

Chefs in Miami, Miami Personal Chefs

Want to wow attendees at your next event? From corporate functions to fairs to private events, celebrity chefs add flavor that you can not get from a traditional catering company. Best Miami Concierges will find the right chef for your event and budget, with varied and delicious menus for all tastes. Which ever is the cuisine that you want to match your event with; Best Miami Concierge will be able to provide it. French, Latin, Mediterranean, Asian, Italian or American, our concierges will get the appropriate chef for your event.

Italian Cuisine Anyone who has lived or traveled in Italy can tell you that a simple definition of "Italian food" is impossible — Italy's cuisine is as exciting, varied, and wondrous as the country itself. Italian cooking is really regional cooking, fiercely individualistic and shaped by local geography, culture and history. The cuisines of Venice and Naples both prominently feature seafood, yet you won't find most of the dishes of one city on a menu in the other. What pleases the Tuscan palate may differ from the tastes of a Roman or Sicilian.

French Cuisine Despite a common Pan-Gallic chauvinism, French cooking is not a monolith: it ranges from the olives and seafood of Provence to the butter and roasts of Tours, from the simple food of the bistro to the fanciful confections of the Tour d'Argent. However, it all shares seriousness about food. Quite the opposite of being exotic, these foods are at the heart of the bourgeois menu, with seafood inevitably being the soul, and vegetables, the flesh.

Asian Cuisine Asian ethnic — now for everyone: "Asian" food today defies definition more than ever. Like the size of the continent to which it refers, this category is huge, with a cuisine that is as diverse as the countries that call Asia home. Soy sauce is at the heart of Asian cuisine; the use of other ingredients can vary by country and region. Ginger, garlic, chile peppers sesame, star anise, and tamarind. Cilantro, Szechuan peppercorns, galangal, kaffir lime, rice wine, garam marsala, and cardamom. They are but a few of the ingredients characterizing this flavorful cuisine.

Indian Cuisine

Cumin, coriander and cardamom; mustard, mango powder, ginger; asafetida, fenugreek and chilies. And then there's turmeric, tamarind and saffron, curry leaf, coconut milk and kewara water, almonds, cashews and pistachios -- and those are just the seasonings! Only one place on the map incorporates this riot of sensory stimulation in its meals: India. In fact, the intensive use of spices -- whole, ground, roasted and stewed -- marks the unifying characteristic of an otherwise highly diverse cuisine. Characterizing Indian food is a bit like describing European cuisine -- all of it at once.

Latin Cuisine Some items typical of Latin American cuisine include maize-based dishes (tortillas, tamales, pupusas) and various salsas and other condiments (guacamole, pico de gallo, mole, chimichurri, and pebre). These spices are generally what give the Latin American cuisines a distinct flavor; yet, each country of Latin America tends to use a different spice and those that share spices tend to use them at different quantities. Thus, this leads for a variety across the land.

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