



NRDC CATERING POLICY

Updated: 7/15/2019

We are committed to supporting our mission through making environmentally and socially responsible decisions in all aspects of our event catering services. We choose caterers that provide diverse (global and regional) cuisine and whose practices seek to reduce damage to the environment, exploitive labor, food shortages for others, and inhumane treatment of food animals.

The [NRDC Catering Database](#) is a list of caterers that all staff can update and make additions to. The columns accompanying each caterer indicates if they are compliant with our policy or not. When adding a caterer, you can either ask the questions listed in the “Introduction” tab of the Database or request they fill out and electronically return the [NRDC Catering Vendor Agreement](#).

[CLICK HERE TO ACCESS THE NRDC CATERING DATABASE](#)

TO BE IN COMPLIANCE, a cater must meet all four requirements:

1. The waste reduction requirement in Section 1
2. At least one criterion from “Best Choices” or “Acceptable Alternatives” in Section 2
3. Does not include any ingredients from “Cannot Include” in Section 2
4. All beverages provided are Certified Organic and/or Fair Trade Certified

SECTION 1: Reduce waste.

- Must arrive in either recyclable, compostable, and/or reusable containers with no dinnerware (plates, napkins, utensils) or single use packets. Plastic bags are not acceptable.

SECTION 2: Provide meals that are ethically produced and sustainably sourced.

BEST CHOICES

- Vegan foods (no meat, fish, dairy, eggs, or honey) are Certified Organic
- Ingredients are seasonal and locally sourced
- Can accommodate dietary needs and [food allergies](#)

ACCEPTABLE ALTERNATIVES

- Vegetarian foods (no meat or fish) are Certified Organic
- Eggs are Certified Organic in addition to pasture-raised, cage-free, or similar
- Dairy is Certified Organic
- Seafood is marked as “Best Choice” or “Good Alternative” by [Seafood Watch](#)
- Poultry is raised [without routine antibiotics](#), Certified Organic, and/or labeled No Antibiotic Ever

CANNOT INCLUDE

- Any red meat (lamb, beef, and pork)
- Seafood with origins unknown/listed as “Avoid” by [Seafood Watch](#)
- Poultry raised with routine antibiotics and/or not Certified Organic
- Any [palm oil](#) and [high-fructose corn syrup](#)

WHEN COORDINATING CATERING:

1. **Ensure the caterer meets the NRDC Catering Policy.**
2. **Request no dinnerware (plates, napkins, utensils, etc.) or single use packets.** If these items are delivered, kindly return them to the delivery person before they leave.
3. **Avoid ordering food in excess.** Order based on [serving sizes per person](#) to increase accuracy.
4. **Clearly label any left-over food and send note to staff alerting them to its availability.**
5. **Review waste disposal signs** concerning TerraCycle, compost, recycling, and landfill bins. Very few, if any, items should be placed in the landfill bin.