

Catering Sustainability Tips

Before deciding quantities, consider your attendees, the type of event, and the helpful suggestions below, and reduce the amounts requested accordingly:

Breakfast

- Is it likely the attendees have already had coffee or juice prior to the event, and therefore it is not necessary to order enough for everyone?
- Are all of them coffee drinkers?
- Is it likely that they have already had something to eat, and therefore will only take a minimal amount of food?
- Is it likely that few will use cream cheese, jelly or jam, especially if a toaster isn't available?



Lunch/Dinner

- Consider that sandwiches and wraps are cut in half, and many will only take one half, so it isn't always necessary to order the same quantity as attendees.
- Specify how many of each sandwich you want, so that you aren't ordering something nobody will eat.
- If you know of special dietary needs, catering can mark those items specifically for those individuals.
- If you expect few will eat salad (garden, potato, pasta), order for significantly less than the number of attendees.
- Consider ordering just one kind of salad rather than several.
- Ask for condiments to be served separately so that unused items will not be wasted.
- Consider that the type of event may affect what and how much is eaten (i.e. crunchy raw vegetables may be awkward at a lecture).
- Will your attendees actually eat dessert, or can quantities be reduced?



Remember

- You may request the use of dining room utensils and plates/bowls, etc. in order to be more sustainable. This is more widely available for dinner events but Bon Appetit will make every effort to accommodate such requests during breakfast and lunch as well. There is **no extra charge** for this service.
- You may also request reusable serving utensils in order to eliminate extra plastic ware being used (ex: if you are serving bagels, instead of everyone using a separate plastic knife for their spread there would be a serving knife for cream cheese, one for butter and one for jelly).
- If your service will require plastic ware/disposable items please make sure your counts are specific so that there is a limited number of extra plastic ware provided.
- You can always call the catering office for guidance.

