



David and Josefina Scism
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About Us



We are an event and catering company
committed to food lovers and big dreamers!!

Chef David and his team of culinary professionals create menus that
elevate your dining experience. Using fresh ingredients he and his
team infuse flavors that takes your culinary experience to new highs.

"A recipe has no soul. You as the chef must bring soul to the recipe"





We Salute our Active Military, Veterans, Reservists, First Responders, Teachers, and Health Care Workers. Chef David is a United States Coast Guard Veteran, and appreciates everyone that has served, or is currently serving. We proudly provide a \$200.00 discount off your invoice.

This applies to immediate family members such as grandparents, parents, and siblings.



Just Catering & Servers

Three types of hors d'oeuvres

Salad

One protein choice

Two side options (starch and a vegetable)

Option of vegan, vegetarian, gluten-Free meals for guests with food restrictions

Charger plates (over 15 different styles in stock)

Dinner & Salad plate

Silverware (Rose Gold, Gold, or Silver)

Glassware (Water Goblet, Champagne, Wine)

Executive Chef / Catering Manager on Site

1 Waiter per every 25 guests

Price listed below is for catering and servers only

\$65 per person. (If guest count is below 50 cost will increase)

Kids meals - \$40 per child (Age Restrictions do apply)

Vendor meals - \$45 per vendor

Pricing does not include 7% tax.

Catering service for five hours



It's all here

Catering service for five hours - set up begins as early as 9:00 am
Event Design Specialist that will help and assist with table setting selection; as well as the executive chef to assist with menu and plating design

Choice of five hors d'oeuvres

Salad

Two meal choices from our menus

Two side options (starch and a vegetable)

Option of vegan, vegetarian, gluten-Free meals for guests with food restrictions

Simple cake (Buttercream or Naked)

White chiavari chairs for the ceremony

Chiavari chairs for reception

Cocktail tables (1 table for every 20 guests)

Tables for reception Regular Banquet table (rectangle or round) one per every 10 guests

One Standard Floral centerpiece per reception table (exclusions apply)

Cake table, sweetheart table, welcome table.

Linens in Several Colors options & styles

Napkins (Color of choice) (Silk, Damask, Polyester) - Upgrades Available

Charger plates (over 15 different styles in stock)

Dinner & Salad plates

Silverware (Rose Gold, Gold, or Silver)

Glassware (Water Goblet, Champagne, Wine)

Executive Chef / Catering Manager on Site

1 Waiter per every 20 guests

Package price starts at \$90 for 100 guests, \$85 for each additional

(If guest fall below 60 people cost will increase)

Kids meals - \$40 per child (Age Restrictions do apply)

Vendor meals - \$30 per vendor

Pricing does not include 7% tax or service fee

Each additional hour is \$5 per hour per person



Table and Chair's



Cocktail Tables



60" Round Banquet Tables



72" Round Banquet Tables



60" Half Moon Sweetheart Table



6' White Folding Tables



8' White Folding Tables



8" x 4" Rustic Tables Wood Pattern Varies



Chiavari Chairs

Table Linens & Napkins



Polyester



Silk



Damask



Pintuck

Napkins available in many colors and texture.

Charger Plates and Glassware



Flatware



Gold Flatware



White Handled Gold Flatware



Black Handled Gold Flatware

You want more? Upgrades are here!!



Chuppah

Flowers not included



Rustic Arch

Flowers and Lanterns
not included



Gold Circle Arch

Flowers not included



Blue Stemware



Lavender Stemware



Lounge Seating



Champagne Walls



Mirrored Aisle



Infinity Chair



Clear Chair



Cross Back Chair



A Refreshing Starter

Coconut Lime Ceviche

Grated coconut, lime, fresh vegetables, and white fish

Spicy Tuna Tartar

Refreshing yet spicy tuna, served with sriracha and red onions

Thai Shrimp Salad Spoons

Freshly steamed shrimp over a fresh vegetable salsa topped with roasted peanuts and fried onions

