

Sustainable Event Certification



Sustainable Catering

We define "sustainable catering" as restaurants that have one or more of the following attributes:

- Local, organic, and/or fair-trade ingredients
- Un- or minimally-processed foods
- Vegetarian and vegan entrées
- Minority- or woman-owned business
- Culturally inclusive cuisines
- Poultry, pork, dairy, and eggs are certified by a third-party for humane practices
- 100% grass-fed beef and lamb
- Sustainable seafood, listed on the [Monterey Bay Aquarium's Seafood Watch](#) guide as the best choice or good alternative, see the [Northeast Guide](#) for local options.
- Food containers and serving utensils are reusable, compostable, and/or recyclable

Definitions

- **Organic:** Foods that are certified [USDA Organic](#) or are certified organic by another third-party organization. Organic farming practices help to enhance and protect soil and water quality, reduce pollution from pesticides and fertilizers, and promote circular cycling of resources
- **Fair-Trade:** Foods and beverages that are [Fair Trade certified](#) by [Fair Trade USA](#) or [Fair Trade International](#). Purchasing fair trade certified products ensures that the farmers and workers that produced the food were fairly compensated. Most commonly, you will find fair trade certifications on coffee and tea.
- **Humane:** Animal products that are certified humanely raised and handled according to the [Humane Farm Animal Care Standards](#) or by another industry-specific third-party organization. This certification ensures that the animals used in the food production are well treated and cared for without the use of routine antibiotics.
- **Local:** Food grown within [250 miles of Syracuse](#) or the event location, as defined by the [Real Food Challenge](#). Purchasing from small local farms and businesses protects the environment and supports the surrounding community. By staying local, you help to reduce greenhouse gas emissions and their impacts from transporting the foods over a long distance.



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Questions to Ask the Caterer

Ingredients

- Are any ingredients sourced from small, local farms?
 - **Local** is defined as farms located within 250 miles from Syracuse (or event location)
- Are any ingredients [certified organic](#)? If so, which certification?
- Is the poultry, pork, dairy, and/or eggs certified by a third-party as [humanely raised](#)?
- Is the beef or lamb 100% grass-fed?
- Do you offer sustainable seafood listed on the [Monterey Bay Aquarium's Seafood Watch](#) list for best choice or a good alternative?
 - See the [Northeast Guide](#) for local options
- Do you offer any [fair-trade certified](#) coffees, teas, or other ingredients?

Dietary Restrictions

- Do you offer vegan and/or vegetarian options?
 - If so, are these similar in nutritional value and hunger satisfaction as the traditional options? (e.g. Vegan donuts & non-vegan donuts, or non-vegetarian entrees & vegetarian entrees, etc.)
- Do you offer allergy- and intolerance-friendly options?
 - If so, which (peanut-free, lactose-free/non-dairy, gluten-free, etc.)?
 - Can you guarantee there is no potential for contamination? (e.g. Are these foods processed in a separate area of the kitchen? Made with separate equipment? Etc.)

Zero- and Low-Waste Packaging

- Can you provide beverages in bulk (larger than 1 gallon containers)?
- Can the food be packaged in reusable containers?
- Is the food packaged in compostable, recyclable, and/or made-from recycled-content containers?
- Can you supply reusable dinnerware (plates, bowls, cups), utensils, and/or serving ware?
 - If so, do you require a deposit or an extra fee for this service?

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Syracuse Restaurants & Caterers

This list of restaurants is **not comprehensive** for all caterers in or around Syracuse that meet our criteria for sustainability. We included the following restaurants as a starting point, as they are well known by the campus community and were verified for meeting our criteria. If you know of other caterers that are not on this list, but feature one or more of the attributes listed on the previous page, please contact the [Office of Sustainability](#) so we may include it in this list to share with other campus members.

