

ALCHEMIST KITCHEN INCUBATOR PROGRAM



build community : buy locally

catering





HOOKED ON PAELLA

I use fresh, locally sourced ingredients combined with Spanish saffron, spices and bomba rice in all of my paella creations. I bring the aromas, flavors, and experience of paella to your home or event. I offer paellas for every occasion including seafood, meat and vegan options. All of my paellas are gluten free.

- Chef Jennifer Romero

Hooked On Paella serves the greater Sacramento Area.

- community events
- classes
- festivals
- private parties
- team building
- weddings

additional services:

*Private Paella classes for up to 15 people in your home.

*A la carte service (paella delivered to a client within a 50 mile radius).

contact:

- ☎ (916) 282-9030
- ✉ hookedonpaella@outlook.com
- 🌐 www.hookedonpaella.com
- 📷 @hookedonpaella
- 📘 [hookedonpaella](https://www.facebook.com/hookedonpaella)





MEZA CALIFORNIA

Meza creates an experience of Arab-inspired, Mexican & California influenced hand-held wraps, breads and spreads using traditional flavors and local ingredients. My saj bread is scratch-made from wild-yeasted dough and cooked-to-order on a concave griddle (the "saj"). Born from a deep sense of hospitality and rooted in Arabic and Mexican culture; warm bread to break and share with loved ones and small plates of seasonal fare to dig into bring my family traditions together.

Meza California serves
the greater Sacramento Area.

- community events
- festivals
- team building
- pop-ups
- private parties
- weddings


additional services:

*full service catering available

*delivery

contact:

 mezacalifornia.com

 [@mezzacalifornia](https://www.instagram.com/mezzacalifornia)

 kasandra@mezacalifornia.com





STEADY SMOKIN BBQ

Founded in 2014, the inspiration of this business came from my experiences living in Texas and my travels to Mexico which propelled my love for Barbeque. Working barbeque pits in California left me craving that SouthWest flavor, and traveling in Mexico made me want to bring the most amazing tortillas, salsas and tacos home. The menu I created for Steady Smokin' BBQ is the culmination of my favorite culinary experiences. I pledge my best to you in every bite.

-Pit-master and Chef Geronimo Escobar

Steady Smokin Barbecue serves the greater Sacramento Area with our shiny, red, fully permitted food trailer.

- community events
- private parties
- festivals
- weddings

additional services:

*We can bring the kitchen to your event with our food trailer.

contact:

- ✉ steadysmokinbarbeque@gmail.com
- 🌐 www.steady-smokin-bbq.square.site/
- 📷 [@steady_smokin_bbq](https://www.instagram.com/steady_smokin_bbq)
- 📘 [steadysmokinbbq/](https://www.facebook.com/steadysmokinbbq/)





CHANA'S MEXICAN BBQ

I bring my Mexican heritage to the world of barbecue, making unique, flavorful dishes. Chana's food is smokey, spicy, hearty, rich and savory, made for sharing with the people you care about. I want to bring the experience of communing, sharing memories and laughing over a meal that was central to my upbringing. When you share from the same plate, you share the love. If we enjoy good food together, it will bring us together.

Chana's serves the greater Sacramento Area.


- community events
- festivals
- team building
- pop-up events
- private parties
- weddings

additional services:

- *Delivery
- *ABC registered bartender
- *full service catering available

contact:

Pit-Master Vanessa Tapia

 (916)-628-1179

 @chanasbbq





SUGAR COATED CUPCAKES

Sugar Coated Cupcakes is a Mobile Cupcakery offering Luxury Cupcakes and Macarons! In addition to our Regular options, we offer Vegan and Gluten-free by special request. You can order online for delivery, visit our Vending Machine or stop by one of our weekend Pop-ups; partnering with local Wineries, Breweries and Coffee Shops. And have a sugar coated day!

-Chef Laqueanya Henry

Sugar Coated Cupcakes serves the greater Sacramento and Bay Area.

