



# Cooking Gluten Free with *Amy*

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## PRESS RELEASE

### Second Annual Gluten Free Buffet at O'Toole's

**Queensbury, New York (March 20, 2014)** – The [Glens Falls and Saratoga Celiac Support Group](#), O'Toole's and Amy Rota-Poulin are teaming up again for the Second Annual Gluten Free Buffet at O'Toole's Restaurant Pub in Queensbury. The buffet will take place at O'Toole's on Tuesday, April 1 at 6pm.

"O'Toole's was the first restaurant in the area to complete the [National Foundation for Celiac Awareness \(NFCA\) Gluten-Free Resource Education and Awareness Training \(GREAT\)](#)" says Amy Rota-Poulin. "A gluten-free diet requires attentive food preparation and handling. O'Toole's is exemplary as their kitchen contains no airborne flour. This program empowers the food industry to provide safe gluten-free options for individuals, businesses, and institutions. I was very happy to work with O'Toole's and assist them in completing the [NFCA GREAT Kitchens Course](#)."



Amy Rota-Poulin (L); Janey Ashworth (C) and, Steve Hawkins, Owner of O'Toole's Restaurant & Pub (R)

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"We've recently added Angry Orchard Cider to our draft lineup, and we feature it every Friday as the draft special. We will proudly feature it on April 1st for the Second Annual Gluten Free Buffet!" says Steve Hawkins owner of O'Toole's. "In addition, we have a few new items on our extensive Gluten-Free menu... including shrimp cocktails, shrimp fajitas and thin crust pizzas...."

We are proud to team up with The Saratoga & Glens Falls Celiac Support Group & Amy Rota-Poulin for this GREAT event! We look forward to seeing you at O'Toole's!"

[Full House at The First Ever Gluten Free Buffet](#)

O'Toole's offers a gluten free designated area within their restaurant's kitchen with a separate fryer and toaster. This helps to ensure that you can safely enjoy your french fries while your burger is served on a toasty Saratoga Gluten Free Goods Roll. And, don't forget, their loaded potato skins are served up hot with gluten free Cabot Sour Cream.

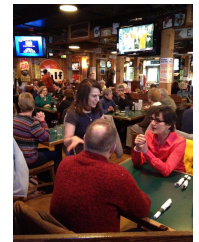
"The buffet will include a scrumptious appetizer, delicious main entrees, including O'Toole's famous gluten free Chicken Parmesan accompanied by gluten free toast points using NFCA GREAT Kitchen Status Saratoga Gluten Free Good's bread" says Rota-Poulin. "It will also include coffee or tea. The cost for the buffet will be \$20.00 per person. This does include tax and gratuity. Gluten Free dessert and alcoholic beverages will be available but for an additional cost. Reserve your place as soon as possible as last years event was sold out!! For reservations please call O'Toole's Restaurant and Pub directly, at (518)-793-3389.



**O'Toole's Outrageously Delicious Loaded Potato Skins**

When you visit O'Toole's please ask your hostess for a [gluten free menu](#) and as always please also inform your waitress that you are dining gluten free. Come and enjoy GREAT gluten free food and lively conversation in a fun atmosphere.

For more information about the Second Annual Gluten Free Buffet, gluten free nutrition, or how your business or institution can become gluten free certified, please contact Amy via her website at [www.glutenfreewithamy.com](http://www.glutenfreewithamy.com).



**Pictures from the highly successful First Ever Gluten Free Buffet. Great Food, Great Friends, Great Memories!!!!**

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**About Amy Rota-Poulin:**

Amy Rota-Poulin is the author of ["Cooking Gluten Free with Amy"](#) which has been endorsed by the [NFCA](#). She is also an affiliate of the National Foundation for Celiac Awareness (NFCA), The Restaurant Liason for The Glens Falls & Saratoga Springs Celiac Support Group, and gluten free expert. Amy's knowledge and experience with food originated and evolved around her husband, Pierre. He was diagnosed with intolerance to gluten, and with extensive research of all food ingredients, learned to cook all of Pierre's favorite dishes gluten-free without sacrificing taste or nutrition. But, her awareness and zest to learn goes beyond Celiac Disease and other aspects of gluten intolerance. Her mission is bringing people together to cook simple, delicious meals to share with family and friends no matter what your food restriction may be. As Amy says, "every day meals become great memories".

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