

LUXURY DINING



With every dish meticulously crafted, Chef Tasos elevates dining into an immersive experience, an orchestration of flavors and textures that dance harmoniously on your palate.

In this portfolio presentation, you will be treated to a visual and sensory feast, a showcase of Chef Taso's dedication to the finest ingredients, innovative techniques, and an unwavering commitment to the culinary arts.

Each plate tells a story, a story of passion, creativity, and a deep-rooted love for the culinary craft. We invite you to savor this exquisite journey, as Chef Tasos takes us on a voyage through his world of culinary delights. Whether it's the delicate balance of flavors in a signature appetizer or the grandeur of a multi-course tasting menu, you are in for an unforgettable dining experience.



About Chef Tasos

With an unwavering passion for the art of gastronomy and an insatiable appetite for innovation, Chef Tasos has carved a remarkable niche for himself in the world of fine dining. His culinary journey is a testament to a lifelong dedication to excellence, where each dish is a canvas, and each ingredient a stroke of genius.

Chef Tasos holds a distinguished Bachelor's degree in Culinary Arts from Le Monde Institute, a foundation that has nurtured his profound expertise in the culinary realm.

His culinary odyssey has seen him rise through the ranks with unwavering dedication.

He honed his craft as a Sous Chef at the prestigious Sheraton Hotels and Resorts in Greece, mastering the art of culinary orchestration at the highest level. His journey continued with remarkable stints as Senior Chef de Partie at W Hotels in Switzerland and the Pulitzer Hotel in Amsterdam, further solidifying his culinary prowess.

Chef Taso's quest for excellence eventually led him to the esteemed position of Executive Chef at the St. Regis Hotel in Bal Harbour. Here, he unfurled his culinary vision, orchestrating an exquisite symphony of flavors that elevated the dining experience to new heights.

With his impressive academic background, coupled with a diverse and rich professional journey, Chef Tasos is poised to take you on a culinary voyage like no other.

Chef's Story



Chef Tasos Luxury Dining

In the vibrant culinary landscape of Miami, Chef Tasos emerged as a culinary visionary in 2019 and created "Chef Tasos Luxury Dining." His commitment to crafting unforgettable experiences is exemplified through his team members, each meticulously trained to deliver nothing short of culinary excellence.

Chef Tasos Luxury Dining, takes immense pride in curating bespoke events that resonate with a deeply personal touch. It's his passion and privilege to turn your important occasions into remarkable memories.

Chef Tasos and his exceptionally talented team have etched a name for themselves by seamlessly blending culinary artistry with impeccable service, ensuring every detail of your event is a testament to luxury, taste, and sophistication.



"From intimate gatherings, business meetings to grand soirées, we are here to elevate your events into unforgettable moments, creating a symphony of flavors and a harmonious ambiance that will leave a lasting impression on you and your guests."

Brand Story

Our services were born from our need to serve healthy luxurious food to our exclusive clientele.

We offer comfortable elegance and a gracious approach to fine dining, rekindling the lost art of conviviality and reigniting the joy of shared moments around the dining table.

We believe that free time, good food and well-being are the truest luxuries that life has to offer.





The Concept

Across the spectrum of gastronomy, from fresh produce to seafood, nature bestows upon us a season of abundance and peak flavors for each.

Our unwavering commitment is to harness these peak flavors by sourcing primarily from local growers and dedicated artisanal producers, prioritizing the support of regional economies and reducing our carbon footprint.

Our Services

PRIVATE CHEF DINING

CORPORATE EVENTS

EVENTS & SPECIAL OCCASIONS

YACHT DINING

PRIVATE JET DINING

TASTINGS & PAIRINGS

PRIVATE COOKING CLASSES









Menu Presentation



Boards & Bites

Our culinary philosophy revolves around the art of crafting exquisite hor d'oeuvres, boards and bites that are visually stunning and a delight for the palate. We take immense pride in sourcing only the finest, meticulously selected ingredients for our creations.

Greek

Known for its emphasis on fresh, local ingredients, Greek dishes are a harmonious blend of earthy olive oil, fragrant herbs like oregano and mint, and the vibrant sweetness of sun-ripened tomatoes and juicy olives. A cuisine that celebrates the beauty of simplicity and the art of balance.

Menu Details

"Greek cuisine not only tantalizes the taste buds but also invites diners to savor a taste of the Mediterranean lifestyle, where food is a celebration of life and togetherness."



Italian

A culinary journey through the heart and soul of Italy, celebrated worldwide for its timeless allure. This cuisine is an ode to simplicity, where the finest, freshest ingredients are cherished above all else. A symphony of flavors, with each region offering its own unique and delicious contributions.



Spanish

A vibrant and diverse tapestry of flavors that reflects a rich cultural heritage. A culinary journey that embraces both tradition and innovation with open arms. From the savory delights of paella, to the simplicity of tapas, small plates bursting with bold flavors.

Menu Details

"Mediterranean cuisine is not just a way of eating, it's a way of life that embraces the joy of sharing good food, fostering a sense of community, and savoring each bite as a tribute to the Mediterranean's timeless beauty and healthful traditions"



Lebanese

A culinary gem that blends history, culture, and a passion for flavors in every dish. It's a tantalizing fusion of Middle Eastern and Mediterranean influences, characterized by fresh herbs, aromatic spices, and a love for vibrant, wholesome ingredients.



