

SUSTAINABLE CATERING 101



- 1 Consider plant-based or plant-forward menu for catered events. Plant-based meals have a lower carbon footprint and require less land and water use than those with meat. They support Emory's goal to source 75% of its food sustainably and locally. They offer a more inclusive option across many religious and dietary practices.
- 2 Request compostable serveware instead of single-use plastics.
- 3 Order setup/cleanup service instead of boxed lunch service.
- 4 Resist the urge to over-order (there's almost always leftovers).
- 5 Order compostable to-go containers or encourage attendees to bring reusable containers.
- 6 Prepare a leftover repurpose plan after the event. Check out the Food Security Resources Guide for Emory Community.



SAMPLE MENU



FOOD

Impossible meatballs: grape barbecue sauce (vegan, mwgci) - per dozen

Qty.

3

1 ROASTER

Eggplant parmesan (vegetarian)

15

1 ROASTER

Southern fried tofu (vegetarian)

15

1 ROASTER

COLD LINE

Baby arugula, roasted beets, crumbled goat cheese, dried cherries, toasted almonds, white balsamic vinaigrette (vegetarian, mwgci)

Qty.

15

PLATTER

1

Fruitskewers- per dozen

PLATTER

BAKERY

Qty.

Matcha blondies (vegetarian)

1

PLATTER

BEVERAGES

Qty.

Unsweetened iced tea with sliced lemons - per gallon

1

LEMONS ON SIDE

Sweetened iced tea with sliced lemons - per gallon

1

LEMONS ON SIDE

Seasonal Agua Fresca - per gallon

1

Berry flavored

SUPPLIES

Qty.

Take out containers - compostable

10

10 To go containers

Linen - 90x132"blacklinen-buffetandbeverage

4

(4)- 90x132"BLACK LINEN for food and beverages

client will provide 4-six foot tables



Guest Count	15
Sub Total	\$591.22
Delivery Charge	\$35.00
Tax (8.9%) Order	\$55.73
Total	\$681.95



Certify Your Event as Sustainable



Questions? Contact emorysustainability@emory.edu!