

FRIENDS CENTER

Catering Your Event at Friends Center

Friends Center is delighted to offer a wide range of catering options for when you are holding an event at Friends Center. You can select an arrangement as simple as informal self-catering to full-service catering to meet the most discerning tastes.

Being Kind to Mother Nature

As a LEED Platinum facility Friends Center takes environmental sustainability into account in everything that we do, including catering. We invite you to join us in reducing food waste and disposable plastic serving equipment.

Expectations for all catering options

1. Maximize the use of reusable and compostable plates, cups, tableware. Friends Center buys compostable items in bulk and can make them available to you. See price list below.
2. Minimize non-compostable waste. Better yet, eliminate it altogether.
3. Avoid the use of single serving beverage containers. Filtered water is available in the main kitchen and from the water fountains. Friends Center can provide pitchers.
4. When possible serve locally sourced and organically grown food.
5. Use the composting and recycling waste containers and encourage your guests to do so.

Catering Options

Self-Catered and Potluck: Groups are welcome to provide their own food and beverage for events following the guidelines above. The kitchen is available at a modest fee. A deposit is charged for care of the kitchen with the expectation that it will be left as clean or cleaner than it is found. The deposit will be returned after the event.

Deli-delivered sandwiches: We recommend that you use **High Point Catering**, orders@highpointcafe.us.com, 215.992.2077. A member of the Sustainable Business Network, High Point Catering is committed to sustainable practices and supporting local farms and businesses. With High Point Catering, you will have regionally renowned seasonal pastries, cookie and dessert platters, gluten free options and coffee service to choose from. Their menu includes a varied array of sandwiches made on house baked breads, fresh salads and local cheese and crudité platters. From morning to night, High Point can provide a unique and delicious repast for meetings, parties, and special events.

You are welcome to have a neighborhood deli deliver sandwiches and beverages for your event *if* they are able to comply with the expectations above. If they cannot provide compostable plates, cups and tableware, then please ask them to leave plastic cups, plates and tableware out of your order and then get compostable ware through Friends Center. We can provide this to you at our cost.

Pizza Delivery: Pizza is actually a good green option. The boxes are compostable as are the plain white paper plates and napkins. Just don't let them send plastic ware or single-serving size beverages with your order.

Approved Caterers

Following is a list of caterers that we recommend. They all provide delicious food, excellent service and can prepare specialized menu choices that are vegetarian, vegan and/or gluten free. In addition, all tableware that they provide to you will be compostable. Please do not contract with any other caterers for events in Friends Center.

Feast Your Eyes, Rachel@feastyoureyescatering.com, 215-634-3002,
www.feastyoureyescatering.com

12th Street Catering, 215-386-8595, mleff@12stcatering.com,
www.12thstreetcatering.com

Jack Francis, 610-825-0776, jackfranciscatering@verizon.net,
www.jackfranciscatering.com

Cosmic Foods Catering, 215-978-0900, peg@cosmicfoods.com ,
www.cosmicfoods.com

Eatible Delights Catering, 215-236-3900, www.EatibleDelights.com

Birchtree Catering, 215-744-9489, info@birchtreecatering.com
www.birchtreecatering.com

La Prima Catering, kgolland@laprimacatering.com, 215-830-1225,
<http://www.laprimacatering.com/>