



# SAN FRANCISCO PLANNING DEPARTMENT

---

## Legacy Business Registry Case Report

HEARING DATE: MAY 2, 2018

1650 Mission St.  
Suite 400  
San Francisco,  
CA 94103-2479

Reception:  
**415.558.6378**

Fax:  
**415.558.6409**

Planning  
Information:  
**415.558.6377**

**\*\*The following report provides staff recommendations for one (1) legacy business application.\*\***

*Filing Date:* April 4, 2018  
*Case No.:* 2018-005337LBR  
*Business Name:* Knights' Catering  
*Business Address:* 255 Mendell Street  
*Zoning:* PDR-2 (Production, Distribution, and Repair)  
65-J Height and Bulk District  
*Block/Lot:* 4570/026  
*Applicant:* Maureen McGovern Kelly, President  
255 Mendell Street  
San Francisco, CA 94104  
*Nominated By:* Supervisor Malia Cohen, District 10  
*Staff Contact:* Shelley Caltagirone - (415) 558-6625  
shelley.caltagirone@sfgov.org  
*Reviewed By:* Tim Frye - (415) 575-6822  
tim.frye@sfgov.org

### BUSINESS DESCRIPTION

Knights' Catering is a family-owned business founded by Edward "Ed" and Margaret "Maggie" McGovern and their neighbor, Ozzie Smith, in 1963. The business was purchased outright by the McGovern's in 1969. The McGovern's son, Brian McGovern, and daughter, Maureen McGovern Kelly, bought the business from their parents in 1996. In 2004, Maureen and her husband, Adrian Kelly, bought the business outright and are the sole owners.

Knights' began as Knights' Restaurant in October 1963 at 234 McAllister Street and quickly became a popular eatery in Civic Center, serving patrons from neighboring City Hall, the California State Building, the Phillip Burton Federal Building and U.S. Courthouse, KGO-TV and Radio, and Hastings Law School. Soon, loyal customers came to rely on Knights' for their office and personal catering needs, prompting Ed and Maggie to expand their restaurant business to include city-wide catering services. As the business grew, so did the family, and it was run with the support of the McGovern's eight children.

In 1978, Knights' moved its restaurant and catering business to a larger location at 363 Golden Gate Avenue, which they rented from Hasting Law School. The new facility enabled community groups and numerous unions such as Local 4, Local 16, Local 790 and Local 38, to gather in the private back room for meetings and events. In 1989, the college was due to expand, forcing Knights' to find a new home at 550 Alabama Street, where the business -- now focused solely on catering -- was headquartered until 2001. At this time, the business incurred a 200 percent rent hike from the building's new owners, and Knights'

Catering was forced to move its headquarters temporarily to 3963 Callan Boulevard in South San Francisco. Despite being located just outside the city limits, Knights' Catering's business was still very much in San Francisco, catering to San Franciscans. The company also continued to secure and pay for City business registration certificates.

By 2004, the business was able to return to its founding City and established its headquarters in its current location at 255 Mendell Street. That same year, Brian McGovern sold his half of the business to Maureen McGovern Kelly – the third of Ed and Maggie's eight children -- and her husband, Adrian Kelly. Maureen not only trained her entire life as an employee of Knights', but she also completed San Francisco City College's Hotel and Restaurant Program before taking over the family business. Her daughter Molly will soon graduate from this same program and will join the family business.

Knights has helped many generations celebrate births and baptisms, graduations, weddings, and has actively participated in a wide range of memorable City events, including becoming an unofficial news hangout during the Patty Hearst trial, and the site of Harvey Milk's last meal that fateful November morning in 1978. The family also participated in many civic events, such as providing disaster relief during the 1989 earthquake and catering for Pope John Paul II's visit in 1987.

The business is located on the south side of Mendell Street between Evans Avenue and Newhall Street in the India Basin Industrial Park in the Bayview neighborhood. It is within the PDR-2 (Production, Distribution, and Repair) Zoning District and in a 65-J Height and Bulk District.

## STAFF ANALYSIS

### *Review Criteria*

1. *When was business founded?*

The business was founded in 1963.

2. *Does the business qualify for listing on the Legacy Business Registry? If so, how?*

Yes, Knights' Catering qualifies for listing on the Legacy Business Registry because it meets all of the eligibility Criteria:

- i. Knights' Catering has operated continuously in San Francisco for 55 years.
- ii. Knights' Catering has contributed to the history and identity of San Francisco by serving first as a restaurant and then a catering business.
- iii. Knights' Catering is committed to maintaining the physical features and traditions that define the organization.

3. *Is the business associated with a culturally significant art/craft/cuisine/tradition?*

Yes, the company's root are in the Irish community and they serve Irish cuisine and participate in Irish parades and events.

4. *Is the business or its building associated with significant events, persons, and/or architecture?*

No.

5. *Is the property associated with the business listed on a local, state, or federal historic resource registry?*

No. The property has a Planning Department Historic Resource status of "C" (No Historic Resource Present / Not Age Eligible). The building was constructed in 1979 and is not eligible for listing on local, state, or federal registries.

6. *Is the business mentioned in a local historic context statement?*

No.

7. *Has the business been cited in published literature, newspapers, journals, etc.?*

Yes, the business has been cited in several publications, including the *San Francisco Progress* and *San Francisco Examiner*.

### ***Physical Features or Traditions that Define the Business***

#### **Location(s) associated with the business:**

- 255 Mendell Street

#### **Recommended by Applicant**

- Full-service event catering and production coordination for presentations and events and drop-off catering service for large or small-scale activities
- Team of wedding specialists
- Non-profit coordination
- Homegrown, hometown approach to business
- White catering trucks with black and silver logo

#### **Additional Recommended by Staff**

- No additional recommendations



# SAN FRANCISCO PLANNING DEPARTMENT

---

## Historic Preservation Commission Draft Resolution No. ###

HEARING DATE: MAY 2, 2018

*Case No.:* 2018-005337LBR  
*Business Name:* Knights' Catering  
*Business Address:* 255 Mendell Street  
*Zoning:* PDR-2 (Production, Distribution, and Repair)  
65-J Height and Bulk District  
*Block/Lot:* 4570/026  
*Applicant:* Maureen McGovern Kelly, President  
255 Mendell Street  
San Francisco, CA 94104  
*Nominated By:* Supervisor Malia Cohen, District 10  
*Staff Contact:* Shelley Caltagirone - (415) 558-6625  
shelley.caltagirone@sfgov.org  
*Reviewed By:* Tim Frye - (415) 575-6822  
tim.frye@sfgov.org

1650 Mission St.  
Suite 400  
San Francisco,  
CA 94103-2479

Reception:  
**415.558.6378**

Fax:  
**415.558.6409**

Planning  
Information:  
**415.558.6377**

**ADOPTING FINDINGS RECOMMENDING TO THE SMALL BUSINESS COMMISSION  
APPROVAL OF THE LEGACY BUSINESS REGISTRY NOMINATION FOR KNIGHTS' CATERING  
CURRENTLY LOCATED AT 255 MENDELL STREET, (BLOCK/LOT 4570/026).**

**WHEREAS**, in accordance with Administrative Code Section 2A.242, the Office of Small Business maintains a registry of Legacy Businesses in San Francisco (the "Registry") to recognize that longstanding, community-serving businesses can be valuable cultural assets of the City and to be a tool for providing educational and promotional assistance to Legacy Businesses to encourage their continued viability and success; and

**WHEREAS**, the subject business has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years; and

**WHEREAS**, the subject business has contributed to the City's history and identity; and

**WHEREAS**, the subject business is committed to maintaining the traditions that define the business; and

**WHEREAS**, at a duly noticed public hearing held on May 2, 2018, the Historic Preservation Commission reviewed documents, correspondence and heard oral testimony on the Legacy Business Registry nomination.



**THEREFORE BE IT RESOLVED** that the **Historic Preservation Commission** hereby recommends that Knights' Catering qualifies for the Legacy Business Registry under Administrative Code Section 2A.242(b)(2) as it has operated for 30 or more years and has continued to contribute to the community.

**BE IT FURTHER RESOLVED** that the **Historic Preservation Commission** hereby recommends safeguarding of the below listed physical features and traditions for Knights' Catering.

*Location(s) associated with the business:*

- 255 Mendell Street

*Recommended by Applicant*

- Full-service event catering and production coordination for presentations and events and drop-off catering service for large or small-scale activities
- Team of wedding specialists
- Non-profit coordination
- Homegrown, hometown approach to business
- White catering trucks with black and silver logo

**BE IT FURTHER RESOLVED** that the **Historic Preservation Commission's findings and recommendations** are made solely for the purpose of evaluating the subject business's eligibility for the Legacy Business Registry, and the Historic Preservation Commission makes no finding that the subject property or any of its features constitutes a historical resource pursuant to CEQA Guidelines Section 15064.5(a).

