

steps to a smaller footprint

China: Dining in? Get your meal on china plates and bowls to reduce the amount of waste we produce.

Cleaning: We use eco-friendly cleaning products without toxic volatile organic compounds (VOCs), so you can breathe easier!

Recycle: Help reduce the amount of trash that goes to our landfills by recycling glass, plastic, metal and paper.

Local Food: Our goal is to serve fresh, wholesome, seasonal food while supporting our local community and reducing the carbon dioxide emissions that are usually expelled during transportation.

Hormone & Antibiotic Free Chicken: Our purchasing policy prohibits the purchase of chicken in which antibiotics and hormones have been used for growth purposes.

Organic Food: Organic agriculture involves the health of the soil and of the ecosystems in which crops and livestock are raised. Foods raised organically are healthier and better for the environment.

Zero Trans Fat: Trans fats raise the LDL ("bad") cholesterol that increases your risk for coronary heart disease. That is why we use non-hydrogenated, zero trans-fat oils for both cooking and frying.

100% All Natural Deli Turkey: We use 100% all natural turkey without preservatives.

Sustainable Seafood: Whenever possible, we offer seafood from sources, either fished or farmed, that can exist over the long-term without compromising species' survival or the health of the surrounding ecosystem.

100% All Natural Burgers: We use 100% all natural beef, made fresh and without preservatives.

rBGH-Free Milk: Recombinant bovine growth hormone, or rBST (recombinant bovine somatotropin), is injected into dairy cows to artificially increase their milk production. Our milk is provided by Cloverland Green Springs, a local dairy, and is rBST Free!

Cage-Free Eggs: In the United States, more than 95% of the nearly 300 million laying hens are confined to barren battery cages. Cage free hens are treated more humanely, are unconfined, healthier and produce better eggs.

Water Usage: We no longer pre-pour water for our catering events, reducing our water usage

