

CUISINE

ELIXIRS

EXPERTISE

DESIGN

JOEL

CRAFTED CUISINE  INSPIRED EVENTS

SUPER BOWL LIX

Welcome to Joel Catering

Discover the perfect blend of innovation, personalization,
and passion in every event we create.



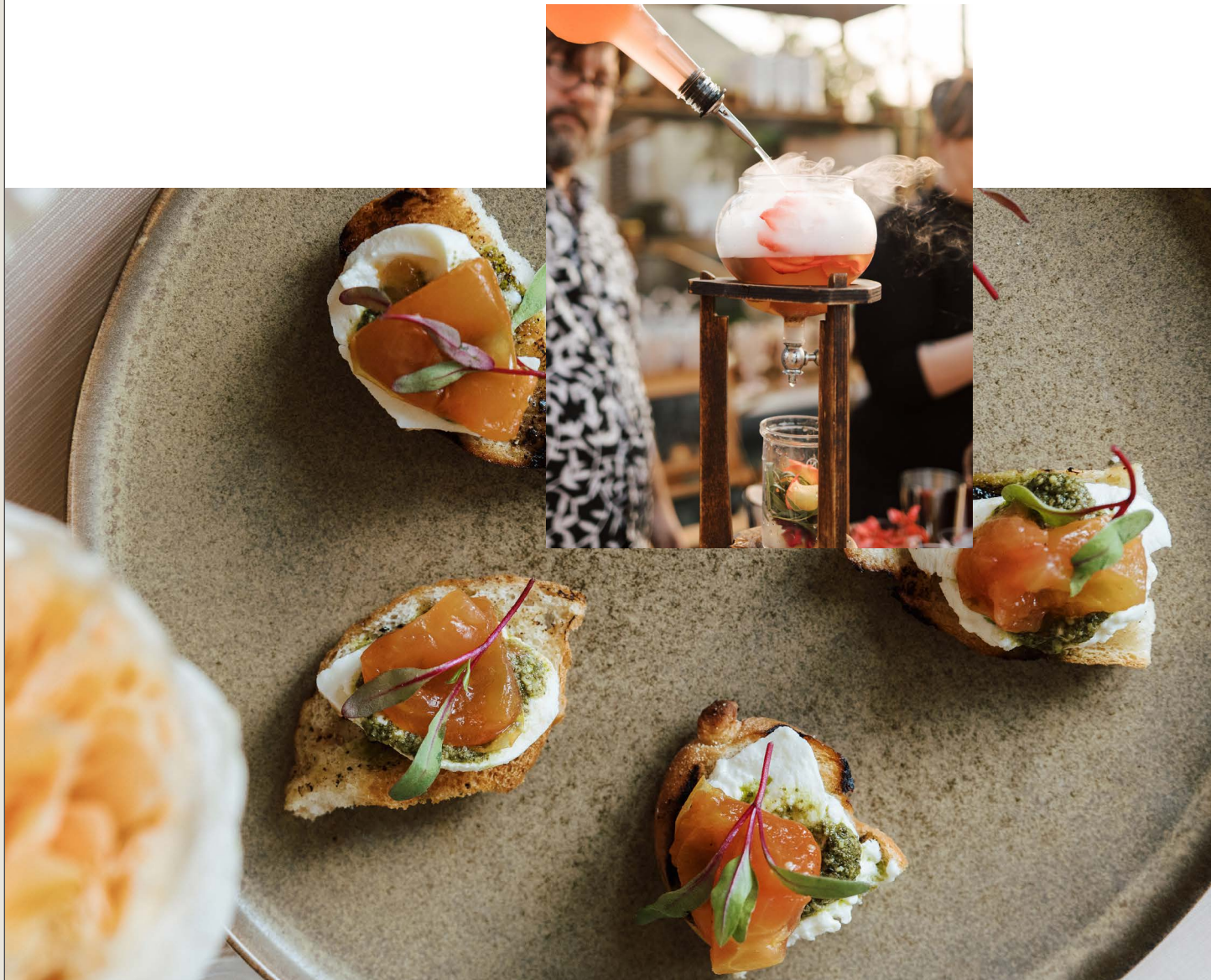


A GLIMPSE OF WHAT AWAITS YOU

The Framework

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

Who We Are	2
Features & Accolades	3
Sample Menus	4
Investment Guide	6
Next Steps	7





WHO WE ARE

INVESTED IN EVERY DETAIL

Culinary Excellence

Joel Catering is your go-to partner for standout events during Super Bowl LIV in New Orleans. Our team crafts exceptional culinary experiences that capture the unique flavors of New Orleans, tailored to mirror your brand's essence.

