



# PLANNING A CATERED EVENT?

**WE'LL SEND A LIMO  
FOR THE LEFTOVERS.**



**YOU GO THROUGH A LOT OF EFFORT TO MAKE SURE YOUR CLIENTS AND GUESTS  
ENJOY THEMSELVES. BUT WHEN THEY SEE GOOD FOOD BEING THROWN AWAY,  
ALL THAT EFFORT GOES TO WASTE.**

**100%**

**FOOD WASTE-FREE.**

With Food Cowboy's *Limo for Your Leftovers* program, caterers, event planners, venue operators and hosts can make their events 100% food waste-free.

**ONLY \$1**

**PER GUEST**

For just a dollar per guest, Food Cowboy will arrange to have one of its local charity partners collect any unserved food from catered events with 250 guests or more. The fee covers the costs of packing up and transporting the food and of having a charity employee or volunteer standing by to accept and inspect the food at the receiving end.

**100%**

**LIABILITY FREE**

*Limo for Your Leftovers* was designed in consultation with leading chefs, caterers, charities and food safety experts to give donors protection under the federal Good Samaritan Food Donation Act.



**FOOD COWBOY**  
Nothing Goes to Waste





## HOW IT WORKS

- CATERER OR EVENT PLANNER PROVIDES EVENT AND MENU DETAILS TO FOOD COWBOY
- FOOD COWBOY REVIEWS MENU, NOTIFIES CHARITY AND SCHEDULES A TRANSPORTER
- CATERER RECEIVES CONFIRMATION AND TRANSPORTER'S MOBILE NUMBER. CATERER SENDS "READY FOR PICK UP" TEXT WHEN FOOD IS READY
- TRANSPORTER ARRIVES WITH INSULATED CARRIERS TO PICK UP FOOD
- CHARITY STAFF ACCEPTS, INSPECTS AND REFRIGERATES FOOD
- FOOD COWBOY SENDS HOST A THANK YOU NOTE AND A DONATION RECEIPT



## FAQs

### FOOD SAFETY

We only accept food that has:  
a) been professionally handled;  
and b) not been put out in front of guests, either at a table or on a buffet.

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We also weigh factors such as food type and temperature, ambient temperature, transport distance and refrigeration type. Knowing the menu in advance helps us plan for maximum safety.

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We never donate directly to individuals but only to licensed food charities. Our charities are contractually obligated to inspect and certify donations as wholesome before serving them.

### COSTS

Packing up food takes time and packaging materials cost money. We pay caterers 15% of the dollar per guest food rescue fee to help cover costs.

### LIABILITY

The Bill Emerson Good Samaritan Food Donation Act protects donors from civil and criminal liability when they donate food they reasonably believe to be apparently wholesome.

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Thousands of restaurants and caterers donate food every day without a problem.

### GUEST ENVIRONMENT

We know how hard hosts, caterers and venue managers work to create the perfect environment for their events. Our rescuers won't make a big entrance. Instead, we'll give you elegantly designed cards to display should your client wish to inform guests that it has arranged to make the event 100% food-waste free.

### RELIABILITY

We understand how important it is that food rescuers show up on time. That's why we give our charity partners plenty of advance notice and compensate them for staff time.

### CLIENT SATISFACTION

Clients don't like to see a lot of leftover food – not when they're paying for it – and caterers don't like to appear to be wasteful or look like they are overcharging. But clients use Food Cowboy because they know that with large events waste is inevitable.

### REPUTATION

Food Cowboy charities are contractually prohibited from disclosing the sources of donations they receive through our network except when required to by a public health official.

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We care about our name too.

FOOD COWBOY'S CLIENTS CARE SO MUCH ABOUT HUNGER AND WASTE THAT THEY ARE MORE THAN WILLING TO PAY A DOLLAR PER GUEST FOR OUR SERVICES. SO, THE QUESTION ISN'T:

**"WHAT WILL MY CLIENTS THINK IF THEY SEE ME PACKING UP EXTRA FOOD?"**  
– IT'S **"WHAT WILL THEY THINK IF THEY DON'T?"**