

# Green Catering Checklist

Please explore the following actions to green our upcoming event and send us a reviewed cost proposal.

## At events:

### *Food*

- Offer organic, shade grown, fair trade coffee and teas
- Pour water from pitchers, instead of smaller plastic or glass bottles (spring water in reusable eight gallon plastic containers) or use tap water
- Bring sugar and salt and multiple use containers
- Use organic and locally grown produce
- Serve a selection of free range and natural meats and only sustainable fish's
- Donate left over foods to a food bank / compost
- Serve organic, biodynamic, or New England wines
- Use wines with screw tops instead of cork to avoid depleting cork stock
- Don't bring ice

### *Utensils*

- Use washable linens and napkins
- Use washable china, glassware and flatware
- Use recycled paper products instead of plastic plates OR
- Use biodegradable plates and cups
- Avoid cardboard and plastic boxed meals where possible
- Recycle paper, cans, glass and plastic

### *Decorations*

- Decorate with live reusable plants
- Use organic and local flowers
- Donate flower arrangements
- Plan decorations and signs that are reusable or recyclable
- Provide information for your guests about the environmentally practices at your event

## After events:

- Collect and reuse plastic trays

## In your kitchen:

- Use mostly organic and locally grown produce
- Serve a selection of free range and natural meats and only sustainable fish's
- Use organic spices and oils
- Compost food waste
- Use of biodegradable detergent and cleaning product where possible
- Recycle, paper, plastics and glassware
- Use all reusable containers for food storage and transportation
- Use powerless insulated containers to keep food hot or cold

