

FRIENDS CENTER

SUSTAINABLE CATERING POLICY

Purpose

To minimize waste, reduce environmental impact, and promote responsible sourcing while maintaining high-quality event experiences.

1. Food & Beverage Standards

- Use seasonal, locally sourced ingredients when possible
 - Provide plant-forward options
 - Base quantities on accurate attendance
 - Prefer bulk service over individually packaged items
-

2. Serveware

- Use reusable serveware (china, glass, metal) whenever available
- If disposables are required, they must be certified compostable

Prohibited:

- Styrofoam
 - Single-use plastic bottles
 - Non-recyclable or mixed-material packaging
-

3. Waste Management

All events must use the 3-stream system:

Compost | Recycling | Landfill

- Materials must be properly sorted
- Coordinate with facility waste stations

Contamination may result in additional fees.

4. Food Waste Reduction

- Use batch service or controlled buffet replenishment
- Minimize surplus food
- Donate excess when possible, per local regulations

5. Event Organizer Responsibilities

- Provide accurate guest counts
- Communicate sustainability expectations
- Select approved or compliant caterers
- Ensure adherence during the event

6. Caterer Responsibilities

Caterers must:

- Follow serviceware and waste requirements
- Coordinate with facility staff
- Leave spaces clean and properly sorted

7. Enforcement

Non-compliance may result in:

- Cleaning or contamination fees
- Loss of preferred vendor status
- Restrictions on future bookings

Policy Statement

All events must minimize waste, prioritize reusable or compostable materials, and comply with facility sustainability standards.

APPROVED CATERERS

All approved caterers provide high-quality service, accommodate dietary needs, and use compostable tableware.

Feast Your Eyes Catering

info@feastyoureyescatering.com | 215-634-3002

www.feastyoureyescatering.com

12th Street Catering

info@12stcatering.com | 215-386-8595

www.12thstreetcatering.com

Jack Francis Catering

jackfranciscatering@verizon.net | 610-825-0776

www.jackfranciscatering.com

Cosmic Foods Catering

peg@cosmicfoods.com | 215-978-0900

www.cosmicfoods.com

Birchtree Catering

info@birchtreecatering.com | 215-744-9489

www.birchtreecatering.com

Eatible Delights Catering

contactus@eatibledelights.com | 215-236-3900

www.eatibledelightscatering.com

Friends Center Catering Guidelines

Rev. 3/22/2026