



FACT SHEET

Introduction:

Every product at Grand Central Bakery starts from scratch. Each day, a team of bakers and cooks transform fresh, simple, locally grown ingredients into tasty artisan loaves, pastries, soups and sandwiches. Led by a unique mixture of family and friends along with some of the region's most talented bakers and cooks, Grand Central has grown their business slowly and organically - making decisions based on intuition, common sense and a shared vision of delicious foods made from honest ingredients. This friends-and-family approach has ensured that Grand Central's down-to-earth values and obsessive pursuit of high quality products is every bit important today as it was when Gwenyth Bassetti founded it in Seattle in 1989.

Owners and Management Team:

Gwenyth Bassetti, Founder
Ben Davis, President
Piper Davis, Bakery Cuisine Director
Bob Kerr, Business Manager
Claire Randall, General Manager - Portland
Gillian Allen-White, General Manager – Seattle
Gabrielle Moorhead, Sales & Marketing Manager - Seattle

Locations:

Each Grand Central Bakery/Cafes is a part of the community it serves, with a look and feel that reflects the personality of the neighborhood. The flour on the floor lets you know that this isn't a pretentious eatery, but a friendly gathering spot where the food speaks for itself and customers are encouraged to arrive with healthy appetites.

Today, Grand Central Bakery can be found in eight neighborhood cafes located in Seattle and Portland. The company's business model includes a dynamic retail concept, wholesale line of breads and rolls, and a "Breakfast & Lunch" delivery service - offered only in Portland.

Grand Central Bakery Pioneer Square
214 1st Avenue, Seattle
Opened 1989

Grand Central Bakery Eastlake
1616 Eastlake Avenue E, Seattle
Opened 2005

Grand Central Bakery Hawthorne
2230 SE Hawthorne Boulevard, Portland
Opened 1993

Grand Central Bakery, Multnomah Village
3425 SW Multnomah Boulevard, Portland
Opened 1995

Grand Central Bakery. Irvington
1444 NE Weidler Street, Portland
Opened 1997

Grand Central Bakery, Sellwood
7987 SE 13th Street, Portland
Opened 2004

Grand Central Bakery, Fremont
714 N. Fremont Street, Portland
Opened 2006

Grand Central Bakery, Sawtooth
2249 NW York Street, Portland
Opened 2007

Company Culture

Grand Central's management team believes that passionate lovers of food make the best cooks and bakers and are committed to providing a genuinely satisfying work environment to the employees who produce their top quality bread and pastries. Grand Central offers competitive wages, great medical and dental benefits, a 401(k) plan, paid vacation and opportunities for advancement.

Total employees: 225

Fresh, locally grown food just tastes better

The rotating menus are inspired by locally available produce, while baked goods reflect the best of each season and holiday. Grand Central gives preference to local farmers, ranchers and distributors, and sources organic and sustainably grown produce whenever possible. All bread and baked goods are made with Food Alliance-certified Shepherd's Grain flour, orchard fruit and berries from Northwest growers and rich, European style butter from Larsen's Creamery.

Nurturing Communities and the Planet

Grand Central's companywide waste reduction program focuses on composting and recycling everything possible in its eight cafés and all production areas. The company purchases wind power and is constantly striving to reduce its fossil fuel footprint. Employees consider themselves alternative transportation enthusiasts and contribute to the bakery's environmental pursuits by biking, skateboarding, walking or taking public transit to work.

Grand Central is dedicated to nurturing mutually beneficial relationships between its customers, employees, vendors and communities. They give back to their communities as often and generously as they can, focusing on hunger issues, improving the environment and educating our youth.

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