Whipped Goat Cheese Crostini w/ Prosciutto, Arugula and Honey

Freshly baked bruschetta served with a whipped orange blossom goat cheese, topped with prosciutto and arugula

Caprese Pesto Crostini

Freshly baked bruschetta topped with fresh basil pesto with a mix of marinated cherry tomatoes and fresh mozzarella

Melon, Prosciutto, and Mozzarella Bites

A classis sweet and salty combination of cantaloupe and prosciutto with mozzarella with a 15 year balsamic glaze



A Warm Beginning

Sea Scallops in a Rich Smoked Paprika Sauce

Pan sear sea scallops in a creamy rich smoked paprika sauce

Bourbon Glazed Bacon Wrapped Shrimp

Bourbon and brown sugar marinated shrimp wrapped in hickory smoked bacon

Bang Bang Chicken Wonton Mini Tacos

Chicken wonton cups made with chicken smothered in a bang bang sauce topped with a crunchy coleslaw

Guava BBQ Meatballs

All beef meatballs smothered in a sweet and savory homemade Guava BBQ sauce

Shirt Steak and Fried Plantain Skewer with Cilantro Mayo

Fried sweet plantain wrapped in a grill skirt steak topped with a cilantro mayo

California Chicken Flatbread w/ Chipotle Ranch Sauce

California chicken flatbread with chipotle ranch sauce, juicy chicken, bacon, avocado, red peppers and cilantro

Margherita Flatbread

Homemade flatbread made with naan bread, fresh mozzarella, tomatoes, garlic and basil

Roasted Tomato Crostini w/ Avocado

Hearty baguette topped with smashed avocado and roasted cherry tomatoes

Cuban Ropa Vieja

Cuban ropa vieja beef with bell peppers and green olives in the best tomato-based sauce served in a crispy tostone cup



From The Garden

Your Salad Choice of 1

Garden Fresh Salad

Fresh greens, tomatoes, cucumbers, shredded carrots, croutons, and cheese.

Authentic Caesar Salad

Crisp romaine hearts, seasoned croutons, shaved parmesan cheese, and traditional caesar salad

Strawberry and Toasted Almond Salad w/ Lemon Poppyseed Dressing

Fresh greens, toasted almonds, rip strawberries, with homemade dressing

Caribbean Salad with Honey Lime Dressing

Fresh greens, mixed with black beans, pineapple chunks, mandarin oranges, dried cranberries cilantro, green onions, topped with a tropical honey lime dressing

Caprese Salad with Arugula

Fresh arugula greens, mixed with red onions, cherry tomatoes, chopped basil, fresh marinated mozzarella balls



Personalize your Dining Experience

Make your dining experience one that leaves your guest talking. Chef David will personally prepare your meal in front of you and your guests. Bringing your culinary experience right before your eyes.....

