

Sea Coast chooses FitzVogt for historic Maine properties

Sea Coast Management Company has chosen FitzVogt to provide food service at three coastal Maine properties: Ocean View at Falmouth and The Highlands of Topsham, both continuing care retirement communities; and The Highland Green, an adult resort community and golf club in Topsham, Maine.

“We’re excited to be partnering with Sea Coast, a long-established company that is well-known in the communities it serves,” said John DiPietro, Vice President of Operations for FitzVogt. “We’re also happy to be expanding into an area of Maine that’s new for us, as well as growing our market share among continuing care retirement communities.”

FitzVogt has hired Craig Lentz as general manager for the three new accounts, under the supervision of Steve Mello, district manager and Bob Love, regional director.

At Ocean View, along with providing regular meals to independent, assisted living, and Alzheimer’s residents, FitzVogt will operate the Gazebo Grill, serving breakfast and lunch in a casual atmosphere. FitzVogt will also provide an optional fine-dining experience for residents at Whipple Farm, a pre-Revolutionary War saltbox on the campus that has been restored as a restaurant and event facility for residents and the local community.

FitzVogt will provide similar service at The Highlands of Topsham, including the opening of a Gazebo Grill and renovations to the Nathan Frost House, featuring fine dining for residents and guests. “The historic homes at Ocean View and The Highlands are unique for continuing care retirement communities,” said DiPietro. “Our plan is to renovate them while maintaining the historic integrity of these beautiful buildings.”

Future plans at The Highland Green include a renovation of the clubhouse for golfing events, catering, and home delivery of meals to residents of homes on the property.

FitzVogt has been providing food service to senior residences, schools, corporations, and other clients throughout the Northeast and mid-Atlantic for over 30 years. It is committed to “real food for real people”--nutritious food, customized services, and sustainable practices, including support for local agriculture. For more information about FitzVogt, contact Sara Cannell at 603-644-0117.