

Top Trends 2023

TOP 23 FOOD TRENDS

One sure way to make your next special event stand out from the rest is by incorporating trends for the year. For 2023, we're seeing a continued focus on locally sourced, artisanal items while tropical flavors and alternative plant based proteins are sure to have their shining moment. Read on to learn what trends your Jewell culinary team is projecting for this year!

1. Retro zero-proof mocktails
2. Heritage foods & ancestral menus
3. Island flavors & tropical ingredients
4. Hibiscus & botanical flavors
5. Plant based proteins
6. Middle Eastern cuisine
7. Sweet & spicy combinations
8. Ghost kitchens
9. Milk alternatives
10. Mushrooms
11. Over the top cakes
12. Ultra urban farming
13. Traditional tea service
14. High end ingredients
15. At home dinner parties
16. Asian cuisine and candies
17. Sunflower seeds
18. Traditional breads
19. Simplified plate-up
20. "Covid safe" packaged meals
21. Yuzu fruit and flavors
22. Indoor sustainable farming
23. Hyper local ingredients

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Pictured: Jewell Events Catering's tablescapes and culinary creation

Top Trends - 2023

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SNAPSHOT

- Heritage foods
- Zero-proof mocktails
- Ghost Kitchens

RETRO COCKTAILS & MOCKTAILS

As we raise our glasses to 2022, let's celebrate a resurgence of retro cocktails and mocktails! From sidecars, dark and stormy and French 75's to aperol spritz, gimlets and grasshoppers - these classic combinations will soon be trendy again. Expect to also see unique "mocktail" combinations to accommodate younger diners and non-drinkers.



HERITAGE FOODS & ANCESTRAL MENUS

It may be time to blow off the dust on your Grandma and Grandpa's cookbook! This year we are going to see timeless family recipes back in the kitchen. Passed down from generation to generation, these recipes and family favorites are destined to make a comeback.

ISLAND FLAVORS

While most of the country continues to hunker down, it's time to take our taste buds on a vacation! Island flavors and cuisine from the Bahamas, Hawaii, Jamaica, Puerto Rico and the Dominican are going to be very prominent this year. Look for unique and refreshing menu items being accented by mangoes, papayas, pineapples, guavas, star fruits, kiwis, dates and passion fruit.



PLANT BASED PROTEINS

We will continue to see major foodservice leaders offer plant based proteins in the likes of impossible burgers, beyond meat and other delicious vegetable alternatives. Be on the lookout for additional healthy, plant-based proteins to hit menus this year including tofu, tempeh, edamame, chickpeas, quinoa, seitan, chia and hemp seeds.

Still Trendy - 2023

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HIGH END INGREDIENTS

Chefs will look to upgrade traditional menus with the inclusion of unique and “expensive” ingredients. Caviar, white truffles, edible gold flakes, ethical foie gras and wagyu beef will all be more commonplace this year. Remember there are many strategic ways to infuse catering menus with these types of high end ingredients without breaking the bank!

AT HOME DINNER PARTIES

Another prominent trend that we are seeing is formal dinner parties. Once hosts feel safe and comfortable to entertain, remember to have a solid theme and to keep the menu simple. One thing we know will never go out of style is sitting down and sharing a meal together with friends, family and loved ones. Also, were not judging if you need a little help from your caterer!



INTERNATIONAL BREADS

Regardless of nationality or place in the world, we all have our own favorite bread. Similar to last year's buzz, bread making will continue to be on trend. Keep your eyes out for unique international breads including, lavash from Armenia, marraqueta from Chile, shaobing from China, paratha from India, soda bread from Ireland and of course the more recognizable French baguette.

SWEET & SPICY COMBINATIONS

Finding the perfect balance of sweet and spicy is truly an art-form. Warm up this season with a mug of Mexican hot chocolate and hot pepper jelly dip or cool down with jalapeno margarita and a refreshing mango salsa. These types of flavor combinations will surely upgrade the sensory dining experience.

