

FOOD EFFICIENCY OPTIONS

Our Executive Chef Stephan Blaser is an industry expert in haute cuisine and sustainability. Centerplate, the exclusive catering services provider in Cobo Center, recently upped the ante in food efficiency by hiring Astrapto to help create a leading edge food waste reduction program. Here's how you can reduce food waste in your events:



MENU PLANNING

With a menu emphasis on locally purchased food, a wide range of options for customers include local culinary, vegetarian and vegan meals. A site visit to our tasting room will convince you. Learn more [HERE](#)



ZERO WASTE EVENTS EDUCATION

Let Cobo Center work with you to develop an zero waste attendee education program that promotes reasonable portions, composting, recycling, plastic bottle alternatives and much more. Learn more [HERE](#)



UNSERVED FOOD DONATIONS

Forgotten Harvest is Metro Detroit's leading food redistribution agency. Thus far in 2019, Centerplate in Cobo Center has donated eight tons of unserved food, or 12,000 meals to the Detroit area.



SINGLE USE PLASTIC REDUCTION

Work with our Event Managers to develop a catering plan that reduces the use of plastic drink bottles and other single use plastics.



POST EVENT GREEN REPORTS

Your Event Manager will work with the Cobo Center Green Committee to develop a post event report for your event, highlighting your event success in meeting sustainability goals including food efficiency. Your board and exhibitors will love it!

If you have any questions, please contact your Sales Manager or Event Manager



COBO GREEN INITIATIVE