

Sustainable Catering

At Hospitality Services, we are committed to fostering a sustainable and eco-friendly campus environment. Coordinating events can be a stressful process and adding a sustainability component may seem overwhelming, but it doesn't have to be. This guide is designed to ease the burden of planning an event while incorporating sustainable practices to improve your environmental impact.

What we do

- Our fish and seafood products are 3rd party certified sustainable
- At least 40% of our food is sourced locally
- Fair and/or Ethical Trade tea and coffee
- Purchase only Free-Run shell eggs
- We embrace the principles of reduce, reuse, and recycle
- We offer reusable service-ware
- Compostable packaging and cutlery are used for events without reusable plateware
- We will divert leftovers away from landfills through re-purposing, composting, or donation when it is safe and possible to do so

What you can do

- Provide an accurate guest count for your event. This is one of the best ways to prevent over production of food and reduce food waste
- Add more vegetarian and plant-based proteins and meals to your event menu
- Add our sustainably sourced fish products more often
- Request water stations instead of single use water bottles so that guests can fill their water bottles or glassware
- Request reusable service-ware where possible to reduce waste
- Encourage your guests to bring their own mug to use for coffee/tea service