

Here's your **Catering Business Launch & Growth Checklist**. This checklist is intentionally structured so that each item represents a **clear milestone**.

Legal & Business Foundation

- Register business name (LLC, S-Corp, etc.)
- Apply for EIN (Employer Identification Number)
- Set up a business bank account
- Get required business licenses & catering permits (local/state)
- Apply for food handler and ServSafe certifications
- Secure general liability & commercial kitchen insurance
- Check local zoning laws (especially for home-based operations)

Kitchen Setup & Compliance

- Choose commercial kitchen location or shared commissary
- Pass health department inspections
- ▼ Establish food safety SOPs (Standard Operating Procedures)
- ✓ Post sanitation checklists for daily/weekly routines
- Set up waste disposal, grease trap service, pest control
- Create HACCP or food safety plan (for bulk or prepared foods)
- ☑ Ensure allergen compliance and proper labeling (if applicable)

🧠 Business Operations & Admin

- Create your operations manual
- Build a scheduling system (Google Calendar, Shift tools, etc.)
- Design event intake forms & menu templates
- Set pricing formulas and cost control spreadsheets
- Choose your tech stack (POS, accounting, CRM, proposal tools)
- Set up vendor relationships (meats, produce, rentals, etc.)
- ✓ Draft emergency plans (backup staff, power outage, etc.)

蠎 Hiring & Team Management

- Write job descriptions (cooks, servers, bartenders, dishwashers)
- Post hiring ads (Indeed, Craigslist, culinary schools)
- Onboard new hires with training checklists
- Implement labor tracking & payroll system
- Schedule team food safety training
- Set expectations: dress code, punctuality, roles
- Keep documentation: W-4, I-9, NDA (as needed)

Financial Systems

- Set startup budget and initial investment plan
- Create monthly P&L template (Profit & Loss)
- ▼ Track COGS (Cost of Goods Sold) percentages
- Set pricing model based on margin targets
- Build quoting system for events (manual or form-based)
- Choose accountant or DIY software (QuickBooks, Wave, etc.)
- Review cash flow weekly
- ✓ Plan for taxes quarterly don't wait until it's too late

Sales, Marketing & Branding

- Choose business name and purchase domain
- Set up Google Business Profile
- ✓ Build simple, fast-loading website (with menu examples)
- Set up online forms for inquiries or proposals

- Design logo, brand colors, and identity
- Build lead magnets (free guides, proposal templates, etc.)
- Implement sales process: inquiry > follow-up > contract > deposit
- Track conversion rate of inquiries to booked events

Social Media & Digital Presence

- Set up business accounts on Instagram, Facebook, TikTok
- Create a content plan: behind the scenes, plated dishes, reviews
- Use scheduling tools (Later, Buffer, Meta Planner)
- Add booking links to bio
- Set up testimonials and client review capture (Google, Yelp)
- Post 3–5x per week with intent (showcase, educate, sell)
- Use local hashtags and tag vendors/venues

Event Execution & Workflow

- Create an event checklist (equipment, food, staff, backup)
- Design delivery & setup protocols
- Build timeline templates for plated, buffet, and station service
- Print backup menus and guest count
- Assign team leads for large events
- Set up incident report system
- Debrief after events: what went well / needs improvement

Client Experience & Retention

- Welcome email after booking
- Pre-event meeting or tasting
- Final confirmation checklist (menu, time, count)
- Follow-up thank you + feedback request
- Offer referral discount or loyalty perk
- Add past clients to email list
- Track repeat business and lifetime value

Mindset & Growth Systems

- Set monthly CEO day to review goals
- ✓ Outsource low-value tasks when possible
- Create annual strategic plan (financial, marketing, hiring)
- Learn AI & automation tools (Zapier, ChatGPT, Canva AI)
- ✓ Join networking groups & vendor communities
- Seek feedback, stay humble, keep evolving
- ✓ Celebrate every milestone don't forget why you started