

# MASTER MENU COLLECTION

*"Each dish is a canvas. Food is the ink."*

A NOTE FROM CHEF MICHAEL

## How to Build Your Perfect Event

*"Nothing in these menus is written in stone. Every dish, every format, every detail is open to your ideas. Because we do everything in-house — from sourcing to prep to plating — we have the full creative flexibility to make your event exactly what you imagine. If you have a concept, a craving, a cultural tradition, or just a feeling you want your guests to walk away with, tell us.*

*That is where the real cooking starts."*

— Chef Michael Smerda

## CHOOSE YOUR EVENT FORMAT

### Cocktail Reception — Passed Bites Only

*from \$65 / guest*

1-2 HOURS · STANDING · NO SEATING REQUIRED

The most fluid, social, and visually dynamic format. Chef-attended passed service keeps energy high and guests moving. Great for networking events, gallery openings, cocktail parties, and milestone celebrations where mingling matters more than a fixed seat.

#### How many bites per person?

- 🕒 **1-hour reception:** 5-6 pieces per person — choose 4-5 different bites
- 🕒 **1.5-hour reception:** 7-9 pieces per person — choose 5-6 different bites
- 🕒 **2-hour reception:** 10-12 pieces per person — choose 6-8 different bites

💡 *If a dinner or stations follow, reduce to 3–4 pieces per person for the reception warm-up.*

## Cocktail Reception + Plated Sit-Down Dinner

*from \$145 / guest*

**THE FULL EXPERIENCE · MOST POPULAR FORMAT**

Start with 45–60 minutes of passed bites and a welcome drink while guests arrive and settle. Then transition to a plated multi-course dinner — 3, 5, or more courses. This is the gold standard for weddings, milestone celebrations, and high-end corporate dinners. It gives guests something to do upon arrival while creating a natural rhythm for the evening.

**Suggested flow:** 30–45 min passed bites (3–4 pieces/person) → Seated dinner → Dessert service or station

## Family-Style Dinner

*from \$125 / guest*

**SHARED TABLES · WARM · ABUNDANT · COMMUNAL**

Large serving platters and boards placed at the center of each table for guests to share. Abundant, generous, and deeply social — perfect for rehearsal dinners, milestone birthdays, holiday gatherings, and cultural celebrations where abundance is part of the message.

**What goes on the table:** Starters, grilled vegetables, artisan breads • 1 main carve • 2 protein selections • 2–3 sides • shared desserts or dessert station.

## Buffet & Action Station Style

*from \$45 / guest per station*

**INTERACTIVE · GUEST CHOICE · HIGH ENERGY**

Chef-attended live stations create energy, conversation, and visual impact. Guests choose, chefs finish — the interaction becomes part of the entertainment. Mix and match: Slider Atelier, Pasta, Paella, Carving, Sushi Raw Bar, Pizza Fest, Charcuterie — the combinations are endless.

**Best practice:** 2 stations for groups under 100 • 3–4 stations for larger groups • Add a grazing table and dessert station for a complete flow. Minimum 50 guests per station.



## ORBS IN THE WOODS

SIGNATURE DESSERT PRESENTATION – CHEFS INK EXCLUSIVE

Delicate glass orbs filled with handcrafted chocolate bonbons, suspended from the branches of a white LED tree. Guests pluck their own orb as an edible keepsake – a dessert that becomes a moment. One of the most photographed finales in our collection.

