



Temple only permits licensed caterers to prepare food in its kitchens. Our kitchens are not commissary kitchens but food may be plated and served from them.

Temple does not permit any home-baked goods to be served at any Temple-sponsored events or parties or events held in our building. We know that some families have a tradition of serving home-made cookies or other treats, and we are sorry not to be able to accommodate their desires. All food served must be prepared by a licensed caterer in a commissary kitchen or be commercially prepared.

APPROVED CATERERS

- **Nourish Catering**
 - ✓ Contact: Vance Dingfelder at 425.246.2520
 - ✓ eMail: vance@nourishcatering.com

- **Mangia Bene Catering**
 - ✓ Contact: Deb Brownstein at 206.548.4994
 - ✓ Website: www.mangiabenecatering.net

- **On Safari Foods**
 - ✓ Contact: Teresa Carew at 206.932.9497
 - ✓ Website: www.onsafarifoods.com

- **Leah's Catering of Seattle**
 - ✓ Contact: Leah Jaffee at 206.985.2647
 - ✓ Website: www.LeahCooksKosher.com

ALL Caterers are responsible for placing linens on tables, setting and clearing tables, washing and putting dishes away, leaving room(s) "broom clean," removing all food brought in for event, and appropriately disposing of all garbage/compost/recyclables.

If you choose to employ a non-preferred caterer or to self-cater, you must –

1. Obtain the advance permission of the Executive Director.
2. Pay a \$200 fee. *Non-approved caterers must provide us with proof of liability insurance with Temple De Hirsch Sinai named as Additionally Insured, and pay a \$250 refundable damage deposit, and sign an indemnify agreement.*
3. Read requirements in in Rental & Usage Policies & Procedures

PLEASE NOTE: *No pork products (ham, bacon, sausage, pepperoni, etc.) or shellfish products (shrimp, lobster, crab, etc.) are allowed at Temple at any time.*

No homemade items are permitted – all foods must be prepared by licensed caterers in commercial kitchens.