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Event Industry Adopts Greener Practices

Windows Catering Co., Alexandria, Va.

The practice Eco-friendly catering

This premier Washington caterer traces its commitment to environmentally friendly operations “back to our restaurant days 21 years ago,” says Alina Zhukovskaya, director of marketing and public relations. “The more recent focus on the environment has certainly pushed us to be more conscious of our consumption, the food products and purveyors we use, and how we approach our clients with green options.” Windows has created a corporate sustainability policy:

- Sourcing sustainable seafood whenever possible and avoiding use of endangered seafood
- Boosting use of produce from eco-sensitive growers to more than 40 percent by year-end from 25 percent now
- Providing disposable paper products made from recycled content upon request
- Saving food scraps from prep to make sauces, stocks and soups
- Offering 100 percent organic menus upon request.

