

# **Berkeley Rep 2017/18 Preferred Caterers**

The following organizations generously support Berkeley Rep via in-kind sponsorship. We hope that you will consider enlisting their exceptional services for your event. It has been our pleasure to feature their food at numerous Berkeley Rep events.

## **Full service catering companies**

### **ACT Catering**

**actcatering.com**

510-654-0148 – Ask for Kristine Seinsch or Lily Yang

ACT Catering is an innovative Catering Company serving the greater Bay Area. We feature the freshest seasonal ingredients of Northern California. The company makes food as exquisite at the Bay Area's finest restaurants; it is matched only by their attentive personal service and expertise. We are pleased to offer the finest cuisine along with excellent service suitable for any event large or small, formal or casual. ACT Catering and Event Production is a full-service catering company, offering all aspects of event planning. Our food is simple, seasonal and spectacular, our service is professional and our settings are exquisite and elegant.

### **Aurora Catering**

**auroracateringbayarea.com**

510-582-9529 – Ask for Dawn Deardorf

We are a local catering company serving fresh seasonal cuisine, using professional and attentive service to make your event a success. We commit to serving you and your guests in a way that reflects our personal ethic of providing an experience you and your guests will always remember. We want everyone to leave your event feeling cared for, catered to, and sated with delicious food. Chef Marty will customize a menu combining your style, taste and budget. From appetizer to dessert, set up to clean up, allow Aurora Catering to handle your event.

### **Hugh Groman Catering**

**hughgromancatering.com**

510 647-5165 – Ask for Hugh Groman

At Hugh Groman Catering, we're dedicated to exceptional food. We use the incredible bounty of the San Francisco Bay Area to create a beautiful, delicious, and vibrant menu for your special event.

Hugh Groman Catering specializes in a delicate fusion of French, Italian, and Spanish cuisine, with influences from around the world. Each item is carefully designed and prepared with taste, texture, balance, and color in mind. Food can be the source of so much pleasure – enchanting the senses and stimulating the palate. Let us pamper your guests with fresh cuisine of the highest quality.

### **Picante**

**picanteberkeley.com**

1328 6th Street (near Gilman)

510 525-3121 – Ask for Diana Ornelas

Picante is an expression of love for Mexico. A celebration of real Mexican cuisine, not of those imposters that are poured out of cans. Love is why we grind corn daily for our tortillas, import

Mexican herbs, spices and chiles and have local artisans craft cheese that replicate the nuances of fresh Mexican cheeses. Love also explains everything from the naturally raised meats we grill, simmer and stew for some of our dishes, to the Mexican folk art we sleuth out for our walls. Now, the traditional food at Picante may not be coming from a grandmother's kitchen somewhere in Mexico. But, judging from the reactions we get, it's pretty close.

### **Robert Meyer's Mangia Nosh Catering**

**mangianosh.com**

4340 Redwood Highway, Suite F-110

San Rafael, CA 94903

415-472-2894 – Ask for Robert Meyer

Since 1987, Robert Meyer's Mangia Nosh has been sought after in Marin County and the Bay Area for both catering and event management. Providing full-service catering, Mangia Nosh is “simply the best” and for good reason. Robert Meyer's Mangia Nosh Catering, provides restaurant caliber cuisine to their guests both at home and in many unique and interesting Bay Area venues.

Guided by the seasons, Mangia Nosh creates a food experience that celebrates the beautiful bounty that each season provides. Custom menus created for your personal needs and events are just a telephone call away. Please call our office, to design your next event

### **Whole Foods Market Catering**

**Shop.wfm.com**

**Whole Foods Market – Gilman St.**

1025 Gilman St.

Berkeley, Ca 94710

(510) 649-1333

**Whole Foods Market – Telegraph Ave**

3000 Telegraph Ave

Berkeley, Ca 94705

(510) 809-8293

Fast, easy, and delicious – spend less time in the kitchen. Our ingredients come straight from local farms with a focus on seasonal offerings. We'll work with you to create the perfect spread for any occasion. Whether you're planning an office party, graduation celebration, or an intimate brunch, we're here to make sure the food is amazing. Place your order online, by phone, or in-store with a Catering Specialist and then pick it up at the store.