🍫 Chocolate bonbons in rotating seasonal flavors      💡 White LED illuminated tree display

✨ Customizable with edible gold, branded prints or monograms

*Perfect finale for weddings, private dinners, corporate celebrations and milestone events. Available as a standalone dessert or paired with a dessert table. — Custom proposal.*

*Have an idea that is not on this menu? A dish from your childhood? A flavor that means something to your guests? **Tell us.** We build every event from scratch — and your ideas are always the best starting point.*



## SIGNATURE RECEPTION BITES

01

*Cocktail Bites · Canapés · Passed Hors d'Oeuvres*

*Chef-attended passed service and styled stations that set the tone from the first bite.  
Minimum 15 guests.*

**Signature Reception**

**Starting at \$65 per  
guest**

*6 - 8 curated bites*

## Luxury Reception

Starting at \$115 per  
guest

*8 bites with premium selections*

## Bespoke Events

Custom proposal

*branding, staffing, pairings and upgrades*

## CATEGORY A — GARDEN

### Gorgonzola & Caramelized Pear

toasted walnut, pine-wood honey on walnut-cranberry  
crostini

### Red Beet & Feta Bite

cumin-spiced, pickled red onion on pumpernickel

### Goat Cheese & Thyme

lemon butter, green olives on walnut-cranberry bread

### Baba Ghanoush Toast

shaved Parmesan, olives, parsley

### Truffle Egg Salad Crostini

black-truffle mayo, chives, shaved Parmesan on  
sourdough

### Torched Brie

spicy honey, salted almonds

### Watermelon & Feta Bite

balsamic reduction, fried rosemary

### Beetroot Tartare NEW

cashew cream, micro herbs on veggie chip

### Whipped Ricotta Toast NEW

roasted cherry tomato, basil oil, sea salt

### Avocado & Yuzu Mousse Bite NEW

sesame tuile, pickled cucumber, nori

### Heirloom Tomato Tartlet NEW

caramelized onion, balsamic, cashew cream

### Wild Mushroom Tartare NEW

shallot, truffle oil, soy, herbs, crisp puffed rice cracker

### Jícama • Culantro • Habanero 3D printed NEW key

lime, sour orange zest, coconut-cashew cream, habanero  
gel, cumin cracker spoon

## CATEGORY B — SEA

### Miami-Style Bruschetta

tomato, mango, crab, lime zest, peppercorn oil on Cuban  
bread

### Smoked Salmon

horseradish cream, apple, dill on pumpernickel

### Key-Lime Shrimp Bite

mango-chili aioli

### Mini Poke Taco

avocado cream, mango salad

### Grilled Scallop on Baguette

yuzu mayo

### Lobster Beignet

balsamic-glazed pearl onions, lemon-thyme mayo

### Oysters with Pickled Cucumber

ginger, gin

### Oysters with Pickled Tomatoes

basil aioli

### Spicy Salmon Taco

mango, scallion, habanero

### Salmon Tartare Spoon NEW

Granny Smith apple, wasabi crème, salmon roe

### Seared Tuna on Crispy Rice NEW

avocado cream, jalapeño, sesame oil

### Lobster & Mango Gazpacho Shot NEW

coconut milk, micro cilantro

### Crab & Corn Fritter NEW

Old Bay aioli, pickled jalapeño

### King Oyster Mushroom **NEW**

fire-roasted, herb aioli

### Cucumber Cup **NEW**

beet hummus, black sesame

### Artichoke Heart Fritter **NEW**

garlic aioli, lemon zest

### Old Havana Gravlax ★ **NEW**

dark rum, allspice, sour orange, guava cream cheese, mango-habanero gel, green plantain shard

### Pearls of the Ocean **NEW**

torched scallops, green apple, fennel pollen, gin, lime, tapioca crisp, blue spirulina

