

Approved Catering List 2019.20

Non-Kosher Caterers:

Andrea Meyer Catering	(212) 627-0321	eat@andreameyercatering.com	Andrea Meyer
Baguettes & Company	(212) 608-2525	robert@bagandco.com	Robert Garber
Butterfield Catering	(212) 772-8782 x3	catering@butterfieldmarket.com	Catering Dept.
Certe Catering	(212) 397-2020	baltholz@certenyc.com	Bonnie Altholz
Cleaver Co.	(212) 741-9174	cleaver@cleaverco.com	Mary Cleaver
Eli's Manhattan	(917) 295-3326	bonnie@elizabar.com	Bonnie Langer
Fairway Catering	(646) 616-8192	Curtis.Forde@FairwayMarket.com	Curtis Forde
Great Performances	(212) 727-2424	Shaun.Roberts@greatperformances.com	Shaun Roberts
H&H Bagels	(914) 645-2895	gina@hhmidtownbagelseast.com	Gina Richer
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	Jack@srofinefoods.com	Jack Tacconi
Sterling Affair	(212) 686-4075	robyn@sterlingaffair.com	Robyn Fruchterman
Thomas Preti Caterers	(212) 764-3188	jaltan@thomaspreti.com	Jessica Alton

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

CRS Kosher/Nut 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.

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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)	(866) 392-2837	koshercatering@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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Please consider contacting City Harvest to pick-up unopened trays/platters of food. As long as the tray is refrigerated and the total amount is over 100 lbs., they will pick up as soon as possible (typically the next business day) from Rodeph Sholom. To donate, please contact the food sourcing team at City Harvest at 646-412-0758.



[You might also consider contacting Rescuing Leftover Cuisine \(RLC\), a 501\(c\)3 nonprofit dedicated to stopping food waste and hunger.](http://www.rescuingleftovercuisine.org) RLC will rescue excess food after your event and bring it to those who need it at homeless shelters and other agencies nearby. RLC partners with individuals, event planners/caterers and venues. For a tax-deductible fee, RLC will coordinate the logistics to rescue and distribute any amount of excess food; no minimum required. For more information visit www.rescuingleftovercuisine.org. To arrange a pickup, please contact eventpickups@rescuingleftovercuisine.org at least 3 days before your event.

CRS appreciates every effort you make to help with food insecurity. Please let Rachael Evans, our Operations Director, know if such plans are made by contacting revans@crsnyc.org.

****This is a list of approved vendors as of 10/17/2019**