



David Schutte

Owner - Oliver's/Oliver's catering, Creekview Restaurant, Brightsmith Brewing, and soon to be F&B offerings at The Richardson Hotel.

David Schutte was born and raised in Williamsville and started working in the restaurant and catering business at the age of fifteen. At sixteen, he worked at Shepherd's Pub on Transit Road, where he recalls, a "young chef named Mike Andrzejewski" was starting out. Later, Schutte trained as a chef at the Culinary Institute of America and earned a degree in hotel management and administration from Cornell University. Schutte's career progression in Western New York has led to ownership of two city-based white-tablecloth restaurants and a beloved suburban eatery.

***What is the most rewarding aspect of restaurant ownership?*** The people—the guests who come in and their appreciation for what we do, the staff I work with, the energy and passion they put into their craft, and giving the guest their experience.

***What's your management style?*** Empowering and building up people to do their jobs, rather than putting them down or criticizing. They need to feel supported, to have proper equipment, tools, schedules, and staff.



Michelle Urbanczyk

President & CEO, Explore and More Children's Museum

Michelle is a seasoned leader across a wide array of experiences and disciplines, which most recently include being the President of EPIC – Every Person Influences Children, following a previous role as Director of Development with the Buffalo Society of Natural Sciences.

Michelle has a true passion for finding joy – and purpose – in play. As CEO, she has guided the Museum, along with its growing community, to new heights as we aim to bring laughter and learning to children across our region.

Michelle earned her MBA from SUNY Oswego.