**BE IT FURTHER RESOLVED** that the **Historic Preservation Commission** hereby directs its Commission Secretary to transmit this Resolution and other pertinent materials in the case file 2018-005337LBR to the Office of Small Business.

I hereby certify that the foregoing Resolution was ADOPTED by the Historic Preservation Commission on May 2, 2018.

Jonas P. Ionin  
Commission Secretary

AYES:

NOES:

ABSENT:

ADOPTED:

**Legacy  
Business  
Registry**

# Application Review Sheet

*Application No.:* LBR-2017-18-035  
*Business Name:* Knights' Catering  
*Business Address:* 255 Mendell Street  
*District:* District 10  
*Applicant:* Maureen McGovern Kelly, President  
*Nomination Date:* March 27, 2018  
*Nominated By:* Supervisor Malia Cohen

**CRITERION 1:** Has the applicant has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years?       X       Yes                      No

234 McAllister Street from 1963 to 1978 (15 years).  
 363 Golden Gate Avenue from 1978 to 1988 (10 years).  
 550 Alabama Street from 1989 to 2000 (11 years).  
 255 Mendell Street from 2004 to Present (14 years).

The Office of Small Business defines "no break in San Francisco operations exceeding two years" as a business having no break exceeding two years as evidenced through the business registration, and no break in physical operations exceeding four years. The Office of Small Business has determined that Knight's Catering was most likely registered as a business in San Francisco from 2001-2004 and, therefore, has had no break in San Francisco operations exceeding two years.

**CRITERION 2:** Has the applicant contributed to the neighborhood's history and/or the identity of a particular neighborhood or community?       X       Yes                      No

**CRITERION 3:** Is the applicant committed to maintaining the physical features or traditions that define the business, including craft, culinary, or art forms?       X       Yes                      No

**NOTES:** NA

**DELIVERY DATE TO HPC:** April 4, 2018

Richard Kurylo  
Program Manager, Legacy Business Program





**MALIA COHEN**  
**馬莉亞郭嫻**

March 27, 2018

Office of Small Business  
Attn: Small Business Commission  
City Hall, Room 110  
1 Dr. Carlton B. Goodlett Place  
San Francisco, California 94102

Knights' Catering  
Attn: Maureen McGovern  
255 Mendell Street  
San Francisco, California 94124  
(415) 920-3662

Re: Legacy Business Nomination for Knights' Catering

To Whom It May Concern:

I am writing to express my support for Knights' Catering as a Legacy Business. Knights' Catering is a family-owned business that has served the San Francisco community for almost 55 years. Founded in 1963, Knights' Catering has continuously helped the residents of San Francisco celebrate several milestones such as birthdays, baptisms, graduations, weddings, and a wide range of City events.

For the past five decades, Knights' Catering has positively contributed to the San Francisco community by supporting and providing charitable donations to local organizations, schools, and non-profits. Knights' Catering has fostered strong long-standing relationships with community members and plays a critical role in the identity of San Francisco's small business community.

Thank you for your consideration.

Sincerely,

A handwritten signature in blue ink that reads "Malia".

Malia Cohen  
Member, Board of Supervisors

## Section One:

### Business / Applicant Information. Provide the following information:

- The name, mailing address, and other contact information of the business;
- The name of the person who owns the business. For businesses with multiple owners, identify the person(s) with the highest ownership stake in the business;
- The name, title, and contact information of the applicant;
- The business's San Francisco Business Account Number and entity number with the Secretary of State, if applicable.

<b>NAME OF BUSINESS:</b>		
Knights Catering		
<b>BUSINESS OWNER(S)</b> (identify the person(s) with the highest ownership stake in the business)		
Maureen McGovern Kelly		
<b>CURRENT BUSINESS ADDRESS:</b>		<b>TELEPHONE:</b>
255 Mendell Street San Francisco, CA 94124		(415) 920-3663
		<b>EMAIL:</b>
		knightscatering@mac.com
<b>WEBSITE:</b>	<b>FACEBOOK PAGE:</b>	<b>YELP PAGE</b>
www.knightscatering.com	facebook.com/knightscaterin	www.yelp.com/biz/knights-ca

<b>APPLICANT'S NAME</b>	
Maureen McGovern Kelly	<input checked="" type="checkbox"/> Same as Business
<b>APPLICANT'S TITLE</b>	
President	
<b>APPLICANT'S ADDRESS:</b>	<b>TELEPHONE:</b>
255 Mendell Street San Francisco, CA 94124	(415) 920-3663
	<b>EMAIL:</b>
	knightscatering@mac.com

<b>SAN FRANCISCO BUSINESS ACCOUNT NUMBER:</b>	<b>SECRETARY OF STATE ENTITY NUMBER (if applicable):</b>
0425752	C1959496

<b>OFFICIAL USE: Completed by OSB Staff</b>	
<b>NAME OF NOMINATOR:</b>	<b>DATE OF NOMINATION:</b>

## Section Two:

### Business Location(s).

List the business address of the original San Francisco location, the start date of business, and the dates of operation at the original location. Check the box indicating whether the original location of the business in San Francisco is the founding location of the business. If the business moved from its original location and has had additional addresses in San Francisco, identify all other addresses and the dates of operation at each address. For businesses with more than one location, list the additional locations in section three of the narrative.

<b>ORIGINAL SAN FRANCISCO ADDRESS:</b>	<b>ZIP CODE:</b>	<b>START DATE OF BUSINESS</b>
234 McAllister Street	94102	October 6, 1963
<b>IS THIS LOCATION THE FOUNDING LOCATION OF THE BUSINESS?</b>	<b>DATES OF OPERATION AT THIS LOCATON</b>	
<input type="radio"/> No <input checked="" type="radio"/> Yes	1963-1978	

<b>OTHER ADDRESSES (if applicable):</b>	<b>ZIP CODE:</b>	<b>DATES OF OPERATION</b>
363 Golden Gate Avenue, San Francisco	94102	Start: 1978 End: 1988

<b>OTHER ADDRESSES (if applicable):</b>	<b>ZIP CODE:</b>	<b>DATES OF OPERATION</b>
550 Alabama Street, San Francisco	94110	Start: 1989 End: 2000

<b>OTHER ADDRESSES (if applicable):</b>	<b>ZIP CODE:</b>	<b>DATES OF OPERATION</b>
3963 Callan Boulevard, South San Francisco	94080	Start: 2001 End: 2004

<b>OTHER ADDRESSES (if applicable):</b>	<b>ZIP CODE:</b>	<b>DATES OF OPERATION</b>
255 Mendell Street, San Francisco	94124	Start: 2004 End: Present

<b>OTHER ADDRESSES (if applicable):</b>	<b>ZIP CODE:</b>	<b>DATES OF OPERATION</b>
N/A		Start: End:

<b>OTHER ADDRESSES (if applicable):</b>	<b>ZIP CODE:</b>	<b>DATES OF OPERATION</b>
N/A		Start: End:

## Section Three:

### Disclosure Statement.

#### San Francisco Taxes, Business Registration, Licenses, Labor Laws and Public Information Release.

This section is verification that all San Francisco taxes, business registration, and licenses are current and complete, and there are no current violations of San Francisco labor laws. This information will be verified and a business deemed not current in with all San Francisco taxes, business registration, and licenses, or has current violations of San Francisco labor laws, will not be eligible to apply for the Business Assistance Grant.

In addition, we are required to inform you that all information provided in the application will become subject to disclosure under the California Public Records Act.

Please read the following statements and check each to indicate that you agree with the statement. Then sign below in the space provided.

- ☒ I am authorized to submit this application on behalf of the business.
- ☒ I attest that the business is current on all of its San Francisco tax obligations.
- ☒ I attest that the business's business registration and any applicable regulatory license(s) are current.
- ☒ I attest that the Office of Labor Standards and Enforcement (OLSE) has not determined that the business is currently in violation of any of the City's labor laws, and that the business does not owe any outstanding penalties or payments ordered by the OLSE.
- ☒ I understand that documents submitted with this application may be made available to the public for inspection and copying pursuant to the California Public Records Act and San Francisco Sunshine Ordinance.
- ☒ I hereby acknowledge and authorize that all photographs and images submitted as part of the application may be used by the City without compensation.
- ☒ I understand that the Small Business Commission may revoke the placement of the business on the Registry if it finds that the business no longer qualifies, and that placement on the Registry does not entitle the business to a grant of City funds.

Maureen Kelly  
Maureen Kelly  
Name (Print):

4/7/17  
Date:

[Signature]  
Signature:

## **KNIGHTS' CATERING**

### **Section 4: Written Historical Narrative**

#### **CRITERION 1**

**a. Provide a short history of the business from the date the business opened in San Francisco to the present day, including the ownership history. For businesses with multiple locations, include the history of the original location in San Francisco (including whether it was the business's founding and or headquartered location) and the opening dates and locations of all other locations.**

Knights' Catering, a family-owned business, was founded by Edward "Ed" and Margaret "Maggie" McGovern and their neighbor, Ozzie Smith, in 1963, and purchased outright by the McGovern's in 1969. The McGovern's son, Brian McGovern, and daughter, Maureen McGovern Kelly, bought the business from their parents in 1996. In 2004, Maureen and her husband, Adrian Kelly, bought the business outright and are the sole owners.

