ASU Catering ensures that all special events and catering services offer environmentally friendly service ware and responsible solutions that reduce waste stream at all client events.

Our new zero waste option focuses on:

**REDUCTION:**
Our sales team will work with you on planning a menu that focuses on foods that require minimal amounts of packaging.

**WASTE DIVERSION:**
Zero Waste means that 90% or more of waste gets donated, recycled or composted rather than ending up in a landfill.

**Our Commitment to the Environment:**
ASU Catering is committed to making environmentally and socially conscious decisions in all aspects of our special event and catering services. We are pleased to offer a variety of sustainable foods and continually strive to source locally, reduce waste and minimize our impact on the earth, while upholding quality food and service.

Zero Waste events require a minimum two weeks advance notice, a minimum of 50 guests and $500 purchase. To check availability, please contact our sales office at 480-965-6508.