

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

A Rich History of 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



BEYOND THE PLATE

Marrying Tradition With Innovation

At Joel Catering, we use the finest seasonal and local ingredients. Our foundation is built upon classic culinary techniques, showcasing our skills and talent in the kitchen. 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 wedding food
I've had...It was the best FOOD
I've ever had. Beautifully presented
and great service."*

— Kimberly



TURNING DREAMS INTO REALITIES

Seamless Planning

We are a team of experts dedicated to curating your dream celebration. We partner with you every step of the way and flawlessly execute every detail.

Our years of experience and industry knowledge, combined with hands on guidance throughout the planning process ensure your vision becomes a seamless reality. Its a collaborative process where your ideas come to life under the careful guidance of our expert team.



*“If I could give them a million stars,
I would. Joel’s may be the absolutely
best catering company on the planet.”*

—JL





AESTHETIC GASTRONOMY

Curating Stunning Visual Experiences

We craft stunning presentations that perfectly align with your event vision. We pay attention to every design detail, from the arrangement of dishes to the aesthetics of our serving ware and tablescape decor, ensuring your event is a feast for the eyes as well as the palate. Your overall wedding aesthetic determines how we thoughtfully harmonize the design of our buffet stations and pairing food with serveware.



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





PLANNING WITH PURPOSE

Choosing Your Event Style

Your event style sets the tone for every part of your event.

We offer four service styles and will help you choose the one that best fits your vision, family preferences, and priorities.

Cocktail Reception

The most popular style of service in New Orleans. It's lively, flexible, and encourages guests to mingle and move throughout the space.

There is no assigned seating or "dinner service".

Passed hors d'oeuvres can be served during a dedicated cocktail hour or at the same time as the food stations open.

Food is served at stations, each offering a different variety of menu items. Salad plates and forks are available at each station.

Beverages are served exclusively at bars.

Seating in La Sala is planned for a maximum of 40–65% of guests, creating a fun and dynamic atmosphere.

Plated Dinner

Ideal for events with a structured, elegant feel.

Guests are seated after cocktails and hors d'oeuvres are served at their tables.

Choose between 2 to 4 plated courses.

Special meals for those that are gluten free, dairy free, vegan, vegetarian, and with common allergies are always included. However, Kosher meals require advanced notice.

Family Style

A welcoming, shared-table style that combines elegance with heartfelt connection.

After cocktails and hors d'oeuvres, guests are seated and platters of food are placed on each table.

Alternatively, you can start with an individually plated course, followed by family-style mains and sides.

Shared platters may need extra table space. Coordinate seating with your planner and florist.

Hybrid Events

Hybrid events blend elements from multiple event styles. Most often, they combine the flow and energy of a cocktail-style event with the comfort of full guest seating.

Food is served at multiple stations, each offering a different selection of menu items. Salad plates and forks are available at each station, and all beverages are served exclusively at bars.

Our sample menu reflects this format. Additional customizations, such as tableside beverage service or place settings, can be made during the planning process with custom pricing.



Sample Menus

Our sample menus are crafted to inspire and simplify your planning process. Each option highlights our commitment to exceptional flavor, presentation and hospitality tailored to your event style



Essential Cocktail Reception

Hors D'Oeuvres

Blue Crab Beignet with Light Herb Emulsion

Duck Confit & Jalapeño Popper with Herb Cream Cheese, Steen's Syrup, and a Coin of Bacon

Miniature Grilled Cheese with Imported Brie, Fig Preserves, and Brioche Toast

One

Deconstructed Jambalaya with Smothered Chicken and Andouille Sausage, Crispy Shallots, Blackened Rainbow Chard, Blistered Tomatoes, and Local Hot Sauce

Two

Southern Style Cheese Grits

Jumbo Gulf Shrimp Tossed in Our Signature New Orleans BBQ Sauce

Mushroom Ragoût Sautéed with Roma Tomatoes, Fresh Herbs, and Shallots

Three

Cajun Spiced Chicken Over Spinach Rockefeller Gratin

Natchitoches Meat Pie with Red Pepper Emulsion

Corn Maque Choux with Seasoned Corn, Peppers, and Tomato

Green Tomato Caprese with Fresh Mozzarella, Remoulade, and Bread Crumbs



Premium Cocktail Reception



Hors D'Oeuvres

Pastrami Smoked Wagyu on a Potato Pave, with Pickled Mushrooms and Chive Oil

Brioche Blue Crab Toast Point with Local Lump Blue Crab, Sherry Vinaigrette Pearls, and Chives

Truffled Deviled Egg Accented with Gold Leaf and Wildflowers

One

Domestic & Imported Cheese with Seasonal Fruits, Nuts, Crackers, and Croutons

Grilled Shishito Peppers Sprinkled with Sea Salt

Grilled Louisiana Sausages with Andouille, Boudin, Green Onion Sausages, Onion Marmalade, and Grilled Breads