Knights' Restaurant, the original name of the business, opened in October 1963 at 234 McAllister Street and quickly became a popular eatery in Civic Center, serving patrons from neighboring City Hall, the California State Building, the Phillip Burton Federal Building and U.S. Courthouse, KGO-TV and Radio, and Hastings Law School. In 1978, Knights' moved its restaurant and catering business to a larger location at 363 Golden Gate Avenue. But in 1989, Hastings College of the Law was due to expand, forcing Knights to find a new home at 550 Alabama Street, where the business – now focused solely on catering -- was headquartered until 2001. At this time, the business incurred a 200 percent rent hike from the building's new owners, and Knights' Catering was forced to move its headquarters temporarily to 3963 Callan Boulevard in South San Francisco. Despite being located just outside the city limits, Knights' Catering's business was still very much in San Francisco, catering to San Franciscans. The company also continued to secure and pay for City business registration certificates.

**b. Describe any circumstances that required the business to cease operations in San Francisco for more than six months?**

Knights' has continually done business in San Francisco since its inception in 1963, but due to a more than 200 percent rent hike on its 550 Alabama location in 2001, the business was forced to temporarily move its location to South San Francisco between 2001 to 2004. However, its catering business continued to thrive in the City of San Francisco.

Per Administrative Code Section 2A.242, businesses that are eligible for listing on the Legacy Business Registry must have operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years. Per the rules and regulations for the Legacy Business Registry, "no break in San Francisco operations exceeding two years" means no break exceeding two years in the existence of the business as evidenced through the business registration, and no break in physical operations exceeding four years.

Because Knights' Catering did business in San Francisco continuously since it opened in 1963, including the period 2001-2004 when it was headquartered in South San Francisco, the business was required to maintain a business registration certificate with the San Francisco Treasurer/Tax Collector. Knights' Catering did extensive outreach with the City and County of San Francisco in an attempt to obtain copies of the business registration certificate from 2001 to 2004, including outreach to the following sources:

- The San Francisco Treasurer/Tax Collector has an archive of business registrations, but the archive is not available to the public nor searchable by business name. The business registration certificate number, which is the information being sought, is required for searches.
- The Fire Marshall's office does not have any records.
- The Health Department does not have any records.
- The Department of Building Inspection does not have any records.
- Telephone directories in San Francisco from 2000 to 2008 include an advertisement in the Yellow Pages for Knights' Catering. All of them list a San Francisco telephone area code.

The Office of Small Business has determined that Knight's Catering in all likelihood was registered as a business in San Francisco from 2001-2004 and, therefore, has had no break in San Francisco operations exceeding two years. The business meets the eligibility criteria for listing on the Legacy Business Registry.

**c. Is the business a family-owned business? If so, give the generational history of the business.**

Fifty-five years ago, Knights' opened its doors to what would eventually become a multi-generational family business run by native San Franciscans. Founded by Ed and Maggie McGovern on October 6, 1963, Knights has proudly helped many generations celebrate births and baptisms, graduations, weddings, and has actively participated in a wide range of memorable City events, including becoming an unofficial news hangout during the Patty Hearst trial, and the site of Harvey Milk's last meal that fateful November morning in 1978. The family also participated in many civic events, such as providing disaster relief during the 1989 earthquake and catering for Pope John Paul II's visit in 1987.

Knight's began as Knights' Restaurant, located at 234 McAllister Street, and quickly became a popular eatery in Civic Center, serving breakfast and lunch to patrons from neighboring City Hall, the California State Federal Building, KGO-TV and Radio, and Hastings Law School. Soon, loyal customers came to rely on Knights' for their office and personal catering needs, prompting Ed and Maggie to expand their restaurant business to include city-wide catering services. As the business grew, so did the family, and it was run with the support of the McGovern's eight children.



In 1978, Knights' moved its restaurant and catering business to 363 Golden Gate Avenue, where it rented a larger space from Hastings Law School. The new facility enabled community groups and numerous unions such as Local 4, Local 16, Local 790 and Local 38, to gather in the private back room for meetings and events. But In 1989, after a decade in this location, Hastings College of the Law was due to expand, forcing Knights to find a new home at 550 Alabama Street, where the business – now focused solely on catering -- was headquartered until 2001. During this time, Ed and Maggie retired and sold the business to their children, Brian McGovern and Maureen McGovern Kelly (1996).

In 2001, due to a more than 200 percent rent hike, Knights' Catering was forced to move its headquarters temporarily to 3963 Callan Boulevard in South San Francisco. But despite being located just outside the City limits, Knights' Catering's business was still very much in San Francisco, catering to San Franciscans.

By 2004, the business was able to return to its founding City and established its headquarters in its current location at 255 Mendell Street. That same year, Brian McGovern sold his half of the business to Maureen McGovern Kelly – the third of Ed and Maggie's eight children -- and her husband, Adrian Kelly. Maureen not only trained her entire life as an employee of Knights', but she also completed San Francisco City College's Hotel and Restaurant Program before taking over the family business. Her daughter Molly will soon graduate from this same program and will join the family business.

**d. Describe the ownership history when the business ownership is not the original owner or a family-owned business.**

Following is a history of the ownership of Knights' Catering:

1963-1969:	Edward McGovern and Margaret McGovern and Ozzie Smith
1969-1996:	Edward and Margaret McGovern
1996-2004:	Brian McGovern and Maureen McGovern Kelly
2004-Present:	Maureen McGovern Kelly and Adrian Kelly

**e. When the current ownership is not the original owner and has owned the business for less than 30 years, the applicant will need to provide documentation of the existence of the business prior to current ownership to verify it has been in operation for 30+ years. Please use the list of supplemental documents and/or materials as a guide to help demonstrate the existence of the business prior to current ownership.**

Evidence that the business has been in existence for 30+ years has been provided in this Legacy application.

**f. Note any other special features of the business location, such as, if the property associated with the business is listed on a local, state, or federal historic resources registry.**

The building is not listed on a local, state, or federal historic resources registry.

## CRITERION 2

### **a. Describe the business's contribution to the history and/or identity of the neighborhood, community or San Francisco.**

Throughout its 55 years in San Francisco, Knights' Catering has employed young students, older workers and new arrivals, all of whom quickly became a part of an extended family and network of people. Our home, community and business has always been focused here in San Francisco, and we are proud to say that a handful of employees who joined us in the early days are still working with us. Our business is very local, and we have had the pleasure of serving presidents, civil rights activists, lieutenant governors, mayors, supervisors, and even the Pope. Some of the families Knights' has worked for have been hiring us to cater milestone events for multiple generations, from baptisms to weddings and even funerals. We recently catered a reception celebrating the 15<sup>th</sup> anniversary of the Leo T. McCarthy Center at USF, which was an honor because the business' relationship with the McCarthy family goes back to when Leo McCarthy was Lieutenant Governor from 1983-1995.

Knights' also has a long history of supporting local organizations, and since the early days as a neighbor to St. Anthony's Dining Room, the business has fostered a warm relationship of food donations to the community, and that relationship continues to this day. Knights' Catering prides itself on helping its neighbors, even offering to dye Easter eggs for an upcoming community event in its current Bayview neighborhood.

Through these five decades, it's these personal relationships that Maureen and Adrian truly treasure, because that's what makes San Francisco unique.

### **b. Is the business (or has been) associated with significant events in the neighborhood, the city, or the business industry?**

Knights' Catering has had a long and special relationship with many events, community organizations, schools and non-profits over the past fifty plus years. Here are a few selected highlights:

- **Since 1963:** Supporting the Labor Council of San Francisco, Local 2 affiliate, by providing donated and discounted services for affiliates such as the San Francisco Labor Archives.
- **1963-1988:** Toast Masters, judges, union groups, St. Patrick's Day planners and party-goers, and B'nai B'rith would meet in Knights' Restaurant's meeting rooms – a true community roundtable environment.
- **June 1968:** Then-Senator Bobby Kennedy ate a meal at Knights' Restaurant.
- **November 27, 1978:** Loyal customer Harvey Milk tragically had his last cup of coffee at our restaurant prior to his assassination.
- **November 1981:** Catered General Hospital's Luke and Laura's wedding filmed at Channel 7.

