

## **Catered Too! Receives Green Certification**

**June 1, 2009 – San Jose, CA** – Catered Too became a Green Certified company by the Bay Area Green Business Program. The Green Business program recognizes companies that comply with all environmental regulations and take steps to conserve natural resources, preventing pollution and reducing waste.

Chef David Brissenden spearheaded the effort for Catered Too as he is as passionate about the environment as he is about his food! Through his efforts, Catered Too now recycles over 20,000 pounds of material a year. They also donate a large portion of leftover foods to homeless shelters, helping to reduce packaging waste. They have installed low water usage taps on all equipment and installed low energy consumption lighting in their commissary kitchen. In addition, their compost each week is twice the amount of trash debris. For events they encourage clients to use china verses disposable ware, and the disposable products used are made from 100% corn and sugar cane.

Catered Too, an off premise catering company has been in business since 1992 catering mostly corporate special events along with wedding and social events. With sales offices in San Jose and a commissary kitchen in Milpitas they produce events throughout the Bay Area. For more information contact Greg Casella at 408/295-1563 or [greg@cateredtoo.com](mailto:greg@cateredtoo.com).

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