

Meetings

UB sets open house for entrepreneurs

The University at Buffalo's Center for Entrepreneurial Leadership is hosting an informal open house and information session Tuesday, March 20 for the 2007-08 CEL core program. The program is a 10-month certificate course designed to help business owners and leaders overcome business challenges, create new opportunities and develop valuable networking relationships. Interested parties can stop in between 9 a.m. and 2 p.m. and meet the executive director of the program, as well as CEL alumni. The event will take place at the Jacobs Executive Development Center at 672 Delaware Ave., Buffalo. Call 885-5715 or e-mail mgt-cel@buffalo.edu.

Management development program offered

The Canisius College Center for Professional Development will offer a management development program slated for 8:45 to 11:45 a.m. every Friday from March 9 through May 11 at the Center at Amherst, located at 300 Corporate Parkway. The program is designed for managers, assistant managers and supervisors with management potential who wish to learn tools and techniques to maximize personal and company performance. Weekly guest speakers will supplement the lectures and share their management expertise in highly interactive presentations based upon the skill being taught that week. For more information, call 888-2790.

BPW hosts March 22 Chinese auction

The Clarence Heritage of Business and Professional Women's annual Chinese auction will take place from 6 to 7 p.m. Thursday, March 22 at the Brookfield Country Club, 5120 Shimerville Road in Clarence. The cost to attend the event is \$30, which includes tickets and the dinner. For more information on the auction or for reservations, call 505-1530.

Cheers 'to your health' at Prosit Restaurant celebrates family

by **JESSICA L. FINCH**
Associate Editor

Opening a restaurant on Main Street in Williamsville was a true homecoming for Janice Schlau.

A native of the village, she spent many years studying and cooking in fine restaurants in Lake Placid before opening Prosit at 5428 Main St., in December.

"Owning a restaurant was a longtime goal of mine ... I looked in Lake Placid but I couldn't find the right place," she said.

Home for a visit, Schlau was driving on Main Street when she saw a "For Rent" sign in a building located next to Capello Salon and Day Spa.

Within a year she had successfully remodeled the 1912 building, which was a former house, into a dining experience she had until then only imagined.

Prosit is a combination of authentic, old-world German and Polish food. Antiques, from flatware to glasses to tapestries, are also central to the experience, adorning walls, tables and floors.

"Family and friends have been coming in since I opened. And Sally, who used to live here when it was a house, had dinner," she said.

Her husband, Paul, is of German descent, and Schlau's family is Polish. She used their heritages as inspiration to create many of her signature dishes, including

Frau SchlauBraten — a tender beef dish in an old-world gravy.

Schlau's sisters, Nancy Zee and Claudia Preve, work at the restaurant, and her parents, Eugene and Eleonore Zdybowicz, have helped Schlau further her ambitions.

"It's all about families coming together," she said.

Even the name of the restaurant has a strong family connection. Paul's mother had an antique barrel front with "prosit" written on it, which means "to your health" in German. Schlau said she remembers enjoying many meals with her mother-in-law, who would always toast "prosit!"

Many of the customers stopped in after passing by the restaurant and were intrigued. She also meets with many patrons who noticed the restaurant while attending an appointment at the day spa next door.

"It's like Rodeo Drive here ... everyone walks by," she said. "It's a busy area. Everyone seems to know everyone."

While working in Lake Placid, Schlau was a pastry chef at Mirror Lake Inn. She also worked at Aki Sushi Restaurant, where she learned the techniques for Japanese-inspired dishes.

Prior to moving to the Adirondacks, she also owned a pastry shop in Wyoming County. Schlau's family has a long tradition of bakers, including her father and grandfather, who owned



Prosit restaurant at 5428 Main St. in the Village of Williamsville features traditional German and Polish dishes.

a bakery at the Broadway Market.

Reservations for Prosit are highly recommended, Schlau said. Call 633-8975. Dinners are served from 5 to 10 p.m. Wednes-

day through Saturday. Seating is available both upstairs and downstairs.

At the top of the stairs Schlau features the barrel where she got the idea for the name, Prosit.

Brick Oven Bistro takes a fresh approach to pizza, pasta

by **KIMBERLY M. KARCHER**
Clarence Editor

Restaurateurs Vincent Carriere and Paul Webb are looking to give your taste buds a new experience when it comes to dining on such foods as pizza and pasta.

The partners will celebrate the grand opening of the Brick Oven Bistro from 4 to 7 p.m. today at their Eastern Hills Mall location between Sears and The Bon Ton, 4545 Transit Road.

"We're really looking forward to getting the word out about Brick Oven Bistro," said Webb. "It's a rigorous business, but it's been enjoyable so far."

During this evening's celebration, customers can enjoy free beverages and sample items from the restaurant's menu.

"We'll be offering drink and wine tasting as well as a number of food items right from our menu," Webb said. "We'll be serving the food buffet-style so patrons can sample as often and as much as they want during the celebration."

It's the pizza at Brick Oven Bistro which will keep customers coming back for more.

"The signature Brick Oven pizza offers a fresh approach to the classic pizza, along with items like salads and dessert pizza," said Carriere.



Vincent Carriere, left, Paul Webb and chef Siyrs Barandeh welcome the community to the grand opening of the Brick Oven Bistro this evening from 4 to 7 p.m. at its Eastern Hills Mall location between Sears and The Bon Ton.

Photo by Joe Eberle
Purchase photos at www.BeeNews.com

"What makes the restaurant different is that the brick oven is out in public view," Webb added. "The oven is unique in the sense that it cooks a thin crust pizza in about two and a half minutes. Customers, especially children, can enjoy watching the pizza go in one end of the oven and come out cooked on the other."

The build-your-own pasta entree gives diners the option to choose from six different types of

pasta, six types of sauces and five types of protein to literally create their own dish, he said.

"The abundance of the antipasto bar will provide a healthy option to round out a well-balanced meal," Carriere said.

Webb noted the layout of the restaurant will give diners a pleasant experience while they are at Brick Oven Bistro.

"There's something for everybody here," Webb said. "Whether

you're looking to have a casual drink with friends, a sit down meal with your family or a large get-together, we can accommodate to our customers' needs"

"The renovated space is warm and inviting with a terra cotta- and yellow ochre-color palette," Carriere said. "The large windows fill the dining room with sun in addition to the warmth that is given off by the brick oven."

The dining room features a 130-seat capacity, a private table that seats 10 and a chef's table that seats six. The bar area accommodates 20 and offers an extensive and affordable wine list and cocktail menu, as well as the ability to snack comfortably, Carriere said.

Brick Oven Bistro has been open since November, and Webb said the community's reception has been excellent so far.

"We've had a number of repeat customers who have nothing but great things to say about the food, staff and atmosphere," Webb said. "And now with the grand opening celebration this evening, we are hoping to continue to expand our customer base and make Brick Oven Bistro a staple in the community."

Brick Oven Bistro opens at 11 a.m. seven days a week. Call 631-1110 to learn more information.