Sushi

A culinary art form that has transcended its Japanese origins and showcases the delicate balance of flavors, textures, and aesthetics in every bite. From the simplicity of a perfectly crafted nigiri to the creativity of a colorful sushi roll, sushi is a testament to the precision and skill of sushi chefs.

Menu Details

"It's not just a meal, it's an experience that blends tradition, innovation, and a profound appreciation for the beauty of simplicity in food."



BBQ

A culinary tradition deeply rooted in the heart of many cultures around the world. It's more than just a method of cooking, it's a way of life, a social event, and a tribute to the art of slow-cooked, smoky perfection.



Mexican

A vibrant and flavorful journey that dances on the taste buds and warms the soul. Rooted in a rich tapestry of indigenous ingredients and Spanish influences, it's a celebration of bold spices, fresh ingredients, and a love for communal dining.

Menu Details

"What unites them all is the primal allure of fire and smoke, which transform raw ingredients into mouthwatering, flavorful feasts. The choice of wood, marinades, rubs, and sauces adds layers of complexity to the experience, and the act of slow-cooking over an open flame or in a smoker imparts a depth of flavor that is simply unmatched."



Shabbat

the Sabbath.

A cuisine that is more than just

and family unity. At the heart of

a meal, it's a symbolic and

Shabbat cuisine is the

preparation of dishes that

adhere to Jewish dietary laws

and emphasize the sanctity of

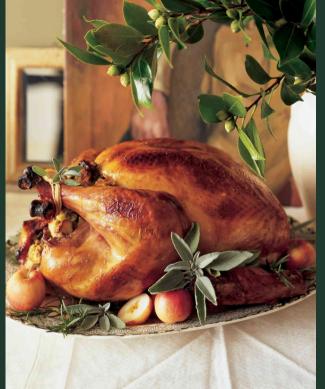
heartfelt expression of faith

Chinese

A symphony of flavors, textures, and techniques, meticulously crafted over centuries, with a profound respect for balance and harmony. From the delicate artistry of dim sum to the bold flavors of Sichuan cuisine, Chinese food offers an astonishing array of dishes that cater to every palate.

Menu Details

"Chinese cuisine isn't just about eating, it's about storytelling, culture, and tradition. It's a cuisine that has mastered the delicate dance between sweet and savory, the fusion of textures, and the visual artistry of food presentation."



Thanksgiving

Thanksgiving food not only tantalizes the taste buds but also serves as a symbol of the warmth and love shared among loved ones during this cherished holiday. A feast of delight that brings

friends and families together.



Christmas

A delightful culinary tradition celebrated around the world. Christmas food serves as a cherished bond during the holiday season, uniting families and friends around the table to savor not only delicious flavors but also the joy of creating lasting memories together.

Menu Details

"The flavors of holiday dishes are intertwined with feelings of warmth, joy, and togetherness. Each bite carries the essence of tradition and the love poured into every preparation. Holiday food sparks a sense of gratitude, as it brings us closer to our loved ones and allows us to share the simple yet profound pleasures of life. It's a delicious reminder that holidays are not just about what's on the plate but also the emotions and connections it nourishes."





ANASTASIOS CHASEKIOGLOU RECOGNIZED BY GTBB WITH OFFICIAL TITLE AWARD "AMBASSADOR FOR GREEK GASTRONOMY 2019-20... Δείτε περισσότερα



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Chef Tasos Chasekioglou Is Changing The Way You Fine Dine With His Nationwide Initiative Chef Tasos Dining

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OCEANDRIVE

Chef Tasos Dining is the Answer To your Next Luxury Catering Event In Miami

By Evan Arroyo | December 17, 2022 | Presented By



Miami is known as one of the nations hubs for events & entertainment, particularly amongst the elite and high class individuals both domestic and internationally. Many of

■ New York Weekly 9

Discover Why Chef Tasos Chasekioglou Is Sought After to Cater Miami's Most Exclusive Events

by Amanda Greyfield 🥝 — October 2, 2021



Chef Tasos Chasekioglou is a Greek chef and operator of CT Luxury Catering, an exclusive service provider for high end concierge services and dining. Before starting his private dining and catering operation



7 Professional Culinary Minds You Should Follow in 2021

The entrepreneurial spirit of restaurant sector professionals was put to the test forcing leaders to innovate to stay afloat

BY SRIVATSA KR • JUN 24, 2021

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Tasos Chasekioglou Gives His Take on Miami's Growth to One of the Largest Luxury Markets in the



Published by: Anivah Brown 🥩

December 16, 2022 Susiness, Wellness

Tasso Chasekioglou is widely known amongst high class society both domestically and internationally as a renowned luxury culinary caterer & hospitality service provider. Chasekioglou has cemented his organization "Chef Tasso Dining" in the heart of Miami, known as a hub for luxury amongst the ultra wealthy, celebrities, athletes & more. With a footing on the pulse of Miami and the growth that the city has seen over the last few years, we sat down

Chef Taso's Lookbook

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a shoutoutmiami.com

Meet Anastasios Chasekioglou | Founder of Chef Tasos Luxury Dining

> November 16, 2022 O Leave a reply





Chef Tasos Luxury Dining culinary journey is an ongoing one, and we invite you to join us in creating future experiences that are as exceptional as they are unforgettable. With the promise of more tantalizing flavors, innovative concepts, and impeccable service, we look forward to crafting many more extraordinary moments with you.

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