



*Serving the DFW Metroplex
since 1997!*

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www.AspenCatering.com

[Contact Us!](#)

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?

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

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