

New head Chef & Dining Services team heats up the kitchen at the Laurels of New London

New London, OH, September, 2018—The Laurels of New London is excited to embrace Chef Sue & her dining services team in their delivery of scratch-cooking methods and flexible meal options for guests and their families.



Chef Sue & her team, share the same vision of embracing scratch-cooking methods and flexible meal options to ensure that the guests at the Laurels of New London not only enjoy a restaurant style service, but a choice of foods with the taste that reminds them of that of a home cooked meal, while improving the health & overall quality of life for their guests and families alike.

The dining team is heating up the kitchen with 4 homemade soups per week, freshly prepared salads made to order, Kathy's homemade fruit cobbler "that is to die for" said, Chef Sue, and an "anytime" menu of made to order choices that include items such as; a chicken sandwich, burgers, grilled cheese, cottage cheese with fruit, green beans, mash potatoes, & ice cream to name a few.

At the Laurels of New London, guests, families, staff and community event participants will be pleased with more menu options, greater accessibility, along with open and honest dialog to continue the delivery of the ultimate dining experience into the future. While food is the centerpiece, rolling out these enhancements strengthens and embraces "The Laurel Way" and the overall family feel the Laurels strives for on a daily basis. With the desire for guests to return to the Laurels, whether it be to dine with a family member or friend admitted to the facility, or to meet their own long-term or short-term skilled needs within the facility, these relationships must be nurtured.

The Laurels dining staff along with all other staff, are excited to offer the "Ultimate dining experience" at their New London facility located at 204 W. Main St. New London, Ohio.

