



# CALIFORNIA ACADEMY OF SCIENCES

## Approved Caterers



**Best Beverage Catering (BBC)** is a licensed and insured full-service beverage catering company equipped to cater audiences from 100 up to 10,000. They are known for maintaining the highest quality service at the most competitive price. Professional and flexible, BBC customizes all services to meet the needs of their clients.

Best Beverage Catering  
Suzanne Kavert  
540 Barneveld Avenue, Suite K  
San Francisco, CA 94124  
415.642.2410  
sanfranciscoinfo@bestbeverage.com  
www.bestbeverage.com



In the business for over 30 years, **Betty Zlatchin Catering** brings years of event management and catering experience to the table to ensure your event is fabulous. They use organic, sustainable food from local vendors, bringing these components together in dishes that are both delicious and beautiful to behold. From weddings to corporate dinner galas, every menu they create is customized to match your taste and style of event.

Betty Zlatchin Catering  
David Zlatchin  
1177 Indiana Street  
San Francisco, CA 94107  
415.641.8599  
info@bettyzlatchin.com  
www.bettyzlatchin.com



**Events@ California Academy of Sciences** will indulge the imagination of your guests as our award winning culinary experts bring their years of knowledge, creativity and expertise in exquisite presentation and spectacular food quality into your special event. Our culinary team will appeal to all five senses as they focus on designing menus with creative cuisine with California flair. Events@ focuses on local food trends while infusing global ideas to capture the spirit of each event. Our team of catering experts will make planning your special event seamless in order to make your event as extraordinary and unique as you are.

Events@ California Academy of Sciences  
David Williams  
55 Music Concourse Drive  
San Francisco, CA 94118  
831.325.1607  
David.williams2@sodexo.com



**Global Gourmet Catering** is a full service, Green Business certified catering, event design, and management company. Our passion is to provide you and your guests with an exquisite, restaurant caliber culinary experience featuring the highest quality seasonal organic, natural and sustainably farmed produce, meats and seafood. Allow us to assist you in making your event eco-friendly and delicious!

Global Gourmet Catering  
Scott Fairbanks  
1030 Illinois Street  
San Francisco, CA 94107  
415.965.4968  
scott@ggcatering.com  
www.ggcatering.com



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**Grace Street Catering** began in 1987 and has grown into one of the leading full service catering companies in the Bay Area. Much of this growth can be attributed to the influence of its owner and founder, Erin McKinney. Erin has combined a love of food and an appreciation of superb fine dining service to create Grace Street Catering. With a core of calm, casual and organized elegance, Grace Street Catering has become a company that is well known for its light touch in every aspect of planning and design. Grace Street clients often praise the event production as highly as the food and décor.

Grace Street Catering  
Anastasia Alvarado  
4629 Martin Luther King Jr. Way  
Oakland, California 94609  
510.523.1600  
info@gracestreetcatering.com  
www.gracestreetcatering.com



**KNIGHT'S**  
CATERING

**Knight's Catering** is a full-service event planning company serving a wide range of clients since 1963. Customizing over 500 events per year, and with 45 years of event experience, Knights can help you plan and execute a truly memorable event that meets your style and budget. While each event and client is unique in their needs, the Knight's objective is constant: ensuring your experience exceeds your expectations.

Knight's Catering  
Maureen Kelly  
255 Mendell Street  
San Francisco, CA 94124  
415.920.3663  
knights catering@mac.com  
www.knights catering.com



**La Bonne Cuisine Catering** offers green operated, full service catering and event planning. Established in 1995, they won a Silver Medal for Best Buffet Design USA/CANADA 2007, and were nominated Best Catering Company of the West Coast 2008. Every affair begins with an experienced and attentive event consultant. Custom menus with coordinated food, wine pairing, décor and presentation ensure a spectacular event. They offer fresh, sustainable ingredients, prepared with a liberal dose of imagination.

La Bonne Cuisine  
Christophe Kubiak  
2321 Filbert Street  
Oakland, CA 94607  
510.549.3760  
christophe@labonnecuisine.com  
www.labonnecuisine.com



**McCall's** has been San Francisco's renowned catering company for more than 25 years, delivering excellence to Royalty, Heads of State, Captains of Industry, and Society's finest. As a leader in environmentally responsible business practices, McCall works with local suppliers for organic produce, hormone-free meats, authentic products, and sustainable seafood. McCall proudly features a talented fulltime staff of 120 and a part-time staff of 350, including two well-known "CEC" Executive Chefs, a staff of highly trained Maitre d' Hotel, as well as a management staff with decades of experience.

McCall's  
Lee Gregory  
350 Florida Street  
San Francisco, CA 94110  
415.552.8550  
info@mccallssf.com  
www.mccallssf.com



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Since its establishment in 1983, **Melon's Catering and Events** has earned a steady and loyal following of both corporate and private clients by integrating a fine dining experience with one-of-a-kind touches unique to each special event. Innovative menus with an emphasis on the freshest, local, seasonal ingredients, attentive, professional service and creative presentation have made Melon's one of the Bay Area's premier catering and event planning companies.



Melon's Catering  
Ann Lyons  
3963 Callan Boulevard  
S. San Francisco, CA 94080  
650.583.1756  
info@melonscatering.com  
www.melonscatering.com

From roots of imagination, creativity and beauty, you will find the essence of **Paula LeDuc Fine Catering**. For over 28 years the heart and soul of the company is a commitment to food. We are happy to be a Bay Area Green Certified Business, believing that the very best food is organic, local and sustainable, Paula LeDuc partners with producers and farmers searching out the finest and ripest of the season. With detailed planning, unparalleled personal service, exquisite dining and a profound commitment to eco-conscious events, Paula LeDuc sets the standards for a memorable occasion, inviting clients and their guests to create, celebrate and experience the extraordinary.



Paula LeDuc Fine Catering  
Natasha Merritt  
1350 Park Avenue  
Emeryville, CA 94608  
510.547.7825 x5421  
natasha@paulaleduc.com  
www.paulaleduc.com

**Taste Catering** is passionate about food, creating seasonal, sustainable, and delicious menus for their clients. Known as the premiere catering company in the San Francisco Bay Area, they are committed to making each event unique. Taste is dedicated to quality products and services and emphasizes "on-site" food preparation to insure delicious food. They are community minded, participating in hundreds of charitable events annually



Taste Catering  
Margaret Teskey  
3450 3<sup>rd</sup> St, Suite 4D  
San Francisco, CA 94124  
415.550.6464  
mags@tastecatering.com  
www.tastecatering.com