Symbols

- : Vegan-friendly
- : Vegetarian-friendly
- : Minority-owned
- : Woman-owned

Alto Cinco

- **Cuisine:** Vibrant, contemporary Mexican fare
 - [Catering Menu](#)
- **Contact:** (315) 422-6399, catering@altocinco.com



Angotti's Family Restaurant

- **Cuisine:** Authentic Italian fare
 - Menu: [Page 1](#), [page 2](#)
- **Contact:** (315) 472-8403



Apizza Regionale

- **Cuisine:** Neopolitan, wood-fired pizza, featuring locally-sourced ingredients
 - [Menu](#)
- **Contact:** (315) 802-2607



Attilio's Restaurant

- **Cuisine:** Traditional Italian fare
 - Gluten-free options
 - [Menu](#)
- **Contact:** (315) 218-5085, attilioonjames@gmail.com



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Syracuse Restaurants & Caterers

Baghdad Restaurant

- **Cuisine:** Middle Eastern
 - [Menu](#)
- **Contact:** (315) 542-3989, baghdad.restaurant.ny@gmail.com



Big in Burma

- **Cuisine:** Burmese
 - [Menu](#)
- **Contact:** (315) 308-0454



Boom Boom Mex Mex

- **Cuisine:** Tex-Mex
 - [Menu](#)
- **Contact:** (315) 673-7166



Byblos Mediterranean Café

- **Cuisine:** Lebanese
 - [Catering Menu](#)
- **Contact:** (315) 254-7337



Cathy's Corner Café

- **Cuisine:** Italian-American fare, full-service catering
 - Dining ware available for rent
 - [Catering Menus](#)
- **Contact:** (315) 479-6990, cathy@cathyscornercafe.com



China Café

- **Cuisine:** Chinese, Asian-fusion
 - [Menu](#)
- **Contact:** (314) 478-0888



Dosa Grill

- **Cuisine:** Indian restaurant offering, northern, southern, and street-style Indian fare
 - [Menu](#)
- **Contact:** (315) 445-5555



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Syracuse Restaurants & Caterers

Epicuse

- **Cuisine:** Fresh, local, made-from-scratch gourmet American café fare
 - [Catering menu](#)
- **Contact:** (315) 382-0274, catering@epicuse.net



Erawan

- **Cuisine:** Thai
 - [Menu](#)
- **Contact:** (315) 445-8152



Erma's Island

- **Cuisine:** Authentic Jamaican fare
 - [Menu](#)
- **Contact:** (315) 299-5011



Euro Bazar

- **Cuisine:** Eastern European market featuring Bosnian and other Mediterranean fare
 - Menu: [Page 1](#), [page 2](#), [page 3](#), [page 4](#), [page 5](#)
- **Contact:** (315) 229-6201

Eva's European Sweets

- **Cuisine:** Authentic Polish fare with European-style deserts
 - Gluten-free options available
 - [Menu](#)
- **Contact:** (315) 487-2722, evasweets@gmail.com



Francesca's Cucina

- **Cuisine:** Authentic Italian fare
 - Gluten-free options available
 - [Catering Menu](#)
- **Contact:** (315) 425-1556

Francesca's Cucina

Firecracker Thai Kitchen

- **Cuisine:** Bangkok-style Thai cuisine
 - Menu
- **Contact:** (315) 362-1700, info@firecrackersyr.com

FIRECRACKER
thai kitchen

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Syracuse Restaurants & Caterers

Firudo (V) (Hands)

- **Cuisine:** Japanese fare including hibachi, sushi, and more
 - [Menu](#)
- **Contact:** (315) 802-2615



Guadalajara Mexican Restaurant (V) (Hands)

- **Cuisine:** Mexican
 - [Menu](#)
- **Contact:** (315) 552-1300



Habiba's Ethiopian Kitchen (V) (Hands) (W)

- **Cuisine:** Ethiopian
 - [Menu](#)
 - [Catering Info](#)
- **Contact:** (315) 299-4099, eat@habibaskitchen.com



Karen's Catering (V) (W)

- **Cuisine:** Upscale Italian and American fare with customizable menus - from boxed lunch to full course meals
 - Gluten and allergen-friendly (if notified ahead)
 - Dining ware available for rent
 - [Sample menus](#)
- **Contact:** (315) 472-9528, karencateringoffice@gmail.com



King David's Restaurant (V)

- **Cuisine:** Mediterranean
 - [Gluten-free](#) options available
 - [Catering Menu](#) (Fairmount)
- **Contact:** (315) 373-0034, Fairmount
(315) 637-0485, Fayetteville,
info@kingdavids.com



