

CUISINE

ELIXIRS

EXPERTISE

DESIGN

JOEL

CRAFTED CUISINE  INSPIRED EVENTS

WHERE EVERY BITE IS A WORK OF ART

Welcome to Joel Catering

Your culinary journey with Joel Catering begins now.
Discover the perfect blend of innovation, personalization,
and passion in every event we create.





A GLIMPSE OF WHAT AWAITS YOU

The Framework

Explore our history, event expertise, upscale designs, culinary techniques, sample menus, investment guide, and the next steps to create your exceptional event.

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WHO WE ARE

INVESTED IN EVERY DETAIL

Culinary Excellence

We do more than just cater events; we create memorable experiences. We share your passion for your event and are dedicated to making every moment count.

Our exceptional food quality makes every event extraordinary. That's why we let the experience and the taste of Joel Catering speak for itself.



“They were a godsend and delivered on all levels of creativity, customization, food, service and professionalism.”

— Regan



DISCOVER THE DIFFERENCE

Trusted By Global Brands

It's been an honor to partner with such prestigious companies, each partnership symbolizing a mutual commitment to excellence and creativity.

Who We've Served



JPMORGAN CHASE & CO.

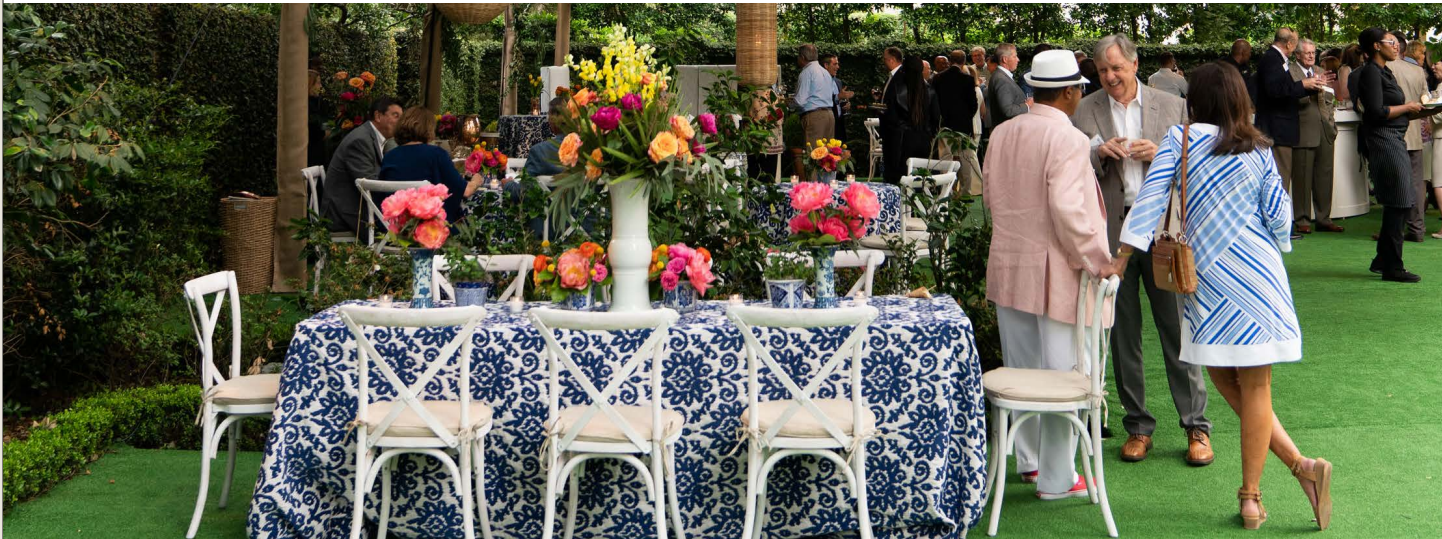


GUCCI

Saks Fifth Avenue



HEARST



We feel privileged every time our work is recognized in leading publications, further validating the passion and dedication we bring to every event.

As Seen In

VOGUE



TOWN&COUNTRY



InStyle



BEYOND THE PLATE

Fusing Tradition With Innovation

At Joel Catering, we use the finest seasonal and local ingredients. The symphony of taste, artful presentations, and unwavering commitment to the finest service sets us apart.

With a focus on elevated local and regional cuisine, we blend these flavors with classic, beautifully executed French traditions. With this unique culinary perspective we thrive on turning imaginative ideas into gastronomic realities.

From crafting new recipes to exploring diverse cuisine styles, we treat every event as a blank canvas, ensuring it's not just a meal but a beautiful presentation tailored to each event.



“It was not the best event food I’ve had...It was the best FOOD I’ve ever had. Beautifully presented and great service.”

— Kimberly



AESTHETIC GASTRONOMY

Curating Stunning Visual Experiences

We create beautiful presentations that match your event's vision. By focusing on every detail, from how the dishes are arranged to the look of our serving ware, we make sure your event is as pleasing to the eye as it is to the palate. Our design choices are guided by the event's style, ensuring everything comes together perfectly.



“Everything was absolutely delicious! Outstanding taste, quality, display, and a fabulous and friendly staff to top it all off!”

