Supplier Diversity: Support diverse businesses owned by women or minorities, including people of color, LGBTQ+ owners, veterans, and persons with disabilities. See the below links for businesses in the Cambridge and Boston area to get you started. 
- [Cambridge Business Diversity Directory](#)
- [City of Boston Business List](#)

Celebrate Cultures: Prioritize vendors and cuisines that incorporate food cultures from around the globe, and offer lots of flavors and ways to incorporate plant-forward options.

Local: Food is sourced locally. Food grown within Massachusetts is ideal. Food grown within New England is also a good target.

Seasonal: The menu highlights products in season.

Organic: Food is USDA Certified Organic.

Allergies, Sensitivities, & Dietary Preferences: Based on the dietary needs of the attendees, choices are available for vegan, gluten-free, lactose intolerant, kosher, halal, or other allergies and preferences.

Plant-Forward (Vegetarian & Vegan): Vegetarian and vegan entrees are available and prioritized in your order.

Kid Friendly: Healthy choices are available for children, for both food and beverages (water, 100% juice).

Preparation: Ask your caterer if food is prepared fresh, as opposed to pre-prepared or frozen. Prioritize fresh ingredients and preparation.

Dishware: Caterer does not use Styrofoam. Reusable dishware is ideal. If reusable dishware is not appropriate, minimize plastic and single-use as much as possible.

Serving Platters: To minimize packaging, serve all dishes and condiments family-style or in bulk as opposed to single-serving options.

Tablecloths: No disposable linens are used as tablecloth. Bare tables are the best option. If tablecloths are necessary, use butcher paper or reusable linens.

Water: No bottled water is provided. Instead, water is provided in large containers, jugs, or reusable, recyclable, or compostable dishware.

Beverages: No beverages are provided in single-serving containers. Options besides sugar-sweetened beverages are prioritized.

Labeling: Food is clearly labeled with name of local farm, dietary information, and ingredients, where appropriate.

Flexibility: Attendance usually changes a couple days prior to the event. See if some flexibility is permitted to change catering orders prior to the event to make sure you do not over-order. Be accommodating and understanding of the preparation required for catering.

Compost: Ask if your caterers can provide composting services, when appropriate.

Extra Food: Do not let extra food go to waste. Ask your caterer if they have an existing partnership with a food bank or donation center.