Lemon Grass (V) (Hands)

- **Cuisine:** Upscale Pacific-Rim Thai fare
 - [Menu](#)
- **Contact:** (315) 475-1111, [Contact form](#)



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Syracuse Restaurants & Caterers

Mamma Hai

- **Cuisine:** Traditional Vietnamese fare blended with local flavors
 - [Menu/Order Online](#)
- **Contact:** (315) 313-5611



Mi Casa Grande

- **Cuisine:** Latin American
 - [Menu](#)
- **Contact:** (315) 960-0009



Mi Casita

- **Cuisine:** Latin American fare including traditional dishes from Mexico, Guatemala, El Salvador, Puerto Rico, and the US
 - [Menu](#)
- **Contact:** (315) 870-3392, micasitarestaurant@yahoo.com



Miss Prissy's

- **Cuisine:** Soul food
 - [Menu](#)
- **Contact:** (315) 703-3000, missprissysd@gmail.com



Munjed's Mediterranean Restaurant & Lounge

- **Cuisine:** Middle Eastern and Greek fare
 - [Menu](#)
- **Contact:** (315) 425-0366

Good Food. Good People. Always!



SINCE 1984

Oh My Darling

- **Cuisine:** American comfort fare "with a twist of orange"
 - [Catering Menu](#)
- **Contact:** (315) 290-3330



Original Grain

- **Cuisine:** Fresh California-style café fare
 - [Catering Menu](#)
- **Contact:** (315) 299-5011, [Contact form](#)



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Syracuse Restaurants & Caterers

Pastabilities

- **Cuisine:** Contemporary Italian fare
 - [Catering Menu](#)
- **Contact:** (315) 701-0224, info@pastabilities.com



Plant Made Alternative (PMA) Foods

- **Cuisine:** 100% Vegan, American comfort food
 - [Menu](#)
- **Contact:** (315) 708-6892



Ponchito's Taqueria

- **Cuisine:** "Roadside -style" Latin American fare
 - [Menu](#)
- **Contact:** (315) 870-3392, micasitarestaurant@yahoo.com



Red Chili Restaurant

- **Cuisine:** Szechuan-style Chinese fare
 - [Menu](#)
- **Contact:** (315) 446-2882



Secret Garden

- **Cuisine:** Korean and Japanese
 - [Menu](#)
- **Contact:** (315) 449-3333



Sinbad Restaurant

- **Cuisine:** Middle Eastern
 - [Catering Menu](#)
- **Contact:** (315) 565-5655



Solutions

- **Cuisine:** Southern-style soul food
 - [Catering Menu](#)
- **Contact:** (315) 299-5011, [Contact form](#)



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Syracuse Restaurants & Caterers

Strong Hearts ✓ (V)

- **Cuisine:** 100% Vegan, American comfort food
 - Gluten and allergen friendly (if notified ahead)
 - [Catering menu](#)
- **Contact:** (315) 468-0000, catering@stronghearts315.com



Sweet Basil Thai & Vietnamese (formerly Taste of Asia) ✓ (V) 🤝

- **Cuisine:** Vietnamese and Thai
 - [Menu](#)
- **Contact:** (315) 751-5168



Syracuse Cooperative Market ✓ (V)

- **Cuisine:** American finger foods, including sandwich platters, fruit and vegetable trays, cheese boards, and "build your own" bars
 - Community-owned market, specializing in low-waste, local, and organic foods
 - [Catering Menu](#)
- **Contact:** (315) 472-1385 - Kensington Rd.
(315) 552-0029 - S. Salina St. (Salt City Market)



Victoria Restaurant 🤝

- **Cuisine:** Spanish and Dominican
 - [Menu](#)
- **Contact:** (315) 378-4328



Vince's Gourmet Italian Imports (V)

- **Cuisine:** Italian
 - [Catering Menu](#)
- **Contact:** (315) 452-1000



Wegman's ✓ (V)

- **Cuisine:** American, Italian, and Asian, finger foods and more
 - [Gluten-free](#) options available
 - [Catering Menu](#)
- **Contact"** (315) 446-1180, Dewitt

