## Catering Information

The Forum event staff can provide referrals to approved local and full-service caterers who have current Department of Health (DOH) certifications as well as a certificate of insurance (COI) on file at The Forum. Event sponsors may use their own preferred catering vendor as long as the DOH certificate and COI have been received by The Forum at least one month prior to the event. The Forum must review and approve the vendor for service at The Forum. The Forum is committed to sustainability practices that are good for the health and wellbeing of our community and our earth. We encourage the use of dishware that is reusable, recyclable, or compostable and the use of locally and organically sourced ingredients that are ethically produced. We are a linen-free building, providing elegant finished event furniture. The Forum has a $250 per day catering fee for events over 30 people and/or which require the use of The Forum’s pantry. To read our full Catering Policy click [here](#).

## Recommended Caterers

<table>
<thead>
<tr>
<th>Local Business</th>
<th>Sustainable Catering Option</th>
<th>Minority-Owned Business</th>
<th>Woman-Owned Business</th>
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<tbody>
<tr>
<td><strong>BT Events NYC</strong></td>
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<tr>
<td>212.869.1929</td>
<td><a href="mailto:info@bteventsnyc.com">info@bteventsnyc.com</a></td>
<td>Columbia University Vendor #: 0000106437</td>
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<tr>
<td><strong>Butterfield Market</strong></td>
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<tr>
<td>212.772.8782</td>
<td><a href="mailto:catering@butterfieldnyc.com">catering@butterfieldnyc.com</a></td>
<td>Columbia University Vendor #: 0000006718</td>
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<tr>
<td><strong>Columbia Event Management</strong></td>
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<tr>
<td>212.854.5800</td>
<td><a href="mailto:eventmanagement@columbia.edu">eventmanagement@columbia.edu</a></td>
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<tr>
<td><strong>Dear Mama</strong></td>
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<tr>
<td>716.727.2854</td>
<td>Submit order via website</td>
<td>Columbia University Vendor #: 0000186195</td>
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</tbody>
</table>

BT Events NYC provides full-service catering with the highest quality ingredients, gracious customer service, and individually tailored event strategies.

Butterfield Market focuses on seasonal ingredients, locally sourced when possible; presented with style and care; inspired by trends, and loyal to comforting classics.

CEM creates delicious and thoughtful menu options for everything from meeting snacks and buffet options to high-end, table-served dinners, including wedding packages, a sustainable menu option, and a menu that directly benefits local organizations.

Dear Mama is an all-day cafe and event space. Drop off breakfasts, coffee and tea selection, sandwiches, pizzas, buddha bowls, etc. Locally-made and regionally sourced, our soups, sandwiches, and pastries are healthy, creative, and upscale.
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<tr>
<td><strong>Eat OFFbeat</strong></td>
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<tr>
<td>• 646.889.8006</td>
<td><a href="mailto:info@eatoffbeat.com">info@eatoffbeat.com</a></td>
<td>Columbia University Vendor #: 0000127499</td>
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<tr>
<td>• Columbia University Vendor #: 0000127499</td>
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<tr>
<td>Eat OFFbeat provides home cooking from around the world made with love by refugee chefs in NY. Providing boxed lunch and dinner options.</td>
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<tr>
<td><strong>Evelyn’s Kitchen</strong></td>
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<tr>
<td>• 646.476.7906</td>
<td>Submit order via website</td>
<td>Columbia University Vendor #: 0000055473</td>
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<tr>
<td>Evelyn’s Kitchen specializes in boxed lunches, dinners, and baked goods.</td>
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<td><strong>Food Trends</strong></td>
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<tr>
<td>• 212.972.7320</td>
<td><a href="mailto:catering@foodtrends.com">catering@foodtrends.com</a></td>
<td>Columbia University Vendor #: 0000065913</td>
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<tr>
<td>Food Trends is a full-service caterer that provides menu design, staffing, rentals, venue, décor, and fresh ingredients from local vendors is just the beginning.</td>
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<td><strong>Gracious Thyme</strong></td>
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<tr>
<td>• 212. 873.1965</td>
<td><a href="mailto:info@graciousthyme.com">info@graciousthyme.com</a></td>
<td>Columbia University Vendor #: 000006050</td>
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<tr>
<td>Gracious Thyme is a full-service caterer that brings elegant menus and unparalleled service to events of every size.</td>
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<tr>
<td><strong>Home Sweet Harlem</strong></td>
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<tr>
<td>• 212.926.9616</td>
<td><a href="mailto:hsheventplanning@gmail.com">hsheventplanning@gmail.com</a></td>
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<td>Home Sweet Harlem offers an eclectic American menu that highlights regional favorites that will comfort your heart and nourish your soul. Breakfast, lunch, dinner, dessert, private parties, and catering.</td>
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<td><strong>JPO Concepts Inc</strong></td>
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<tr>
<td>• 646.921.7916</td>
<td><a href="mailto:info@jpoconcepts.com">info@jpoconcepts.com</a></td>
<td>Columbia University Vendor #: 0000063750</td>
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<tr>
<td>JPO Concept Inc is a versatile full-service caterer, personalizing the catering experience to suit clients’ tastes through a signature modern approach.</td>
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# Recommended Caterers