### Water's Reflection **NEW**

cucumber jelly cube, crab salad in dill dressing, lemon gel

### Sea Glass Delight **NEW**

translucent crisp, spiced cream cheese, beet-cured salmon, smoked Maldon salt

### Spicy Tuna Tartare in Sesame Miso Cone **NEW**

fresh tuna, avocado cream, tobiko, crisp savory cone

### Miso-Glazed Cod on Daikon **NEW**

Atlantic cod, ponzu glaze, pickled ginger

### Scallop Aguachile **NEW**

green chili, cucumber, tequila

### Tuna Petit Four **NEW**

yuzu, cucumber, wasabi cream

### Cherry-Smoked Salmon & Celery Bite **NEW**

dill cream cheese, crisp celery tube, architectural finish

## CATEGORY C — LAND

### Arancini

saffron rice, ragù, Arrabbiata aioli

### Duck Bratwurst Crostini

Bavarian sweet mustard aioli

### Chicken Pâté Toast

capers, lavender blossom, Italian sourdough

### Smoked Duck Breast

juniper butter, orange gel

### Cured Filet Mignon Spoon

marinated root vegetables, bacon mayo

### Veal Meatball

capers, sun-dried tomato pesto

## FINGER FOOD DELUXE

*Premium Upgrades*

### Foie Gras Truffle

dark chocolate shell

### Wasabi Macarons

smoked salmon & cream cheese

### Blinis & Ossetra Caviar

crème fraîche, chives

### Lobster Potato Petit-Four

butter-poached, herb gel

### Wagyu Nigiri

torched, soy-ginger glaze

### Short Rib Slider

aged cheddar, pickled shallots, brioche

### Wagyu Beef Tartare Spoon

truffle, egg yolk emulsion, toasted brioche

### Duck Confit Wonton NEW

hoisin-plum glaze, scallion, sesame

### Jerk Chicken Confit "Crown" NEW

smoked plum glaze, caramelized onion, micro greens,  
roasted sweet potato coin

### Lamb Lollipop – Floribbean Sofrito Minimum 20

Guests

rosemary-lemon herb crust, fire-roasted sofrito, smoked  
sea salt

### Beef Carpaccio Crostini NEW

olive tapenade, herb crumb

### Chicken & Waffle Bite NEW

bourbon maple, crisp herb finish

### Nashville Hot Fried Quail NEW

butter-milk-marinated quail, spicy crust, wildflower honey

### Beef Tartare

single-malt whisky, smoked paprika, mini rösti

### Mini Beef Wellington NEW

flaky pastry, Dijon, classic garnish

## FLORIBBEAN SIGNATURES

### Cuban Cigar NEW

slow-braised pulled pork, pickles, Dijon mustard, Cuban  
bread, collard leaf, red pepper sauce, edible ash

### Pasta al Pesto Amarillo NEW

3D-printed pasta, aji amarillo-basil pesto, Parmesan, fire-  
roasted cherry tomato, micro basil

### Ahi Tuna Taco Bite NEW

spicy ahi tartare, Chinese chives, avocado cream, lemon  
caviar, delicate taco shell

### Scallop Aguachile NEW

green chili, cucumber, tequila

## PLANT-FORWARD LUXURY

### Ruby Current NEW

bell pepper "tuna" modoki nigiri, sesame, nori, wasabi  
mayo, seaweed caviar, pickled ginger

### Vegetable Spring Roll NEW

julienned vegetables, glass noodles, shiitake mushroom,  
Chinese mustard dipping sauce

### Golden Drift **NEW**

torched carrot "salmon" modoki nigiri, furikake rice, soy caviar, mayo, nori

### Edamame Guacamole **NEW**

avocado, lime, jalapeño, red onion, cilantro, toasted sesame, crisp wonton cup

### Kung Pao Cauliflower **NEW**

wok-fried cauliflower, Szechuan chili, crushed peanuts, scallion, sesame, black bao bun

## SWEET FINALE

### "Cortadito" – Café con Leche Custard **NEW**

dark chocolate swirl, Floribbean butter cookie, cocoa dust, miniature demitasse

### Coconut Panna Cotta – Miami Passion **NEW**

passion fruit gel, toasted pistachios

### Wynwood Ganache Bites 3D printed **NEW**

raspberry-vodka and orange-whisky ganaches, printed fondant tiles, skyline mosaic finish

*Add-on enhancements: caviar service • wagyu upgrades • branded edible elements • wine pairings • chef-attended finishing*



## LIVE STATIONS

02

### *Chef-Attended Interactive Stations*

*Every station is chef-attended, visually designed, and built around guest interaction.*

