



PARTY FOODS

Most catered items have a minimum quantity of fifty. Joey's offers many of these items in retail packs for smaller functions.
Other Menus Available: Seated Meals, Dinner Buffet Meals, Boxed Lunches, Hot Catered Lunch Meals, Cake Menu

Hot Hors d'oeuvres

Mini Crawfish Pies

Louisiana crawfish etouffee with just the right seasoning in a mini crescent shaped pie.

Mini Beef Pies

Deliciously spiced beef pies made in the Natchitoches style and baked to a golden brown.

Mini Egg Rolls

Pork eggrolls served with sweet & sour sauce.

Spanikopita

Spinach & feta cheese wrapped in triangular shaped filo dough.

Boudin Balls

A local tradition, pork boudin balls are a little on the spicy side and baked not fried.

Hot Food Assortment

Choose 3 appetizers from the 6 appetizers above to customize your own tray. For 100+ guests.

Party Stuffed Bread Spirals

Focaccia bread is layered with fillings, then rolled, baked and sliced. Choose from Italian sausage, marinara sauce & mozzarella cheese or spinach, Parmesan & mozzarella cheeses or ham & Swiss Mediterranean stuffed grape leaves with meat and rice served with tzatziki sauce.

Stuffed Grape Leaves

Duck tenders with an almond bread crust fried & served with sweet & spicy plum sauce.

Duck Tenderloin

Beef meatballs served in steak sauce or barbecue sauce.

Cocktail Meatballs

Smoked sausage in our barbecue sauce or Italian sausage in marinara.

Sausage Rings

Smoked sausage rings wrapped in puff pastry and served with honey mustard

Sausage Puffs

Spinach & mozzarella cheese baked into a quiche mixture & cut into squares.

Spinach & Cheese Bites

Jalapeno, cheese & corn baked into a quiche mixture & cut into squares.

Jalapeno Cheese Bites

Baked with your choice of teriyaki or sweet & sour glaze, oven barbecued or deep-fried.

Chicken Drumettes

Marinated chicken pieces with pineapple & peppers brushed with sweet & spicy plum sauce.

Mini Chicken Kabobs

Tail on shrimp with tomato, onion and bell pepper glazed with sweet & spicy plum sauce.

Mini Shrimp Kabobs

Mushroom caps with seafood stuffing of crawfish, crab & shrimp topped with cheese. Onsite Only

Seafood Mushrooms

Cold Hors d'oeuvres

Shrimp Cocktail

Delicious tail-on, gulf shrimp served with our tasty house cocktail sauce.

Marinated Crab Claws

Juicy blue crab claws flavored by a combination of red wine, spices & more.

Smoked Salmon

Thinly sliced salmon with cream cheese, capers, shaved onions & more. Caviar may be added.

Honey Smoked Salmon

Flakey, honey smoked salmon served with cream cheese, capers, shaved onions and mini toasts.

Caviar with Condiments

Bowfin caviar served with sour cream, shaved onions and hard cooked eggs.

Honey Smoked Salmon Log

Honey smoked salmon combined with cream cheese and rolled in roasted pecans and parsley.

Traditional Deviled Eggs

Egg halves stuffed with a traditional egg salad stuffing.

Tasso Deviled Eggs

A traditional egg salad stuffing seasoned with spicy smoked pork tasso for a Cajun taste.

Shrimp Salad Deviled Eggs

Joey's signature shrimp salad hand stuffed into egg halves.

Shrimp Mousse Mold

Shrimp mousse shaped in a decorative mold and garnished with relishes.

Shrimp Salad Mold

Joey's popular shrimp salad shaped with a mold and served with crackers.

Chicken Salad Mold

Joey's freshly made chicken salad shaped into a mold and served with crackers.

Dressed Whole Turkey

The breast is removed from a whole smoked turkey, made into turkey salad, then stuffed into the hollowed out breast, decorated with fruit and served with crackers.

