



Maryland
Green Registry
MEMBER

The Maryland Green Registry promotes and recognizes sustainable practices at organizations of all types and sizes. Members agree to share at least five environmental practices and one measurable result while striving to continually improve their environmental performance.

The Classic Catering People



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www.classiccatering.com
Catering/Hospitality
Member since July 2017

Management and Leadership



Environmental Policy Statement

As champions of the environment, our commitment to sustainability and composting is deeply ingrained in our operations. Through practices like composting, recycling, and sourcing locally, organically, and sustainably, we strive to minimize our ecological footprint. Partnering with organizations like the Oyster Recovery Partnership Shell Recycling Alliance, we contribute to the restoration of the Chesapeake Bay's oyster population. Our longstanding herb garden not only provides fresh ingredients and demonstrates our commitment to sourcing locally by partnering with farms and other distributors nearby. Collaborating with Waste Neutral, we've diverted over 300 tons of waste from landfills since 2010, enriching our garden soil and contributing to a bountiful cycle. Additionally, through initiatives like food redistribution and investing in renewable energy, we actively work to foster a healthier planet and stronger communities.



Environmentally Preferable Products and Services

Within our own premises, we implement a comprehensive waste management system, segregating waste into categories of trash, recycling, and compost. By integrating these practices, we strive to promote sustainability at every stage of our operations, providing both quality service and environmental stewardship. When we serve oysters at events we ensure to partner with vendors who work with the Oyster Recovery Partnership to help restore the

Chesapeake Bay's oyster population. We prioritize sourcing products locally whenever feasible, minimizing carbon emissions associated with transportation.



Environmentally Preferable Purchasing

In our commitment to environmental sustainability, we prioritize offering environmentally preferable products and services, even when disposables are necessary for our clients. From forks to napkins, we ensure that these items are not only high quality and functional but also gentle on the environment. Our meticulous selection of materials, including bamboo, reflects our dedication to minimizing ecological impact. We collaborate exclusively with vendors who share our values, sourcing locally and seasonally to reduce transportation emissions. These partners maintain eco-friendly facilities and utilize sustainable practices throughout their operations, from sourcing to delivery.

We use the following biodegradable products:

- *Ecotainer Hot Beverage Cups*
- *GreenWare Compostable Clear Cold Cups*
- *Eco-Products World Art™ Insulated Hot Cups with Compostable PLA Plastic Lids*
- *Verterra Compostable Palm Leaf Plates*
- *World Centric Compostable Cutlery Kit*
- *Eco-Products Compostable Plate*



Environmental Restoration or Community Environmental Projects

In partnership with the Oyster Recovery Partnership: We recycled 23.4 bushels in 2016, with 500 shells in every bushel. An average of 10 baby oysters per bushel get seeded and planted back in the Bay's watershed. We put 117,000 back in our local waterways.

Waste



Solid Waste Reduction and Reuse

In addition to our composting and recycling efforts, we attempt to redirect any surplus food towards meaningful use through donations, reducing food waste and supporting local communities in need.

We partner with multiple organizations to send over 1,200 pounds of unconsumed food throughout our community to mitigate food waste.

Recycling

In our kitchen, we've set up three separate trash cans: one for trash, one for recycling, and one for compost. This system ensures proper waste disposal and promotes sustainability. As part of our team training, we emphasize the importance of following this system to minimize our environmental impact. By doing so, we cultivate a culture of responsible waste management in our kitchen. We diverted another 80 tons of cardboard waste product into recycling.

Composting

We partner with [Waste Neutral](#), which collects our food waste and compostable products. Since joining their service in 2010, Classic has accounted for about 300 tons of compost, including 20 tons in 2023.

Energy

Renewable Energy

We purchase Green-e Energy Certified renewable energy credits equal to 100% of our electrical energy usage to support new renewable electricity generation from a combination of wind, solar and hydroelectric.

Profile Updated April 2024



Help build a greener, more sustainable Maryland through voluntary practices that reduce environmental impacts and save money.

Learn more at green.maryland.gov

