

Sustainability



Abbey Catering has been certified as a 4 Star Certified Green Caterer™ by the Green Restaurant Association (GRA), a national nonprofit organization helping restaurants and caterers become more environmentally sustainable since 1990. The GRA has the largest database of green solutions in the world for the restaurant and catering industry. Our sustainability steps have been measured against the GRA's science-based certification standards in energy, water, waste, disposables, chemicals, and food. We have taken 64 environmental steps to earn over 301.50 GreenPoints™.

GreenPoints™ Breakdown

Savings

As a result of the environmental steps taken at our locations, we can save the following amounts of energy, water, and waste annually.



**262,380 kWh
of Electricity**

Equivalent of taking 40
passenger vehicles off the
road for one year



**160,460 Gallons
of Water**

Equivalent to the amount of
water to fill 14 backyard
swimming pools



**71,200 lbs
of Waste**

The annual amount diverted
from landfills through our
waste diversion program

Top Ten Environmental Steps



Our Energy Star dishwasher is
30-40% more efficient than
conventional models.



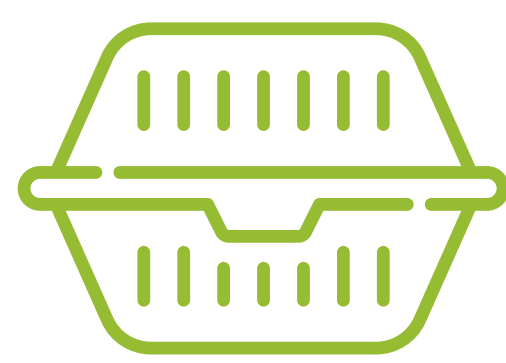
Our wall-mounted hoods
capture more smoke and grease
while using less energy than a
free-standing hood.



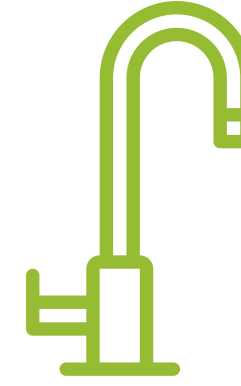
We use occupancy sensors in our
restrooms and storage closets, as
well as lighting timers in our office,
which reduces electricity usage in
these areas by approximately 60%.



Our hand soap and multipurpose
cleansers are third-party certified
to be better for human and
environmental health than
conventional alternatives.



Our facility is polystyrene
foam free, which keeps
harmful chemicals and litter
out of our environment.



We installed low-flow aerators
on our sinks, saving enough
water to fill over 8 backyard
swimming pools per year.



Over 30% of our main dishes are
vegetarian or vegan, which require
significantly less energy and water to
produce than meat-based dishes.



Composting food waste and
recycling plastics, glass, aluminum,
cardboard, and paper can keep up
to 90% of our waste out of landfills.



By offering reusable dishware,
we keep waste out of landfills
and conserve natural resources.



Our distance to the bus line helps
promote cleaner transportation
alternatives to our guests and staff.