



Hot Bread Kitchen

Incubator Catering Guide 2019

hotbreadkitchen.org/incubates



About Hot Bread Kitchen

Hot Bread Kitchen is a nonprofit social enterprise that creates economic opportunity through careers in food by training women from around the world, incubating food businesses and creating jobs in urban areas.

Hot Bread Kitchen's Incubator is a small business culinary incubator located in East Harlem. We mitigate risk for small businesses by providing shared commercial kitchen space, business support, and market access to an inclusive community of food entrepreneurs. By supporting underrepresented individuals impacted by racial, social, and economic inequality, we create a diverse, equitable, and inclusive economy where all entrepreneurs can thrive and celebrate culinary tradition and innovation.

Our **Incubator Catering Guide** is a showcase of the variety of caterers that work out of our incubator kitchen. From 15 person meetings with 200 person events, there is a caterer to fit every need. Please reach out to the individual businesses to set up an appointment or to get more information. For more information or questions about Hot Bread Kitchen's Incubator, please reach out to incubator@hotbreadkitchen.org.



Chef El-Amin Yusef El-Amin

(917) 653-3555
chefelamin.com

Sample Items: Potato Salad, Mac and Cheese, Chicken Mozambique

Chef El-Amin has innovated a healthier alternative to traditional Soul Food without compromising taste! All food is prepared with Halal meats, sea salt and is free of all pork/pork by-products. Also offered is a line of Gluten Free and Vegan comforts. A sustainable philosophy is at the heart of everything Chef El-Amin does. **Gluten-free, vegetarian, and vegan options**



AMUSE
BOUCHE

Amuse Bouche NYC Edward Rodwell

(917) 710-3111
amusebouchenyc.com

Sample Items: Smoked Salmon Rillettes, Seared Duck Breast with Carrot Polenta

Based in Harlem, Amuse Bouche NYC provides professional catering services for sophisticated cocktail parties, traditional high teas, boardroom luncheons or white linen dinner parties. Foodies at heart, their approach and commitment to cooking is greatly influenced by foreign customs, diverse cultures and exotic tastes. They welcome all of your special requests. **Gluten-free, vegetarian, and vegan options**



Cornbread26 Food Co. Claude Malone

(718) 300-6447
cornbread26.com

Sample Items: Maple Bourbon Pork Chops, Broccoli Salad, Pesto, Pasta Salad

Cornbread26 Food Co. takes a customer-centric approach to catering. While they do have several different set menus to choose from, customization is welcome. The customer is the center of the menu planning process. Cornbread26 appreciates as many details as possible, including food allergies and other food-related restrictions. **Gluten-free, vegetarian, and vegan options**



Cuis'in
Mirjam Lavabre

(646) 468-6159
nycuisin.com

**Sample Items: Croques Monsieur,
Tuna Tartare, Boeuf Bourguignon**

Cuis'in is your neighborhood Catering Service, cooking all of your favorites with a hip new spin on traditional & French cuisine. Using organic & natural ingredients and a side of rock 'n roll, Cuis'in makes real food for real people. Whether you are interested in breakfast, lunch, dinner or anything in between, Cuis'in has you covered. **Vegetarian, and vegan options**



Clean Plate Co.
Chimere Ward

(718) 669-3128
cleanplateco.com

**Sample Items: Roasted Vegetable
Subs, Duck Prosciutto Quiche**

Born & raised in New York City, Chimere Ward, established Clean Plate Co. in 2010. Growing up with Caribbean & Southern backgrounds, early exposure to comforting fare helped her find her culinary passion. Chimere & her team have coordinated pop-up brunches, catered high profile media events, weddings, corporate, & government catering events.

Gluten-free, vegetarian, vegan options, MWBE certified



Maah Waah's Catering
Leslie Mullen-Fields

(347) 292-8598
maahwaahscatering.com

**Sample Items: Curried Salmon,
Baked Yams, Mushroom Tartlets**

Any occasion is not complete without great tasting food to share with guests. If you want to touch the hearts of your family and friends, let MaahWaahs Catering serve sumptuous meals that are specially made for them. Each dish is carefully prepared to achieve the best taste.

Gluten-free, vegetarian, and vegan options



Woke Foods
Ysanet Batista

(707) 800-9653
wokefoods.coop

**Sample Items: Empanadas, Tostones
Rellenos, Arepitas de Yucca**

Woke Foods is a food service and food justice worker-owned cooperative focused on innovating Dominican and Afro-Caribbean plant-based foods. Woke Foods provides catering services, cooking classes, and food justice workshops to serve communities and organizations.

Gluten-free, vegetarian, and vegan options



Kickshaw Cookery
Pilar Valdes

(646) 250-7841
kickshawcookery.com

**Sample Items: Arancini, Pinxtos
Morunos Skewers, Mussels**

Kickshaw typically means a delicacy, a tasty tidbit. Kickshaw Cookery takes this to mean food that is thoughtfully prepared, personal and toothsome. Kickshaw Cookery places a premium on our inventive and hand-tailored seasonal menus, carefully sourced ingredients, and dishes made from scratch.

Gluten-free, vegetarian, and vegan options



Lady Lexis Sweets
Lexis Gonzalez

(646) 590-9858
ladylexisweets.com

**Sample items: Boricua Geechee
Hash, Collards N Neck Bones**

Lady Lexis Sweets is a full service catering company located in Harlem and owned by a mother daughter duo, Dr. Sharon Gonzalez and Lexis Gonzalez. They have created foods from the Boricua Geechee cuisine (Boricua-Puerto Rican & Geechee-the low country of Charleston, SC).



Maryam's YumYum

Maryam Boddie

(212) 470-5966

maryamsyumyum.com

**Sample Items: Sweet Potato Waffles,
Belgian Chocolate Brownies**

Maryam's Yum Yum Catering and Events are proud to offer customers the finest baked goods. Items are baked fresh on premises every day, and always start from scratch using the freshest ingredients available. Maryam's strives to cultivate seasonally inspired menus that utilize the freshest ingredients-prepared to perfection.



Pabade Bakery

Yolfer Carvajal

(914) 208-0605

pabadebakery.com

**Sample Items: Cruffins, pound
cakes, croissants**

Let Pabade Bakery do the baking! Pabade offers delicious artisanal baked goods, made with Non-GMO and quality ingredients. Pastries are baked daily to ensure that you will enjoy a fresh product.

Vegetarian, and vegan options, MWBE certified



Pure Confections

Jesebel Gumogda

(917) 848-3033

thepureconfections.com

**Sample items: Wedding Cakes,
Cake Truffles, Cupcakes**

Pure Confections is a small business based in the New York Tri-State area, specializing in custom handcrafted cakes and treats for celebrations and corporate events. Each cake and baked good are tailored to the client's vision, budget and taste to ensure well-balanced flavors and texture, presented in upscale designs with a contemporary twist. **Vegetarian, and vegan options**