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The 13th Annual Buffalo Niagara Hospitality Ambassador Awards and Wine Dinner

Buffalo State College Hospitality and Tourism Department

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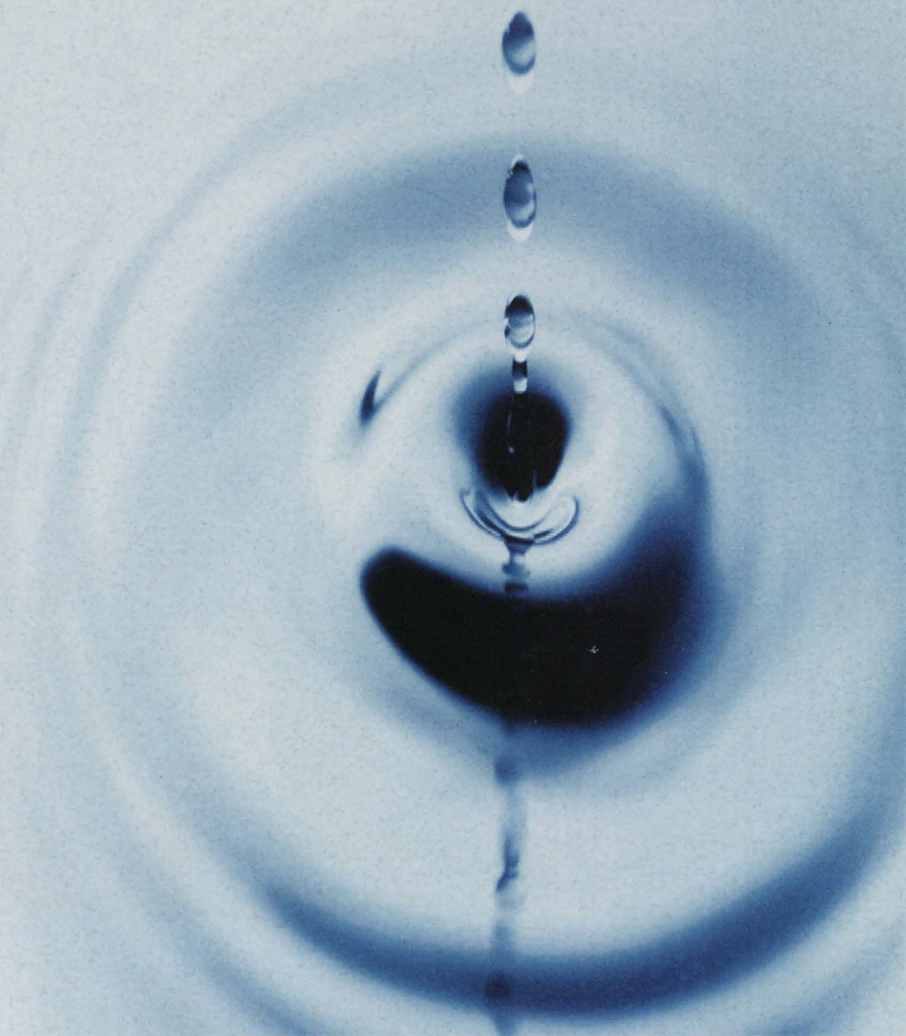
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**The 13th Annual Buffalo Niagara Hospitality
Ambassador Awards and Wine Dinner**

Presented by
Buffalo State College Hospitality and Tourism Department

Tuesday, April 24th, 2007



Wine Dinner at Campus House

Event Program

6:00pm Burchfield-Penney Art Center

Welcome and Chair's Remarks

Dr. Kevin Mulcahy, Chair

Hospitality and Tourism Department

Student Awards

Dr. Kevin Mulcahy, Chair

Hospitality and Tourism Department

Keynote Address

Mr. Richard Geiger, President and CEO

Buffalo Niagara Convention and Visitors Bureau

Award Recipients

Mr. James Weimer, Principal

Buffalo Public Schools Emerson High School

Geno and Diana Principe, Proprietors

The Mansion on Delaware

Mr. Timothy Minahan, CCM, General Manager

Country Club of Buffalo

Student Reflections

Tasha Smith

Matthew Just

Closing Remarks

Dr. Gary Jones, Dean

School of the Professions

Stations

Hand Passed Hors d' oeuvres

Deviled Quail Eggs

Asparagus Wrapped in Prosciutto

Antipasti and Paté Station

Grilled Vegetables, Mortadella, Soppressata, Cappicola, Olivine Mozzarella, Piave', Chevre, Gorgonzola, Smoked Salmon Paté, Duck Paté

