPRESS GRAB N GO

TECHNOLOGY THAT ELEVATES THE DINING EXPERIENCE



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Our multi-faceted approach is tailored to the unique characteristics of your corporate culture and the needs of your employees, clients and customers.

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**The NEXDINE Experience  
Delights the Senses,  
Restores the Body, and  
Nourishes the Soul**

NEXDINE's vision for dining sprouted from deep within our company's culture, and is nurtured by our passion for richly diverse, authentic, hand-crafted cuisine.

**Delight the Senses**

The NEXDINE Experience delights the senses. From the fresh herbs used to season our recipes, to the aroma of house roasted meats, freshly baked breads, and gently simmering house-made soups and stocks, you will sense how we are different long before you even see

what's in store. We've done away with the industry-standard corporate-imposed cycle menus and empower our talented culinarians to develop menus that reflect the unique culture and regional tastes of each of our clients. When you partner with NEXDINE, your experience includes:

- Fresh ingredients responsibly sourced from trusted purveyors and growers
- Small-batch cooking using only the finest quality ingredients
- House-roasted meats, line-caught seafood, and house-made soups and salad dressings

- Delicious food that's free from trans-fats, antibiotics and GMOs
- Custom signature menu selections that feature local and seasonal ingredients

But that's just the beginning...

Enter the café to see an abundance of fresh selections, themed stations and hospitality professionals eager to serve up an exceptional experience. We will work with you to present an engaging open market experience for employees, clients, customers and guests.

## **Catering Excellence**

We know you have many options when planning a meeting or event. When you partner with NEXDINE, 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 staff appreciations events. 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 a dedicated CaterTrax web-based catering portal on NEXDINE's dining website that allows users to access menus, place orders, process payments and 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.







# TECHNOLOGY

TECHNOLOGY INNOVATION

KITCHEN MANAGEMENT SYSTEMS

QUALITY ASSURANCE AND SERVICE EXCELLENCE

RETAIL POINT OF SALE



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Our innovative approach to technology allows us to create adaptable systems to serve you better.

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**Technology sets NEXDINE apart from other dining management companies,** many of which are locked into aged platforms and outdated practices. With NEXDINE, you benefit from complete operational and financial transparency, detailed reporting, quality assurance audits, on-line meetings and formal business reviews. Our cloud-based technology ensures that we are never out-of-date, and that our systems, reporting and communications are providing the critical information and analytics we need to deliver the

most effective, efficient and transparent operation possible.

**Here are just a few of the ways we serve you:**

- NEXDINE utilizes a cloud-based Menu Management platform, powered by MealSuite, which is customized to the unique needs and programs of each client
- Our advanced point-of-sale and back-of-house technology gives us full control over operations, labor management, inventory, supply chain operations, diet and nutrition information,

menu development and much more, which allows us to serve you in the most efficient way possible

- Catering orders are placed through an on-line portal
- Our field-based auditing platform protects your brand and enforces our operating standards
- Our retail point-of-sale technology provides your employees and guests with self-checkout capability using credit and debit cards and mobile apps
- Each of our healthy Live Forward menu selections has its own corresponding SMS text key word,

which provides mobile-based information including the recipe, nutritional content, ingredients and preparation methodology for the selection.

- Our cloud-based Dine Your Way guest survey program provides students, employees and guests a simple way to share feedback as well as a way for us to respond immediately to concerns, opportunities for service recovery if necessary, and the means to acknowledge our colleagues who go above and beyond in service to your community.



# COMMUNITY ENGAGEMENT

OUR HOLISTIC APPROACH TO COMMUNITY ENGAGEMENT

ELEMENTS OF OUR COMMUNITY ENGAGEMENT STRATEGY

ADD: PROMOTIONS, SPECIAL EVENTS, WELLNESS SEMINARS



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When we pair one of our Executive Chefs or Dining Service Directors with an organization, you get a leader with excellent social skills, and a real desire to engage your community with passion and creativity.

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DRINKS  
Fries Cheese Fries  
Spicy Cheese Fries  
Fries (Veggie/Spicy)  
Duael  
Lloc  
od & D  
enne-



At NEXDINE, we have found that each organization presents a different set of opportunities for innovative collaboration and engaging activities, from your corporate meetings and events to cooking demonstrations, food tastings, wellness fairs, and celebrations.

