



POST RELEASE

LACKMANN CULINARY SERVICES AT HOFSTRA UNIVERSITY, CELEBRATED GRAND RE-OPENING OF THE DAVID S. MACK HALL UNIVERSITY CLUB

*Foodservice provider Lackmann Culinary Services launched
Grand Opening Celebration to honor and promote the newly renovated University Club.*

New York, 2008 - On January 23rd Lackmann Culinary Services hosted a Grand Opening Event to the public, showcasing the University Club as a gathering space for small and large functions. The event was a success with over 100 attendees enjoying the evening and mingling with other local businesses. Attendees were welcomed with live jazz music and Coconut Leche Mocktails while they preceded to either the main ballroom or one of the downstairs theme rooms.

In the main ballroom, people were pleasantly surprised as this elegant venue was transformed into a fun, retro environment. On the dance floor was a food and drink bar, featuring three innovative drinks paired with decadent food. The most popular food and drink pair was the Black Bourbon-tini made with bourbon, blackberry liqueur, fresh blackberries and mint. The food item paired with this drink was a Pheasant Sausage with baby fig compote.

"I focused my culinary approach to the event, looking at each station as its own identity but keeping with small plates and bold flavors," said Rob McCabe, Regional Executive Chef.

To the left of the food and drink bar was a Fire and Ice Station as three unique ice creams; Lemon Poppy seed, Sundried Cherry with Goat Cheese and Chocolate Chipotle were served on waffle cones made-to-order with an assortment of toppings. The station was glowing from a three-tiered candle lit, vase pyramid with sunken flowers and tropical fish in each.

To the right of the food and drink bar was a Pizza and Wine station. Chianti was introduced with a Tuscan pizza topped with poached pears, Gorgonzola, and prosciutto. Cabernet was paired with a chocolate and strawberry dessert pizza.

The larger of the two downstairs rooms was converted into a Mediterranean Room with low tables, pillows on the floor and music to fit the mood. The menu included a grilled to order kebab station with a selection of dips such as hummus and babagounoush and an assortment of imported fine olives.

The smaller of the two downstairs rooms, was converted into a Cuban Cigar Lounge with comfortable seating, Cuban music playing and the aroma from Roast Pork and Ropa Vieja Panini filling the air. To accompany the sandwiches was a Hearts of Palm Salad and Plantain Chips. Cigars were placed in each of the lounging spaces and many people enjoyed a cigar outside in the courtyard. The courtyard was lit up with illuminated bistro tables, catching attention from any room in the University Club.

As people left the event, they were given a gift bag filled with the new University Club catering brochure, a recipe card from one of the featured drinks of the evening and a small bag of truffles.

"Our goal was to leave a lasting impression as one of Long Island's premiere event venues," said Richard Maha, General Manager.



- WHO:** Party planners and vendors, local businesses looking to network and interested in a conference or meeting venue as well as all potential customers.
- WHAT:** **Grand Opening Event**
- WHERE:** David S. Mack Hall University Club
225 Hofstra University
Hempstead New York 11550
- WHEN:** **January 23rd 2008, from 5:30pm – 8:30pm**
- CONTACT:** For more information, contact Lisa Lahiji at (516) 463 - 6322.

Lackmann Culinary Services, founded in 1966 by Thomas F. Lackmann, is an independent foodservice provider. The \$90 million company of nearly 1,300 team members continues today under the management of the founder's sons, Co-chairmen Andrew and Matthew Lackmann, and an executive team committed to the Lackmann philosophy of high quality creative food and exceptional personal service and performance. The company provides restaurant-quality, customized food services to a roster of clients in the New York metropolitan area, Florida, Pennsylvania, and Rhode Island, including private clubs, educational, corporate institutions, and government agencies.