- **February 6, 1983:** Lt. Governor Leo McCarthy's inaugural congratulatory reception event at the Irish Cultural Center. (Please see photo and newspaper clipping.)
- **July 1984:** Democratic National Convention. (Please see photo from this event.)
- **September 1987:** Visit of Pope John Paul II; served 3,000 guests. (Please see photo.)
- **October 17, 1989:** Activated by San Francisco Emergency Response to provide meals for the San Francisco Police Department during the Loma Prieta Earthquake emergency.
- **1992:** Activated by San Francisco Emergency Response for the Rodney King Riots.
- **October 1993:** Dinner Honoring Ms. Rosa Parks. (Please see photo.)
- **1994:** Helped mark the historic decommission of the Hunter's Point Naval Station by offering affordable services to the community committee in charge of the event.
- **Since 2003:** Product supporter of Music in the Schools Program and The Northern California Grammy Awards hosted by National Academy of Recording Arts and Sciences. It is this same organization that produces the Northern California Emmy Awards. Knights' Catering has provided discounted crew meals as well as the Gala Fundraising meals off and on, depending on the location of the event, since 2004.
- **2004:** Provided discounted services in support of civic events to support John Kerry and John Edwards in the national elections.
- **2006:** Helped with "Cleaning up Bayview Hunters Point" program in conjunction with PG&E's Power Plant closure, which hosted community-based events to mark not only the closure but the proposed plans for Heron Park and the Shoreline. Knights' donated and provided affordable services to those community events in support of the Bayview.
- **2006-2009:** Fox Sports Net/Comcast SportsNet Baseball Luncheons, designed to bringing both the San Francisco and Oakland local baseball teams into the national spotlight.
- **Ongoing support** for the Catholic Community by providing discounted services for many Catholic organizations, including St Anne's Home, Knights of Malta, and Little Children's Aid.
- **Ongoing support** for San Francisco schools by providing charitable donations, in-kind donations and gift certificates given to City College of San Francisco Hotel and Restaurant Program, James Lick School, Mercy High School, Lowell High School, St. Brendan's School, Wu Yee Childrens' Services, St. Ignatius High School, St. Cecelia's School, Josie's Place, and Sacred Heart Academy.
- **December 3, 2014:** UCSF Benioff Children's Hospital opening event.
- **March 14, 2016:** Knights' founders, Ed and Maggie McGovern, Honorary Grand Marshals of San Francisco's St. Patrick's Day Parade.
- **August 2016 to Present:** Helped San Francisco Housing Development Corporation create and grow a fundraising program that benefits the SFHDC and their important contributions to an ever-changing San Francisco.

**c. Has the business ever been referenced in an historical context? Such as in a business trade publication, media, or historical documents?**

In 2016, Knights' Catering founders were named the Honorary Grand Marshals for the San Francisco St. Patrick's Day Parade, which was covered in local media and their contributions to

the San Francisco community recognized. Also, Knights' Restaurant may have been mentioned in the media following the assassination of Harvey Milk.

**d. Is the business associated with a significant or historical person?**

The business is associated with numerous significant and historical people through its loyal and long-time customer-base. See section 2.b. of this Legacy Business Registry narrative.

**e. How does the business demonstrate its commitment to the community?**

Knights' Catering is a good neighbor, providing quality food and event production support to many community organizations across the San Francisco Bay Area:

- Knights' offers significant discounts to non-profit organizations and supports their fundraising efforts, offering pro bono event consulting and other resources as needed.
- The business is often asked for donations -- plates of cookies or finger sandwiches, or discounts for school and other fundraisers. The owners do their best to accommodate all of them.
- As a former neighbor of Knights' Catering, St. Anthony's Dining Room and Knights' have had a long relationship. Knights' has supported them with food donations and other discounted or free services for several decades.
- Knights' Catering participates in local community-based events as a company, including but not limited to: the Bonnie J Addario Lung Cancer Jog for Jill Events, Comedy in the Park, and Toys for Tots with the San Francisco Fire Dept.
- Knights' is looking forward to contributing to the San Francisco Sunday Streets program and being of help with the Indian Basin Egg Roll.

**f. Provide a description of the community the business serves.**

Knights' Catering's core business has always been centered on San Francisco. With second-generation owners who are San Francisco natives, the business often centers on the families, small and local businesses, local community groups, schools, and multitude of nonprofit organizations within the 49 square miles of the city. Much like where the business began -- serving Civic Center's City workers, politicians, KGO employees, and Hasting's law school -- Knights' Catering literally serves the community in which it is located.

**g. Is the business associated with a culturally significant building/structure/site/object/interior?**

The business is not associated with a culturally significant building, structure, site, object, or interior

**h. How would the community be diminished if the business were to be sold, relocated, shut down, etc.?**

Knights' has been a part of San Francisco for 55 years and has a very long and trusted relationship with its customers and its community. The business has been a part of many celebrations, catering significant milestones for multiple generations of the same family. Maureen and Adrian know their customers' families, and vice versa. The customers know if they need Knights' for a last minute happy event or an unscheduled sad one, they can rely on Knights' to do right by them. That's how small family businesses work, and there's far too few in this age of Big Box this or online that. Knights' Catering is all about personal relationships because what Knights' does is personal. This is why small businesses contribute to other local small businesses and their community in a more organic way. Knights' Catering not only serves the community, they're a part of it. Knights' provides a very important service not only to paying customers but also to community organizations that rely on the business to help them make our communities better. The in-kind donations, financial gift certificates and volunteer support provided to other local businesses and community-based organizations are more difficult to procure from larger organizations, and it is often these contributions that enable groups to keep providing their needed services to community members. Enabling Knights' Catering to continue to serve San Francisco is helping more of San Francisco thrive.

### **CRITERION 3**

#### **a. Describe the business and the essential features that define its character.**

Knights' Catering has served hundreds of companies with their holiday parties, annual addresses, and daily catering needs. The company provides full-service event catering and production coordination for presentations and events, or drop-off catering service for large or small-scale activities. Knights' Catering provides catering for political events, All-Hands meetings, executive roundtables, seminars, product launches, and old fashion office picnics, including the following:

- Continental Breakfast
- Box Lunches
- Cocktail Receptions
- Dinner Receptions
- Full-scale Theatrical Events

Knights' team of Wedding Specialists have more than 20 years of combined experience working exclusively with brides and grooms to help make their day truly special. This team of seasoned wedding pros manage every detail from location scouting to the selection of wedding attire.

For non-profit organizations, Knights' Catering provides a non-profit coordination rate for their events.

Knights' Catering is defined by its people, its longevity and its homegrown, home town approach to its business. While the business has evolved greatly over the past 55 years, changing its focus to catering in the 1980s and changing with the times, its core has remained

very much a business of personal handshakes, loyal relationships, and providing an excellent product at a fair price. Since the beginning, Knights' has always been supportive of the city it serves, and the non-profit organizations support by providing space, food, and beverage, donations. Knights' founders set the philanthropic tone, and their children embraced it and continue to carry it on. From St. Anthony's Dining Room and Catholic Charities to local fundraising groups working to make San Francisco a better place to live, Knights' has always been proud about giving a hand and giving back to the community it serves.

**b. How does the business demonstrate a commitment to maintaining the historical traditions that define the business, and which of these traditions should not be changed in order to retain the businesses historical character? (e.g., business model, goods and services, craft, culinary, or art forms)**

While a contributing member to many organizations and charities, Knights' roots are in the Irish community. For many years, Knights' Catering was the only business listed under Irish Food in the Yellow Pages. The company still brines, or "corn," their own corned beef, use the same traditional soda bread recipe handed down by grandparents. And every year Knights' participates in St. Patrick's Day parades and Irish Dance "Feis" events in an effort to support those traditions.

In addition, it's important to us to be able to support local causes, and the business' family environment of long-time employees enjoy getting involved. Whether it's handing out waters at walk-a-thons or making sure there's enough cookies and coffee for a fundraiser meeting, the employees of Knights' Catering like to be a part of what's happening.

**c. How has the business demonstrated a commitment to maintaining the special physical features that define the business? Describe any special exterior and interior physical characteristics of the space occupied by the business (e.g. signage, murals, architectural details, neon signs, etc.).**

Knights' Catering is often recognized by its trucks. The unique and recognizable black and silver logo is prominent on the white catering trucks, which are recognized city-wide.

**d. When the current ownership is not the original owner and has owned the business for less than 30 years; the applicant will need to provide documentation that demonstrates the current owner has maintained the physical features or traditions that define the business, including craft, culinary, or art forms. Please use the list of supplemental documents and/or materials as a guide to help demonstrate the existence of the business prior to current ownership.**

Articles of Incorporation and bills of sale(s) are included in this application.

1959496

FILED *JK*

In the office of the Secretary of State  
of the State of California

ARTICLES OF INCORPORATION

OF

FEB - 5-1996

KNIGHTS' CATERING, INC.

\* \* \* \*

*Bill Jones*  
BILL JONES, Secretary of State

FIRST: The name of the corporation is, KNIGHTS' CATERING, INC..

SECOND: The purpose of this corporation is to engage in any lawful act or activity for which a corporation may be organized under the General Corporation Law of California other than the banking business, the trust company business or the practice of a profession permitted to be incorporated by the California Corporations Code.