- For example, we have a unique partnership with Babylon Micro-Farms that has enabled us to bring vertical, hydroponic micro-farms into our client partners' offices to provide fresh herbs and vegetables year-round with a very small physical and environmental footprint.

- In some locations, we've collaborated to host wellness fairs where employees can learn about food and nutrition, watch cooking demonstrations, and consult with our registered dietitians. We've also connected with local farms and artisans to hold farmers markets and make these local goods easily accessible to busy employees who have the desire, but maybe not the time to learn how they can "shop local".
- There are so many ways in which we share our passion for food, and we will customize our approach to engage your

organization and reinforce your brand and unique identity. Our collaborative partnership reflects your visions and culture, including customized uniforms, logos, signage, imagery, and colors.

- NEXDINE's Dine Your Way guest survey program provides guests with a means of sharing insight and feedback. All 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.

- 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.



# NUTRITION, HEALTH AND WELLNESS

COMMUNITY HEALTH AND WELL-BEING

NUTRITION BY TEXT

CORFINITY MANAGEMENT

WELLNESS EDUCATION



### **Nutrition, Health and Wellness**

NEXDINE's comprehensive health & wellness platform, Live Forward, focuses on three distinct paths to influence the wellness of our customers: Diet and Nutrition, Fitness and Education. NEXDINE has developed programs to impact the five dimensions of wellness; physical, emotional, social, spiritual, and intellectual for a true holistic approach. Live Forward is applied across the five dimensions of wellness

to support NEXDINE's clients through the following ways:

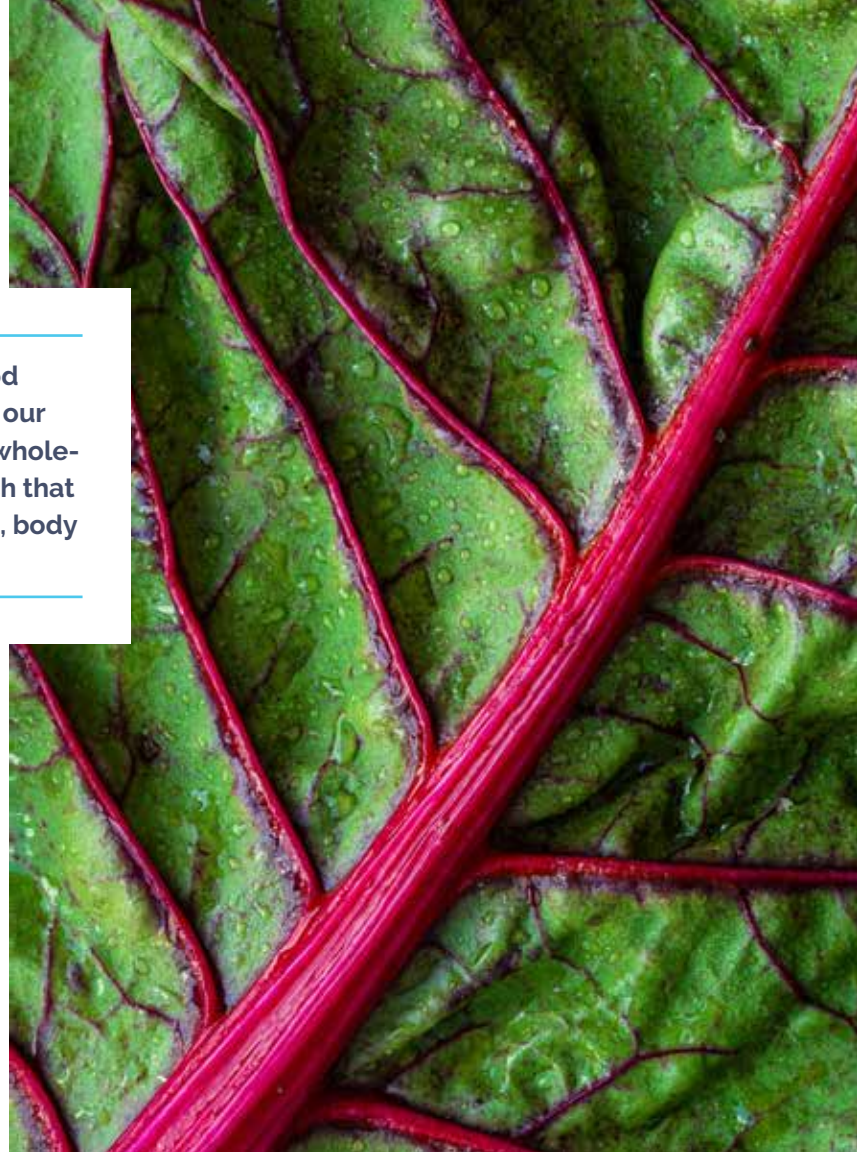
- Improve employee productivity
- Enhance employee knowledge
- Increase employee satisfaction
- Support recruitment & retention
- Promote a supportive environment

