

# Cardinal Green Event Catering Guidelines

*Finding a sustainable caterer is easy when you ask the right questions. Before you sign any contract, make sure your caterer can agree to the following green event guidelines:*

- Dishes must be focused around fresh, seasonal, local, organic ingredients
- Only cage-free, free-range, or humanely raised meats and dairy can be served
- Vegan and vegetarian meal selections must be sought-after options that are available to everyone
- All fish should be approved by the [Monterey Bay Seafood Watch](#)
- All coffee, tea, bananas, and chocolate must be fair trade products
- No bottled or imported water can be served
- Service ware must be reusable or compostable, including plates, glasses, cutlery, stir sticks, platters, and serving utensils
- Use water glasses and bulk containers to serve water, iced tea, or lemonade
- No individually wrapped items, such as ketchup, mayo, mustard, mints, salt, pepper, or sugar. Use bulk containers for condiments instead
- No disposable table centerpieces. Instead, use items that can be taken home or reused (e.g., potted plants or flowers, local flowers, candles, fruits)
- Dishes must be served “family style” to avoid excess packaging (e.g., sandwich platters, salad bowls, cookies, chips)
- Serve bite-size and finger foods to avoid excess utensils.
- Use smaller plates to reduce the amount of food taken and not eaten
- Bartenders must recycle glass, plastic, and aluminum containers
- Leftover food must be donated to a food bank or shelter

