

Meals for; Detox & Recovery Assisted Living Group Living



The Joshua Catering Company provides catered meals for businesses and non-profit organizations throughout Palm Beach County. All proceeds from this Social Enterprise benefit the programs and services of The Lord's Place.

Students are trained in our catering business and gain valuable experience in food preparation and food service. They are then assisted with finding culinary jobs in the community.

The Menu is based on our 28 day cycle menu for breakfast (both hot and cold), lunch, dinner, snacks and beverages.

We provide a variety of balanced meals to meet all dietary needs, focusing on lean proteins and vegetables.

We pride ourselves on scratch cooking under the direction of five professional culinarians. Dinner meals in our cycle menu include selections such as;

Lasagna Bolognese

This northern Italian version eliminates is made with a slow cooked Bolognese sauce, béchamel and a light touch of fresh grated parmesan reggiano cheese. This is a healthier and more flavorful version of the classic.

Stuffed Grilled Chicken

Our plump chicken breast is stuffed with fresh spinach, herbs and goat cheese

Shrimp Etoufee

This New Orleans classic is served over brown rice and paired with steamed asparagus.



We can accommodate many dietary restrictions including clients that may be Celiac, Diabetic, Lactose Intolerant, as well as vegetarian, vegan, low carbohydrate, and pureed meals.



All meals are delivered to temperature using aluminum pans and cambro transport boxes. We can also offer meals chilled in microwavable container for those organizations whose staff has food handler certification. Food Handler certification is also offered for your staff through our contract.