—Danielle





SAMPLE 1

Cocktail Reception



Hors D'Oeuvres

Blue Crab Beignet with Zesty Herb Emulsion

Crispy Pork Belly with Glazed Cantaloupe and Chimichurri

Burrata Bruschetta with Pesto, Tomato, and Balsamic Reduction

One

Louisiana Cochon De Lait Slow Roasted Pork with Housemade Pickles, Celery Root Remoulade, Creole Mustard, and Fresh Baked Rolls

White Truffle Macaroni & Cheese Made with Cavatappi Pasta and White Cheddar

Farm Salad Bibb Lettuce, Roasted Shitake Mushrooms, Chili Crunch, Fresh Shaved Parmesan with Homemade Caesar Dressing

Two

Southern Style Stone Ground Cheese Grits

Jumbo Gulf Shrimp Tossed in Our Signature New Orleans BBQ Sauce

Seasonal Mushrooms Sautéed with Aromatic Herbs and Garlic

Three

Braised Beef Short Ribs with Red Wine, Balsamic Vinegar and Veal Stock

Sautéed Gulf Fish with Roasted Fennel and Cherry Tomato Pan Sauce

Cacio e Pepe Risotto with Arborio Rice, Marscarpone, and Fresh Black Pepper

Grilled Shishito Peppers Lightly Charred and Sprinkled with Sea Salt

Glazed Brussel Sprouts Tossed in a Honey Balsamic Glaze

Late Night

Sliders with Cheddar Cheese and Joel's Burger Sauce

SAMPLE 2

Family Style Dinner

Hors D'Oeuvres

Miniature Grilled Cheese Brie and Fig Jam on Brioche

Flash Fried Okra Served with Chile Arbole Sauce

Duck Confit & Jalapeno Poppers with Creole Cream Cheese and Steen's Cane Syrup

First

Grilled Wedge Salad Bibb Wedge with Charred Cherry Tomatoes, Crisp Pancetta, Radishes, Roasted Corn, Pimento Cheese Deviled Eggs, and Grilled Jumbo Gulf Shrimp with Creamy Herb Vinaigrette

Second

Braised Pork Shank Slow Cooked and Served in a Savory Broth

Blackened Redfish Served Atop Corn Maque Choux and Topped with Jumbo Lump Crab with Tabasco Beurre Blanc

Parmesan Risotto Finished with Spring Peas

Roasted Heirloom Vegetables Tossed in Extra Virgin Olive Oil and Sprinkled with Sea Salt

Late Night

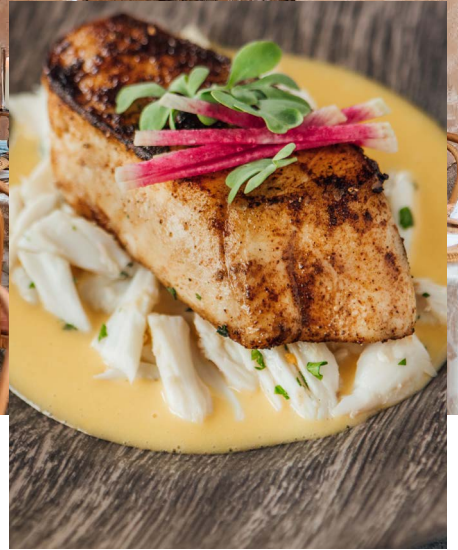
Mini Beignets Tossed in Powdered Sugar





SAMPLE 3

Seated Dinner



Hors D'Oeuvres

Steak Tartare Served on a Brioche Crouton, with a Sunny Side Up Quail Egg and Sliced Capers

Crawfish Rangoon with Pepper Jelly

Savory Mushroom Truffle Sumptuous Mushroom Salad with White Truffle, Egg and Parmesan Reggiano Cheese with Chive on a Brioche Crostini

First

Farmer's Market Salad with Roasted, Confit and Crisp Seasonal Vegetables Atop Corn Moulee

Second

Turtle Soup Finished with Sherry and Grated Egg

Third

Porcini Dusted Sea Bass Topped with Jumbo Lump Crab, Sweet Potato Sabayon, Finished with Chili Oil and Crisp Radish

Fourth

White Chocolate Crème Brûlée Bread Pudding with Salted Caramel Sauce and Pistachio Dust

Late Night

Espresso Martini



BEVERAGE EXCELLENCE

Artisan Elixirs

Additionally, we offer a cocktail program that adds an extra layer of sophistication and fun to your event, guaranteeing a truly unforgettable experience.

Welcome Refresher

Begin your celebration in style with our curated welcome cocktails, offering guests their choice of champagne, select wines, or a range of other inviting beverages.

Signature Cocktails

Our in-house mixologist creates memorable experiences with unique cocktails, whether it's an addition to a full bar or an exclusive offering.

Top-Shelf

Our premium and call brand packages offer a curated selection of top-shelf spirits and popular favorites tailored to elevate any event.

Nightcap

End your night on a fun note with one of our special cocktails.