THIRD: The name and address of this corporation's initial agent for service of process in the State of California is:

MICHAEL K. PHILLIPS  
395 West Portal Avenue  
San Francisco, CA 94127

FOURTH: The corporation is authorized to issue only one class of shares of stock; and the total number of shares which this corporation is authorized to issue is one million (1,000,000) shares. All of the corporation's issued shares of all classes of stock shall be held of record by not more than thirty-five (35) persons. This corporation is a close corporation.

FIFTH: The liability of the directors of the corporation for monetary damages shall be eliminated to the fullest extent permissible under California law.

SIXTH: The corporation is authorized to provide indemnification of agents (as defined in Section 317 of the Corporations Code) for breach of duty to the corporation and its stockholders through bylaw provisions or through agreements with the agents, or both, in excess of the indemnification otherwise permitted by Section 317 of the Corporations Code, subject to the limits on such excess indemnification set forth in Section 204 of the Corporations Code.

IN WITNESS WHEREOF, the undersigned has executed these Articles of Incorporation on January 31, 1996.

*Michael K. Phillips*  
MICHAEL K. PHILLIPS, Incorporator

# State of California

## Secretary of State

### CERTIFICATE OF STATUS

ENTITY NAME:

KNIGHTS' CATERING, INC.

FILE NUMBER: C1959496  
FORMATION DATE: 02/05/1996  
TYPE: DOMESTIC CORPORATION  
JURISDICTION: CALIFORNIA  
STATUS: ACTIVE (GOOD STANDING)

I, ALEX PADILLA, Secretary of State of the State of California,  
hereby certify:

The records of this office indicate the entity is authorized to  
exercise all of its powers, rights and privileges in the State of  
California.

No information is available from this office regarding the financial  
condition, business activities or practices of the entity.



IN WITNESS WHEREOF, I execute this certificate  
and affix the Great Seal of the State of  
California this day of September 26, 2017.

ALEX PADILLA  
Secretary of State



## Exterior Images of Knights Catering's Locations



234 McAllister Street, San Francisco (1963-1978)



363 Golden Gate Avenue, San Francisco (1978-1988)



550 ALABAMA  
STREET  
1988-2000

550 Alabama Street, San Francisco (1988-2000)



3963 Callan Boulevard, South San Francisco (2001-2004)









255

♿  
PARKING  
ONLY  
PENITENT  
FINE \$250

6BSF317

7LYU271

ISUZU

ISUZU

 **KNIGHT'S**  
CATERING  
(650) 635-1800 • (415) 861-3312





















*Providing exceptional cuisine and party services since 1963.*

*From the conception of your event through its final realization,  
you will always find our staff working with you to ensure that no detail is overlooked.*

*255 Mendell Street | San Francisco, CA 94124*

*T-415-920-3663 | F-415-550-8106*

*[www.KnightsCatering.com](http://www.KnightsCatering.com)*

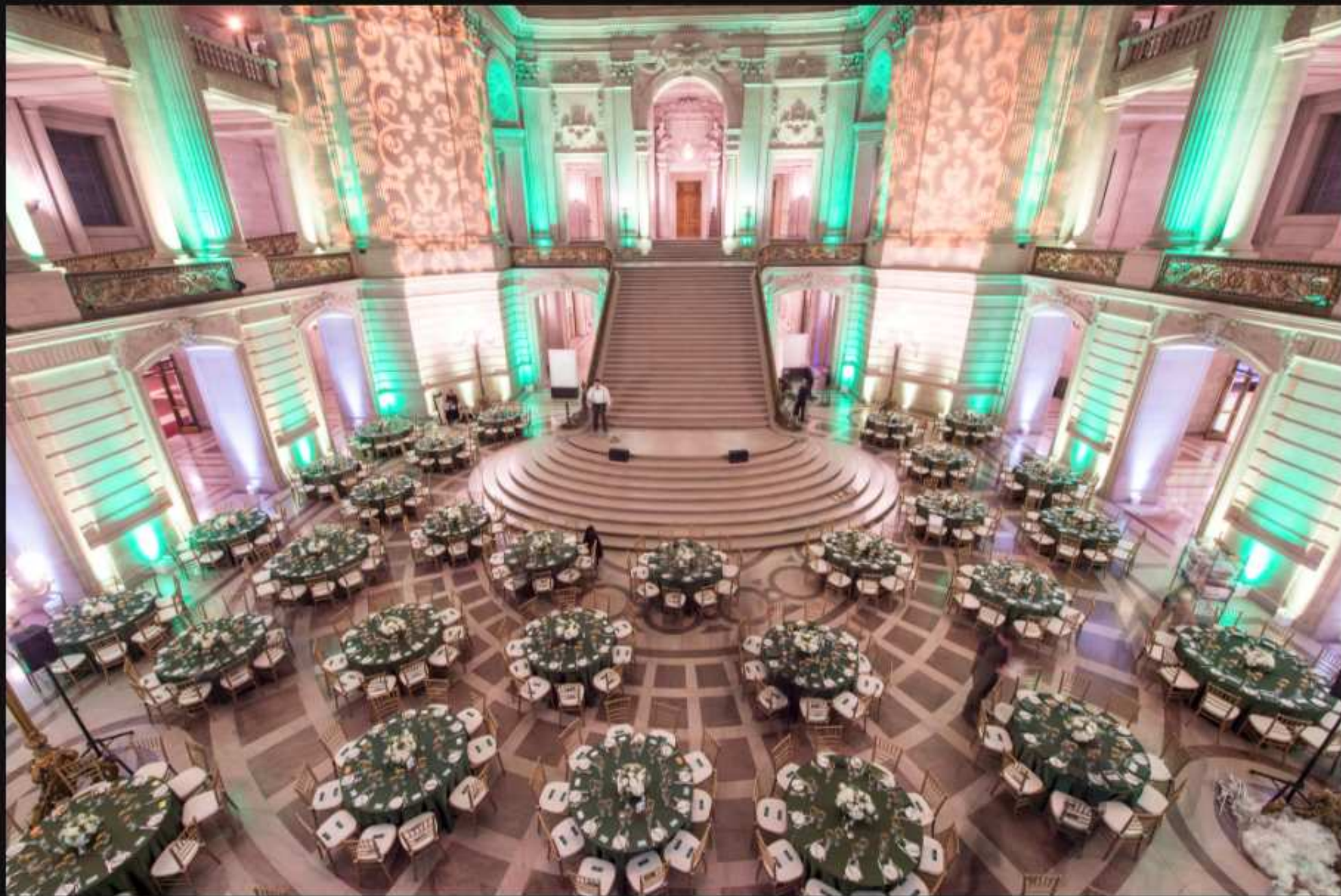


























### Signature COCKTAILS

**TONI'S MARGARITA**  
Bastard Whisky Tini™  
Soda Water  
Grapefruit Peel Garnish

**LAPHROAIG'S PENICILLIN**  
Laphroaig® 10 Year Old  
Rum  
Ginger  
Fresh Lemon Juice  
Candied Ginger

**BUILT YOUR OWN OLD FASHIONED**  
Choice of: Whiskey, Rum, Gin

### Signature COCKTAILS

**TONI'S MARGARITA**  
Bastard Whisky Tini™  
Soda Water  
Grapefruit Peel Garnish

**LAPHROAIG'S PENICILLIN**  
Laphroaig® 10 Year Old  
Rum  
Ginger  
Fresh Lemon Juice  
Candied Ginger

**BUILT YOUR OWN OLD FASHIONED**  
Choice of: Whiskey, Rum, Gin

MOANALANI  
JEFFREY





MOANALANI  
JEFFREY





  
*Knight's Catering Presents:*  
— *Summer Crab Salad*  
*with Grilled Rosemary*  
*Thyme Prawns*  
*— Lemon & Honey Quinoa, Cucumber, Redskin Potatoes, Roasted*  
*Peppers, and Fresh Tomatoes*  
*with a Light Lemon Vinaigrette*  
— *Unico Chile Rubbed*  
*Beef Basket Slides*  
*With a Lime Dill and Mustard*  
*Spicy Dressing Sauce*

















Janae Shields Photography















# Grub Spy



**Knights Restaurant, 363 Golden Gate Avenue, San Francisco**

Just across from the Federal Building, Julie decided Knights was the perfect place to meet for lunch. Ed McGovern we knew has a city wide reputation as the best caterer in the business and his hofbrau type layout is ideal for that quick lunchtime or breakfast appointment.

Once inside, amid a host of F.B.I. and office types who frequent Knights, we joined the line for the excellent selection of soups, sandwiches, salads, and desserts advertised on the wall boards.

A feature of Knights are their excellent salads, appropriately named after members of King Arthur's round table. Julie chose the Galahad salad, to start, while I grabbed the tossed green salad offering.

feeling peckish I also took a combination beef and ham while Julia, watchful of her weight, settled for a coffee. I was pleasantly surprised at the cash register, the bill weighing in under \$7 for both (I paid, as usual).

