

Berkeley Rep 2018-19 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 Nana Kim

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.

Robert Meyer's Mangia/Nosh Catering

mangianosh.com

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.

Other recommended caterers

Ann's Catering

anns-catering.com

anns-catering@sbcglobal.net

510 649-0869

Ann's Catering has been preparing great food for 16 years now. Our catering team has created an extensive menu of scrumptious fork and finger foods. We've continued to grow over the last few years, but our aim remains simple: to win you as a customer, and have you return to us again and again.

Gather Restaurant

gatherrestaurant.com

2200 Oxford Street (at Allston)

510 809-0400

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.

Lucia's Berkeley

luciasberkeley.com

2016 Shattuck Avenue (near Addison)

info@luciaspizzeria.com

347 581-9909

Lucia's is the newest addition to the downtown Berkeley Arts District. Around the corner from Berkeley Rep and 1.5 blocks from the downtown BART; next door to Comal. The food is prepared in an impressive Stefano Ferrara handcrafted wood-burning oven, imported from Naples, Italy and made of volcanic stones from Mount Vesuvius. The owners/Executive Chefs (Steve Dumain from Brooklyn and Alessandro Uccelli from Venice, Italy) place a focus on Neapolitan pizza, while also creating a variety of plates, salads, and desserts inspired by modern interpretations of Italy's regional cuisine, using local California ingredients.

Maison Bleue

maisonbleuecafe.com

2020 Kittredge Street (near Milvia)

hello@maisonbleuecafe.com

510 900-1845

We are bringing a little taste of France to Berkeley, making authentic French food with fresh local ingredients. Maison Bleue offers a mouthwatering selection of menu items for your catering and special event needs. We will bring a piece of France to you and we'll happily work with you to design the perfect spread. Santé!

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!

Picante

picanteberkeley.com

1328 6th Street (near Gilman)

510 525-3121

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.

Platano Salvadoran Cuisine

cafeplatano.com

2042 University Avenue

510 704-0325

Platano is the desire to bring Salvadoran culture and cuisine in a nice warm atmosphere to the heart of Berkeley, California. Now Chef Nicolas and his brother, Juan, are stepping up to keep the authentic taste of El Salvador and Central America.