



A Delicious, Healthy Dining Experience

At Rosemark, we take pride in creating restaurant-quality meals that are healthy, nutritionally dense and just plain delicious. Our culinary team has worked within and outside of retirement living communities, so they bring the best recipes and variety to Rosemark dining rooms.

Creativity in the Kitchen

We serve different entrees every day, in addition to our expansive all-day menu. Our chefs love experimenting with new, delicious ways to delight our residents in the dining room. In fact, our culinary team has already experimented with making berry jams, and has plans to blend unique teas and spice mixes.



Locally Sourced

Almost everything is homemade – from desserts to sauces, ketchup to salad dressings. This makes for more nutritionally dense, healthier options.

Our garden-to-table philosophy leans on local, organic and fresh ingredients, so there's very little freezing or preservatives. Our breads, coffees and teas are all locally sourced and organic. The Rosemark vegetable and herb gardens will eventually supplement our menus.

Responsive to Residents

Residents are just as likely to see our executive chef out in the dining room after a meal as cleaning up in the kitchen. Our resident-driven menu depends on feedback. Our culinary experts regularly encourage residents to share their opinions of our menu and their favorite dishes.

Integral to the Rosemark Team

Everyone – from our pastry chef to our servers – is trained to understand the unique needs of older adults and those with dementia/Alzheimer's. We embrace individuality and are committed to helping residents on their journeys.

Our culinary team is directly employed by Rosemark, instead of an independent contracting company. They truly get to know our residents because they are not moved among various communities. They also answer directly to our on-site leaders, streamlining decision making and accountability.