Live Forward is customizable and flexible, which means our wellness program can be configured to support your goals and deliver a seamlessly integrated dining experience.

### **Tasteful Sips**

NEXDINE's enhanced hydration program features hydration stations infused with fresh seasonal fruits, herbs, and vegetables. Designed by an exceptional team of dietitians and culinary experts to provide an amazing dining experience to all guests.





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

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## **Health and Well-being**

NEXDINE's commitment to health and well-being is at the very heart of our mission. 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. We have developed a menu of programs and activities that align with these pillars and are customized to:

- Improve performance
- Enhance knowledge
- Influence healthful behaviors

- Increase employee satisfaction
- Improve your positioning in a competitive marketplace for talent

Our leadership in foodservice wellness is clearly visible. NEXDINE participates on the Board of Directors of the Foodservice Wellness Institute, an organization committed to "advancing the field of wellness within the on-site segment of the food service industry through sound, credible resources and education, through knowledge creation, and through brokering new and empowering connections."

And that's not all.

NEXDINE has also made a commitment that each of our managers be Foodservice Wellness Institute Certified. Because we provide this level of support and encouragement, we attract team members who are passionate about wellness. This passion energizes our Live Forward program to enhance the lives and wellness of the people we serve.

## **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 key nutritional information being posted on menu boards, at the point of purchase in the cafe, each featured Live Forward offering 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 Fitness Center and Integrated Wellness Management**

NEXDINE Hospitality's CORFINITY division delivers integrated wellness management that perfectly complements your dining and nutrition program for a 360 degree approach to health and wellness.

The convergence of diet, nutrition and fitness under a single management contract opens opportunities for integration. Imagine personalized wellness programs that integrate exercise goals, weight

management, nutrition monitoring, and that guide employees with individualized recommendations for menu selections. Participants are incentivized through rewards programs and personalized prompts to meet their goals. And our integrated technology ties it all together in the background, while providing all the information needed in an easy-to-understand and easy-to-use format.

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

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**CORFINITY**

Fitness. Wellness. Lifestyle.





# SUSTAINABILITY

SUSTAINABLE DINING

KEY ELEMENTS OF NEXDINE'S PROGRAM

BABYLON MICROFARMS



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Environmental and social responsibility have been woven into the fabric of NEXDINE's culture from the start.

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### **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 service wares and environmentally 'green' chemicals
- Re-purposing of cooking oils for use as agricultural biofuel

- 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
- 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
- On-site honeybee hives

### **Babylon MicroFarms**

Babylon is a fully sustainable, self-contained indoor hydroponic farm that combines food and technology to provide an array of premium produce items without the impact of seasonality or supply chain challenges. Produce is grown on-site year-round, resulting in the freshest, highest possible nutritional value ingredients and supports our unwavering commitment to 100% fresh ingredients, local sourcing, and foods prepared fresh on-site in our kitchens.



# SAFETY & SANITATION

SAFETY AND SANITATION MANAGEMENT

NEXDINE SAFETY

TRAINING PROGRAM

**Innovations and technology that have allowed our dining programs to continue to operate and thrive in spite of the pandemic include:**

- 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 Dining Services 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

**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





# OUR FAMILY OF COMPANIES

XENDELLA FACILITIES MANAGEMENT

CORFINITY FITNESS AND WELLNESS MANAGEMENT

STREATS POP-UP EXPERIENCES

GUIDING PRINCIPLES

# XENDELLA™

## FACILITIES MANAGEMENT

### **XENDELLA Solves Your Facilities Management Challenges**

The current economic environment is magnifying many common facilities management challenges, including:

- Quality of service that is not meeting expectations
- Lapses in regulatory compliance
- Attracting and retaining qualified staff
- Lack of integrated, real-time communication and technology

If you are experiencing these challenges, or your current provider is not delivering a brand experience that matches your vision, it is time to take a closer look at XENDELLA.

