

Flavors from Around the World



Private Tasting
Experience

Curated by Chef Global

August 20th | Creative Catering Naples

THE BEST OF THE GULFSHORE 2025



Creative Catering

MENU PRESENTATION

By



GLOBAL FUSION COLLECTION

Cocktail Hour Chaos

A globally inspired trio of passed starters to open the tasting.

Global Flatbread Duo

- Hot Honey Pepperoni & Ricotta | Aged Prosciutto, Arugula & Balsamic *(Italy / USA)*

Mini Jamaican Beef Patties

- Flaky Pastry | Caribbean-Spiced Beef | Scotch Bonnet Aioli *(Jamaica)*

Caprese Skewers

- Heirloom Tomato | Marinated Mozzarella | Micro Basil | Balsamic Pearls *(Italy)*

Planner Reset

A refreshing pause between bold flavors.

Heritage Greens Salad

- Artisan Baby Greens | Heirloom Cherry Tomatoes | Shaved Cucumber
- Pickled Red Onion | Crispy Shallots | Lemon Herb Vinaigrette

(California / France)

The Main Event

A luxurious plated duo designed to impress.

- Black Garlic Truffle Filet | White Wine Colossal Shrimp w/ Champagne Butter Sauce
- Truffle-Crusted Petite Filet | Butter-Poached Colossal Shrimp | Champagne Butter Sauce
- Garlic Confit Purple Sweet Potato Mash | Charred Broccoli

(France / Japan / USA)

Happily Ever After

A graceful finish to a globally inspired experience.

Matcha Swirl Cheesecake

- Creamy Matcha Cheesecake | White Chocolate Swirl | Buttery Graham Crust *(Japan / USA)*



GET IN TOUCH WITH US



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CHEF GLOBAL'S

FAMILY OF BRANDS