Two

Herb Roasted Hanger Steak with Chimichurri

French Onion Roasted Potatoes with Caramelized Onions, Gruyère Cream, and Crispy Shallots

Charred Beans with Haricot Vert, Snap Peas, and Lemon Garlic Vinaigrette

Southern Wedge with Nueske's Bacon, Cherry Tomatoes, Hook's Blue Cheddar, Watermelon Radish, and Scallion Vinaigrette

Three

Fried Chicken & Cornbread with Spicy Blackberry Sauce and Melted Honey Butter

Four

Shrimp Loren Cheese Tortellini with Shrimp in a Tomato Cream Sauce Topped with Parmesan



Luxury Cocktail Reception



Hors D'Oeuvres

Steak Tartare Served on a Brioche Crouton with Cured Egg Yolk, Capers

Smashed Crispy Potato and Caviar with Fingerling Potato, Crème Fraiche and Chives

Mushroom Truffle with Sumptuous Mushroom Salad, White Truffle, Egg, Parmesan Reggiano, Chive, and Crostini

One

Raw Oyster Bar Fresh Shucked Gulf Oysters, Presented with Saltine Crackers, Lemon, Cocktail Sauce, Horseradish, and Mignonette Sauce

Two

New York Strip with Horseradish Gremolata

Gouda Mashed Potatoes Idaho Potatoes with Butter and Gouda Cheese

Glazed Brussel Sprouts with Local Honey and Balsamic

Tuscan Kale Salad with Pickled Red Onion, Sunflower Seeds, Balsamic Soaked Cherries, Shallot Vinaigrette, and Goat Cheese

Three

Confit Duck and Smoked Sausage Gumbo with Jalapeño Cheddar Cornbread, Chow Chow, Creole Potato Salad, and Carolina Popcorn Rice

Four

Pecan Crusted Local Gulf Fish with Corn Maque Choux and Tabasco Buerre Blanc



FAMILY STYLE

A Shared Dinner Experience

Hors D'Oeuvres

Fried Okra with Chile de Arbol Emulsion

Ahi Tuna Crisp Served on a Wonton with Mango Salsa and Wasabi Tobiko

Cajun Spiced Popcorn Chicken Topped with Caviar and Lemon Crème Fraîche

First

Louisiana Strawberry Salad with Spinach, Strawberries, Toasted Pecans, Goat Cheese, and Steen's Cane Syrup Vinaigrette

Second

Louisiana Cochon De Lait with Creole Mustard and House Pickles

Jumbo Gulf Shrimp Tossed in Our Signature New Orleans BBQ Sauce

Southern Style Grits Stone Ground Grits Accented with Cheddar Cheese

Chilled Black-Eyed Pea Succotash with Smoked Corn and Holy Trinity

Late Night

Mini Cheddar Biscuits

Beignet Batons Tossed in Powdered Sugar





PLATED DINNER

A Chic Seated Event



Hors D'Oeuvres

Tenderloin Crostini with Caramelized Onion, Horseradish Sauce, and Chimichurri

Lobster Salad on Endive with Caviar

Three Cheese Arancini with Smoked Tomato Emulsion and Basil Oil

First

New Orleans Niçoise with Cajun-Boiled Gulf Shrimp, New Potatoes, Haricots Verts, Cherry Tomato and Artichoke, Finished with Sauce Gribiche

Second

Duck Confit and Smoked Sausage Gumbo Served Atop Carolina Popcorn Rice with Cornbread Crumble and Green Onion

Third

Seared Gulf Fish with Creamy Parmesan Reggiano Risotto, White Wine and Cherry Tomato Reduction, Roasted Fennel, Laurel Leaf, and Chive Oil

Fourth

Chocolate Sphere Filled with Espresso Mousse, Bourbon Caramel, and Cocoa Nibs

Late Night

French 75 Jello Shot



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 and budget.



Cocktail Style Reception Pricing Starts At:

Our pricing structure is broken into segments as each venue and event requires varying needs. Prices are based on 200 guests.

Food

Starting at \$98 per person

Styled serving pieces, engaging serving and culinary staff, and sustainable bamboo tableware

Beverage

Starting at \$56 per person

Full bar, glassware, and professional bar staff

Enhancements

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

Starting prices are based on 200 guests and a 3-hour cocktail style reception. Pricing will adjust for guest counts above or below 200 to accommodate fixed costs or changes to the event style.



PLANNING PROCESS

Next Steps

Our goal is to bring your culinary vision to life while providing the highest quality of service. Let's begin this exciting journey together, crafting a catering plan that reflects your taste and style.

PHASE 1

Initial Planning

We kick off the process by developing your initial ideas and event objectives. We will send you menu samples tailored to your venue, event style, timeline and guest count. Working together, we craft a cohesive direction for both the menu and event design.