Hummus Platter

Hummus topped with sun dried tomato, feta cheese, kalamata olives, roasted garlic and fresh tomatoes served with pita bread.

Cajun Shawarma

Thinly sliced Rotisserie cooked turducken breast (turkey, duck and chicken), stuffed with the trinity of vegetables, onions, bell pepper & celery with garlic and served with the Hummus platter.

Shrimp Remoulade

Shrimp in a traditional pink Creole remoulade sauce with crackers.

White Shrimp Remoulade

A Creole horseradish sauce makes this remoulade unforgettable



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Vegetables, Fruit & Cheese Trays

Fruit, Cheese & Veggie	Seasonal fresh fruit & vegetables together with a variety of cheeses, including colby cheddar & cubed brie with a caramel pecan sauce, are arranged around a cabbage bowl of ranch dip and served with crackers.
All Fruit	Includes a variety of seasonal fresh fruit served with Joey's special fruit dip.
Fruit Kabobs	Fresh strawberries, honey dew melon, cantaloupe & pineapple on a 4" skewer served with Joey's special fruit dip.
Fruit & Cheese	Seasonal fresh fruit provides a perfect accompaniment to a variety of cheeses with crackers.
All Cheese	Flavorful cheeses beautifully arranged with garnishes of fresh fruits and crackers.
Cubed Brie with Caramel	Delicate cubed brie topped with a silky layer of caramel and crunchy pecans & garnished with fresh red & green apple wedges and crackers.
Brie En Croute	A wheel of brie wrapped in puff pastry with fresh red & green apple wedges & crackers.
Brie En Croute with Filling	A wheel of brie wrapped in puff pastry and filled with either caramel pecan or peach, pecan and amaretto.
Fresh Vegetables	A fresh assortment of vegetables on a bed of lettuce with a cabbage bowl of dip.
Roasted Vegetables	Fresh asparagus, zucchini, yellow squash, portabella mushrooms, button mushrooms and grape tomatoes marinated in olive oil, balsamic vinegar seasoned with Italian spices, then oven roasted.
Marinated Fresh Vegetables	Yellow squash, broccoli, tomatoes, mushrooms & carrots marinated with a lemon lime dressing.
Fresh Vegetables & Relishes	Pickled okra, spiced beans, olives, carrot sticks, cherry tomatoes and more.
Pickled & Marinated Relishes	Spiced green beans, marinated white asparagus, artichokes, stuffed olives and more.

Heavy Hors d'oeuvres

Carving Stations	All meats are specially seasoned and slow cooked on Joey's rotisserie. Roasts are left whole for carving stations or sliced & arranged in pans for pick up orders. Selections are available with freshly baked rolls, spicy mustard and horseradish sauce. Choose from the following: Beef Tenderloin Prime Ribeye Roast Pork Tenderloin Boneless Stuffed Center Cut Pork Loin Roast Sliced Barbecued Brisket Boneless Turkey Breast Boneless Stuffed Turkey Roll Honey Cured or Baked Ham Baby Back Ribs w/ orange marmalade glaze
Seafood or Chicken Crepes	Two types to choose from: Seafood Crepes with a stuffing of crab, crawfish & shrimp or Chicken & Asparagus Crepes both topped with a Monterey pepper jack cheese sauce.
Shrimp & Andouille Cheese Grits	Succulent shrimp complemented by the flavor of smoked andouille simmered in onions and peppers served over creamy yellow cheese grits.
Seafood Fettuccini or Bowtie Pasta	Choose from 3 kinds: crawfish, shrimp & tasso or seafood with crawfish, shrimp & crab swimming in a delicious cheese sauce folded into perfectly cooked fettuccini or bowtie pasta.
Chicken Alfredo	A creamy Alfredo sauce surrounds perfectly cooked bowtie pasta or fettuccini with tender bites of chicken.
Jambalaya	Choose from 3 kinds: pork & sausage with a brown roux, chicken & sausage with a red gravy or seafood jambalaya with a white gravy, all slow simmered with the trinity of vegetables and combined with rice to create this classic Cajun favorite.
Catfish Bites	Seasoned catfish bites are deep fried and served with Joey's tartar sauce.
Chicken Strips	Chicken strips are battered and fried then served with honey mustard.

