41 WORCESTER SQUARE BOSTON, MA PRESENTATION FEBRUARY 5, 2019

Good evening. Thank you very much to the members of the South End Landmark District Commission for the opportunity to make this presentation. The purpose of this presentation is to secure approval from the Commission to install kitchen hood ventilation and fire suppression system.

This property used to have the exhaust hood and ventilation system when it was used as Harrison Deli but subsequent tenant removed the exhaust since he operated on this space as Subway Restaurant.

PROPOSAL

1. A 12 foot hood with make up air system all stainless steel.

All work and material shall meet and comply with the building, fire and mechanical code of the City of Boston.

- 2. Exhaust air duct #16 gauge stainless steel, welded liquid tight and painted black all the way to the roof.
- 3. Control sequence
 - a. Fire suppression system activation
 - b. Exhaust fan running
 - c. Makeup air fan closed
 - d. Gas valve shut off
 - $e.\ Building fire \ alarm\ activated$
 - f. System discharge
- 4. Cooking equipment under the hood

2 rotisserie shawarma machines

Stove/range

Flat Grill

Fryer

5. Exhaust duct will be securely fasted to the existing wall.

Our menu cuisine

Breakfast - lunch - dinner

Consists of Mediterranean cuisine and some old American favorites sandwiches and Panini's.

Breakfast

Bagel and cream cheese

Egg and cheese sandwiches (bagels, English muffin or toast)

Buttermilk pancakes

French toast

Omelet

Frittata

Lunch

Hummus

Tabouli

Grape leaves

Falafel

Shawarma (chicken, lamb, beef)

Kabobs - chicken lamb and beef

Sandwiches – Ruben, Spicy grilled chicken, Grilled Chicken

Wraps

Panini - Caruso, Caprese, Primavera, Melanzana

Salads

Supper

Salads

Add chicken, lamb or beef

Hummus

Tabouli

Grape Leaves

Kebob plates with rice and salad

Wraps

Panini's