

Organic To Go Launches Washington DC Catering Operation

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Nation's First Certified Organic Fast Casual Café Offers Full Service or Simple Delivery

Organic To Go™, America's first organic fast casual cafe chain to be certified organic by the USDA, is launching its catering service today, to herald the grand opening of the innovative brand's premiere East Coast debut. The varied, full service, catering menu, created for groups of five to 1,000, offers the full range of hot and cold signature dishes all made without harmful additives, antibiotics, chemicals, pesticides, growth hormones or genetic modification.

'We pride ourselves on creating delicious high-quality meals from farmers, ranchers and manufacturers dedicated to sustainable practices,' said Jason Brown, Chairman and CEO of Organic To Go. 'This translates successfully into catering for the educated and mindful consumers in this market with over 40% of our overall business coming from catering orders. Our customers simply want natural ingredients in delicious meals delivered to their offices. We make it easy for people to continue to eat the foods that are important to them, as well as provide the opportunity for a meeting planner to serve any size group a creative farm fresh breakfast, lunch or dinner that they can be proud of. It's what's inside that count.'

The company demonstrates its commitment to 'green' business practices through its use of biodegradable, compostable or recyclable lunch bags, plates, cups, salad containers, sandwich boxes and napkins. Catering orders are delivered via a fuel-conscious fleet of hybrid Prius vehicles, gas-sipping Scions and an assortment of refrigerated trucking for larger orders.

Organic To Go believes large groups and parties need not sacrifice their health and well being to feed the masses. That's why their DC-based commissary offers an extensive catering menu perfect for large and small groups, offices and special events, any time of the day or evening.

Organic To Go offers breakfast items, sandwiches, wraps, salads and entrees as a catering bowl, platter or buffet. The Catering Service offers the full range of simple delivery drop off to full service catering with white linens (or green!) and skilled service staff. Experienced Catering Specialists are available to assist with planning events of all sizes - from small corporate meetings to company BBQs or a buffet dinner for thousands.

The first Capital area Organic To Go café opens Tuesday, July 29 at 1311 F Street, NW (Metro Center) in the heart of downtown Washington, DC. Four more are slated to open in the metro region in the next six weeks.

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