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Finger Sandwiches*

Assortment I	Roast beef, turkey breast and ham & cheese.
Assortment II	Roast beef & cheese, turkey breast & cheese and ham & cheese.
Assortment III	Roast beef, turkey breast, ham, chicken salad, shrimp salad and pimento cheese.
Salad Assortment	Shrimp salad, bacon bell pepper & pecan spread, pimento cheese and chicken salad.
Shrimp Salad	Joey's signature shrimp salad with a taste that will be remembered.
Chicken Salad	Joey's own fresh chicken salad made with freshly cooked diced chicken.
Pimento Cheese	A creamy creation of cheddar cheese flavored with pimento.
Cucumber	A classic light sandwich of thinly sliced cucumber with dill spread.
Pineapple Pecan	Cream cheese spread with the sweetness of pineapple and a nutty pecan flavor.
Bacon, Bell Pepper & Pecan	An unexpected combination of flavors join together in this delicious spread.
Salmon & Cream Cheese	Honey smoked salmon combined with cream cheese and spices.
Peanut Butter & Jelly	For those hard to please young palates, pb & j on white bread always hits the spot

*Unless stated otherwise, all finger sandwiches are made with white and wheat bread and cut into quarters.

Specialty Sandwiches

Mini Muffulattas	Mortadella, Genoa Salami, ham, cheese & Joey's olive mix. Each cut in 1/2.
Mini Croissants	Buttery croissants with ham & cheese – great any time of day.
Mini Po Boys	Freshly baked French bread layered with roast beef, turkey, ham or tasso with cheese, Joey's signature sandwich spread, leaf lettuce and pickles, then cut into 2-2 1/2" servings.
Roll Ups	Joey's bacon, bell pepper, pecan spread & Joey's roasted blues spread on flavored wraps, rolled up and sliced into bite-sized pieces that make a colorful presentation.
Meat Tray	Joey's rotisserie cooked roast beef and turkey breast along with ham sliced for sandwiches.
Meat & Cheese Tray	Joey's rotisserie cooked roast beef and turkey breast along with ham, colby, Swiss & smoked gouda cheeses sliced for sandwiches.
Sandwich Rolls	Freshly baked white or wheat rolls for mini sandwiches available by the dozen.
Cocktail Bread	Rye, pumpernickel, sourdough or honey whole grain.

Hot Dips

Crab Dip	Mouth-watering lump crab meat combined with delicate spices and cheese served with crackers.
Crawfish Dip	Louisiana crawfish make up this etouffee style heated dip served with crackers.
Oysters Rockefeller Dip	Spinach & smoked oysters flavored with bacon & served with crackers.
Spinach & Artichoke	A creamy combination of spinach & artichokes served with crackers.
Broccoli & Cheese	Broccoli with cheddar cheese and mushroom served with crackers.
Mini Pie Shells	Small pie shells used for hot dips available on order.

Cold Dips

Spinach & Water Chestnut	Classic cold dip of crunchy water chestnuts and spinach served with crackers. Available in a bread bowl with crackers and Frito scoops.
Fresh Tomato Salsa	Fresh tomatoes, onion, garlic & spices served with tortilla strips.
Black Bean & Corn Salsa	Black beans, roasted corn, tomatoes & cilantro make this salsa taste perfect with tortilla strips.
French Onion & Tasso	A classic, made Cajun, with sour cream, roasted onions & tasso served with potato chips.

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Specialty Trays

Joey's Special

Joey hand selects fresh fruits, cheeses, olives, salami and anything else he thinks appropriate to create that something special for your guests.

Pate Tray

Pates, such as pate campagne, mousse truffee, mousse de canard, mousse au poiver noir along with cheeses, cornichons, fresh fruit garnishes and mini toasts.

