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CHEF'S ANNOUNCES NEW "ON THE GO" DINING EXPERIENCE IN AMHERST **CHEF'S "ON THE GO" TO FRANCHISE ACROSS THE UNITED STATES**

AMHERST, NY (ilovechefs.com) **Mary Beth Billittier** and **Louis J. Billittier, Jr.** announced Tuesday June 11th that a ***Chef's "On The Go"*** location will open in September of 2019 in Williamsville Place, Sheridan and International Drive, at a news conference from the site hosted by popular Buffalo Sabres legend **Danny Gare**. The new location compliments the original downtown destination at 291 Seneca Street as "*Home of the World Famous Spaghetti Parm.*"

Lou and Mary Beth also announced that national franchise opportunities for ***Chef's "On The Go"*** are available for those interested in bringing the taste of Western New York's most popular Italian restaurant across the country.

The Billittier family have been working with an impressive team to set the table for the new location and franchise opportunities. That team includes **Richard Gioia**, founder and managing member of Gioia Capital; **Jim Geiger**, associate broker with Maguire Development; **Chris Covelli**, founder in 2014 of the Get Fried franchise group; and **Bryan Wittman**, retired Walt Disney Company executive now principal in the Dry Creek Group for marketing and consulting. Those interested in franchising can go to a new website for information www.chefsfranchising.com

Co-owner **Louis J. Billittier Jr.** commented, "The ***Chef's On The Go*** experience will allow customers to come in, phone in or log in their order from a menu that will feature some of Chef's favorites. You can enjoy your meal inside where we will have 50 to 60 seats, or take it out. If customers call ahead, go online, or use our soon to be released app to order, they can drive in and get their food from our convenient Pick Up Window. People want their food served fast, but with the same quality they have come to expect with our special recipes and dishes, fresh baked bread, sauce, and Spaghetti Parm."

The "***Chef's On The Go***" location will offer ample free parking, with easy access to the Pick Up Window. The hours of operation will be Monday through Saturday 11am until 9pm, closed on Sunday following the Billittier tradition of allowing employees time to spend with their families.

David Sutton is the architect designing the ***Chef's "On The Go"*** interior and building design, which will resemble the popular Seneca Street restaurant. The contractor on the project is **Concept Construction Corporation** of Elma, New York.

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Louis J. Billittier, Jr. invited everyone craving Spaghetti Parm to ***Chef's" On The Go"*** for opening day, when the first 100 customers in line will receive a free order of the popular cheesy pasta dish. Billittier then added that from those first 100 customers, one person will win the grand prize of Spaghetti Parm to enjoy once a day, for LIFE!

Mary Beth Billittier commented that, "Our Dad and Mom (**Louis J.** and **Ann Billittier**) worked very hard to make Chef's Restaurant in Buffalo what it is today. My Father bought the restaurant from the previous owners with a loan from his Father in the 1950's. They also taught us to give back to the community and thank our customers while supporting others. In a few years, Chef's will be celebrating it's 100th anniversary. I know they would be very proud of the new concept."

Continuing that legacy of giving back, the Billittier family announced that a portion of the grand opening proceeds from ***Chef's "On The Go"*** will help support a new Bocce Court for Amherst Youth and Recreation at Bassett Park in the Town of Amherst. Amherst Town Supervisor **Brian Kulpa** thanked the family for their generous donation while also welcoming them to Williamsville Place. Kulpa noted that Amherst will be ready for the heavy traffic expected when the "On The Go" site opens with the Pick Up Window.

CEO of the Amherst Chamber of Commerce **A.J. Baynes** stated that he is excited to have the popular brand of Chef's join the other respected brands and businesses in the Amherst community. Baynes is also part of a successful family business.

The Billittier family thanked Jeff Levy and Jamie Constantine from **DLC Development**, the owners and operators of Williamsville Place, for their support in securing the site for ***Chef's "On The Go,"*** and look forward to meeting their new neighbors.

"Chef's On The Go" will offer the same recipe for Spaghetti Parm that the downtown location offers. The dish was created by the late **Louis J. Billittier** with former WKBW television personality **Dave Thomas** close to sixty years ago. In a 2018 Buffalo News article, food writer **Andrew Z. Galarneau** wrote that, "...Together they worked out the format: **spaghetti** with a gloss of **Chef's** tomato sauce, butter, and wall-to-wall mozzarella!" The dish is broiled to perfection and can be served with a meatball, sausage, or both along with Chef's World Famous Sauce on the side.

Chef's Restaurant of Buffalo, and Chef's "On The Go" is the Home of the World Famous Spaghetti Parm, with a new location scheduled to open in Williamsville Place in the Fall of 2019, offering a fast convenient way to order and pick up menu items from Western New York's most popular Italian Restaurant. Franchise opportunities are now available.

Chef's Restaurant of Buffalo is located at 291 Seneca Street (at the corner of Chicago) in downtown Buffalo. For close to 100 years, Chef's has been recognized as Western New York's most popular Italian restaurant. Since the 1950's, generations of the Billittier Family have owned and operated Chef's. Chef's also offers their World Famous Sauce in jars, available in several flavors at supermarkets across WNY. Owners Mary Beth Billittier and Lou Billittier, Jr. have been recognized for their philanthropy, supporting dozens of hometown charities.

Chef's "On The Go" and Chef's Restaurant of Buffalo, NY / 291 Seneca St., Buffalo, NY 14204
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