

Join us for a sustainable dining experience unlike any other.

DINING for a GREENER FUTURE

Thursday, February 22, 2024

North American Hall, Level 1
1900 Benjamin Franklin Parkway
Philadelphia, PA
6–8 p.m.

— ***Carbon-Neutral Menu*** —

\$105 per guest (with alcohol) | \$90 per guest (without alcohol)

FIRST COURSE

Mill Creek Farms Hydroponic Butter Lettuce,
Pickled Seasonal Vegetables, Maple Pumpkin Pepitas,
Honey Lime Vinaigrette

SECOND COURSE

Severino Pasta Rotini, Crushed First Field NJ Tomato Ragu,
Lively Run Goat Cheese Fondue, Micro basil

THIRD COURSE

Griggstown Farms Chicken, Farro Risotto,
Seasonal Vegetables, Herb Chicken Jus

DESSERT

Castle Valley Spelt Cake with Creamed Honey
and Bee Pollen Granola

RSVP by February 9
ansp.org/GreenDinner
RSVP@ansp.org or 215-299-1115



12th Street Catering and the Academy of Natural Sciences of Drexel University are joining together for a carbon-neutral dinner featuring four courses of fresh, sustainable, mouth-watering fare prepared by Chef Adam DeLosso.

Hear from Vice Provost and Executive Director of The Environmental Collaboratory, Mathy Vathanaraj Stanislaus, formerly of the World Economic Forum and a senior official in the Obama administration, as he announces a groundbreaking effort to redefine the concept of carbon offset exchanges.

Enjoy live jazz music courtesy of Vinicity Energy.

As part of the carbon-neutral promise, one tree will be planted for each guest attending.

PRESENTING PARTNERS



The Academy of
Natural Sciences
of DREXEL UNIVERSITY

The Academy's Patrick Center for Environmental Research and The Environmental Collaboratory at Drexel University are on a mission to work alongside local partners to find solutions that drive systemic change, aligning climate transition and environmental justice with the needs of our communities.

12th St.
catering
weddings • events • cafes

12th Street Catering is a premier, eco-friendly caterer in Philadelphia that makes going green part of their everyday philosophy. Their carbon-neutral menu was created with locally sourced ingredients, including components from their own rooftop garden.

SPONSORED BY



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FUTURE