Antipasta Tray

A beautiful display of Mozzarella with Proscuitto, Genoa salami, Mortadella rolled with provolone, marinated artichokes, almond stuffed olives, roasted garlic salsa & rolled anchovies.

Marinated Shrimp & Asparagus Tray

Tail-on boiled shrimp, purple onions, red & green bell peppers are marinated with red wine vinegar, oil and spices and placed in the middle of a ring of crunchy asparagus sprinkled with marinade.

Crostini Assortment

Toasted crostinis topped with your choice of 3 of the following spreads:
sun dried tomato topped with sun dried tomato pieces
honey smoked salmon topped with diced purple onion
roasted blues topped with chopped pecans
kalamata olive topped with kalamata olive
bacon bell pepper pecan topped with bacon bits
roasted garlic & chives topped with chives

Salads

Broccoli and Tomato Vegetable Pasta

Broccoli florets, grape tomato halves, cheddar cheese & bacon tossed with dressing.
Rotelli pasta spirals tossed with carrots, peas, purple onion, celery, black olives, ranch dressing, sour cream, parmesan & herbs.

Boiled Shrimp Pasta

Gulf white shrimp added to Joey's vegetable pasta.

Grilled Chicken Pasta

Grilled chicken breast with a delicious smoked flavor, cubed and added to Joey's vegetable pasta.

Bowtie Pasta with Pesto

Bowtie pasta tossed with pesto sauce, capers, olives and more.

Chunky Chicken

Grilled chicken combined with onion, bell pepper, walnuts & grapes folded into a mayo dressing.

Fresh Fruit Salad

A light salad of seasonal fruit such as kiwi, strawberries, grapes, pineapple & more.

Cucumber & Tomato

Fresh cherry or grape tomatoes with sliced cucumbers seasoned and tossed with oil & vinegar.

Marinated Seafood

Shrimp, crab and crawfish marinated with Joey's special dressing and tossed with purple onion, sun-dried tomatoes, capers and more.

Potato Salad

Joey's in-house potato salad with mustard and sweet relish.

Tomato & Mozzarella

Fresh mozzarella balls & grape tomatoes tossed with oil & fresh basil. (seasonal)

Marinated Artichoke & Feta

Artichokes, feta, grape tomatoes, olives & sun-dried tomatoes with oil & spices.

Caesar Salad

Croutons, shredded parmesan with Joey's Caesar dressing on the side

Garden Salad

Mixed greens, carrots, cucumbers & tomatoes with Italian or Ranch dressing on the side.



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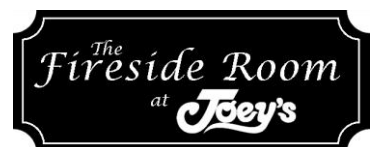
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Soups & Gumbos

Seafood Bisque	A delicious seafood & corn bisque with your choice of either, crawfish, crab or shrimp.
Crab & Asparagus	The delicated flavors of crab & asparagus blend together well in this cream soup.
Crab & Brie	A velvety blend of brie & Louisiana blue point crabs delicately seasoned.
Chicken & Sausage Gumbo	A traditional gumbo of chicken & sausage served with rice.
Shrimp & Okra Gumbo	A classic Cajun dish combining white gulf shrimp & sliced okra and served with rice.
Seafood Gumbo	Made with crab finger, crab meat, shrimp and oysters and served with rice.