\$500.00



The Journey Begins here in South America

Choose Two Entree Options

\$90 Per Person

Spicy Brazilian Coconut Shrimp

Caribbean Chicken with a Honey Rum Glaze

Chicken and Chorizo Paella

Ropa Vieja

Garlic Brazilian Butter Steak

Cilantro Lime Salmon

Seared Mahi Mahi in Lemon Garlic Cream Sauce

Seafood Paella

You Choice of 2 Sides

Roasted Asparagus and Tomatoes

Creamy Mashed Potatoes

Curry Mashed Sweet Potatoes

Mixed Vegetable Medley

Mushroom Risotto

Parmesan and Asparagus Risotto

White Rice

Yellow Rice

Cilantro Rice

Coconut Rice

Spinach Rice

Maduros

Tostones



Chef's Choice

Choose Two Entree Options

\$90.00 Per Person

Garlic Miso Chicken

Hawaiian Grilled Chicken

Rosemary and Garlic Orange Chicken

Broccoli and Chicken Fettuccine Alfredo Sauce

Rustic Roasted Garlic Chicken w/ Asiago Gravy

Smoke Beef Brisket

Filet Mignon with Cracked Peppercorn Sauce

Bourbon Grill Steak

Garlic Butter Brazilian Steak

Cilantro and Lime Salmon

Tequila and Sriracha Glazed Salmon

Spicy Caribbean Mahi Mahi

Roasted Pork Tenderloin w/ Creamy Mustard Sauce

Mexican Stuffed Quinoa Pepper with a Cilantro Avocado Sauce

You Choice of 2 Sides

Roasted Asparaus and Tomatoes

Creamy Mashed Potates

Curry Mashed Sweet Potatoes

Mixed Vegeatable Medley

Mushroom Risotto

Parmesan and Asparagus Risotto

White Rice

Yellow Rice

Cilantro Rice

Coconut Rice

Spinach Rice

Maduros

Tostones



All about me

Choose Two Entree Options

\$100.00 Per Person

Fillet Mignon (Redwine Mushroom Sauce, Cracker Peppercorn Sauce, Bourbon Steak Sauce)

Braised Rosemary Beef Short Ribs

Bacon Wrapped Beef Tenderloin topped with a Rosemary and Mushroom Cream Sauce

Chicken Picata over Fetticine Pasta

Peruvian Chicken with Creamy Green Sauce (Aji Verde)

Bacon Wrapped Smoked Pork Loin

Seasame Seed Ginger Tuna

Thai Coconut Shrimp Curry

You Choice of 2 Sides

Roasted Asparaus and Tomatoes

Creamy Mashed Potates

Curry Mashed Sweet Potatoes

Mixed Vegeatable Medley

Mushroom Risotto

Parmesan and Asparagus Risotto

White Rice

Yellow Rice

Cilantro Rice

Coconut Rice

Spinach Rice

Maduros

Tostones



Craving More????

Chicken and waffle taco's dressed with a spicy orange sauce - \$7

Mini california chicken quesadilla - \$6

Burgers and fries - \$6

Chicken tenders and fries - \$7

Hot dogs and fries - \$5

Fish and chips - \$8

Pulled pork sliders with slaw - \$7

Grilled cheese and tomato soup - \$4

Tequeños - \$5

Colombian beef empanadas with aji - \$5

Mexican street corn - \$6

Assorted cookies and milk - \$6



Who Loves Stations?

Temaki Sushi Cone Station - \$10.00 Per Person

California cone, Tuna Cone, Salmon Cone

A Deep Sea Spread - Market Price

Oysters, Cooked Shrimp, Lobster Bites, Snow Crab Legs, with assorted

Taco Station - \$9.00 Per Person

Season Ground Beef, Shredded Pork, Chopped Chicken, Sour Cream, Guacamole, Onions, Black Olives, Chopped Cilantro, Jalapeños, Shredded Cheese, Salsa, Refried Beans, with assorted shells

Guacamole Station - \$9.00 Per Person

Chunky Guacamole, Diced Tomatoes, Onions, Peppers, Black Beans, Shredded Cheese, Roasted Corn, Jalapeños

Burger Land Station with Fries - \$10.00 Per Person

Beef and Chicken Sliders, Lettuce, Tomatoes, Pickles, Onions, Spicy Orange Sauce, Mayo, Ketchup, Mustard, Assorted Sliced Cheeses



Who Loves Stations Cont.

Mashed Potato Martini Bar -12.00 Per Person

A beautiful rendition to mashed potatoes. Displayed in stemmed martini glasses, they're perfect for that perfect wedding or any fancy occasion.

Homemade mashed potato & sweet potato

Toppings include: Chives, sour cream, salted butter, sautéed mushrooms, bacon bits, cheddar cheese, swiss cheese, beef gravy, roasted broccoli, pecans, brown sugar

Carving Station Fresh premium Meats MP

Harvest roasted turkey breast | smoked pork loin | filet mignon | prime rib |

Carved Virginia honey baked ham | bacon wrapped beef tenderloin

Each meat is accompanied with chef's signature well paired sauce.



