

# RATING SYSTEM

## BRONZE

Recycling and compost are collected during your event.

## SILVER

Guests are encouraged to participate in Zero Waste efforts, in addition to Bronze requirements.

## GOLD

Local food is utilized, in addition to Silver requirements.

# TIMELINE

### 3 WEEKS PRIOR

Send invitations and estimate number of guests.

### 2 WEEKS PRIOR

Contact USC Physical Plant to arrange for delivery and pickup of trash, recycling, and other equipment.  
Contact Horseshoe Catering to begin building a menu.

### 5 DAYS PRIOR

Confirm catering arrangements and menu selections.

### 3 DAYS PRIOR

Confirm guest count (5 days for larger parties and weekend events).

# CONTACT INFORMATION

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## OFFICE OF SUSTAINABILITY

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## SCOTT WARNER

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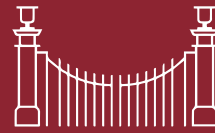
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## FACILITIES DEPARTMENT

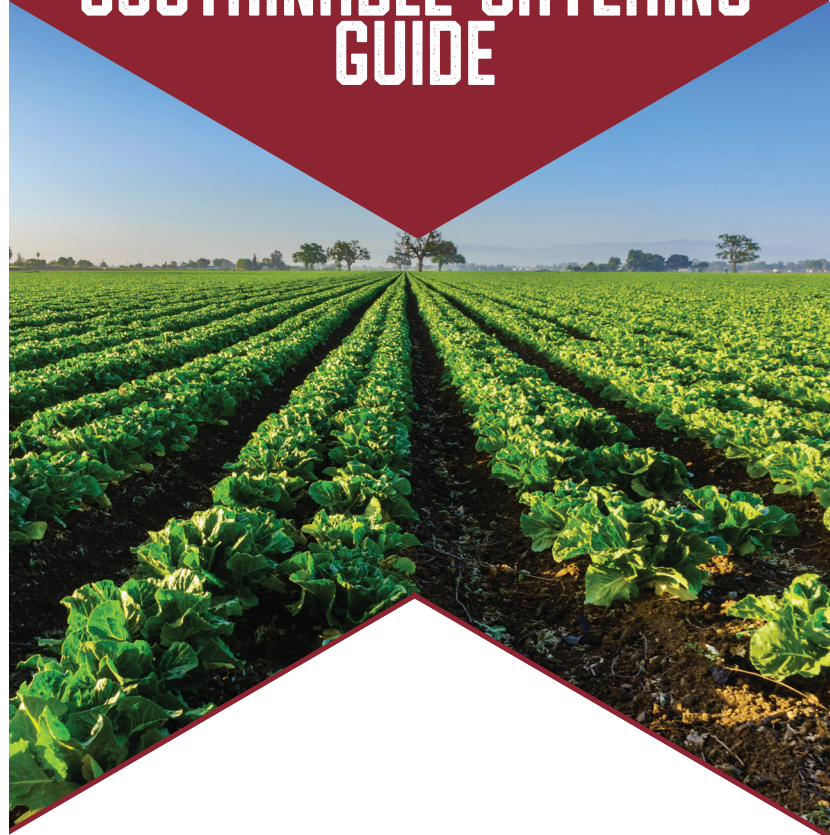
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# HORSESHOE CATERING

# SUSTAINABLE CATERING GUIDE



# INTRODUCTION

## WELCOME

Welcome to the University of South Carolina Sustainable Catering Guide. Coordinating events can be a stressful process and adding a sustainability component may seem overwhelming, but it doesn't have to be. This guide is designed to ease the burden of planning an event while incorporating sustainable practices to educate guests and improve your environmental impact.

## WHAT IS SUSTAINABILITY?

Sustainability means striving to meet the needs of the present without compromising the needs of the future. The three pillars of sustainability are environmental stewardship, social responsibility, and financial strength.

## HOW CAN MY EVENT INCLUDE SUSTAINABILITY?

The choices you make during the planning, execution and conclusion of an event can all be sustainable, from sending invitations to waste management. Small choices can make a big difference, especially for a large event.