From exclusive VIP gatherings to large-scale activations, we ensure every aspect of your event is seamlessly integrated, from bespoke menus that feature the best local ingredients to the overall ambiance that resonates with your brand identity.

With Joel Catering, you're not just hosting an event; you're creating an unforgettable experience that leaves a lasting impression on your guests, making your brand the highlight of their Super Bowl festivities in New Orleans.

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





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.

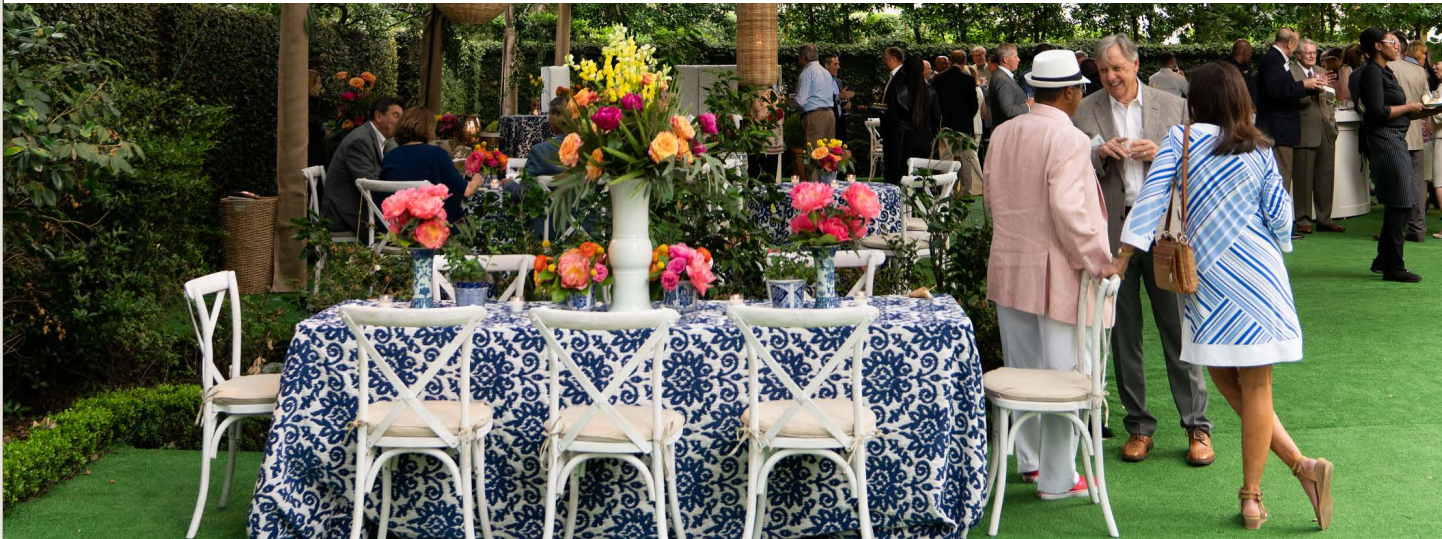


GUCCI

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



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

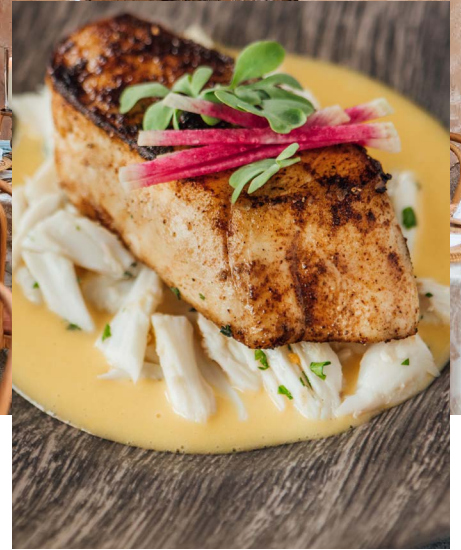
Late Night

Sliders with Cheddar Cheese and Joel's Burger Sauce



SAMPLE 2

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



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.



Pricing Is As Follows:

Event Style

*Cocktail Reception: Starting at **\$150 Per Person***

*Seated Dinner: Starting at **\$200 Per Person***

Daily Minimums

*Thursday, Feb 6, 2025: Starting at **\$100,000***

*Friday, Feb 7, 2025: Starting at **\$100,000***

*Saturday, Feb 8, 2025: Starting at **\$100,000***

*Sunday, Feb 9, 2025: Starting at **\$100,000***



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.



JOEL

CRAFTED CUISINE  INSPIRED EVENTS

Click the button below to:

BOOK A CONSULTATION

Katie Schackai

KATIE@JOELS.COM

JOELS.COM

1911 Magazine St.,
New Orleans, LA 70130

504.827.2400