

Congregation Rodeph Sholom – Approved Caterers



Non-Kosher Caterers:

Andrea Meyer Catering	(212) 627-0321	eat@andreameycatering.com	Andrea Meyer
Baguettes & Company	(212) 608-2525	robert@bagandco.com	Robert Garber
Butterfield Market	(212) 288-7800	melissa@butterfieldmarket.com	Melissa Canaday
Catering with Flair	(718) 464-0824	No email	Jean Donnay
Certe Catering	(212) 397-2020	baltholz@certenyc.com	Bonnie Altholz
Cleaver Co.	(212) 741-9174	cleaver@cleaverco.com	Mary Cleaver
Contemporary Foods	(201) 784-0377	rm@contemporaryfoods.com	Richard Millman
Deborah Miller Catering and Events	(212) 964-1300	Jillian@deborahmillercatering.com	Jillian Klein
Eli's Manhattan	(917) 295-3326	bonnie@elizabar.com	Bonnie Langer
Fairway Catering	(646) 616-8192	Curtis.Forde@FairwayMarket.com	Curtis Forde
Gracious Thyme Catering	(212) 873-1965	jhundley@graciousthyme.com	Judy Hundley
Great Performances	(212) 727-2424	Shaun.Roberts@greatperformances.com	Shaun Roberts
H&H Bagels	(212) 498-9828	Norman.Sverdlen@hhmidtownbagelseast.com	Norman Sverdlen
Kefi Restaurant	(212) 873-0200	steven.j@kefirestaurant.com	Steven Jenkinson
Matt Miller Culinary Productions	(914) 945-7177	info@mattmillerevents.com	Matt Miller
Majestic Catering	(516) 205-2737	loxking@aol.com	Robert Leshansky
On the Marc	(203) 883-0512	lauren@onthemarcevents.com	Lauren Martin
Philip Stone Caterers / Regal (Glatt Kosher)	(516) 322-5188	mrarajaji@culinartinc.com	Mo Mostafa
Standing Room Only	(914) 472-3002	Sharon@srofinefoods.com	Sharon Snyder
Sterling Affair	(212) 686-4075	robyn@sterlingaffair.com	Robyn Fruchterman
Thomas Preti Caterers	(212) 764-3188	jalton@thomaspreti.com	Jessica Alton
Treat House (desserts only)	(212) 799-7779	Jennifer@treathouse.com	Jennifer Russell

PLEASE SEE OTHER SIDE FOR KOSHER CATERERS - PLEASE NOTE OUR FACILITY IS NOT KOSHER

Kosher/Not Policy:

No biblically prohibited foods, including pork or shellfish may be brought in or served on CRS property. Items obviously containing meat or dairy may not be served during the same course of a multi-course meal. Single course meals (e.g., buffets) may either have meat or dairy products served, but not both. Meat served may be, but does not have to be, kosher.

CRS strives to be nut-sensitive to the extent reasonably possible, although CRS can make no promises that food served on CRS premises was prepared at a nut-free facility or is entirely free from traces of nuts. It is CRS policy that no nuts or any food item made with or containing nuts be served on CRS premises.

****This is a list of approved vendors as of 1/28/2019**

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Kosher Caterers:

8th Day Caterers	(201) 214-0803	dovid@8thdaycaterers.com	Dovid Lisker
Above & Beyond	(201) 746-6161	jill@aboveandbeyondny.com	Jill Lamstein
Beth Torah Kosher Caterers	(718) 261-4775	ben@bethtorahcaterers.com	Benjamin Zilkha
Drake & Wolf (Glatt Kosher)	(212) 227-0727	aviva.wolf@drakeandwolf.com	Aviva Wolf
Fairway Market (Kosher)	(917) 843-1918	ari.kogan@fairwaymarket.com	Ari Kogan
Main Event-Mauzone Caterers	(201) 894-8710	eddie@maineventmauzone.com	Eddie Izso
Murray's Sturgeon Shop	(212) 724-2650	ira@murrayssturgeon.com	Ira
Prestige Caterers	(718) 464-8400	info@prestigecaterers.com	Spencer Katz
Pride Caterers	(646) 369-2510	steve@pridecaterers.net	Steve Rubinfeld
Simply Divine Catering	(212) 541-7300 x226	info@simplydivine.com	Judith Marlow

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