# FOOD & BEVERAGES

## PLAN AHEAD

Food is likely integral to your event. With Horseshoe Catering, you have the freedom to choose a custom menu for your guests. This is an excellent opportunity to incorporate and promote sustainable choices. Our goal to provide an outstanding experience hasn't changed; we want to do so while being responsible with our resources.

It starts with having an accurate guest list. If you're expecting 35 people but request food for 50, those extra meals will be wasted. Over-production account for the majority of food waste from events, so inflating numbers will generate more waste. Providing an accurate guest list enables our chefs to plan for the right number of guests and cuts down on excess portions.

1/3 of the world's food is wasted annually.

Tip: When you send invitations, share with your guests that an RSVP is important to reducing waste. They'll be more likely to respond quickly and you'll be able to introduce your sustainability goals.

## BUILDING A MENU

When planning a menu, there are two main avenues to take:

- 1 - Build a menu --> Find food sources to match --> Enjoy the event
- 2 - Find out what's growing seasonally nearby --> Build a menu of local food --> Enjoy a locally-sourced, seasonally-inspired meal

While most of us are accustomed to option one, choosing local and seasonal food means fresher, tastier meals, a strong local economy, and a smaller carbon footprint. Horseshoe Catering is happy to work with you to create a meal incorporating exceptional local ingredients.

## VEGETARIAN & VEGAN OPTIONS

Harvesting fruits and vegetables is far less taxing on the environment than producing meat. Choosing a vegan or vegetarian dish is an easy way to stay healthy while significantly reducing your environmental impact. Horseshoe Catering will gladly prepare a vegetarian or vegan dish for your guests to enjoy.

A plant-based diet can provide numerous health benefits. Due to the nutrient composition of vegetables, whole-grains, beans, fruits, nuts and seeds, an eating pattern that emphasizes these foods can be lower in cholesterol, saturated fat and sodium, and higher in fiber and other important vitamins and minerals that are important to maintaining health. Over time, health benefits may include a reduced risk of type 2 diabetes, cardiovascular disease, obesity and improved blood pressure.

Tip: Remember, meat-eaters can always eat vegan dishes, but vegans cannot eat meat dishes. If you would like to have meat on your menu, consider asking to serve it separately so it is optional for guests.

# RESOURCE RECOVERY

## THERE IS NO SUCH THING AS "AWAY"

When we throw things "away", they don't just disappear, they usually end up in a landfill. Our goal to divert waste away from landfills applies to all aspects of service.

## RECYCLING

Plastic and glass do not break down in landfills, so it is important to put them in the right bin. If your event includes bottles and cans, please request recycling receptacles from the Facilities Department at least 2 weeks in advance.

41 million people struggle with hunger in the United States.

## DONATING LEFTOVERS

The Food Recovery Network is a student organization that works closely with Horseshoe Catering and local organizations to divert safe leftovers away from landfills to help people struggling with hunger. Horseshoe Catering will donate leftover food whenever possible.

## SERVICWARE

China is the most sustainable serviceware option for your event (\$0.95/person). If you would prefer not to use china, Horseshoe Catering offers two types of compostable serviceware:

- Compostable plant-based materials are offered free of charge
- Premium sets are bamboo leaf products and resemble natural wood (\$2.50/person)

\*If you choose compostable serviceware, it is important to ask about compost collection as well.

## COMPOST COLLECTION

Composting is a process that breaks down food waste and disposable materials into nutrient-rich soil. You can choose to divert leftover food away from a landfill by composting it. Horseshoe Catering can provide clean compost containers in the following locations:

- Russell House University Union
- Darla Moore School of Business
- School of Law
- Dodie Anderson Academic Enrichment Center
- Capstone Hall
- Bates House
- Honors College
- Green Quad

21% of landfill volume is food waste.

## CLOSING

This guide is a starting point for incorporating sustainability into your event. We encourage you to be creative, ask questions, and share any ideas you have. Both Horseshoe Catering and the Office of Sustainability are available to answer questions and be a resource.

