



The Catering Insider

OCTOBER 2025

Serving the DFW Metroplex
since 1997!

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TABC Licensed
Woman-Owned

In this issue:

- PRO TIP: Selecting Your Caterer - Questions to Ask!
- Aspen celebrates 28th Anniversary!
- **Our Holiday Menu is here!**

[Our Menus](#)

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Aspen Celebrates on October 27th!



We thank you for the opportunity to
serve the DFW Metroplex for your
catering and special event needs
for 28 years!

Looking forward to serving
for many more!

[The Aspen Team](#)

Aspen Catering at a Glance

- Serving the entire DFW area since 1997
- Full-service woman-owned catering and event planning company
- Corporate and special events catering, bar service with alcohol and mocktails
- Fully licensed and insured
- Serves groups of 6 to 1,500+
- **TABC license** valid wherever we serve
- Professional event staff and **TABC-certified** bartenders
- Specializes in customized menus
- Accommodates dietary restrictions
- Provides recommended menu items based on the type of meeting/event
- Offers catering styles including passed appetizers, plated and served meals, grazing tables, buffet style and family-style
- Known for our delicious fresh food, promptness, creativity, flexibility, and high-quality service
- Provides event rentals, including tables, chairs, linens, and place settings
- We will set the linens and place settings

Our Holiday Menu is Here!



Some of our featured items!



PRO TIP

Selecting Your Caterer- Questions to Ask!

EXPERIENCE

- How long have you been in business?
- What area do you service?
- Have you catered any types of meetings/events that are similar to those that I am planning?
- How many events do you book per year?
- What sizes and types of meetings and events do you cater most often?

LICENSES/INSURANCE

- Do you have a **TABC license** to serve alcohol that is valid wherever you serve?
- Is your company fully insured?
- Are you licensed by your local health department?

PROFESSIONAL EVENT STAFF/BARTENDERS

- Do you provide professional event staff?
- Do you provide **TABC-certified** bartenders?

TYPES OF CATERING

- Do you provide corporate catering for large and small meetings?
- Do you cater for special events?
- Do you provide bar service with alcohol and mocktails?

CAPACITY

- How many guests can you serve at the same time?
- What is your typical guest-to-server ratio?

MENU ITEMS

- Do you allow custom menus or substitutions to your existing menus?
- Can you accommodate specific dietary restrictions?
- Do you provide recommended menu items based on the type of my meeting/event?

TYPES OF CATERING SERVICE STYLES

- Do you offer the service of passed appetizers?
- Can you plate and serve meals?
- Do you provide grazing tables and buffet style?
- Can you serve my menu family-style?

IF VENUE IS BEING USED

- Do you provide event rentals- including tables, chairs, linens, and place settings, if venue does not?
- Do you set the linens and place settings?
- How long do you need to set up and break down?
- Who is responsible for cleanup, and what does "cleanup" include?

[Save Pro Tip as PDF](#)

[Our Holiday Menu](#)

[Our Bar Services Menu](#)

[Our Services](#)

Receive 7 issues annually with our event planning tips, featured items & services and other updates!

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