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**SENECA NIAGARA CASINO & HOTEL TO HOST PRESTIGIOUS DINNER EVENT**  
*James Beard Foundation recognizes excellence in American cuisine*

NIAGARA FALLS, NEW YORK – One of the most important names in culinary excellence is coming to one of the most famous address in the world.

Tomorrow evening, Seneca Niagara Casino & Hotel will host a dinner for the James Beard Foundation. The Niagara Falls resort was recommended for the event by a regional representative for the Foundation.

"Seneca Niagara Casino & Hotel is honored by our selection to host this coveted event," said Brian Hansberry, President & CEO, Seneca Gaming Corporation. "Hosting a dinner for the James Beard Foundation is a testament to the tremendous skill of our culinary team and tomorrow's event will allow them to showcase their talent on a grand stage."

The name James Beard is synonymous with American food. A late cooking teacher, author and food consultant, Beard is widely considered the father of American cuisine and was hailed as "The Dean of American Cookery."

Every day, some of the most talented and successful chefs from across the country and around the world prepare meals in the kitchen of the historic James Beard House in New York's Greenwich Village. For culinary professionals, receiving an invitation to prepare a meal at the Beard House is akin to asking a musician to perform at Carnegie Hall.

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## **SNC/JAMES BEARD**

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However, it is extremely rare that such occasions are taken out of the house.

“This is a true honor and a culinary dream,” said Norman Nichols II, Certified Executive Chef at Seneca Niagara Casino & Hotel. “We have worked extremely hard to create world-class dining destinations here at Seneca Niagara that not only present our guests with the finest experience possible, but also live up to the legacy of culinary excellence and integrity which James Beard left behind.”

To develop and prepare a special menu for the invitation-only event, Nichols brought together the finest chefs from the culinary teams at both Seneca Niagara Casino & Hotel and Seneca Allegany Casino & Hotel. The team, which includes chefs Gary McHale, Jason Chmiel, Brian Mahoney, Rick Yager, Deanna Boynton and Mike Larson, has been busily preparing for the James Beard dinner since February, collaborating on everything from menu selections to décor and training for the service staff.

“Every aspect of the evening will be soigné,” Nichols added. “Seneca Gaming Corporation and the Seneca Nation do everything in a world-class manner and we want the James Beard Foundation and our invited guests to experience that firsthand.”

Formed in 1986, a year after Beard’s death, the James Beard Foundation is dedicated to celebrating, preserving and nurturing America’s culinary heritage and diversity in order to elevate the appreciation of our country’s culinary excellence. Each year, the Foundation presents the James Beard Foundation Awards, the country’s most coveted culinary award.

Deemed “the Oscars of the food world,” the awards are judged by a panel of over 600 culinary professionals from across the United States.

Opened on December 30, 2005, Seneca Niagara Casino & Hotel offers patrons 147,000 square feet of gaming to enjoy. The accompanying 26-story hotel features 604 luxury rooms, six restaurants, a full-service spa and salon, indoor swimming pool and is one of only two Western New York hotels to earn a Four Diamond rating from AAA. More than 7 million people visited the resort last year. For more information, visit [www.TheSenecaCasinos.com](http://www.TheSenecaCasinos.com).