We cater weddings & events (corporate, birthdays, anniversaries, baby showers)

additional services:

We have a converted horse trailer that we rent as a desert bar or cocktail bar or BOTH.

contact:

☎ (916) 378-9200

🌐 www.sugarcoatedcupcakes.com

✉ info@sugarcoatedcupcakes.com

📷 @sugarcoated_cupcakes

📍 sugarcoatedcupcakeselkgrove





SOUTHERN HOSPITALITY EATS

S.H.E. is a woman-owned, BIPOC family business. We offer fresh-baked Vegetable Breads, Cakes, Pies & Cookies using ingredients from locally sourced farms. Our mission is to gratify the soul and satisfy your palette as you do the "two-step" with our Southern-inspired baked goods. Our family's "no-taste-like-home" delicacies are our love language.

-Chef Jeneen Rainey-Tatum

SHE serves the greater Sacramento and Bay Area including Stockton, Modesto, Lodi and both sides of the bay.

- community events
- festivals
- corporate catering
- pop-ups
- private parties
- weddings

additional services:

*delivery, pick up and service

contact:

☎ (916) 406-4657

✉ jeneen@she-foods.com

📷 [she_foods_com](https://www.instagram.com/she_foods_com)





BLACK COFFEE ROASTERY

Black Coffee Roastery is a small black-owned coffee roasting business based in Sacramento, Ca. We provide exceptional, fresh roasted, specialty coffee, expertly sourced from around the globe to wonderful folks around the city. We believe that every cup should be a rich sensory experience you'll savor until the next one. This is what coffee is supposed to taste like.

-Dante Williams, Owner/operator

Black Coffee Roastery serves the greater Sacramento area with our self-contained Coffee Cart

- community events
- private parties
- festivals
- weddings
- corporate catering

additional services:

*Delivery *On-site coffee service *MobileCoffee Cart

contact:

✉ d.d.williams.business@gmail.com

🌐 www.blkcoffeeroastery.com

📷 @blkcoffeeroastery

📘 blkcoffeeroastery

🔗 [black-coffee-roastery](https://www.black-coffee-roastery.com)



WHO WE ARE

Alchemist Kitchen is a business training program and incubator serving low-income and under-resourced aspiring food entrepreneurs in Sacramento. The Alchemist Kitchen program was born out of Alchemist CDC's mission to connect communities to land, food, and opportunity.



Since 2019, we have offered the Alchemist Microenterprise Academy (AMA), a 12-week educational program covering topics fundamental to starting and growing a food business and also leading the development of a business plan.

In 2020 we launched the Alchemist Kitchen Incubator program (AKIP) which provides one-on-one coaching, connections to marketplaces and resources, and individualized goal planning. These programs help train, equip, and empower under-resourced entrepreneurs in starting their own food businesses.



in 2021 we opened the alchemist kitchen commissary, a physical shared-use commercial kitchen which start-up food businesses can rent by-the-hour to produce their food and scale their businesses.

☎ 916-204-8260
✉ INFO@ALCHEMISTCDC.ORG
🌐 WWW.ALCHEMISTCDC.ORG

Alchemist Kitchen is part of Alchemist CDC, a 2022 California Nonprofit of the year



WHAT WE DO

The businesses in the Alchemist Kitchen Incubator Program work with us for up to five years with the goal of utilizing our support to help make it through the most volatile phase of any business, the start-up. Our mission is to help entrepreneurs create stable, successful, self-supporting businesses. To that end, we know our entrepreneurs and what they are capable of. We have vetted these caterers for you.



rest assured

When you choose to work with an AKIP business, you are working with entrepreneurs that are fully permitted, licensed, insured and have passed the California Accredited Food Safety Exam.

do more good

Hiring an AKIP business directly supports entrepreneurs from underresourced communities in Sacramento. Your business strengthens local economies, creates job opportunities, works to close the racial wealth gap, and creates opportunities to celebrate diverse cultures.



questions you should have answers to before you reach out to a caterer

- What type of event are you planning?
- How many people do you expect?
- What is your budget for this event?
- Where and when will it be held?
- What types of food would you like?
- Are there any dietary restrictions that should be considered?
- What services are you looking for in a caterer; full service, buffet or a la carte?



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