*Minimum 50 guests per station.*

**Featured Station**

**Starting at \$35 per  
guest**

*ideal as add-on to receptions or dinner events*

## Two-Station Event

Starting at \$55 per  
guest

*stronger flow, more guest interaction*

## Bespoke Activation

Custom proposal

*branding, premium ingredients, staffing and styling*

## Gourmet Slider Station

CHOOSE 3

### White Truffle Beef Slider

mini beef patty, truffle aioli, arugula, brioche

### Warm Lobster Slider

butter-sautéed lobster, lemon aioli, bibb lettuce

### Portobello Melt Slider

caramelized onions, roasted red pepper, goat herb cheese

### Blue Cheese & Bacon Jam Beef Slider

maple-balsamic glaze

### Spicy Shrimp Slider

shrimp patty, habanero mayo, cucumber, cilantro

### Mediterranean Falafel Slider

tahini mayo, roasted peppers, parsley

### Crab Cake Slider

mango salsa, avocado, key-lime aioli

### Slow-Roasted Pork Slider

smoky BBQ, coleslaw

### Wagyu Smash Burger Slider NEW

aged cheddar, caramelized onion, black truffle aioli

### Lobster Thermidor Slider NEW

Gruyère, tarragon beurre blanc

## Pasta Station

CHOOSE 3

### Vegan Mushroom Stroganoff

cashew cream, mushrooms, egg-free pasta

### Penne Arrabbiata

spicy tomato, garlic, red pepper flakes

### Truffle Mac & Cheese

truffle oil, three-cheese blend

### Lasagna Rolls

ricotta, San Marzano, basil

### Pasta Primavera

seasonal vegetables, olive-herb sauce

### Lobster Mac & Cheese

butter-poached lobster, Gruyère

### Shrimp Linguine

garlic, white wine, butter

### Spaghetti Carbonara

guanciale, egg yolk, black pepper

### Penne alla Vodka

flambé, creamy tomato

### Parmesan Wheel Experience

Cacio e Pepe, Truffle & Porcini Risotto, or Squid Ink  
Spaghetti finished tableside

## Pizza Fest Station

CHOOSE 3

### Sourdough Margherita

San Marzano, buffalo mozzarella, fresh basil

### Prosciutto & Burrata

arugula, aged balsamic

### Garden Veggie

seasonal roasted vegetables, herb oil

### Pepperoni Classico

tomato, mozzarella

### BBQ Chicken

smoked chicken, red onion, cilantro

### Black Forest Ham

Dijon cream, cornichons

### Signature Upgrades

Four Cheese & Truffle Honey • Smoked Salmon & Caviar  
• Lobster White Sauce • Nduja & Burrata • Wagyu Beef  
& Black Truffle

## Carving Station

CHOOSE 2

### Roast Beef

horseradish, au jus, béarnaise, green beans, mash

### Herb-Crusted Pork Loin

rosemary potatoes, dark beer gravy

### Whole Roast Chicken

herbs, paprika, orange glaze

### Slow-Roasted Pork Shoulder

BBQ sauce, coleslaw, baked beans

### Beef Tenderloin

Barolo reduction, garlic mash, grape tomatoes

### Prime Rib

horseradish crust, garlic mash, asparagus

### Leg of Lamb

lavender, rosemary, garlic, roasted carrots

### Whole Roasted Salmon

citrus-herb sauce, saffron rice, grilled asparagus

### Dry-Aged Côte de Boeuf NEW

chimichurri, crispy fingerling potatoes

## Sushi & Raw Bar Station

NEW

CHEF'S SELECTION

Chef-selected maki, nigiri, crispy rice, sashimi-style starters, clean Japanese garnishes. (Minimum 20 guests)

## Branded Culinary Station

NEW

BESPOKE

Edible logos, laser-engraved details, custom garnish moments, high-touch event personalization — custom proposal.

