



Eco Caters

2221 Adams Place, NE
Unit B
Washington, DC 20018
Main: (202) 674-8159
Website: www.ecocaters.com

Member since 2024

Winner of the 2020 District Sustainability Award

Reported Environmental Activities

✓ **Environmental Policy/Sustainability Mission Statement**

EcoCaters provides sustainable event and catering services. From curating local menus to providing fully compostable event service, we consider every detail. We celebrate the bounty of today while preserving it for tomorrow.

✓ **Environmental Team**

Our operations team has a sustainability task force made up of key members from each department. Our Founder Chef Robert Wood leads the team of 5 and we host quarterly meetings to maintain focus on our goals.

✓ **Annual Environmental Goals**

- Food waste reduction through gleaning - 30%
- Food waste reduction through production controls - 10%
- Water waste management through reusable ice packs - 40%
- Recycling of materials through an upcycling stream - 60% improvement in recycling

✓ **Environmentally Preferable Purchasing**

EcoCaters sources responsibly through vendors to utilize local produce, regional meat products and sustainably raised seafoods.

✓ **Recycling or Donation (including Food Donation)**

EcoCaters works through RoadRunner Recycling to put our paper, glass, aluminum into an upcycling stream with the goal of greatly increasing the likelihood of recycling. Gleaning through US Food Rescue to rehome any usable leftovers.

✓ **Composting**

- Food scraps - 150-200 # per week

✓ **Water Conservation**

We use ice packs everywhere possible to reduce wet ice usage.

✓ **Awards/Certificates**

Winner of the 2020 District Sustainability Award

Green Restaurant Certified since 2018