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We've partnered with Andrew Oliver Catering to prepare the most exquisite cuisine that the New York area has to offer. True to our commitment to sustainability, Oliver specializes in farm-to-table new American cuisine made from the best available locally sourced ingredients,  seasonal food and high-quality products, and minimizes energy use and waste. All food products are 100% organically grown and completely GMO free. Andrew Oliver and our impeccable staff will work hard to ensure you have a delicious menu and incomparable service. Our beautifully articulated menus are written with soy-based ink and later recycled in our composting system. We do require you use our caterer in order to maintain the sustainable lifestyle that we work extremely hard to preserve here at EcoEvents & Co. Trust that we will take great care of you, your family and your friends on the months leading up to and on your special day! Our menu is fully customizable to suit all guests' needs including gluten free, vegan, vegetarian, and kosher options.

**Catering**

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**Our Services**

[Appetizer Sample Menu](http://docs.google.com/appetizer-menu.html)

[Buffet Sample Menu](http://docs.google.com/buffet-menu.html)

[Dinner Sample Menu](http://docs.google.com/dinner-menu.html)

**Our Sustainable Green Roof**

In addition to our ecofriendly catering partner, EcoEvents & Co is proud to introduce our very own garden in which we produce an array of foods. Throughout the many seasons we grow crops such as sweet corn, cucumbers, eggplants, peppers, slicing tomatoes, cherry tomatoes, watermelon, zucchini, blueberries, strawberries, lemons, leaf lettuce, radish, swiss chard, snow peas, and lacinato kale. Not to mention, we also grow a wide variety of tasteful herbs such as cilantro, basil, mint, and tricolor sage. Then, we are able to incorporate all of these freshly grown foods into our seasonal dishes. This is all possible by using our composting system as the most efficient source of fertile soil in addition to our organic soil. The EcoEvents Green Roof is a part of our roof that is completely covered in vegetation and planted over a waterproofing membrane. Other plants that we grow near our crops act as ground-covers for natural weed control including verbena, juniper, and creeping wintergreen. Additionally, other plants including yucca, agaves, and sedums are low-water plants that help us conserve water use.

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