



Faros Properties' Romano upgrades Kitchen 555

October 28, 2013 - Front Section

A recent survey of business dining trends found that only 18% of corporate meals could be considered "healthy." Not so at the International Corporate Center at 555 Theodore Fremd Avenue, where the ownership, under the direction of Faros Properties asset manager Ron Romano, recently upgraded the kitchen to create Kitchen 555. In place of standard deli fare are custom sandwiches, fresh composed salads, and seasonal entrées and side dishes that change daily. Faros also redecorated the dining area with new tables, chairs, carpeting and custom glass panels. To further distinguish Kitchen 555 as a gourmet corporate dining destination, Faros, working with Russell Nemarich of Kitchen Consult LLC, hired executive chef, Ross Goldflam.

Chef Goldflam's menu is fresh, healthy, tasty and exciting ... at a competitive price point. Breakfast offerings include quick grab-and-go foods such as seasonal fruit salad, yogurt parfaits, oatmeal with a variety of toppings and classic egg dishes. The café's lunch menu offers a gourmet salad bar, custom sandwiches, a rotating menu of specialty sandwiches and internationally-inspired entrées, such as his Braised Pork and Manila Clam Cioppino. Unique to most corporate cafés, Chef Goldflam prepares all foods, condiments, sauces and salad dressings from scratch.

Chef Ross Goldflam brings extensive catering experience to Kitchen 555. As the executive chef for 10 years of DiBari's Catering in River Vale, NJ, he oversaw the company's growth from a small storefront deli to an elite off-premise catering company. "I look forward to utilizing my years of catering creativity at Kitchen 555, where my goal is to give corporate dining new meaning," said Goldflam. "Our future plans include a vegetable garden on the premises, an herb garden in the outdoor dining courtyard, farm-to-table menu items and catering services for tenants."

The café and seating space were designed by Anne Bavier of Bavier Design. The service area features Corian countertops, wood accents, designer lighting, a large mounted chalkboard menu and a central salad bar with a suspended glass sneeze guard. The new café is part of an ongoing building renovation that includes lobby enhancements, incorporation of wood elements into the building exterior and landscape design.

"Our goal is to maintain the property as one of the premier and most desirable homes for businesses in Westchester," said Alexander Leventhal, managing partner of Faros Properties. "We believe in showing our appreciation for our tenants by providing exceptional amenities that match the quality of this Class A office building, which currently is 95% occupied."

The public is warmly invited to join International Corporate Center businesses and their guests for a Kitchen 555 dining experience. Breakfast is served from 7:00am to 10:00am, and lunch from 11:00am to 2:00pm. Hours of operation will expand in the near future.