

4-22-2015

21st Annual Western New York Ambassador Awards

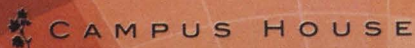
Buffalo State College Hospitality and Tourism Department

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**BUFFALO STATE COLLEGE
HOSPITALITY AND TOURISM DEPARTMENT**

**21ST ANNUAL
WESTERN
NEW YORK
AMBASSADOR
AWARDS**

WEDNESDAY, APRIL 22, 2015



2015 RECIPIENTS

PETER CIMINO AND CHRIS DORSANEO
Lloyd Taco Trucks

CHRISTA GLENNIE SEYCHEW
Buffalo Spree Publishing

TIM HERZOG
Flying Bison Brewing Company

PAST RECIPIENTS

2014 Recipients

Mark Mistriner
NCCC Culinary Institute

Sue McCartney
Small Business Development Center Buffalo State College

Sue Sims
Campus House Buffalo State College

2013 Recipients

Jay Dellavecchia, General Manager
Hyatt Regency Buffalo

The Startler Foundation
Board of Trustees

2012 Recipients

Edward J. Healy,
Vice President of Marketing Visit Buffalo Niagara

Krista Van Wagner, Owner
Curly's Grill & Banquet Center

Daniel P. Garvey,
Director of Food & Beverage The Roycroft Inn

2011 Recipients

James M. Bedard III
President, Buffalo Hotel Supply Co.

Frances Siu Lan Tyau, M.A.
Associate Professor, Buffalo State College

Bob Syracuse, President
Pizza Plant Italian Pub

2010 Recipients

Pano Georgiadis, Owner/Operator
Panos Restaurant

Tom Tower, Owner/Operator
Tom Tower's Farm Market

Cheryl Zanghi, Director of Services
Buffalo Niagara Convention and Visitors Bureau

2009 Recipients

Culinary Team
Wegmans Amherst Street Store

Mr. Ted Pietrzak, Director
Burchfield Penney Art Center

Tom Lombardo, Proprietor/Owner
Ristorante Lombardo

2008 Recipients

Ms. Renee Di Flavio, Vice President,
Education and Employment, Director,
Statler Center for Careers in Hospitality

Mr. Donald Warfe,
Restaurateur and Entrepreneur

Mr. Patrick W. Welch, Director
Veterans Services, Erie County, New York

2007 Recipients

Mr. Timothy Minahan, CCM, GM
Country Club of Buffalo

Mr. Geno and Ms. Diana Principe,
Proprietors, The Mansion on Delaware

Mr. James Weimer, Principal
Buffalo Public Schools
Emerson High School

2006 Recipients

Mr. John Connors, Vice President
AAA Western and Central New York

Mr. Kevin Cottrell, Owner & Operator
Motherland Connexions

Mr. Howard Zemsky, President
Taurus Partners LLC

2005 Recipients

Mary Lou Rath
New York State Senator

2004 Recipients

Paul A. Tokasz
New York State Assemblyman

Burt Notarius, Owner
Premier Group

2003 Recipients

Mark F. Halter, President
Kissing Bridge Corporation

David P. Hart, President & CEO
Hart Hotels, Inc.

David P. Lacki, CTP, CTI,
Director of Tourism, Visitor Development
Greater Buffalo Convention & Visitors Bureau

2002 Recipients

Dennis DiPaolo, Owner/Operator
Ilio DiPaolo's Restaurant

Mel Florczak, Past Director
Buffalo Convention Center

Raul Sartini, Retired Club Manager
Brookfield Country Club

2001 Recipients

Daniel R. Franklin, General Manager
The Buffalo Club

Irwin Pastor, President
Pepsi-Cola Buffalo Bottling Corp.

Stan Rydelek, President
Niagara Falls Convention & Visitors Bureau

2000 Recipients

Marguerite (Dispenza) Hambleton
President, CEO
AAA Central and Western New York

Jeremy M. Jacobs, Jr.
Executive Vice President
Delaware North Companies

Janet Overdorf, Interim Director
Southtowns Nutritional Services
Department, Mercy/OLV Hospital

2015 Ambassador Awards Menu

Paired Wines

Passed Hors d'oeuvres

Duck Flying Carpets

Vegetable Ragout

Ceviche Shooters

paired with *Casa de Mars Blanc de Blanc Cava NV*

Shabu Shabu Station

Thinly Sliced Rib Eye of Beef

Lamb "lollipops"

House-made accompaniments

paired with *Peregrine Pinot Noir 2011*

Farm Fresh "Wrap and Roll" Station

Spring Rolls

House dipping sauces

paired with *Verdad Rose 2014*

Seafood Bar

House Cured

House Smoked Seafood

Raw Bar

paired with *Mura Salvatore Pier Franco Vermentino d. Gallurai 2013*

Cheese and Fruit Display

Assorted Flatbread

paired with *Stuhlmuller Chardonnay 2013*

Dessert Station

House-made ice cream and sorbets

paired with port