## STATION 5 & 6 — SPECIALTIES

Live Paella Experience

Charcuterie & Grazing

Valenciana Clásica | Mariscos (Seafood) | Negra  
(Squid Ink) | Floribbean

Antipasto Italiana | Spanish Inspired | Burrata Bar |  
Ultimate Chef's Selection | Seasonal Board

*Add-ons: Grilled Chorizo, Gambas al Ajillo, Patatas Bravas*

*Includes edible flowers & seasonal fruit sculpture*

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*Note: Slider Atelier available — truffle beef, lobster, portobello melt, blue cheese beef and spicy shrimp sliders finished to order.*

## HOW TO BUILD YOUR EVENT

Choose 1 featured station – best for intimate events or paired with reception bites

Choose 2 stations – ideal for weddings, launches and larger cocktail receptions

Add a grazing table or dessert finale – extends guest flow and increases perceived abundance

### Recommended add-ons:

Chef-attended finishing and guest interaction • Custom menu signage and station styling • Premium seafood, caviar or wagyu upgrades • Paired cocktails, wine service or mocktail bar • Floral styling, risers and branded presentation details



# WEDDING & CELEBRATIONS

03

*Designed Around Your Love Story*

*From intimate garden dinners to grand ballroom receptions — every detail personalized.*

**Wedding Cocktail  
Reception**

**Starting at \$95 per  
guest**

*passed bites and polished cocktail-hour flow*

**Family-Style  
Celebration**

**Starting at \$125 per  
guest**

*shared tables, abundant presentation and warm  
hospitality*

## Plated Wedding Dinner

Starting at \$145 per  
guest

*refined multi-course service with luxury  
upgrades available*

## COCKTAIL HOUR HIGHLIGHTS

Choose 6–8 passed bites from the Signature Reception Bites menu.

### GARDEN

#### Heirloom Tomato Tartlet NEW

caramelized onion, balsamic, basil oil

#### Beet Tartare NEW

goat cheese mousse, pistachio, herb crisp

#### Artichoke Heart Fritter NEW

garlic aioli, lemon zest

#### Jícama • Culantro • Habanero NEW

coconut-cashew cream, citrus, cumin cracker spoon

### LAND

#### Mini Beef Wellington NEW

flaky pastry, classic garnish

#### Jerk Chicken Confit "Crown" NEW

smoked plum glaze, roasted sweet potato coin

### SEA

#### Old Havana Gravlax NEW

dark rum, sour orange, guava cream cheese, plantain  
shard

#### Pearls of the Ocean NEW

torched scallops, green apple, fennel pollen, tapioca crisp

#### Sea Glass Delight NEW

beet-cured salmon, spiced cream cheese, smoked salt

#### Spicy Tuna Tartare Cone NEW

avocado cream, tobiko, sesame-miso cone

#### Lamb Lollipop – Floribbean Sofrito NEW

rosemary-lemon herb crust, fire-roasted sofrito

#### Chicken & Waffle Bite NEW

bourbon maple, crisp herb finish

## WEDDING DINNER | THREE-COURSE PLATED

### FIRST COURSE (Choose 1)

**Burrata & Heirloom Tomato** | aged balsamic, basil oil, grissini

**Hamachi Crudo** NEW | citrus, cucumber, olive oil, sea salt

**Chilled Lobster Bisque Flan** NEW | tarragon cream, micro herbs

**Beet Carpaccio** NEW | goat cheese, pistachio, herbs

**Vitello Tonnato Modern** | thin-sliced veal, tuna-caper emulsion, capers, arugula

**Tuna Tartare Tower** | avocado, cucumber, soy-sesame, wonton crisp

**Butternut Squash Velouté** NEW | brown butter, toasted pepitas, truffle oil

## MAIN COURSE (Choose 1)

### Beef Tenderloin

Barolo reduction, truffle potato purée, haricots verts, tomatoes

### Branzino

celeriac purée, lemon oil, grilled broccolini

### Roasted Lamb Shoulder

herbs de Provence, polenta cake, green bean bundle

### Pan-Seared Salmon

caviar lentils, golden beets, Dijon beurre blanc

### Mushroom & Truffle Risotto

Parmesan foam, crispy shallots [Vegetarian]

