



## 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.

# Table Field Catering (A division of Dionysus' Kitchen, Inc.)

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[www.tablefieldcatering.com](http://www.tablefieldcatering.com)  
Caterer  
Member since January 2015

### Management and Leadership

**Environmental Policy Statement**

<http://www.tablefieldcatering.com/sustainability-initiatives.html>

**Environmental Team**

*The environmental team consists of the owners of the company who train all staff on recycling operation (both onsite and offsite). Rebecca Dongarra, who is responsible for scheduling, arranges carpooling for staff to job sites and is involved in environmentally preferable purchasing. Paul Dongarra is responsible for seasonally smart menu design, procurement of local ingredients and vetting sustainable practices among local farmers for most sustainable practices.*

**Annual Environmental Goals**

*Our goal this year is to switch to locally sourced eggs and to begin to use an increased amount of herbicide/pesticide-free produce in our operation so that 50% of all locally sourced product is herbicide/pesticide free. As always, we seek to design menus that are seasonally smart using local produce. We are also working with our landlord (an American Legion post) to help them institute a robust recycling program where our hope is to get them into 100% recycling compliance in order to reduce their traditional trash disposal by 50%. Our largest goal this year is to increase the volume of our business using a [BioBiN](#) for compostables.*

**Environmentally Preferable Products and Services**

*Food:*

*All of our menus are customized in a process that we call seasonally smart menu design which allows the maximum amount of locally sourced produce. We have kept \$34,510 in our local economy by working with family farms. Most of this environmental practice is facilitated by our clients' willingness to work within seasonally smart guidelines. Meat dishes can also be supplied from local producers and although we do not exclusively use them, we do several things to make small sustainable producers more feasible. For instance, if someone wants free range chicken from a small local producer, we suggest doing a braised whole chicken dish which makes the product more affordable. Regardless, when someone requires all organic, free range, local or grass fed product we only charge the customer the additional cost and make no extra profit in order to make it financially feasible. We also steer a menu discussion to make it as meatless as possible. Normally we only have less than 1/3 lb meat total at any given event. All leftovers are donated to area homeless shelter. Coffee served is also shade grown and free trade certified made to order via French press to reduce coffee waste. We also limit the amount of tropical fruit served and shy away from any agricultural product grown in regions of the equatorial rainforests.*

*Packaging:*

*We use a lot of environmentally friendly produced products listed below. All packaging waste is broken down and recycled (ex plastic wrap boxes, etc) and containers that can be reused and returned to the farmers that supplied them is also done.*

*Service:*

*Our sales force telecommutes from their home and our staff meets up at a specified location to carpool to event locations. We also offer to work with clients that wish to have food scraps collected for composting.*

**Environmentally Preferable Purchasing**

*All disposables that procured for our firm must be biodegradable with the highest possible amount of post-consumer product, and be plant-based where possible. The following is a list of some of our disposables that we use:*

- *Eco-Products utensils made with 100% recyclable material*
- *Eco-Products plates made from renewable sugarcane byproduct, compostable*

- *Eco-Products hot/cold cups, 100% plant based, renewable, and compostable*
- *Bio-Plus Earth - Compostable, 100% recycled paperboard, made with at least 35% post-consumer recycled paper content*
- *Aspenware - 100% compostable, made from sustainably harvested wood and lumber byproducts.*
- *VerTerra plates - 100% compostable made from fallen palm leaves*
- *FSC certified paper using EcoSmart ink - All of our marketing materials are printed FSC recycled paper stock manufactured using 100% renewable energy*

**Environmental Restoration or Community Environmental Projects**

*The owners have participated in efforts to remove invasive English Ivy from the local ecosystem; participated/donated food to a fundraiser for the Baltimore Urban Forest Project and galas at the Howard County Conservancy; and donated coffee to a tree planting project sponsored by the Friends of the Patapsco Heritage Greenway. The owners have also participated in Howard County GreenFest, Bridal Green Showcase, Storm Water Drain stenciling in Catonsville MD and our Chef has given a lecture to the Howard County Earth Forum on the benefits of seasonally smart menu design.*

**Waste**

**Solid Waste Reduction and Reuse**

*We reduce our waste several ways. Our homeless shelter donation program reduces the amount of left over food that is thrown away. Vegetable food scrapes are reused to make traditional vegetable stock. Our Friday night at the Legion dinners allow us to design the dessert, soup/salad, and vegetable side dish with what we have on hand so if we have vegetables that would normally spoil, we can use them to create dishes that save money on our cost of goods sold and increase the profitability of our product. We've also been designing menu items that use fish carcasses from our fish supplier to bring more sustainability to our seafood items. As mentioned containers that come from farmers are returned to them and reused. We also return oyster shells as part of the [Oyster Recovery Partnership](#) which re-uses them to raise new oysters and restore reefs.*

**Recycling**

*As an organization, we have been recycling 100% for the past 18 years. We recycle glass, bimetal cans, recyclable plastic, aluminum, cardboard, and office paper. Since our previous and current commercial kitchen includes trash removal in the rent, we have actually had to pay more to have recycling done onsite for the past 2 years. I am trying, however, to increase my landlord's recycling habits so that we can realize some cost savings by decreasing their volume of traditional trash disposal. We are currently filling a 4-cubic yard dumpster with recycling once a month and they are filling an 8-cubic yard container once a week. Our goal is to fill the recycling dumpster twice a month and reduce traditional dumpster to also twice a month.*

**Composting**

*Composting is currently not something that we engage in at our kitchen although we do refer local composting companies to clients who want food scraps collected for composting and we offer to partner with our clients to collect the food scraps in compostable bags.*

## Transportation

**Employee Commute**

*As previously mentioned, the owners of the company telecommute from their home office. This has resulted in very few miles traveled by vehicle. In 2012, we relocated our commercial kitchen to a facility that is a 9-mile round trip as compared to our previous location that was 24.4 mile round trip. Significant cost savings have been realized through this reduction of miles traveled. For example, the main commercial vehicle is 15 year old van that has only been driven 90,000 miles*

**Efficient Business Travel**

*Our staff meets up at a specified location to carpool to event locations.*



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

*Learn more at [www.green.maryland.gov/registry](http://www.green.maryland.gov/registry)*

