



CALIFORNIA ACADEMY OF SCIENCES

Preferred 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 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



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
Bev Shelby
1030 Illinois Street
San Francisco, CA 94107
415.701.0001 x201
bev@ggcatering.com
www.ggcatering.com



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



CALIFORNIA
ACADEMY OF
SCIENCES

Preferred Caterers



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
knightscatering@mac.com
www.knightscatering.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



McCalls 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.

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



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



Preferred Caterers

CALIFORNIA ACADEMY OF SCIENCES



Moss and Stone Catering, owned by renowned Chef Charles Phan (Slanted Door), is passionate about delivering sustainable food inspired by the bounty and cultural heritage of the Bay Area. Customized menus highlight fresh, organic, locally-produced ingredients, and are tailored to your personal tastes. Drawing upon the chefs' unique culinary backgrounds and decades of experience, Moss and Stone Catering delivers extraordinary food and personal service.

Moss and Stone Catering
Lien Ho-Lin
55 Music Concourse Drive
San Francisco, CA 94118
415.321.3733
lien_ho@slanteddoorgroup.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
Susana Munoz
Bay Park, 3450 3rd St, Suite 4D
San Francisco, CA 94124
415.550.6464
mags@tastecatering.com
www.tastecatering.com



Union Street Catering is experienced in producing corporate events up to 20,000 guests, weddings, social gatherings and fundraising galas, and pulling it all together with grace and personalized service. Providing clients with a competitively priced alternative since 1986, Union Street Catering makes it possible for clients to experience delicious food, professional and friendly service, and a talented event design team, while keeping within the budget. We are focused on delivering high quality catering services that feature foods that are locally grown, pesticide and hormone free, and support sustainable farming practices.

Union Street Catering
Kelly Troxel
P.O. Box 882073
San Francisco, CA 94188-2073
415.330.2420 x12
info@unionstreetcatering.com
www.unionstreetcatering.com