Once seated Julie found herself seated beside two assistant D.A.'s and immediately launched into her favorite topic, the rights of

women under the law. Meanwhile, as I chewed the very generous combo, I had time to look around at the cheerful and appropriate decor. Ed McGovern is a very popular figure in the Irish community and judging by the large numbers who frequent his eating house, his culinary capability has not gone unnoticed either.

Meanwhile, Julie, having bored the two attorneys to tears—one of them actually fell asleep—turned to me and commandeered my attention for the rest of the meal with a long discussion, rather monologue, about the Equal Rights Amendment.

One hour later we both left, she happy that I knew by rote every state that had passed the bill, me, because I was getting away from her, and that I'd just had a fine lunch at Knight's.

**Comments: A Star Rating.**

Knights is perfect for a downtown lunch or breakfast. Fast efficient service, pleasant surroundings, reasonable prices. Food is top drawer, too. \*\*\*

**CITY AND COUNTY OF SAN FRANCISCO**  
**OFFICE OF THE TREASURER**  
**110 CITY HALL**

**THOMAS J. SCANLON**  
TREASURER

**GIN L. SO**  
CHIEF ASSISTANT TREASURER

**EARL J. WILKINS**  
SUPERVISOR  
INHERITANCE TAX DIVISION

**SAN FRANCISCO POLICEMAN — Page 7 — August 1982**

# **Letters** continued

## **Macaulay Funeral**

July 28, 1982

Editor:

I would like to express my appreciation to Knights Catering for furnishing food for 800 policemen on less than 24 hours notice. I would like to thank Sgt. Vic Wode of the Range and the 150th recruit class for helping put the feed on and making it a great success, and as always, special thanks to Commander Ray Canepa.

Duane Collins  
Representative  
Tactical Division



# Jack Rosenbaum

## Starting at top

John Beckett, head man at Transamerica, is retiring this month at 65, which reminds reader Jack Holmes that another Stanford man was the first president of Transamerica—while still a student. When attorney Eustace Cullinan Sr. drew up the articles of incorpora-

tion in the late 1920s, he listed a "dummy" set of officers with son Eustace Cullinan Jr., a Stanford junior, as president, until regular officers were selected. Eustace Jr. later became a superior judge.



Supervisor Wendy Nelder at a

Chamber of Commerce luncheon. "I'm glad to be acting mayor for only a day. It leaves no time to collect signatures for a recall."

New Lt. Gov. Leo McCarthy lost no time reappportioning the state. During his testimonial at the Irish Cultural Center, Knight's Caterers brought in an 8-foot long cake in the shape of California. McCarthy promptly ceded everything south of Bakersfield to St. Anthony's Dining Room.

Our City is losing another business. Prudential Life's western states sales headquarters is relocating from 1 Market Plaza to Daly City. Less congestion and easier parking for 100 agents, plus office staff.



# Jack Rosenbaum

## Just like Solomon

Ship Slip: There was plenty of service and more than enough food at the farewell party aboard the States Steamship Co's Montana before it sailed 'round the world. Through a communication error, two catering firms, Knights and Upton's, showed up at Pier 80. After a short huddle, they voted to share the job and the fee.



The large Downtown Center Garage, once one of the lowest priced, has a new owner and new prices. No more hourly rates for the theater crowd. Night minimum is \$3.

Except for Polk Street, Castro,

lower Mason and a few other gay spots, it was a quiet Halloween. Trick or treating is apparently becoming obsolete. I checked a dozen homes of friends and only one had callers. A candy bar, cookie or apple is no longer entrancing to indulged kids of today. Besides, fearful householders are now turning out lights and usually ignoring the tapping of little knuckles at the door.

~~HRH DND Prince Charles spent his spare time in his Fairmont suite.~~

Incidentally, Paul Eisler, honorary consul for Austria, was a bit red - faced at the Press Club during the Prince's visit. Eisler pointed to a picture on the wall and informed HRH: "We took this when your sister was here." Prince Charming, dryly, "That's my auntie Meg." Oh.

That now - famed photo of Chief Gaim, shown smiling between two participants at the Hookers' Ball, has gone around the country via the wire services and come back to the mayor's office, where a top aide comments pithily, "I wish he had thought it over."

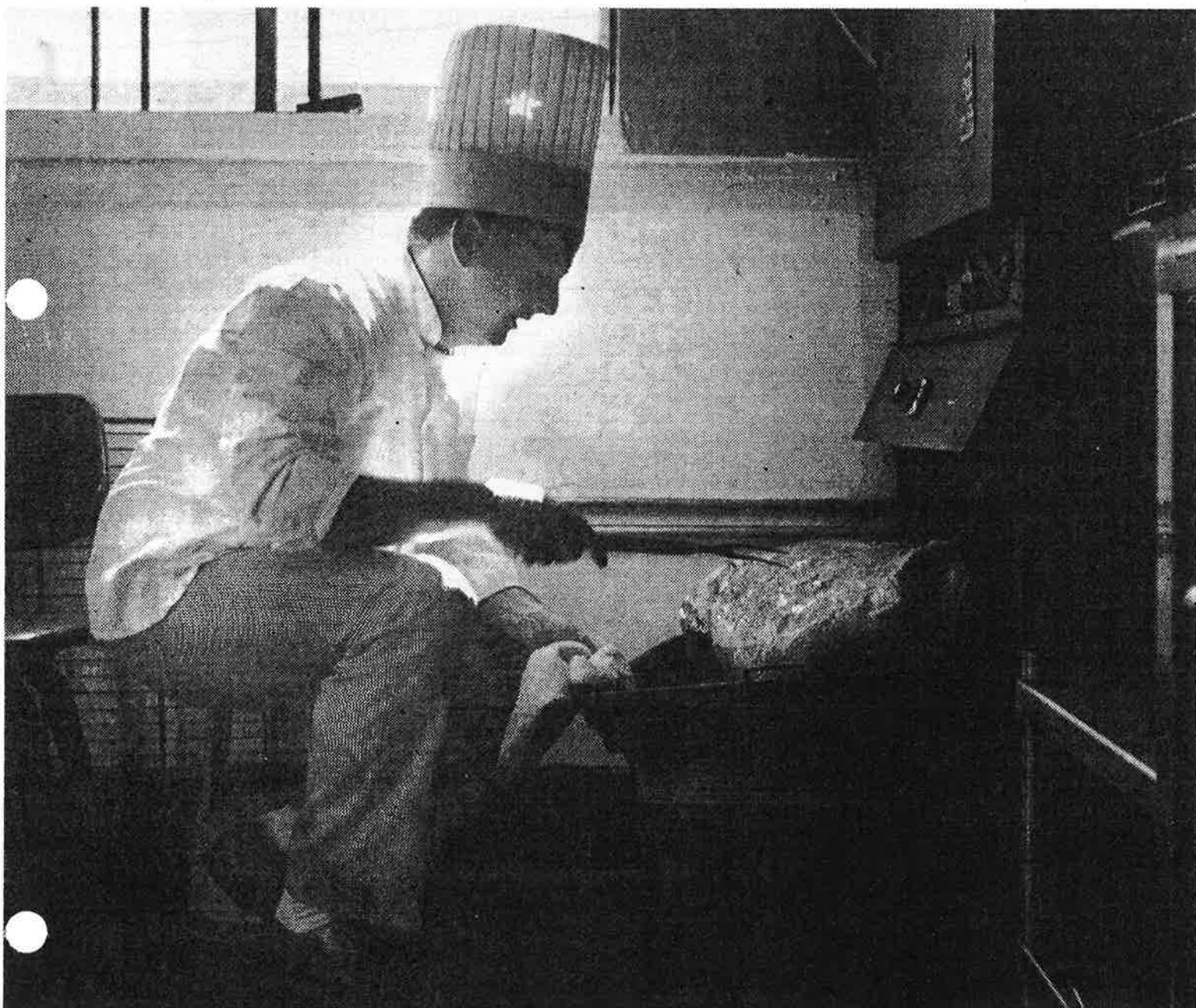
Milton Salkind, head of the Conservatory of Music, will be regularly checking the last minute changes in the cast of "Kismet", which opened last night at the Orpheum. Daughter Karen, a talented singer, has her first major professional role as understudy to one of the stars, Bernice Masi.



# EPICURE

---

## Great expectations



EXAMINER/KIM KOMENICH

**Brian McGovern**, executive chef of Knight's Catering, a family-owned operation that began as a mom and pop deli on McAllister Street in San Francisco in 1963, checks a baron of beef.

