Taste of Soul Special: Dulan's Catering

people that day, and they went on

the air and said, 'Dulan's restau-

rant, the first business to open

after the L.A. riots in South

Central ... and they're giving

After that broadcast, literally

minutes later, Dulan accounts

they were swamped with cus-

tomers. Dulan's would become

the place to eat Southern comfort

away free food today.

Despite celebrating 25 years of success and serving good food in the community, Dulan's will be getting it's first taste of soul.

By BRIAN W. CARTER. SENTINEL STAFF WRITER

You say the name Dulan's, and most people know right off what you're talking about. One of the premier Southern cuisine restaurants in town, Dulan's was the place you went to eat down-home good food. Greg Dulan started the restaurant in 1992 and has seen it through the years into a presentday catering business.

A native of Los Angeles, CA, Dulan comes from a successful family. The Dulans have operated well-known restaurants and eateries throughout the L.A area. "Dulan's was born out of other businesses that my parents started years ago," said Dulan.

One of those establishments happens to be Aunt Kizzy's Back Porch, located in Marina Del Rey, CA. The other restaurant, run by the Dulan patriarch, Adolf Dulan, is Soul Food Kitchen, which has two locations: one on Century and Crenshaw, and the other on Manchester and La Brea.

Prior to Aunt Kizzy's, the Dulan's also operated Hamburger City, which was located on Martin Luther King (at the time Santa Barbara) and Hillcrest, "I started as a teenager working there, started at age 15 working in the hamburger business," said Dulan.

Dulan went on to attend and graduate from Howard University and eventually went into banking in New York City. "I went into banking for six years, then I came back to Los Angeles and joined the

family business," said Dulan. After working for a while at Aunt

Kizzy's, Dulan decided to start endeavor. He began Aunt Kizzy's Catering Service, which he ran for six years. The popularity of the catering service had grown to the point where Dulan needed to rent a kitchen. His search brought Crenshaw Boulevard, where he used a building that formerly had been a restaurant in the 60's for his catering business for a

Through a mix of blessings, opportunity and

inspiration, Dulan was given the building by the owner. A few months later, the restaurant would open to the public as Dulan's restaurant. Unfortunately, the restaurant would open during the 'Rodney King revolt' of 1992. "A lot of businesses were burning on Crenshaw, and we were delayed nearly two months in opening," said Dulan, "It was tough."

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in the coffin become a nail of

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Greg Dulan, Owner and CEO of Dulan's Catering

foundation, as the local incident increased Dulan's public exposure. "Because of all the turmoil in South Central Los Angeles, there were news crews ... scouring the community looking for stories," said Dulan. "We were opening; it was our first day... one of the news station came to

our restaurant. "I was giving away free food to

food. They enjoyed much success and notoriety for several years. As times changed, so too did Dulan's vision, and he eventually decided to close the restaurant in 2003. "I wasn't spending enough time

with my kids and my family," said Dulan. "I decided to go back to my roots, which is catering."

Now Dulan's Catering, the Dulan name continues to stand for one thing ... good eating.

"We specialize, and have always specialized ... in Southern home cooking," said Dulan. The menu, whether restaurant or catering, boasts popular favorites, such as fried chicken, oxtails, short ribs, baked fish, fresh vegetables, macaroni-and-cheese and other

Southern

favorites.

"It's good food for the soul." "We started doing school lunches purely by accident." said Dulan. "We were serving a luncheon of charter school principals; they liked food." Requests started coming in for the catering service to serve lunches at schools throughout the L.A. started as one school has grown to

31 schools

being catered by Dulan's. "We serve kid-[friendly] food ... we adapted by giving the kids choices," said Dulan. "They got a chance to select from different options." Although Dulan's offers catering to schools, they mostly cater corporate affairs and businesses, such as the BET Awards, the Los Angeles

Sentinel, Verizon Wireless, Sony Studios and USC events, among many others. Dulan is also a proud contributor, donating his service to numerous charities. events and churches around L.A. Surprisingly, this will be Dulan's first time being a part of Taste of Soul. He wants to come out and greet the community, which he credits for the Dulan's longevity. "It's just so hard for African Americans to start businesses and maintain them," said Dulan. "Five years is an accomplishment, but 25 years - it's not bad. Dulan hinted at a possible change in Dulan's future that may bring them closer to the community. "Is there a food truck in our future?" asked Dulan. "I don't know... could be." He commented that is was something they were possibly looking into a possible... Dulan's Soul Food Truck ...

maybe. Embracing changing times in presenting soul food, Dulan shares the one thing that hasn't changed which is, "the sheer joy of doing what I do," said Dulan. "There has not been one day in... 25 years that I ever felt like I had a job... I love what I do."

Dulan wanted to let the community know that he greatly appreciates all the love, support and loyalty over the years. "We enjoy serving our food, [and] I personally want to thank everyone who has supported our business over the last 25 years."

Dulan's Catering Co. is located at 4859 Crenshaw Blvd. in Los Angeles, Ca. 90043. For more information you can reach them at (323) 296-3034 or by fax at (323) 296-0270. You may also contact them by email at info@dulanscatering.com or visit their website at www.dulanscatering.com.