



Environmentally Responsible Business Practices

FIG Catering strives to make every special event a special greener event. We have been recognized by Green Seal, Slow Food Chicago, and the Green Chicago Restaurant Coalition for our efforts to reduce waste, conserve energy, and shop responsibly. We are also members of WE Compost Illinois and the Green Wedding Alliance. Here are just some of the ways we're creating less environmentally impactful events.

Shopping & Food Preparation:

- FIG purchases nearly 75% of all of our products from local, organic, or sustainable sources. During the summer months nearly 90% of our produce is grown at local or regional farms.
- FIG produces crackers, breads, pastries, and many other products in-house to reduce packaging and shipping impacts (and to ensure that everything is delicious and fresh).
- We source our meat from local family farms including Gunthorp Farms, Mint Creek Farms, Slagel Farms, and Smoking Goose Meatery.
- We follow the Shedd Aquarium's Right Bite Seafood Guide and do not offer fish or seafood from the Avoid category.
- FIG uses organic dairy products from Kilgus and Organic Valley.
- We use unbleached organic flour and sugar for all of our baked goods.
- FIG looks for alternatives when favorites are not available - like our Fall Capr ese Skewers with beets, apples, and mint.
- We avoid using disposable products, whenever possible. The disposables we do use are corn, sugar, soy or paper based that are easily recycled or compostable. Items that are not compostable are generally recyclable or reusable.
- FIG does not offer plastic bottled water. We believe that Chicago has some of the best water in the world and best of all it's free.

Sustainable Standard Operating Procedures:

- FIG works with Collective Resource (<http://collectiveresource.us/>) to compost all of our food waste at our kitchen. We also offer this service to clients who wish to hold zero waste events.
- Our kitchen appliances are all Energy Star rated.
- FIG uses smaller vehicles for smaller deliveries and encourages car-pooling or public transportation use by our employees. We offer discounted Divvy memberships for our staff who often travel by bike to events.
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- After FIG has completed an event, we distribute untouched foods to charity to feed the less fortunate. We also donate all of our extra uniforms and clothing to charity.
- Our kitchen is outfitted with low wattage bulbs and timed lights in low-traffic areas.
- FIG believes that it is easier to put on a jacket than to turn on the heat.

- We use biodegradable cleaning chemicals.
- FIG uses paper products that are at least 50% post consumer recycled, including printed products, toilet paper, napkins, paper towels, and office paper.
- FIG washes, sanitizes and reuses all of our plastic containers, including storage bags. FIG recycles all of our plastic, glass, aluminum, cardboard, and paper, including on- site at events where separate trash and recycling receptacles are available at every bar and in the kitchen.