

BIG DELICIOUS PLANET™

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Big Delicious Planet was opened in 1994 by owner Heidi Moorman Coudal. As the name indicates, their cuisine spans the globe, and continually evolves with current food trends -- most notably the trend to eat "locally grown" by producing their own organic vegetables and herbs. In addition to a wonderful partnership with Catalyst Ranch since 2004, BDP caters backstage to concerts, film & photo shoots, corporate meals, and private events such as weddings and bar/bat mitzvahs.

BDP has been progressive not only in the food they cook, but in their sustainability practices. In 2012 The Green Restaurant Association named Big Delicious Planet Catering & Canteen "The Greenest Caterer in America." They are the first caterer in the nation to receive 4 Stars, and only the second company in Chicago to receive 4 Star status.

"For a few years, we've been making changes to our catering operation & cafe, the Canteen, in order to become more environmentally responsible" said Coudal. "There's so much waste in the food industry - food scraps, disposable goods, garbage, water, etc - that we wanted to make significant changes that would really make an impact. When we moved into a new geothermal kitchen in 2010, we decided that our goal was to analyze everything and become as "green" as possible. We had some good practices in place, but we knew we needed to make a lot of changes in order to truly claim to be "green." For more than a year, we compiled information and implemented changes around the kitchen in order to be less wasteful and more environmentally responsible."

In addition to all the changes BDP has been making inside the operation, they have turned undeveloped vacant land into urban farmland by building and planting a garden. They now have two adjacent city lots with over 50 raised beds of organic soil in which they grow more than 85 varieties of vegetables and herbs (and they have a beehive). The beautiful farm table in the middle of garden has become a favorite summertime spot for the Canteen's customers. Private farm-to-table receptions and dinners are available during the summer.