### Miso-Glazed Halibut **NEW**

edamame purée, pickled daikon, dashi broth

### Wagyu Short Rib **NEW**

72-hour sous-vide, red wine jus, pomme purée, marrow

### Pan-Roasted Duck Breast **NEW**

cherry-port reduction, sweet potato fondant

## DESSERT (Choose 1)

**Dark Chocolate Sphere** | salted caramel, raspberry coulis [tableside melt]

**Crème Brûlée** | Madagascar vanilla, lavender, marinated berries

**Strawberry-Basil Éclair** | tonka bean cream

**Panna Cotta** | honey-thyme, white chocolate, Campari-glazed berries

**Warm Chocolate Fondant** **NEW** | pistachio gelato, gold leaf

**Lemon Verbena Tart** **NEW** | raspberry gel, meringue kiss, edible flowers

## FAMILY-STYLE CELEBRATION **NEW**

**Shared Starters:** burrata, grilled vegetables, artisan breads, citrus-marinated olives

**Main Selections:** beef tenderloin carved for the table, roast chicken with thyme jus, market fish with herb butter

**Sides:** truffle potato purée, seasonal vegetables, chicory salad, roasted carrots with orange

## SWEET FINISH **NEW**

### Wedding Dessert Table

petite pastries, macarons, tartlets and chocolate petits fours

### Cake Accompaniment

berry compote, crème anglaise, espresso service

### Late-Night Add-On

mini sliders, truffle fries, espresso martini or mocktail service

### Orbs in the Woods **SIGNATURE**

Glass orbs filled with handcrafted chocolate bonbons, suspended from a white LED tree — guests pluck their own orb as an edible keepsake. Customizable with edible gold, branded prints or monograms.

## CELEBRATION ENHANCEMENTS

Custom wedding tastings and menu refinement

Personalized edible designs, monograms or branded details

Full-service event coordination support

Wine pairings, champagne moments and polished dessert presentation

Dietary accommodations and guest-specific adjustments



## CORPORATE DINING & EVENTS

04

*Where Culinary Excellence Meets Business Precision*

<b>Corporate Reception Bites</b>	<b>From \$85 / guest</b>	<i>networking receptions, launches, mixers, executive entertaining</i>
<b>Hosted Corporate Luncheon</b>	<b>From \$55 / guest</b>	<i>refined daytime formats for polished business hosting</i>
<b>Live Stations</b>	<b>From \$35 / guest</b>	<i>interactive station add-on for stronger guest engagement</i>
<b>Branded Corporate Activation</b>	<b>Custom proposal</b>	<i>custom signage, premium upgrades, branded edible details</i>

### ESSENTIALS PACKAGE

*Working lunch, boardroom service, or cocktail-hour bites*

### SIGNATURE PACKAGE

*Multi-course plated dinner or premium buffet*

Includes all Essentials plus styled centerpieces, upgraded rentals, premium

Includes: Chef, kitchen assistant, service staff, setup & breakdown.

### Smoked Salmon Platter

### Burrata & Heirloom Tomato Board

### Charcuterie & Artisan Cheese

### Slow-Roasted Chicken with herb jus

### Atlantic Salmon with citrus beurre blanc

### Watermelon Ceviche with lime, cilantro

NEW

ingredient options.

### Tuna Tartare with yuzu ponzu **NEW**

### Beef Tenderloin Medallions with truffle jus

### Grilled Branzino with lemon-caper butter

### Wild Mushroom & Truffle Risotto

### Grilled Octopus Salad with lemon

### vinaigrette **NEW**

### Petit Fours & Artisan Cheese

## INKREDIBLE PACKAGE

Full immersive brand experience: 3D food printing, laser-engraved edible branding, custom menu design, tableside theatrical elements – bespoke corporate activation.