Desserts

Lemon Squares	Bite size burst of lemon flavor topped with powdered sugar.
Petit Fours	Hand decorated petit fours available in many flavors.
Cake Balls	Hand dipped in milk, white or dark chocolate decorated with chocolate swirls.
Coconut Pecan Balls	Coconut & pecans dipped in milk or dark chocolate and dusted with coconut.
Dessert Assortment	A beautiful presentation of your choice from a variety of sweets including cake balls, coconut pecan balls, lemon squares or petit fours.
Pecan Clusters	Whole pecans hand dipped in milk or dark chocolate.
Millionaires	Pecan and caramel clusters hand dipped in milk or dark chocolate.
Chocolate Strawberries	Juicy, ripe strawberries hand dipped in milk, dark or white chocolate.
Gourmet Cookies	Assorted party size, freshly baked cookies such as, pecan chocolate chunk, oatmeal raisin, white chocolate chunk, peanut butter, walnut chocolate chunk or chocolate chunk.
Bread Pudding	Choose from pecan caramel or white chocolate blueberry.
Pecan Pralines	Party sized creamy, hand made confections of Louisiana pecans. Minimum of 50.
Cake Ball Tree	Cake balls are attached to a styrofoam tree cone & decorated to suit your party décor.
Strawberry Tree	Chocolate covered strawberries arranged on a tree cone to make a beautiful centerpiece.
Cheese Cakes	Oreo with crushed oreo crust or plain cheese cake with blueberry or strawberry topping.
Custom Cakes	Many, many flavors, from 4" rounds to full sheet cakes, ask for a complete cake listing.
Wedding Cakes	Custom designs available for wedding cakes as well as the groom's cake.



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BEVERAGES

Beverage Services

Open Bar – Host will be responsible for cost of all beverages consumed during the event. Beverage cost will be due at the end of the event. Select beverages above.

Cash Bar – Guests will be responsible for any beverage purchases. The host should notify guests that a cash bar will be available so they may be prepared to purchase their own drinks.

Bartender Service Only – Joey's will provide bartender(s) for service of host provided beverages. All bar set ups must be provided by the host. This includes icing down cold beverages such as beer & wine. Bar should be set up with glassware, ice, drink garnishes, etc. (Offsite Only)

Beverages Only – Joey's will provide beverages selected by host for delivery or pick up. (Offsite Only) See List Below.

Beverages Provided by Host – Host will be responsible for all aspects of beverage service including clean up. (Offsite Only)

Coffee Service – Joey's will provide complete coffee set up including urn, cream, sugar and disposable cups. If you require china cups, saucer and silver for coffee service, please select in the equipment section

Punch Service – Joey's will provide silver punch bowl & ladle with disposable cups. If you require glass punch cups please select them in the equipment section.

Beverages

Assorted Soft Drinks	Canned drinks include Coke, Diet Coke or Sprite
Freshly Brewed Iced Tea	Unsweetened tea with lemon wedges and sugar packets sold by the gallon.
Freshly Brewed Coffee	Brewed on site or delivered in carafes and offered with cream & sugar.
Bottled Water	Plain spring water, lemon flavored water or Perrier.
Fruit Juices	Choose from apple or orange juice.
Punch	Fruit punch or lime sherbert punch sold by the gallon.
Ice	Available bagged or in an ice chest.
Beer, Wine, Hard Liquor	Joey's catering representative will assist with this selection.





SERVICE & EQUIPMENT

Onsite Service & Equipment

Fireside Room with Full Service

All Fireside Room events require full service with uniformed attendants. Complete Fireside Room set up includes chafing dishes, silver trays & serving utensils, glass plates and glassware, tables and linens.

Offsite Services

Offsite with Full Service

Full service catering includes the appropriate number of uniformed catering attendants to set up, service and clean up for the event

Offsite Delivery and Set Up

Caterer will deliver and set up order. Caterer will arrive up to 45 minutes before the start time of the party to set up food tables. All tables should be decorated and ready for food placement at this time.

Customer Pick Up

Customer will pick up this order at Joey's at a designated time. A deposit may be required for chafing dishes, silver trays and other equipment. Equipment rentals should be returned the following business day, cleaned and in good condition.

Offsite Equipment Rental

Any equipment rental(s) will require a credit card number as a deposit. The credit card will be charged if the equipment is returned damaged, dirty or late. Equipment must be returned to Joey's by 10:30 am the following business day. For an additional fee, arrangements may be made for equipment pick up after the function.

