Superlative Culinary Specialties from Creative Chef

Located at Long Branch of New Jersey, United States, **Al Mare** is a restaurant of distinction where you will enjoy outstanding food and be pampered in a warm, elegant ambiance.

Al Mare offers a very appealing menu with something to satisfy everyone's individual taste. They are dedicated to excellence and they pay attention to detail from the scrumptious appetizers, delectable entrees to the luscious, homemade desserts. Every dish exemplifies the chef's creativity, and skill.

Glenn Saidarini, the executive chef, began his career when he was only 15 years old at The Channel Club, then the Haulout, and finally culinary school. He was employed at the Peninsula Hotel in Manhattan and spent eight years with Kessler Catering which he says was his biggest influence in the culinary field. His forte is creative presentation and simple elegance. Among his favorite dishes are New Zealand Rack of Lamb, Seafood, especially salmon with an Asian flair.

Customers are also attracted by the luxurious and striking ambiance. The comfortable lounge area is separated by a unique wall that is highlighted with several lights suspended in rectangular openings, clothed tables are surrounded with artistic wooden back, designed upholstered chairs, an entire wall of soft sheered curtains, coordinating carpet, and a wall in the posterior of the dining room with comfortable leather booths.

The owner chose **Seito® Food & Beverage Management System** for the restaurant. From ordering, kitchen printing, billing to reporting and sales analysis functions are all supported by Seito®. Scott Addessi, the General Manager of Al Mare said, "The system enhances our restaurant's operation. User friendly system design allows us to use the system smoothly With kitchen printers, the orders were quickly sent to the Chef with clear description. Overall operation efficiency is improved. Moreover, the back end reporting function provides us a very useful tools to analyze our business. Then we may further improve our business accordingly."