## **Standards and Compliance You Can Trust**

Regulatory Compliance Programs ensure you're always meeting regulations

- Quality Support Services ensure your facility is maintained to exacting specifications
- Client Satisfaction is our commitment to you, and our most important measure
- Quality Assurance Programs ensure that our standards and performance always align with your expectations
- Smart Technology is optimized to deliver efficient operations, operational and financial transparency, and consistent quality

# **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**



# 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

**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.



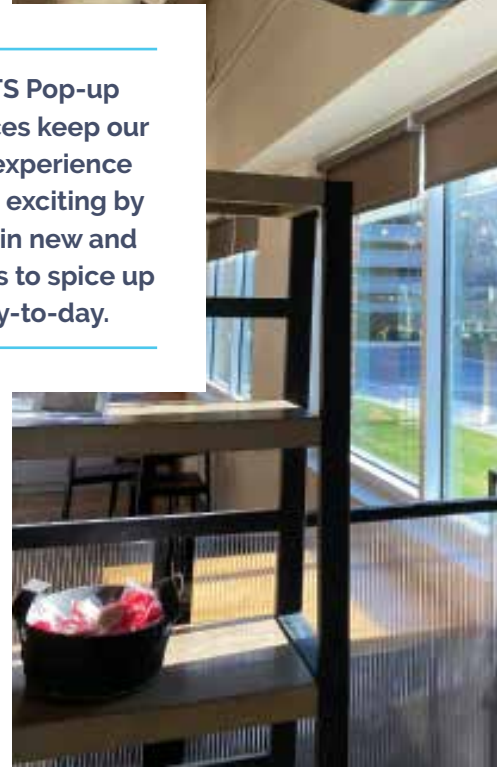
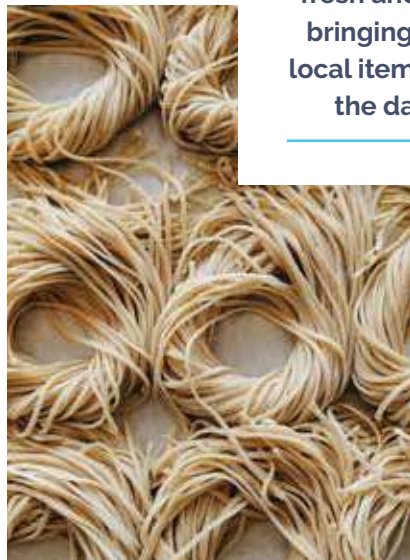
# Your Fitness, Wellness & Lifestyle Program.

[www.corfinity.com](http://www.corfinity.com)





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





### **STREATS Markets**

The demands of today's business and workplace environments have disrupted the 9-5 model, and we know how important it is that dining options are available for employees and visitors at all times. Our branded STREATS Markets serve as more than just a convenient place to go. They are an extension of our clients' commitment to enhancing the brand experience for

their employees and guests. STREATS Market offerings are customized to each client 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 24x7 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 food into your cafes. Whether spotlighted in one of the cafes or another public area, our celebrity chefs are certain to entertain and delight.

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. And each restaurant is required to conduct daily quality assurance audits using our MeasureUp cloud-based platform.

# 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**

Co-Founder, Chairman  
and CEO

**Larry Abrams**

President and  
Managing Partner

**Jeremy Tavares**

EVP, Chief Experience  
Officer

**Sean McCaffrey**

VP, Operations,  
Corporate Dining

**David Chechik**

EVP, Growth & Retention

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**Todd Saylor**

EVP, Brand Experience

**Steve Egbert**

SVP, XENDELLA

**Rebecca McCullough**

SVP, Nutrition, Health &  
Wellness

**Jenna Arruda**

SVP, People & Culture

**Crystal Wright**

Executive Creative Director  
Marketing

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**“Our people are our 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, Founder, Chairman and CEO

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**NEXDINE**  
HOSPITALITY

Experience. Amazing. Service.

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