PHASE 2

Contract

Once you've looked over the menus we've tailored to your event and feel ready to move forward, signing the contract will make our partnership official.

PHASE 3

Concept Development

We carefully curate your ideal menu, beverage selection, equipment and staffing plan, to align your event vision, venue, and budget. To provide you with the latest trends and innovative ideas, we finalize your personalized catering concept 4-6 months before your event.

PHASE 4

Logistics & Execution

Our seasoned event managers are dedicated to transforming your vision into a reality at this point. Collaborating closely with you, we focus on refining every detail to ensure the flawless execution of your envisioned event.

PHASE 5

Wedding Day

We operate seamlessly behind the scenes, allowing you to savor and celebrate every moment of the occasion!

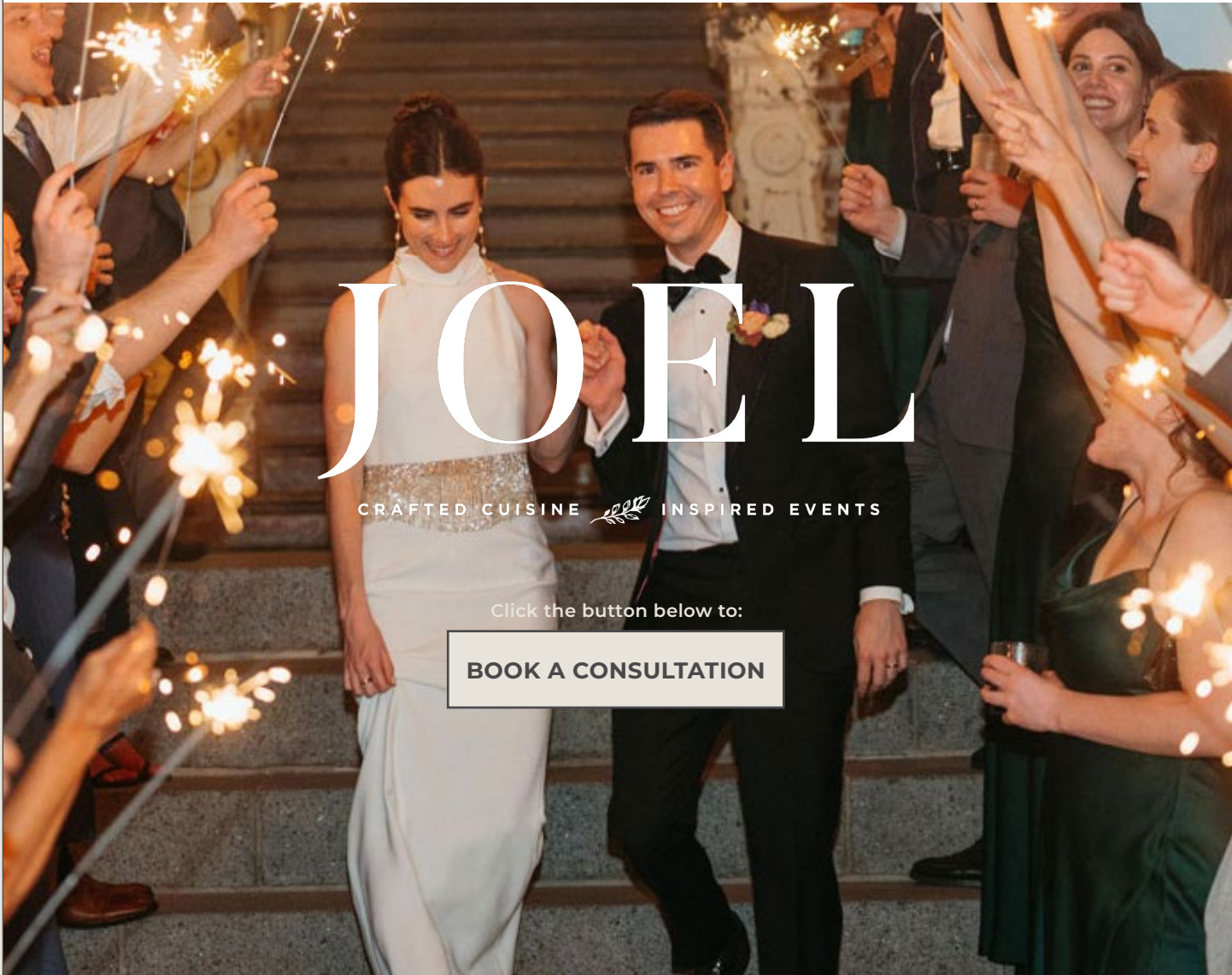




YOUR NEXT STEPS

Let's Create Magic Together

As you embark on this exciting journey with Joel Catering, your next crucial step is a simple one: schedule a call with us! We will guide you through every step, ensuring your event vision comes to life. Let's start crafting your extraordinary experience together!



Click the button below to:

BOOK A CONSULTATION

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