



Downtown Campus Central Operations
Campus Asset & Space Administration
835 Market Street San Francisco, CA 94103
Phone: (415) 817-4400 / Fax: (415) 817-4411
dtcrent@sfsu.edu / www.sfsu.edu/downtown

WESTFIELD CENTRE 835 Market Street CATERING SERVICE

Both food and beverage are allowed in all rooms, EXCEPT in computer labs. A number of Westfield restaurants/caterers can provide food service for your venue.

Amoura

A Mediterranean eatery and catering services featuring a variety of salads and sandwiches.

Contact Information: Sam

Phone (415) 357-9611

Fax (415) 357-9689

E-mail: sam@amouracafe.com / Located: Concourse

Andale Mexican Restaurant

Andalé believes food should be flavorful, healthy and offer enough variety.

Contact Information: Luiz A. Gonzalez

Phone (415) 243-8700

Fax (415) 243-8702

E-mail: Armando@andalemexican.com / Located: Concourse

Auntie Anne's Pretzels

Auntie Anne's is dedicated to pretzel perfection.

Phone: 415.371.1098 / Located: 2

Beard Papa Sweets Cafe

Using the freshest ingredients, specialty pastry shells are baked daily.

Phone: (415) 978-9975

Fax: (415) 978-9963

www.Beardpapasf.com / Located: Concourse



Bistro Burger

The very highest quality ingredients used in preparing the menu, fresh daily.

Contact Information: Alejandro Tamayo

Phone: (415) 495-2266

Fax: (415) 495-7215 / Located: Concourse

Bristol Farms

An extraordinary food store, restaurant, and catering.

Contact Information: Audrey Ransby

Phone (415) 979-0106 press 3

E-mail: sfcatering@bristolfarms.com / Located: Concourse

Buckhorn Grill

Provides very high quality chicken, char roasted tri tip, salmon, and entrée salads.

Contact Information: Aaron Rogoff or Oscar Flores

Phone (415) 978-9770

Fax: (415) 978-9772

Email: bucksfc@buckhorngrill.com / Located: Concourse

Cafe Bellini

European-style sandwiches, salads, pastries, coffee, and beverages.

Contact Information: Shouka

Phone (415) 348-1075 / Located: Concourse

Cafe Bistro at Nordstrom

Featuring a contemporary American interpretation of classic bistro cuisine.

Phone: 415.243.8500 / Located: Nordstrom Levels 3-5

Catch Isle

A unique seafood experience.

Contact Information: Christopher

Phone (415) 882-1699 / Located: Concourse

Cocola Bakery

Specialty pastries and French confections, gourmet sandwiches, homemade soups and salads.

Contact Information: Lena or Liana

Phone (415) 543-2207 / Located: 4 - N1



Chartwell's Catering (SF STATE CAMPUS CATERER)

Full Catering Service

Contact Information: Nancy Ganner

Phone (415) 405-4474

Fax: (415) 373-4144

E-mail: catering@sfsu.edu / Location SF State Main Campus

Coriander Gourmet Thai

Fresh, gourmet Thai cuisine.

Phone: 415.538.0800 / Located: Concourse

Froots

Frozen Yogurt, Smoothies, Sandwiches, Wraps

Located: Concourse

Haagen Dazs

The best ice cream, sorbet, and frozen yogurt available.

Phone: 415.896.1550 / Located: Concourse

Jody Maroni's

World Famous Gourmet Sausage Sandwiches

Located: Concourse

Kichi Grill

Soba noodles, chicken gyoza, teriyaki bowls, and handmade sushi rolls are favorites.

Phone: 415.538.7894 / Located: Concourse

LarkCreekSteak

Great steaks, seafood and chops, and seasonal, farm fresh American fare.

Phone: 415.593.4100 / Located: 4 - N1

Loving Hut Vegan Cuisine

Gourmet cuisine made with wholesome vegan ingredients

Phone: 415.975.3888

Email: sf_westfield@lovinghut.us / Located: Concourse



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Melt Gelato & Crepe Cafe

Italian gelato and sorbetto, panini's, French crepes, fat free smoothies, and great Italian coffee.
Phone: 415.896.6358 / Located: Concourse

Mrs Fields

Mrs. Fields offers an array of delightful cookies that are baked fresh daily.
Phone: 415.974.1993 / Located: Concourse

Nordstrom Espresso Bar

Small café serving hot and cold beverages paired with tasty treats.
Phone: 415.243.8500 / Located: 1 – Street

Out The Door by Charles Phan

Serving fresh Vietnamese cuisine similar to its sister restaurant, The Slanted Door.
Phone: 415.541.9913 / Located: Concourse

Panda Express

From traditional Chinese favorites to fresh new taste creations.
Phone: 415.243.9775 / Located: Concourse

Pasta Moto

A variety of the freshest imported pastas from Italy, exceptional pizza, paninis, and salads.
Phone: 415.546.6686 / Located: Concourse

Rubio's Fresh Mexican Grill

Fish tacos and authentic Mexican cuisine are cooked fresh for you at Rubio's Mexican Grill.
Phone: 415.957.1389 / Located: Concourse

San Francisco Soup Company

Soups made from scratch, with the freshest produce and the finest quality meats and poultry.
Phone: 415.512.0472 / Located: Concourse



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Sorabol Korean BBQ & Asian Noodles

Serving the finest and freshest authentic Korean cuisine and Asian noodles.
Phone: 415.777.5959 / Located: Concourse

Starbucks

Drip brewed coffee, espresso-based hot drinks, other hot and cold drinks, snacks, and items.
Phone: 415.348.0940 / Located: Concourse

Straits

Straits Restaurant invites you to taste the complex flavors of Singaporean cuisine.
Phone: 415.668.1783 / Located: 4 - N1

Villa Pizza

Serving old world pizza, homemade pasta, authentic Italian entrées, salads and specialty items.
Phone: 415.974.5499 / Located: Concourse

Wetzel's Pretzels

Soft, chewy pretzels, sinful cinnamon pretzels, jalapeño cheese dogs, wild cherry lemonade.
Phone: 415.977.0200 / Located: Concourse

'wichcraft

A sandwich service like no other.
Phone: 866.942.4272 / Located: 1 – Street

- Outside catering companies are NOT permitted within SF State Downtown Campus.
- Clients are responsible for coordinating all food services.
- Clients must provide catering arrival and departure times 72 hours before the day of event.
- Although alcohol is NOT encouraged it can be permitted upon following special instructions and obtaining the proper alcohol release form.

REVISED 7/29/10