## DAYTIME & LUNCHEON FORMAT

NEW

*Tea · Daytime · Executive Luncheon*

### TEA SANDWICHES & LIGHT BITES

English Cucumber | herb cream cheese, butter

Gin-Cured Salmon | cucumber, cream cheese

Truffled Egg Salad | chive, paprika

Rosemary Ham & English Cheddar | mustard butter

Curried Egg | mango chutney, cucumber

Avocado & Tomato | cilantro, lime

Brie Crostini | black pepper honey

Mini Charcuterie Cups | cured meats, cheese, olive, almond

Lox Bagel Bite | whipped cream cheese, capers, onion

### LUNCHEON SANDWICHES

### Floribbean Lobster Roll **NEW**

Key lime aioli, celery, chives, scallion, lettuce, buttery brioche bun

### Kamo Sando Deluxe **NEW**

cured and smoked duck breast, duck egg salad, crispy pancetta, tomato, truffle-miso aioli, Japanese milk bread

### French Cheese Baguette **NEW**

Brie, radicchio, lavender-honey butter, sliced grapes

## SALADS & LIGHT PLATES

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### Grilled Octopus Salad **NEW**

lemon vinaigrette, black olives, baby arugula, pickled red onion, fire-roasted bell pepper

### Blue Cheese & Steak Salad **NEW**

grilled steak, blue cheese crumble, marinated broccoli, grape tomatoes, garlic-rosemary aioli

### Beet Hummus with Cucumber **NEW**

vibrant beet hummus in a crisp cucumber cup

### Watermelon Ceviche **NEW**

lime, cilantro, jalapeño, crispy blue tortilla chips

### Cherry-Smoked Salmon & Celery Bite **NEW**

dill cream cheese, crisp celery tube

## MIAMI MUSE BRUNCH ADD-ON **NEW**

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### Exotic Granola Delight

house-made granola, frozen yogurt, vanilla milk foam, rum-flambéed mango and pineapple

### Smoked Sturgeon Elegance

house-smoked sturgeon on grilled cucumber with parsley-lemon oil, crème fraîche, caviar, black-sesame tuile

### You've Got Mail

artisanal toast shaped like a mini envelope with tomato tartare, dukkah and avocado cream

### Smoke & Mirrors Benedict

sous-vide egg yolk on crispy potato medallion, pancetta dust, blue-spirulina hollandaise foam

### Cereal Milk Nostalgia

mini donuts infused with cereal milk, sugar-chocolate glaze, cereal crumble

**Best fit for: executive hosting • networking receptions • brand launches and gallery events • luxury corporate luncheons • VIP client entertainment**



*Restaurant-Caliber Dining. Your Space. Your Rules.*

*Bring the full Michelin-trained kitchen experience home.*

<b>3-Course Signature Dinner</b>	<b>Starting at \$195 per guest</b>	<i>ideal for intimate dinners and milestone celebrations</i>
<b>5-Course Tasting Menu</b>	<b>Starting at \$245 per guest</b>	<i>immersive chef-led dining progression</i>
<b>Luxury Chef's Table</b>	<b>Starting at \$395 per guest</b>	<i>premium ingredients, elevated service and bespoke details</i>

## SAMPLE 5-COURSE TASTING MENU — "THE INKREDIBLE TABLE"

### AMUSE-BOUCHE

Oyster, cucumber granita, vodka caviar **NEW**  
OR Compressed watermelon, feta foam, basil oil



### FIRST COURSE

Salmon Tartare | Granny Smith apple, wasabi crème, salmon roe, sesame tuile  
OR Hand-Dived Scallop Crudo | yuzu, jalapeño oil, micro shiso **NEW**



### SECOND COURSE

Lobster Bisque | tarragon cream, cognac, Gruyère crostini  
OR Wild Mushroom Cappuccino | truffle foam, porcini dust **NEW**  
OR Lobster Raviolo | saffron shellfish butter, chive **NEW**