<table>
<thead>
<tr>
<th>Caterer</th>
<th>Address</th>
<th>Contact Information</th>
<th>Description</th>
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<tbody>
<tr>
<td><strong>Manhattanville Market</strong></td>
<td>601 West 125th Street, New York, NY 10027</td>
<td>917.522.0391&lt;br&gt;<a href="mailto:manhattanvillemarket@fbeckerhospitality.com">manhattanvillemarket@fbeckerhospitality.com</a></td>
<td>Manhattanville Market is an uptown food hall with local and international flavors with sit-down, takeout, and delivery options.</td>
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<tr>
<td><strong>Milano Market Westside</strong></td>
<td>232.665.9500</td>
<td><a href="mailto:wholesale@pabadebakery.com">wholesale@pabadebakery.com</a>&lt;br&gt;Columbia University Vendor #: 00000185553</td>
<td>Milano Market Westside combines the best of ingredients and a passion for sandwich making. Perfect for corporate lunches and staff.</td>
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<tr>
<td><strong>Pabade Bakery &amp; Cafe</strong></td>
<td>646.982.6772</td>
<td><a href="mailto:wholesale@pabadebakery.com">wholesale@pabadebakery.com</a>&lt;br&gt;Columbia University Vendor #: 0000185553</td>
<td>Pabade is a family-owned bakery &amp; cafe with a large variety of freshly baked goods. From vegan muffins and flourless financiers to custom cakes and alfajores. Pabade specializes in pastries, salads, sandwiches, and desserts, with coffee/tea service handled with care and attention to detail.</td>
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<tr>
<td><strong>Pinch Food Design</strong></td>
<td>212.244.7000</td>
<td><a href="mailto:info@pinchfooddesign.com">info@pinchfooddesign.com</a>&lt;br&gt;Columbia University Vendor #: 0000205886</td>
<td>Pinch Food Design is a zero-waste catering company. Carbon neutral, zero-waste, same great parties, healthier planet. A globally trained team that uses only the freshest, local and seasonal ingredients, creating hors d’oeuvres, small plates, and seated courses as visually stunning as delicious.</td>
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<tr>
<td><strong>Riverside Caterers</strong></td>
<td>646.702.3101</td>
<td><a href="mailto:info@riversidecaterersnyc.com">info@riversidecaterersnyc.com</a>&lt;br&gt;Columbia University Vendor #: 0000197346</td>
<td>Riverside Caterers are a full-service caterer providing creative cuisine combined with personalized service. Riverside catering thrives in Corporate Catering &amp; Drop &amp; Set catering.</td>
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<tr>
<td><strong>Sterling Affair</strong></td>
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<tr>
<td>• 212.686.4075</td>
<td><a href="mailto:rgonska@sterlingaffair.com">rgonska@sterlingaffair.com</a></td>
<td>Columbia University Vendor #: 0000054016</td>
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<tr>
<td><strong>Teranga</strong></td>
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<tr>
<td>• 332.910.8138</td>
<td><a href="mailto:info@itsteranga.com">info@itsteranga.com</a></td>
<td>Columbia University Vendor #: 00000199592</td>
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<td><strong>The Expat</strong></td>
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<tr>
<td>• 646.410.2922</td>
<td>Submit order via website</td>
<td>Columbia University Vendor #: 0000204984</td>
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<tr>
<td><strong>Westside Market</strong></td>
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<tr>
<td>• 212.222.3367</td>
<td><a href="mailto:wm2840@wmarketnyc.com">wm2840@wmarketnyc.com</a></td>
<td>Columbia University Vendor #: 000001659</td>
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Sterling Affair is a full-service catering and event management. Exquisite food, impeccable service, and unparalleled attention to detail ensure your vision is creatively translated and meticulously executed.

Teranga provides full-service catering with traditional African home cooking that emphasizes African-grown ingredients; Teranga is a culinary journey into the depth, diversity, and deliciousness that the motherland has to offer.

The Expat is a neighborhood restaurant and bar serving Southeast Asian comfort food. Expat offers bookings for private events and a separate catering menu.

Westside Market’s extensive menus are designed to accommodate any gathering and can be customized to meet your needs, whether formal or casual, corporate or private.