Vegan and Vegetarian

Caprese avocado toast

Pesto and sun-dried tomato phyllo bites

Mediterranean sweet Potato hummus bites

Vegan roasted sweet potato & cauliflower tacos

Tostones with guacamole

Cauliflower buffalo wings

Vegan guava BBQ meatballs

Mexican stuffed quina pepper

Lemon pepper tofu and asparagus

Vegan pineapple fried rice

Baby bok choy with soy sauce and
garlic



Children's Menu

Chicken tenders and french fries

Hot dog and french fries

Cheese burger and french fries

Spaghetti and meatballs

Chicken and cheese quasaridilla

Grilled chicken and Mac and cheese

Each child meal comes with fruit
cups



Mixers Package

Sodas: Coca Cola, Coca Cola Diet, Sprite, Tonic & Soda Water, Ginger Beer & Ginger Ale, Others

Juices: Pineapple, Grapefruit, OJ and Cranberry, Others

Mixers: Piña Colada, Margarita, Mojito, Peach, Passion Fruit, Melon, Sweet and Sour, Mango, Strawberry, Apple, Others

Liquors: Triple Sec, Peach, Amaretto, Curacao, Granadine, Apple, Marrasquino, Banana, Aperol, Kahlua, Baileys, Others

Garnish: Lime, Lemon, Mint, Pineapple, Cherry, Orange, Jalapeño, Lychee, dry fruits, Flowers, others

Logistics: Ice, Napkins, Straws, Plastic cups, Coolers

One Mixologist (50 guests)

Price Per Person based on options (Alcohol is not included)



IT'S TIME TO CELEBRATE

Let's meet! Set-up a phone, virtual, or in person meeting to go over all the fun ideas and of course your menu choices.

Our team of professionals will prepare a proposal with all your details for you to review. Take your time to review, but not too long!!!! Dates open dates do not last long! Your wedding date or event is not secured until the contract is signed.....

You are ready to sign the contract. The invoice can be paid in 5 payments. 1st payment is a \$2500.00 non refundable retainer, 2nd payment is made 90 days after contract signing, third payment is made 180 days after contract signing. Fourth payment is made 30 days before your wedding or event, and the last payment is made 15 days prior to your event. This may differ depending on the date of your wedding or event.



What's Next?

Now that you have secured our services. There is a list of things that we will do along your journey to your wedding day or event.

We will schedule video calls or in person meeting with you to discuss your vision and the types of linen, chairs, tables, glassware, flatware, and other items you will need to make your vision come to life.

The menu tasting is the best part of this journey. Chef David will conduct your tasting with you six months prior to your wedding or event. This we will schedule as soon as possible.

Provide any recommendations for any other services you are needing for your wedding or event.



Dj's and Music

Pheniks Sound & Lighting Plus

Dj & Mc and Special Effects (DJ/Photo
Booth/Plus)

@pheniks_slp | Felix

305-519-2596

djpheniks21@gmail.com

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Dous Event Production

Dj & Mc and Special Effects

@djmikeyforte | Mikey

786-407-2935

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Photography and Video

Lumiere Experience
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Transportation Services

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Service

Jaime

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www.americanlimofl.com



What are past clients are saying?

Anaibis G. , married on 04/06/2025

5.0 Stars

Dream come true

Josefina & David were amazing during the whole planning process. They made my vision come to life. The food and service was excellent. We got so many compliments about the food and decorations. We are truly grateful to have been able to work with Josefina and David.

Thank you from the bottom of our hearts!

Kristin , married on 03/26/2025

5.0 Stars

Very pleased with this vendor

I booked this vendor in April of 2023 and I am so happy that I did. They went above and beyond to ensure that my event was perfect. My guests enjoyed their meals and everything was cooked to perfection. We are so happy we decided to choose this team to cater our special night. They were so kind, accommodating, knowledgeable, and a pleasure to work with. Thank you guys again!