Offsite Equipment Options & Rentals

Disposable Plates / Utensils / Glasses – Select if your event is less formal, for a relatively short time span or if you will not have access to dishwashing equipment.

Disposable Trays / Pans / Serving Utensils – Select if your event is less formal, for a relatively short time span or if you will not have access to dishwashing equipment.

China / Silver / Glassware – Select if your event is more formal. If this will be a delivery and set up or customer pick up, you will be required to return these clean on the following business day.

Chafing Dishes – Chafing dishes are needed to keep hot food selections warm for an extended period of time. If this will be a delivery and set up or customer pick up, you will be required to return these clean on the following business day.

Tables / Chairs – Select if your event location requires more seating or tables for food display. Arrangements will be made for delivery and pick up.

Linens / Table Skirting – Select if your event is more formal. If this will be a delivery and set up or customer pick up, you will be required to return these on the following business day.

Coffee Urn with Disposable Cups - Select if your event is less formal, for a relatively short time span or if you will not have access to dishwashing equipment. If this will be a delivery and set up or customer pick up, you will be required to return the cleaned urn on the following business day.

Coffee Urn with Cup, Saucer, Spoon - Select if your event is more formal. If this will be a delivery and set up or customer pick up, you will be required to return these on the following business day.

Silver Punch Bowl with Glass Cups - Select if your event is more formal. If this will be a delivery and set up or customer pick up, you will be required to return these on the following business day.



PARTY PLANNING TIPS

Menu Planning Tips

Joey's catering specialists will be happy to assist you in planning the perfect menu. Here are a few things to consider when planning an event:

- 1) The budget. Whether the sky's the limit or the purse strings are tight, Joey's can meet your budgeting needs by offering various levels of catering service. From a fully staffed on-site function to a customer pick up order, we can work to meet your needs.
- 2) The number of guests. This will determine the quantity of food needed as well as the venue for the event.
- 3) The time of your event. Your guests will expect different types of foods and consume varying amounts of food depending on the time of day of your function.

General Food Service Guidelines:

- 7 a.m. – 11 a.m. – Seated or Buffet Breakfast/Brunch
- 11 a.m. – 2 p.m. – Seated or Buffet Meal or heavy hors'doeuvres
- 2 p.m. – 5 p.m. – Light to heavy hors'doeuvres
- 6 p.m. – 8 p.m. - Seated or Buffet Meal or heavy hors'doeuvres
- 8 p.m. or later - Light to heavy hors'doeuvres

Once these things have been determined, or if you have any questions, our catering specialists are here to help. Either fill out the catering form online or call for further assistance.

Helpful Tips

- If you're planning on a cash bar, let your guests know ahead of time. This will help avoid embarrassing situations for your guests.
- When picking a finger food menu, picture food selections on a 6" plate. Visualizing the selections will help create a balanced menu and avoid picking too many items.
- If you are planning a wedding or anniversary reception, assign someone to be in charge on the day of the reception. This person should be available in the event that the caterer, dj, florists, etc. would have any questions during the reception. Also, remember to have a friend or relative assigned to cut the cake.
- If you are torn between a seated meal or buffet service keep the following in mind:
Seated meals require your guests to pick the entrée in advance. Buffet meals allow them to choose from several entrees or take a little of each. Generally speaking, buffet service is the more affordable of the two.

How do I get a price quote?

Joey's menus are customized for each individual event and client. The process of pricing a menu involves a variety of factors including number of guests, menu choices, time and length of the event, location, equipment, and so on. Once you have made basic menu choices, Joey's representative will help you balance the menu and work with your particular budget needs in mind.

There are two ways to obtain a catering proposal. You may view menus and make a submission for a price quote online at Joey'sLafayette.com. Simply make basic menu selections then enter information about your event and a catering representative will reply with menu suggestions and prices.

If you do not have internet access, you can make selections from our printed menus and either speak with a representative in person, by phone or fax in your selections. A catering representative will reply with menu suggestions and prices.