### MAIN COURSE

Wagyu Short Rib | 72-hr sous-vide, bone marrow, pomme purée, red wine jus, black truffle shavings  
OR Dry-Aged Duck Breast | cherry-port reduction, sweet potato fondant, crispy duck skin **NEW**  
OR Miso-Glazed Black Cod | edamame purée, dashi broth, pickled daikon **NEW**  
OR Beef Tenderloin | Barolo reduction, truffle potato purée, seasonal vegetables  
OR Airline Chicken Breast | preserved lemon, spring peas, thyme jus **NEW**



### PRE-DESSERT

Lemon verbena sorbet, champagne foam **NEW**



### DESSERT

Dark Chocolate Sphere | salted caramel lava [tableside hot caramel pour]  
OR Deconstructed Black Forest | Kirschwasser cherries, Chantilly, dark chocolate soil  
OR Warm Cardamom Apple Tart | spiced crème anglaise, caramel gelato **NEW**  
OR Dark Chocolate Crèmeux | espresso soil, sea salt caramel **NEW**

## SAMPLE 3-COURSE DINNER — "EUROPEAN CLASSICS, MIAMI SOUL"

### FIRST COURSE (Choose 1)

**Hamachi Crudo** **NEW** | citrus, cucumber, olive oil, sea salt

**Burrata & Heirloom Tomato** | basil oil, balsamic, grilled sourdough

**Lobster Bisque** **NEW** | crème fraîche, chive, brioche crumb

**Beet Carpaccio** **NEW** | goat cheese, pistachio, fresh herbs

**Vitello Tonnato** | thin-sliced veal, tuna-caper emulsion, capers, lemon

**Tuna Tartare Tower** | cucumber, soy-sesame, avocado, wonton crisp

### MAIN COURSE (Choose 1)

**Prime Beef Tenderloin** **NEW**  
black garlic jus, celery root purée, roasted shallot

**Atlantic Salmon**  
caviar lentils, golden beets, Dijon beurre blanc

**Roast Lamb Shoulder**  
herbs de Provence, polenta cake, green beans

**Airline Chicken Breast** **NEW**  
preserved lemon, spring peas, thyme jus

**Wild Mushroom Pappardelle** **NEW**  
Parmesan, herb butter, roasted shallot [Vegetarian]

**Miso-Glazed Black Cod** **NEW**  
edamame purée, dashi broth, pickled daikon

**Wagyu Short Rib**  
72-hr sous-vide, red wine jus, pomme purée

### DESSERT (Choose 1)

**Dark Chocolate Crèmeux** **NEW** | espresso soil, sea salt caramel

**Crème Brûlée** | Madagascar vanilla, lavender, seasonal berries

**Panna Cotta** | honey-thyme, white chocolate, Campari-glazed berries

**Basque Cheesecake** **NEW** | stone fruit compote

**Lemon Tart** **NEW** | meringue, raspberry, mint

**Orbs in the Woods** SIGNATURE |

glass orbs filled with handcrafted chocolate bonbons, suspended on a white LED tree — guests pluck their own orb as a dessert keepsake. Custom flavors and branded presentation available.

## PRIVATE DINNER ENHANCEMENTS

Wine pairing and sommelier service

Premium caviar or wagyu supplements

Tablescape styling and floral coordination

Custom printed or engraved edible details

Tablesides finishing, cloche reveals or curated final-course presentation

Wellness-focused substitutions and dietary adaptations

Live cooking experience — guests watch selected courses prepared tableside

Next-Day Meal Prep — fresh prepared meals for the week

## BOOKING FLOW

Share your date, guest count, location and event style

Choose a dinner format and your flavor preferences

Receive a tailored proposal with menu recommendations and pricing

Confirm your booking and let us handle the culinary experience



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# Chefs Ink Miami

*"Each dish is a canvas. Food is the ink."*

michael.s@chefs-ink.com | 786-419-1386 | www.chefs-ink.com

2267 NE 173rd Street, North Miami Beach, FL 33160