PRICING OVERVIEW

Investment Guide

Choosing Joel Catering means investing in excellence. Our commitment to food quality, thoughtful planning, and extensive experience is what truly sets us apart. With us, every dollar is an investment in unparalleled service and satisfaction, ensuring total peace of mind.

Our pricing philosophy is about transparency and customization, ensuring that your catering experience is enjoyable and tailored to your specific needs.



Prices Start At The Following:

Our pricing structure is broken into segments as each venue and event require varying needs.

Food _____

Starting at \$95 per person
Styled serving pieces, engaging serving staff, and sustainable bamboo tableware

Beverage _____

Starting at \$44 per person
Full bar, glassware, and professional bar staff

Enhancements _____

Event décor and lighting, guest seating and lounges, elevated linens, and upgraded tableware options



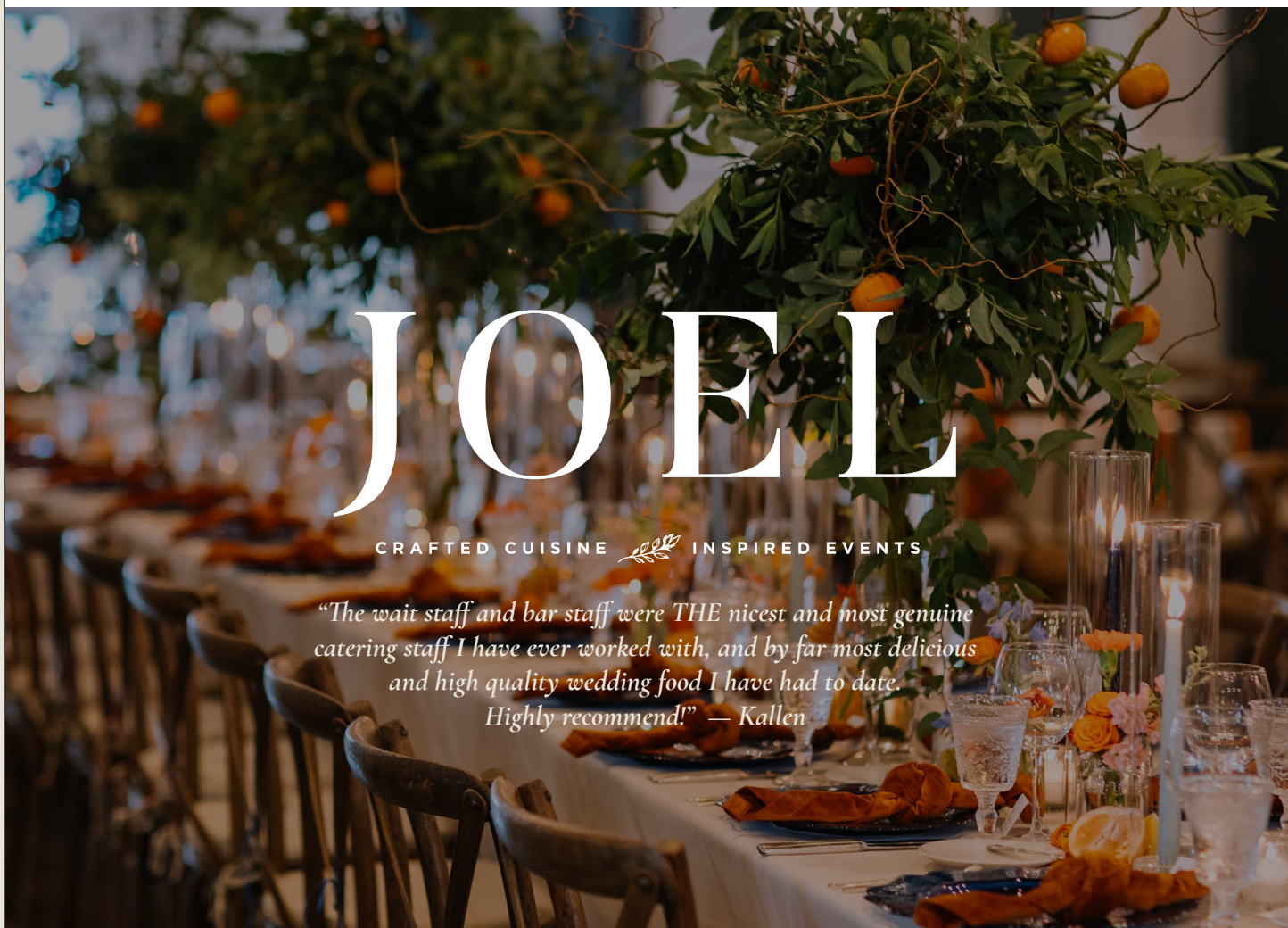
NEXT STEPS

YOUR NEXT STEPS

Let's Work Together

Schedule a call with us! Our team will guide you through every step of the way, ensuring your event vision comes to life. Let's start crafting an extraordinary experience together.

[BOOK A CONSULATION](#)



JOEL

CRAFTED CUISINE  INSPIRED EVENTS

"The wait staff and bar staff were THE nicest and most genuine catering staff I have ever worked with, and by far most delicious and high quality wedding food I have had to date. Highly recommend!" — Kallen

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