



At Seed Sprout Spoon, our environmental platform has four legs.

LOCALITY

We strive to source as much produce and product as possible from a 150-mile radius. 100% of our meat is locally raised and pastured. We serve the finest local beers & cane sugar soft drinks. From chocolate and pasta to potatoes and rice: Missouri & Illinois offer a wealth of food made or raised by your neighbors. Purchasing local benefits the environment: it saves fuel, promotes diverse local ecosystems & the care-taking of land, and minimizes packaging. Buying local keeps money in the region, and in the hands of small businesses and families.

INTEGRITY

Our food is made from scratch from the finest components. We avoid unnecessary preservatives, highly processed ingredients, and artificial sweeteners. Our meat is humanely pastured. We source organic produce where possible, if local is unavailable. If we don't make it ourselves, we get it from a vetted local producer with similar standards.

CONSERVATION

We recycle or compost 90-95% of waste, whether at home or at our events. Our packaging is 100% recyclable or compostable. Organizations like Earth Day's Green Dining Alliance help us to stay on top of our game by reducing energy consumption at our storefront, by weatherizing, maintaining fixtures and plumbing, and using efficient lighting.

REUSE

Our catering displays are unique, and largely crafted from upcycled and thrifted materials. We offer our carryout clients the opportunity to serve on and return our reusable platters and bowls rather than always defaulting to the recyclable disposables. We built a container garden in our driveway using strictly cheap, discarded, secondhand objects. We launder our own linens, because commercial services throw so much away. When it breaks, we fix it.

seedsproutspoon.com

LOCAL FOOD | SUSTAINABLE EVENTS

