

Checklist For Starting a Catering Business

Business Planning

- Conduct market research
- Identify niche
- Develop a business plan
- Secure financing

Legal and Administrative

- Register business name
- Obtain necessary licenses
- Comply with health regulations
- Purchase insurance

Kitchen and Equipment

- Choose a suitable kitchen space
- Purchase professional equipment
- Implement food safety systems
- Organize storage areas

Menu Development

- Create menu offerings
- Source suppliers
- Price dishes appropriately
- Offer tasting samples

Staffing

- Hire experienced chefs
- Recruit support staff
- Train staff on service quality
- Implement safety training

Marketing and Sales

- Develop a marketing strategy
- Build a professional website
- Network with event planners
- Offer introductory discounts

Operations Management

- Set up catering management software
- Develop efficient logistics
- Standardize service procedures
- Monitor customer feedback

Go-to Resources for Starting a Catering Business

Catering Management

- [CaterZen](#)
- [Total Party Planner](#)
- [Caterease](#)

Supplier Networks

- [Sysco](#)
- [US Foods](#)
- [Baldor Food](#)

Business & Accounting

- [ZenBusiness](#)
- [Northwest Registered Agent](#)
- [FreshBooks](#)
- [MyCorporation](#)

Useful Tools

- [Logo Generator](#)
- [Invoice Generator](#)

*All of the resources are clickable links