

Green Catering

From paper plates and plastic serving trays to leftover food, catered events often create a lot of waste. These simple suggestions will help you reduce waste at your catered events, conferences and meetings.

Waste reduction and recycling

- Make it easy to recycle. Place a recycling container next to every garbage can. Label the containers with prominent signs.
- For large events, the City of Portland Office of Sustainable Development provides free recycling assistance and collection containers. A free guide for greening your event is available; call 503.823.7037 to request a copy.

Choosing your caterer

Selecting a caterer that is environmentally aware can make hosting your next event easier. If you are already working with a caterer find out if they can:

- Provide reusable platters, tableware and/or serving dishes.
- Use an approved biodegradable alternative that can be composted, if reusable dishware isn't available.
- Prepare dishes with local and/or organic ingredients.
- Serve dishes "family style" to avoid individually packaged products.
- Collect food waste for composting.

On the back of this fact sheet is a list of caterers that can accommodate many green choices.

Food Donation

If you have good-quality leftover food, it's easy to donate to a charity. Your donation will help the more than 650,000 people in Oregon who use the services of food banks each year. For more information on food donation, call 503.823.7037 or visit www.metro-region.org/fooddonation.

Recognition

Let attendees know about your green choices. Advertise your use of sustainable food and your waste prevention activities on invitations, or ask your caterer to mention it on menu cards.

If you're engaging in other waste reduction and recycling activities, become a Portland BlueWorks Business and get recognition for your efforts. Call 503.823.7037 or visit www.PortlandOnline.com/OSD/BlueWorks.



City of Portland
Office of Sustainable Development
Portland BlueWorks
503-823-7037
wasteinfo@ci.portland.or.us
www.sustainableportland.org



The following caterers can use reusable dishware, compost and/or donate food, recycle and minimize packaging waste. Many of these caterers can accommodate requests for organic or local food. It is important to specify your green requests, as they may not be a standard operating procedure. These accommodations may incur additional charges.

Artist Center Deli Catering, 503.516.4439	New Seasons Market, 503.292.1987 x 105
Artemis Foods, 503.233.8539	Piece of Cake Catering & Deserts, 503.234.9445
Baja Grill, 503.224.0370	Pizzicato Catering, 503.274.8855
Bamboo Grove Hawaiian Grille, 503.977.2771	Red Star Catering, 503.417.3377
Bread and Butter Lunch Delivery, 503.528.5751	Rivers Edge Cafe & Catering, 503.761.0314
Chef du Jour, 503.222.4553	Salvador Molly's Catering, 503.297.9635
Cuisine Bebe Catering, 503.285.5754	Savvy Events / Rafati's, 503.232.9300
Culinary Artistry, 503.232.4675	Uptown Catering, 503.226.8980
Delilah's Catering, 503.243.3324	Volunteers of America, 503-972-9531
Devil's Food Catering, 503.233.9288	Wild Plum Catering, 503.282.2033
Elephant's Delicatessen, 503.224.3955 x 103	Zen Kitchen Catering, 503.284.3330
Flaming Carrot Catering, 503.283.2080	
Food In Bloom, 503.944.6821	
Greek Cusina, 503.224.2288	
Heaven Scent Catering, 503.754.5798	
Hot Lips Pizza, 503.595.2342	
Hubers, 503.228.5686	
Katering by Kurt, 503.222.4200	
Madison's on 5 th , 503.546.7598	
Master's Meals Catering LLC, 503.760.6325	

If you are a caterer and would like to be added to this list, please call 503.823.7037.

Neither the City of Portland nor City of Portland employees or contractors endorse a particular company, make any warranty, expressed or implied, or assume any legal liability or responsibility for the products or processes disclosed in this list.