## EPICURE

## Great expectations

**A** caterer can make or break your special event. But following a few simple guidelines can smooth the way for a good time and a lasting memory

By Mary Jo Hahn  
SPECIAL TO THE EXAMINER

A catered event, whether it is a traditional wedding reception or a small-scale dinner party, should be a memorable experience. The planning is essentially a step-by-step procedure but as the host, you want to make sure the party unfolds just as you had imagined. No matter if it is this year's corporate picnic or a best friend's birthday party, every detail is important.

"Basically, the most important thing when hiring a caterer is feeling a good rapport," said Maureen McGovern-Kelly of Knight's Catering. "Every caterer has a style, whether it is corporate or creative, strict, structured or flexible, and the potential client needs to be very comfortable with it."



*wine is opened for the older crowd.*

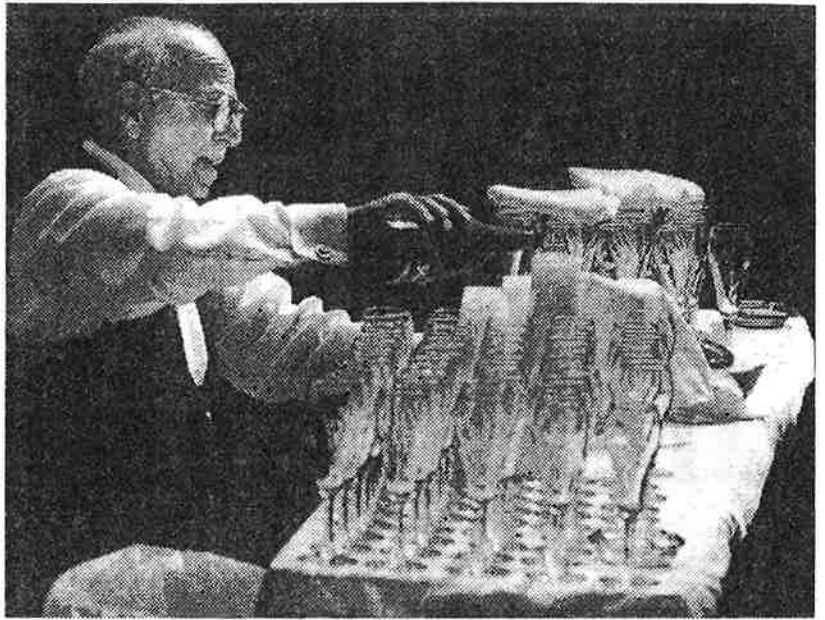
EXAMINER PHOTOS BY JOHN STOREY





EXAMINER/KIM KOMENICH

**Rose Tuzzo** puts the finishing touches on a cheese platter cleverly decorated with a bird made from a summer squash.



EXAMINER/JOHN STOREY

**A successful catered event** depends on precise planning of all the details, from champagne to dessert.



**A young wedding guest** is served a slice of beef

EXAMINER PHOTOS BY JOHN STOREY





EXAMINER/KIM KOMENICH

**Janet Swanson** *arranges finger sandwiches to be served as hors d'oeuvres.*



EXAMINER/JOHN STOREY

**Baskets** *piled with finger foods and an ice sculpture in the shape of a heart, help set the style of this event.*



# Knights' GOURMET CATERING

Let us help you with your next party. Our staff combines San Francisco know-how with old world elegance to bring you the best.

- WEDDING RECEPTIONS
- BABY SHOWERS
- BAR MITZVAHS
- COCKTAIL PARTIES
- SALES MEETINGS
- BUFFETS

WE CAN FURNISH EVERYTHING FROM THE FOOD TO SERVING IT PLUS GLASSES, BEVERAGES, EVEN THE HALL; OR WE PREPARE THE FOOD AND YOU CARRY ON FROM THERE.

SEE OUR NEW BANQUET ROOM WITH COMPLETE FACILITIES  
FOR GROUPS UP TO 250 —

ACCOMMODATIONS AVAILABLE  
FOR LARGER GROUPS  
WE WELCOME YOUR INSPECTION

FOR INFORMATION CALL  
**861-3312**

234 McALLISTER — Near Civic Center

Milton Mann Studios, San Francisco, Calif. 94108



MATTHEWS  
20 DE ETT  
FOR HIDE/IAF  
APO AE  
09310



Post Card

KNIGHT'S CATERING  
255 MENDELL ST  
SAN FRANCISCO, CA  
94124

the dubane press  
hallendale, fla.

I found this card in Afghanistan, thought you might want to see it. John Matthews 59@cs.wpi.edu

#3093



# KNIGHT'S CATERING



Experience Is Everything • Serving the Bay area since 1963



KNIGHT'S  
CATERING

*We'll Help Make Your Dreams Come True*

255 Mendell Street, San Francisco, CA 94124

t 415.920.3663 • f 415.550.8106

[knightscatering@mac.com](mailto:knightscatering@mac.com)

[www.knightscatering.com](http://www.knightscatering.com)





# PACIFIC GALLERY®

w. l. platt company, inc. p. o. box 2147 • reno, nev. 89505

March 22, 1971

Mr. E McGovern  
Knights Catering  
234 McAllister  
San Francisco, Cal

Dear Mr. McGovern:

After a very successful boat trip last year and a fine meal you prepared, we again hope that you will be able to cater another social function for us. I very definitely remember our conversation last year that we should do away with formal dinner and make it completely hors D'oeuvres. I would like you to send me a choice so we can really come up with something. Also, do you know of a small combo of 2 or 3 pieces that could play on the boat?

The date we are requesting is Tuesday night, July 27 at approximately 6:00.

Please respond.

Sincerely,

Robert F. Greendale  
Vice President/Sales

RFG/sjr

GONICK, SCHMID & BERNSTEIN

ATTORNEYS AT LAW

BANK OF AMERICA BUILDING

1212 BROADWAY

OAKLAND, CALIFORNIA 94612

HARRY GONICK  
MINOR J. SCHMID  
LOUIS M. BERNSTEIN

TELEPHONE  
(415) 832-5460

April 5, 1974

Ed McGovern  
Knights' Gourmet Catering  
234 McAllister Street  
San Francisco, California 94102


Dear Mr. McGovern:

My family and I wish to express our sincere thanks for your splendid catering of the Rauch memorial at the First Unitarian Church. The food was outstanding and beautifully laid out; we received particularly favorable comments about your beef Stroganoff and the artichoke hearts.

We were especially impressed with the quiet efficiency of your staff. After the service, while our guests were gathered in small conversational groups, your staff brought out the food and moved the chairs and tables into place so quickly and quietly that their activities were scarcely noticed. Although we were quite late in getting started, your people showed no signs of impatience, but were models of kind and attentive consideration to our guests throughout. They are deserving of the highest praise.

I am enclosing an additional check which I would like you to divide equally among the three persons who waited upon our guests, as I consider my original emolument to be inadequate.

Very truly yours,

  
Harry Gonick

HG:kh

Enc.





OFFICE OF THE GOVERNOR  
State of California

October 6, 1987

TO: ED, MAGGIE, BRIAN AND MAUREEN MCGOVERN  
KNIGHTS CATERING AND RESTAURANT

It is my sincere pleasure to convey my warm regards as you close Knights Catering and Restaurant in the Civic Center after 24 years of providing well balanced, appetizing meals to our state, federal and city workers.

As one of your many customers, I want you to know just how much your friendly service and consistent quality were appreciated. When I served as Attorney General and worked in San Francisco, I truly enjoyed eating at your restaurant. The catering services you provided for the Attorney General's Office, as well as my San Francisco Governor's Office, were always exceptional.

As you gather with your dedicated staff and many customers to celebrate the past 24 years of success and to welcome in Knights Catering, I am honored to extend my best wishes for a most enjoyable event and every success in your new endeavors.

Most cordially,

A handwritten signature in dark ink, reading "George Deukmejian". The signature is written in a cursive, flowing style.

George Deukmejian



THE ARCHDIOCESE OF SAN FRANCISCO  
PASTORAL CENTER

VICAR GENERAL

445 CHURCH STREET, SAN FRANCISCO, CALIFORNIA 94114-1799 (415) 565-3600

July 22, 1988

Knights Gourmet Catering Company  
550 Alabama Street  
San Francisco, CA 94110

Attn: Mr. Edward McGovern

Dear Mr. McGovern:

The Archdiocese of San Francisco and the Papal Visit Committee are most grateful to you and your firm for your efforts in catering a reception for three thousand members of the religious community at St. Mary's Cathedral on the occasion of Pope John Paul's visit to San Francisco on Thursday evening, September 17, 1987. It was a beautiful affair.

The presentation of the food, the efficiency of service, and the courtesy of your people were outstanding.

We understand that you had to work under certain constraints because of the security measures in force at the Cathedral. We are told that you and your employees were most cooperative with and helpful to the Secret Service and the Police Department.

Congratulations on a job very well done!

Sincerely,

*Edward P. McTaggart*  
Very Reverend Edward P. McTaggart  
Vicar General

EPMCT:mmz



THE WHITE HOUSE

WASHINGTON

September 24, 1993

I am delighted to honor Knights Catering as you celebrate your 30th anniversary in business.

