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**Unidine Corporation, a Newton-Based Foodservice Management Company, Taps Paul W. Booras to serve as Culinary Director**

**Newton, Mass.; December 27, 2007...** Unidine Corporation, a leader in the food and dining management services industry, has hired Paul W. Booras as its Culinary Services Director. In this role, Booras will develop all culinary systems, recipes, and menus for the Unidine brand, as well as innovative new products and programs for the company's corporate, hospital and senior services clients.

"Paul has built an extraordinary career as a chef, restaurateur, and consultant. He is a true innovator with a passion for food and the business and leadership skills needed to bring his ideas and concepts to life. We feel extremely fortunate that Paul has chosen Unidine for the next phase of his career," says Unidine President and Founder Richard B. Schenkel.

Prior to joining Unidine, Booras has worked with some of the world's most acclaimed chefs including Todd English, and has owned and operated an impressive portfolio of award-winning Zagat-rated multi-concept restaurants in the Boston area including The Salt Box, Olio, Sweet Basil, and Fava. He has also provided consulting services to a host of upscale eateries including Strega, Tryst, Sintra and Vello's as Founder and President of Booras Restaurant Inc. Most recently, Booras served as Director of Emerging Brands at Legal Seafoods, Inc., and was the driving creative force behind its LTK bar and kitchen concept. At LTK, Booras enhanced his guests' dining experience by introducing hand-held ordering devices at every table. LTK was the first restaurant in the nation to use this type of technology.

Adds Paul: "I am excited to join a dynamic company that is committed to culinary excellence and hospitality. I look forward to developing and implementing a host of new initiatives."

Paul is a 1990 graduate of Newbury College. He lives in central Massachusetts.

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*An innovator in the food service industry, Unidine is a food and dining management services specialist with expertise in three key industries: hospitals, senior services, and business dining. The company's seasoned professionals bring unparalleled management and culinary expertise to the table to deliver a customized, quality dining experience that meets the unique needs of each of its clients, while maximizing operational and cost efficiencies. The privately held company is headquartered in Newton, MA. and has 1,000 team members at nearly 70 locations throughout the Northeast and mid-Atlantic. The Unidine family includes City Fresh Foods, a nationally recognized, minority-owned foodservice company headquartered in Boston's inner city, as well as its wholly owned subsidiary, Celebrations Gourmet Catering, LLC, a renowned corporate and social catering company in Greater Boston. To learn more about Unidine call 1-877-UNIDINE or visit [www.unidine.com](http://www.unidine.com).*