## **Other recommended caterers**

### **Brown Sugar Kitchen**

**brownsugarkitchen.com**

510 839-7865

At Brown Sugar Kitchen we cook with locally grown, organic and seasonal ingredients whenever possible. Our menu reflects Tanya Holland's unique interpretation of soul food which is influenced by her family history of entertaining family and friends, formal training at La Varenne Ecole de Cuisine in France and love of food from a wide variety of cultures.

## **Gather Restaurant**

**gatherrestaurant.com**

510 809-0400 – Ask for Jodi Munson

Since 2009, Gather in Berkeley has showcased truly organic, “head to tail” and “root to shoot” food, craft cocktails and local wines that reflect the bounty of Northern California. Located in the David Brower Center, the “greenest” building in the East Bay, Gather was inspired by the social and ecological ethos that businesses can positively impact the community and, by extension, the planet. We believe that the way food is produced before it gets to our restaurant is every bit as important as how it is prepared in the kitchen. That means raised naturally, harvested at the right time, delivered with care, and prepared with love. Our goal is to nourish our community on several levels, in a lively, yet relaxed environment which makes use of recycled and repurposed materials in creative ways.

## **La Mediterranee**

**lamediterraneerestaurant.com**

2936 College Avenue (near Ashby)

510 540-7773 – Ask for Garbis Baghdassarian

Beyond our incredibly inviting dining space, we offer a full roster of delivery and catering services, in addition to offering the option of picking up your order at our restaurant. Parties? Picnics? Meetings? General gatherings? No event is too big or too small for La Mediterranee to handle. Conveniently located on College Avenue in Berkeley (with an additional location in San Francisco), La Mediterranee brings the easier way of Mediterranean life to the Bay Area. And with that way of life comes away with cuisine – from spicy humus and cucumber yogurt dip with pita bread, to chicken shawarma and a myriad of Middle Eastern plates, our expert kitchen staff injects a taste of the Mediterranean into every single authentically prepared dish they make.

## **La Note**

**lanoterestaurant.com**

2377 Shattuck Avenue (near Durant)

510 843-1535 – Ask for Dorothee Mitrani-Bell

This southern French restaurant is known for rustic bistro fare at lunch and dinner, but at breakfast ruffled locals come in droves to relax over inspired egg dishes, toasted brioche with lavender honey and oatmeal raspberry or crème fraîche pancakes accompanied by cafe au lait served in bowls so big it's almost hard to find room for them on the little wooden tables. Charming details—the chunky Provencal pottery, French-country table linens, bowls of jam and brown sugar cubes—make this the next best thing to being in France.

## **Phil's Sliders Catering**

**philssliders.com**

info@philssliders.com

510 845-5060

Phil's Sliders Catering provides decadent sliders and our famous homemade potato tots using fresh, local ingredients and green business practices. Phil's Sliders caters office lunches and happy hours, birthdays, fundraisers and any special event. We delivery hot and fresh, OR we have a mobile unit we can setup outdoors anywhere to feed your crowd!

## **Sweet Adeline Bakeshop**

**sweetadelinebakeshop.com**

3350 Adeline Street (near Alcatraz)

510 985-7381 –Ask for Jennifer Millar

Sweet Adeline is a neighborhood bakeshop. Everything is made here in small batches; this means we run out of some items on some days. We experiment with desserts until we find out what our customers want. Some of our ingredients are organic and local. We buy much of our fruit from farmers who sell at the Berkeley Farmers' Market. Our dairy is Clover. Our chocolate is German, Belgian and Californian. There is a great deal of effort and love put into everything we make. What else is the point of a neighborhood bakeshop? Many of our customers are also our friends. It has been a wonderful day in the neighborhood.