America's economic strength always has depended on the hard work and determination of companies like yours. In an increasingly competitive marketplace, you can take great pride in your proven ability to grow and prosper.

Congratulations on your achievement, and best wishes for continued success.

*Bill Clinton*



*The City and County of San Francisco*

# *Certificate of Appreciation*

*Presented To*

**Maureen Kelly**

**January 25, 2001**

*Whereas*, on behalf of the City and County of San Francisco, I want to express our appreciation for your contributions to the 2<sup>nd</sup> Anniversary of City Hall Event Celebration. Your services helped ensure the success of this event.



*THEREFORE, I have hereunto set my hand and caused the Seal of the City and County of San Francisco to be affixed.*

A handwritten signature in dark ink, appearing to read "Willie Lewis Brown, Jr.", written over a horizontal line.

*Willie Lewis Brown, Jr.  
Mayor*





December 16, 2005

Ms. Jessica Della Santina  
Knight's Catering  
255 Mendell Street  
San Francisco, CA 94124

Dear Jessica;

Thank you for the wonderful job you did in making our Giants Holiday Party a huge success!

Everyone was very impressed with the facility and especially all the wonderful food. Compliments were overflowing about the food presentation and how delicious everything tasted. We also enjoyed the subtle touches with table décor, which added to the charming atmosphere. Your staff is to be highly recognized as well, for the excellent service they provided us. Everyone was very helpful and pleasant.

Jessica, we appreciate your hard work and it was a pleasure working with you. We look forward to working with you again in the future. Happy Holidays!

Sincerely,

*Carolyn Schultz*

*Lena Boswell*

*Joyce Thomas*

San Francisco Giants Holiday Committee





Senator Dianne Feinstein  
Washington, D. C.

May 2, 2009

Dear Maureen,

*I wanted to say thank you to you and your staff for helping with the Elouise Westbrook birthday party. You and your employees are friendly, reliable and prompt and I really appreciate all that you do. The party was a great success and that is in part because of you and your team.*

*Thanks again, I am looking forward to working with you in the future.*

Sincerely,

A handwritten signature in blue ink, appearing to read "Dianne".





*Congress of the United States  
House of Representatives  
Washington, D.C. 20515*

*Anna G. Eshoo  
Fourteenth District  
California*

September 21, 2009

Ms. Maureen Kelly, Executive Officer  
Knights Catering  
255 Mendell Street  
San Francisco, California 94124-1709

Dear Maureen,

Thank you for your kind, handwritten note. I really appreciate it.

It was so wonderful to see you at the Blue Shield luncheon. You did an outstanding job. Please give my best to your Mom and Dad. The McGovern family is very special to me and always will be.

Most gratefully,

A handwritten signature in blue ink, appearing to read "Anna Eshoo", with a horizontal line drawn through the middle of the signature.

Anna G. Eshoo  
Member of Congress



March 3, 2017

Office of Small Business  
Legacy Business Registration  
City Hall, Room 110  
1 Dr. Carlton B Goodlett Place  
San Francisco, Ca 94102

Re: Knights Catering of San Francisco, Legacy Business of San Francisco

To whom it may concern;

We were delighted to learn that Knights Catering of San Francisco was applying to be a part of San Francisco's, Legacy Business Registry.

A native of San Francisco, I have had the pleasure of working with Knights Catering through many stages of my life over the past 30 years. As a student of the Hotel and Restaurant Department of City College of San Francisco, I was very fortunate to have the opportunity to work with Knights Catering developing my skills within the hospitality industry. The hands on lessons learned catering events throughout the Bay Area with their team of professionals provided a solid foundation for me and the many others employed with Knights.

Starting my own business as a Meeting and Event Planner in the late 1990's, I had the pleasure of working with Knights Catering on a different level. This time, I was the customer who turned to Knights for their unique and creative approach in designing the perfect setting for the various types of events I was managing for my clients. The knowledge and experience that Knights has working with venues in San Francisco is a value that cannot be compared as it comes from their legacy within the city. Knights was a perfect business partner, always professional, with a quality product and the highest level of service.

In 2001 I joined San Francisco Travel as the Vice President of Sales and was not surprised that Knights Catering was a longtime member/ partner of SF Travel. Over the past 17 years in my current role at SF Travel, I've experienced first-hand Knights Catering's interaction and involvement in our local hospitality community and I could not think of any other company so deserving of the Legacy Business honor.

If I can assist in any way, please do not hesitate to call on me.

Sincerely,

Lysa Lewin  
SVP, Convention Sales  
San Francisco Travel



## EDWARD MCGOVERN



### Edward Patrick McGovern

Left this life November 6, 2012 surrounded by his loving family.

A native San Franciscan born December 26, 1927, Ed was the only child to Edward and Lillian (Duggan) McGovern (of Counties Down & Armagh) - but with 56 cousins, was never alone.

Ed is survived by his loving bride of 56 years, Margaret "Maggie" (Whooley), who he met at a dance at San Francisco's KRB Hall on Mission Street. Together they raised a family who love and miss him dearly: Moira McGovern; Deirdre & Doug Muller; Eileen & Andrew Patania; Kevin & Lori McGovern; Brian & Theresa McGovern; Maureen Kelly; Margaret & Frank van Beuningen; and Ed & Tina McGovern. He was beloved Poppi to Katie, Claire, Meagan and Jack; Molly, Danny and Grace; Brian, Christopher, Thomas, Stephen, and Elizabeth; Rosie; and Devin

and Ryan.

Ed was proud of his strong Irish heritage. He was a founding member of San Francisco's Irish Cultural Center; a member of the Pearse & Connelly Fife and Drum Band; and an active member of the Irish community in the Bay Area. He was also active in many Catholic charitable organizations including St. Vincent de Paul Society, Catholic Charities of San Francisco, and the Knights of the Holy Sepulcher.

In 1963 Ed and Maggie founded Knight's Restaurant and Catering in the heart of the Civic Center of San Francisco, and for over forty years in business served Presidents, a Pope, the famous (and infamous) from all over the world. Ed relished his role as master of ceremonies at thousands of weddings and special events, and a job at Knight's was the first start for many looking for work.

Ed joined the Navy to see the world, and served in the Pacific at the end of [World War II](#). Then together, Ed and Maggie became world travelers, visiting six continents - but their favorite trips were those "home" to ancestral Ireland, where they are loved by many.

Ed was a thirty-five year friend of Bill W. and quiet inspiration to many.

In 2005 he and Maggie retired to their beautiful home in Sonoma, where they became active members of the community and formed new circles of loving friends. He loved spending time with his family, walking his dog Carlow, editing his 60 years of home movies, and dancing to a good Irish song.

He will be remembered for his warmth, his sense of humor, and for always being the epitome of a gentleman.

Friends may visit Sunday, November 11th after 6:15pm at the Cathedral of St. Mary of the Assumption, Geary Blvd at Gough St., San Francisco where a vigil will be held at 7:00pm. A Funeral Mass will be Celebrated on Monday, November 12th at 10:00am at St. Francis Solano Church, 469 3rd St., W., Sonoma, CA with a reception to follow in Fr. Robert's Hall. Private interment Holy Cross Cemetery.

In lieu of flowers, the family requests that donations be made in Ed's memory to The Jack McGovern Coats Disease Foundation, 20 Park Road, Suite E. Burlingame, CA 94010 [www.coatsdiseasefoundation.org](http://www.coatsdiseasefoundation.org)



Published in San Francisco Chronicle from Nov. 9 to Nov. 12, 2012

Attn:  
Legacy Business Application Staff  
Office of Small Business  
City Hall, Room 110  
1 Dr. Carlton B. Goodlett Place  
San Francisco, 94102

From:  
Bill Shields  
Chair, Labor and Community Studies  
City College of San Francisco

Friends,

I am the head of the labor education program at City College, an instructor in the school's Culinary Arts and Hospitality Studies Program and the educational point person for the San Francisco Labor Council at the college. Through our department's work with area unions over the years, we have seen the important role played by Knight's Catering in the life of our city. Again and again, I attended events at which Knight's staff did an excellent job of providing food service. They did this while also acting as a high-road role model for area hospitality companies.

By negotiating a contract with UNITE HERE Local 2 many years ago, Knight's showed that they care about their workers and the communities in which they live. Providing a union-level wage and benefits package shows that the company takes care of those who take care of it, and insures retention and a high-skill level in their workforce. This, in turn, guarantees an excellent level of customer service by the company, a virtuous circle that benefits all.

As you consider Knight's application for legacy status, I ask that you consider their labor relations record as part of what makes them worthy of your support. When it comes to their line of work, they've been doing it well, and doing it right, for a long time. Please acknowledge their outstanding contribution to San Francisco by designating them a legacy business.

Thank you for your consideration,

Bill Shields