

Signature Collection | Chef's Table Experience

An Extraordinary Table. A Chef-Curated Journey.

An interactive experience designed to impress.



Step beyond traditional private dining.

Seated directly at the Chef's Counter, your guests will watch each seasonal course come to life, engage with our culinary crew, and experience culinary storytelling at its finest.

Ideal for:

**VIP Client Entertaining | Donor Cultivation
Board Dinners | Milestone Celebrations**

**RESERVE YOUR
PLACE AT THE
COUNTER**

Request a Private
Chef's Table Experience



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PLACEHOLDER

THE PRIVATE CHEF'S TABLE | Menu & Pricing

Signature Level \$125 per person

FIRST COURSE: Burrata, Arugula, Tomato, and Balsamic Glaze; Pan Con Tomate

MAIN ENTREE: NY Strip with Herbed Compound Butter, Roasted Asparagus, and Roasted Garlic Mashed Potatoes

DESSERT: Chef-selected seasonal dessert

Premier Level \$155 per person

FIRST COURSE: Truffled Bruschetta with Burrata and Tomato Confite

MID-COURSE: Porcini Mushroom Pasta in a Creamy Duxelle Sauce

MAIN ENTREE: Wild Alaskan Salmon marinated in Miso Paste & brushed with Miso Glaze, served with Bok Choy, Green Onions, Snap Peas, and Roasted Potatoes

DESSERT: Chef-selected seasonal dessert

Reserve Level \$175 per person

AMUSE-BOUCHE: Wagyu Tallow Candle & Fresh Sourdough Bread

FIRST COURSE: Tamarind Glazed Pork Belly with Puffed Rice and Pickled Onions

MAIN ENTREE: Wagyu NY Strip with Brown Butter Carrot Purée, Grilled Asparagus, and Fondant Potatoes

DESSERT: Chef-selected seasonal dessert

Every Package Includes:

- Front-row counter seating at the Chef's Table
- Direct interactive course presentations by the culinary crew
- Printed personalized menus, still and sparkling water, coffee & tea service

Optional Enhancements:

- Welcome reception with passed hors d'oeuvres
- Curated wine & beverage pairings or hosted bar packages
- Artisan bread course or custom organizational branding on printed menus

Hospitality with Purpose

Every experience supports Arc Broward's mission to strengthen our community by empowering people with disabilities to grow, develop, and thrive.

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