Seafood Station and Raw Bar

Shrimp Cocktail, Lobster, Sushi, Oysters on the Half Shell, Clam Shooters and Crab Claws

Pasta Station

Wild Mushroom Raviolis

With sage boursin cream and sundried tomatoes

Fish Station

Spice Rubbed Escolar

Carving Station

Rack of Lamb

Venison Loin

Dessert Station

Chocolate Covered Strawberries, Assorted Mini Cheesecakes and Tarts, Biscotti, Mini Crème Brulée, Chocolate Mousse

Wine Menu

Iron Horse Brut Rose Sparking Wine

Sonoma, California

Marchesi Di Frescobaldi Nipozzano Chianti Rufina, Riserva *Tuscany, Italy*

Domaine Ehrhart Riesling Grand Cru Hengst, *Alsace, France*

Kim Crawford Un-Oaked Chardonnay

Marlborough, New Zealand

Mar De Frades Albarino

Rias Biexas, Spain

Willamette Valley Vineyards Pinot Noir Estate Bottle *Willamette Valley, Oregon*

Fetzer Gewurtztraminer

California

Beringer Alluvium Red

Napa, California

St. Henri Shiraz, Penfold's

South Australia

Schmitt Sohn Berenauslesse Riesling

Mosel-Saar-Ruwer Germany

Port, Cognac, Brandy and Aperitifs

Hospitality Administration Graduates

December 2006, May 2007, August 2007

Rachel Andolina	Jeffrey Miller
Amber Bigham	Marissa Mingus
Vanessa Caldarella	Jennifer Moreland
Krystle Callari	Timothy MtPleasant
Andrea Collier	Nicole Murray
Dylan Collopy	Caitlin Orrange
Krista Constantino	Justin Ostrander
Cristina Cosme	Christie Peterson
Adam Faulds	Allison Riffel
Pierre Galante	Jennifer Robertson
Leo Golyadkin	Hermela Salhu
Sandra Guzman	Jessica Schnitzer
Roni Hellerer-Maier	Tasha Smith
Cindy Hilyard	Angela Taibi
Bradley Hirsch	Julissa Taveras
Amanda Ignatowski	Venessa Thompson
Ryo Ikeda	Jennifer Turner
Shamika Jiles	Jessica Uhrinek
Taylor Johnson	Marcus Wallace
Jason Laufer	Ellen Wise
Katie Maute	Gina Wojcik
Justin Menzel	

Buffalo Niagara Hospitality Ambassador Award Recipients

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 Recipient

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

1999 Recipients

Richard S. Geiger, President/CEO
Buffalo Convention & Visitors Bureau

Robert E. Rich, Jr., President
Rich Products Corporation

Donald P. Spasiano, Chairman
Department of FoodService
Administration/Restaurant Management, ECC

1998 Recipients

Frank Gennuso, V.P. Equipment & Design
BHS Design Group, Buffalo Hotel Supply

Jean McDonnell Covelli, President
The Travel Team, Inc.

Linda Mocny, Food Service Director
Mount St. Mary's

1997 Recipients

Robert Blanchard, Chair
Hospitality Department - Johnson & Wales University

Ilio DiPaolo Family
Ilio DiPaolo Restaurant and Ringside Lounge

Russell Salvatore, Owner
Salvatore's Italian Gardens

1996 Recipients

Mark La Martina, President
US Food Service

Rudi Rainer, General Manager
Radisson Hotels

Mark Wright, Chief Executive Chef
Transit Valley Country Club

1995 Recipients

James Bedard, President
Buffalo Hotel Supply Co., Inc.

Louis Billitier, Owner
Chef's Restaurant

James Geiger, President
Four Seasons/Country Kitchens

Sponsored by the Hospitality and Tourism Department at Buffalo State College