

Skyline Tenant Newsletter

June 2015



A Bittersweet Day!

It is with great excitement and sadness that we say farewell to our well admired Maintenance Engineer Adam Organ. Being the irreplaceable team member we have come to count on, he has been offered an opportunity that he cannot refuse. His last day with Holladay will be June 12th, so before then, make sure and join with us in showing our gratitude and respect for everything he has done for all of us!

Looking to Expand?

Is your office busting at the seams. Looking into expanding? We are always looking for new partners and new opportunities and would love to speak with you. Please contact us at one of the numbers listed on the second page or at 615- 312-0280 to discuss possible options.

Sharing / Promoting

Do you have news you'd like to share or services you'd like to promote within the building? Please use us as your means to do so. We would be happy to attach a flyer to our newsletter or include the information in it. Please email, fax or drop by with the information by the 20th of each month for publication in the next newsletter.

June Movies in the Park!

<http://nashvillescene.com/>



DATE: Every Thursday night in June!

TIME: Games start 5 PM Movies start at Sundown.

LOCATION: Elmington Park, Nashville

Vendors that are attending: Ben & Jerry's, Lucky Bamboo, Retro Sno, Moosehead Kettlecorn, Confeastador Food Truck, Bacon Nation Food Truck, The Grilled Cheeserie, Music City Pie, Pizza Perfect, Party Fowl and Burger Republic.



**2014-2015
Kingsley Survey
Tenant
Satisfaction
Award Winner!**

The results are in, and the verdict? Our portfolio is one of the three most highly satisfied portfolios in all of HCP! We received the above award for Highest Score and that is mostly in part to our focus everyday; You. We want to thank you for your wonderful tenancy and cooperation in filling out this and every year's surveys. Please do not hesitate to let us know of any way we can improve serving you and possibly repeat this amazing achievement.



Holladay Properties CALL CENTER



When you have Maintenance,
Janitorial, or Security issues, please
notify the

Holladay Properties
Call Center @
1-888-774-2446
Or
www.HolladayMob.com

They will dispatch the request to the
appropriate department. The Call
Center is available 24 hours a day.
Please notify the **Call Center** if you see
anything in your office suite or the
common areas that require attention.

- 6 D Day, WWII.
- 14 Flag Day.
- 18 Ramadan begins.
- 21 Father's Day - third Sunday.
- 21 Summer Solstice (Longest day in 2015)

Property Management Team at Skyline

Amanda Harrison, CPM

Property Manager
615-294-5186



Brandon Drake

Asst. Property Manager

bdrake@holladayprop.com

615-878-3248

Maintenance

Adam Organ

1-888-774-2446



Father's Day is June 21st. Make sure
you call or visit your dad and show him
how much he means to you!

Seared Steak & Chard Salad

Ingredients

- 1 bunch Swiss chard, stems removed, leaves thinly sliced
- 4 tablespoons extra-virgin olive oil
- 2 cups large crusty bread cubes
- Kosher salt and freshly ground pepper
- 1 clove garlic, smashed
- 1 cup grape tomatoes, halved
- Juice of 1 lemon
- 1 1/2 pounds boneless beef sirloin steak
- 1 teaspoon dried mint
- 1/2 cup crumbled feta cheese



Put the chard in a bowl. Heat a large skillet over medium-high heat. Add 1 tablespoon olive oil and the bread cubes and season with salt and pepper. Cook, tossing, until toasted, 4 to 5 minutes. Add to the chard. Add the garlic and 2 tablespoons olive oil and cook until the garlic is golden, about 45 seconds. Add the tomatoes and warm slightly, then whisk in the lemon juice and season with salt and pepper. Pour the warm dressing over the chard, toss and set aside to wilt.

Wipe out the skillet and place over high heat. Sprinkle the steak on both sides with the mint, and salt and pepper to taste. Add the remaining 1 tablespoon olive oil to the skillet. Sear the steak until browned on the bottom, about 5 minutes. Turn and cook until browned on the other side, 3 to 4 more minutes for medium-rare. Transfer to a cutting board and let rest 5 minutes.

Add the feta to the chard salad and toss. Thinly slice the steak and serve with the chard salad.

DON'T FORGET ABOUT THE NEW WEBSITE

It is your tenant handbook at your fingertips. It contains a directory of doctors/practices, tenant forms, a link to the online work order system, important numbers and much more.

www.skylinemedicalplaza.medicaloffice.info