

Catering & Craft Services Best Practices

Hire caterers who work with local farmers and use organic ingredients. When possible, encourage all food service departments to set up composting stations. Consider looking for local farms that will remove compost materials from your location.

FOOD

- Hire caterers who offer local and USDA organic produce, humanely raised meat and dairy, and vegan/vegetarian options.
- Look for the Fair Trade Certified™ label before purchasing imported food products like tea, coffee and chocolate.
- Purchase condiments in bulk.
- Look for the following labels when purchasing beef, poultry or eggs:
 - The American Grass-fed Association
 - Animal Welfare Approved
 - Certified Humane Raised and Handled
 - Demeter Certified Biodynamic
 - Food Alliance
 - USDA Organic
- Avoid the following and any other endangered fish species:
 - Chilean sea bass
 - Shark
 - Bluefin tuna
 - Orange roughy
 - Visit montereybayaquarium.org for fish details by species.
- Offer snacks that can be enjoyed without dishes.
- Avoid individually wrapped snacks, or support companies that have switched to biodegradable packaging.
- Obtain as accurate a head count as possible before ordering food.
- If grilling outdoors, use propane or natural gas.
- Turn off and unplug all kitchen appliances when not in use.

Never use Styrofoam!

- Use reusable plates, cups, utensils and linens instead of disposable dishware and napkins.
- If disposable dishes and cutlery are essential, use biodegradable versions.
- Distribute reusable water bottles and coffee mugs.
- Look for paper products with a high percentage of post-consumer recycled content.

DISPOSAL

- Set up recycling and compost next to all trash bins with clear signage directing where to put materials.
- Use cleaning supplies made from natural ingredients.
- Use trash bags and liners made with recycled or biodegradable materials.
- Ask the catering company to bring containers for recycling and compost waste generated onsite.
- Donate fresh leftovers to a local church or charity. Locate a non-profit that is able to pick up safely handled food, assess its quality and distribute it locally.

Set up sustainable waste stations wherever heavy waste will occur – when there's a bin for trash, recycling, and composting at every location, far more waste can be diverted from landfill.