

# Sustainable Catering and Food Resources

One of the best ways to attract people to your event is food. That being said, large scale agriculture often leads to negative environmental effects. The following are some resources to guide your efforts to procure sustainable food.

## LOCAL AND/OR VEGAN RESTAURANTS AND CATERING IN CHICO, CA

### *Restaurants*

- Chico Chai
- Live Life Juice
- Beber Fresh Almond Milk
- Great Harvest Bread Co.
- Upper Crust Bakery
- Broadway Heights
- OM Foods

### *Catering*

- Creative Catering
- Bacio Chico
- Kinder's BBQ
- Woodstock's Pizza
- Upper Crust Bakery

Larger List of local restaurants and catering: [Click this link](#)

## LOCAL FARMER'S MARKETS

### *Saturday Farmers Market:*

- Year-round, from 7:30am-1pm
- Downtown Chico Municipal Parking Lot; [2nd St. & Wall St.](#)

### *Paradise Tuesday:*

- June- October
- [Alliance Church on Clark Road](#) from 7:30am-1pm

### *Chico Wednesday:*

- Year-round, from 7am-1:30pm
- North Valley Plaza Mall Parking Lot; [Pillsbury Road adjacent to Trader Joe's](#)

### *Thursday Night Market:*

- May- September 23 from 6pm-9pm
- Downtown Chico

## STORES TO BUY LOCAL GROCERY ITEMS:

- Chico Natural Foods Cooperative
- S&S Produce
- New Earth (Local in Chico and Yuba City)

## SEASONAL VEGETABLES AND FRUITS:

Spring (March-June)	Summer (July-September)	Fall (September-December)	Winter (December-March)
<i>Vegetables</i>	<i>Vegetables</i>	<i>Vegetables</i>	<i>Vegetables</i>
<ul style="list-style-type: none"> <li>• Beets</li> <li>• Avocado</li> <li>• Bok Choy</li> <li>• Broccoli</li> <li>• Cabbage</li> <li>• Carrots</li> <li>• Cauliflower</li> <li>• Celery</li> <li>• Chard</li> <li>• English peas</li> <li>• Kale</li> <li>• Kohlrabi</li> <li>• Lettuce</li> <li>• Sweet Onions</li> <li>• Spinach</li> <li>• Radishes</li> </ul>	<ul style="list-style-type: none"> <li>• Beets</li> <li>• Bok Choy</li> <li>• Black Eyed Peas</li> <li>• Carrots</li> <li>• Chard</li> <li>• Cucumbers</li> <li>• Eggplant</li> <li>• English Peas</li> <li>• Kohlrabi</li> <li>• Lettuce</li> <li>• Potatoes</li> <li>• Peppers</li> <li>• Summer Squash</li> <li>• Tomatoes</li> <li>• Radishes</li> </ul>	<ul style="list-style-type: none"> <li>• Beets</li> <li>• Bok Choy</li> <li>• Arugula</li> <li>• Broccoli</li> <li>• Carrots</li> <li>• Chard</li> <li>• Cucumbers</li> <li>• Eggplant</li> <li>• English peas</li> <li>• Kohlrabi</li> <li>• Lettuce</li> <li>• Peppers</li> <li>• Tomatoes</li> <li>• Spinach</li> <li>• Radishes</li> </ul>	<ul style="list-style-type: none"> <li>• Beets</li> <li>• Broccoli</li> <li>• Cabbage</li> <li>• Carrots</li> <li>• Cauliflower</li> <li>• Celery</li> <li>• Kale</li> <li>• Kohlrabi</li> <li>• Lemons</li> <li>• Lettuce</li> <li>• Spinach</li> <li>• Radishes</li> <li>• Persimmons</li> </ul>
<i>Fruits</i>	<i>Fruits</i>	<i>Fruits</i>	<i>Fruits</i>
<ul style="list-style-type: none"> <li>• Grapefruit</li> <li>• Lemons</li> <li>• Strawberries</li> </ul>	<ul style="list-style-type: none"> <li>• Apricots</li> <li>• Blackberries</li> <li>• Lemons</li> <li>• Nectarines</li> <li>• Raspberries</li> <li>• Strawberries</li> </ul>	<ul style="list-style-type: none"> <li>• Raspberries</li> </ul>	<ul style="list-style-type: none"> <li>• Grapefruit</li> <li>• Lemons</li> <li>• Strawberries</li> </ul>