



JOVIDS FINE CUISINE · FORT LAUDERDALE, FL

Private Chef Portfolio

*David Obadimeji — International Master Luxury Executive
Private Chef*

CELEBRATING 10 YEARS · 2016 — 2026

ABOUT THE CHEF

Trained in kitchens. Trusted with everything else.



Born and raised in Lagos, Nigeria, David found his love of food early — working alongside his grandparents in their family's catering business. He moved to the United States and began as a lead cook at a Marriott hotel, learning under executive chef leadership before striking out on his own as a private chef in 2016.

He has spent his career cooking for people who value privacy as much as flavor — executives between meetings, founders hosting quietly at home, families marking an occasion without a public reservation. His cuisine centers on healthy cooking and the relationship between food, health, and nutrition.

Based in Fort Lauderdale, Florida, and available to travel anywhere for the right engagement.

CREDENTIALS

International Master Luxury Executive Private Chef

Culinary Consultant · Task Force Traveling Chef

Founder, Jovids Fine Cuisine

Featured in Voyage Magazine & Dominate Magazine

25+

Years of culinary & hospitality
experience

10

Years of Jovids Fine Cuisine,
founded 2016

Master

International Master Luxury
Executive Private Chef

Global

Task force traveling chef,
available worldwide

SIGNATURE PLATES

Food as craft.



Bespoke Dining

A multi-course tasting menu planned around what your household eats well and what the occasion calls for. David cooks on site, so every plate is served at its best moment, not reheated. Below is a sample of what is regularly on the menu — the final selection is always planned with you ahead of the date.

Salads

Radichio & baby arugula — dried cranberries, strawberry, parmesan, toasted almonds, apple

Cucumber ring salad — rose-flower carrot, spring mix, grape tomatoes

Classic Caesar — house-made croutons, parmesan

Appetizers

Cambodian-infusion ceviche — shrimp, salmon, lotus root chips

Herb crostini — truffle toast, honey-herb cream cheese, toasted almonds

Jumbo shrimp skewer — spiced lemon-mayo sauce

Ahi tuna cucumber shots — sesame, soy, citrus

Entrées

Pan-seared bone-in chicken, classic Frenched

Herb-marinated salmon, halibut, branzino, or grouper

NY strip, aged dry ribeye, or filet mignon — grilled to temp

Vegan & vegetarian — beet purée, truffle polenta cake, mushroom ragout

Sides & Sauces

Truffle garlic mash · ginger carrot purée · truffle rosemary mash

Southern-style kale greens with bacon jam

Champagne, saffron, or grapefruit beurre sauce · compound herb butter



THE DETAILS

Every plate, composed.



WAYS TO WORK TOGETHER

Menus built around the occasion.

PRIMARY FORMAT

Bespoke Dining

A multi-course tasting menu — a quiet dinner for two, a family milestone, or a standing weekly arrangement. Cooked on site.

FOR OCCASIONS

Exclusive Events

Birthdays, anniversaries, and private gatherings for a table of eight or a full estate event, with timing coordinated so the kitchen never becomes the center of attention.

FOR THE WEEK AHEAD

Gourmet Meal Prep

A stocked refrigerator of restaurant-quality meals, portioned and labeled, without a nightly booking.

SAMPLE ENGAGEMENT RATES

\$550

Dinner for two

\$1,500

Dinner for five to six guests

\$2,500

Dinner for ten to fifteen guests

Chef's labor fee shown. Groceries are reimbursed at cost against receipts; a 20% gratuity applies. Every booking is confirmed with a short service agreement covering the fee, groceries, gratuity, and cancellation policy.

HOW IT WORKS

1

A short call to understand the occasion

2

Menu planned around your guests and kitchen

3

Agreement signed electronically, deposit secures the date

4

David cooks on site and leaves the kitchen spotless

What guests say.

Much of David's work happens under NDA. These reflect the kind of feedback he hears most often, shared with each client's permission.

★★★★★

"Amazing private chef, probably the best meal I've ever had. Steak was cooked perfectly and the mac and cheese and rice were delicious. Everything was made perfectly and served on the yacht."

GOOGLE REVIEW · DINE IN, DINNER

★★★★★

"Chef David was phenomenal, the food was amazing and came to us punctually. David has such welcoming and kind energy — I will definitely be booking with David again."

GOOGLE REVIEW · DINE IN, DINNER

★★★★★

"David was amazing, not only in terms of the dishes he cooked but also in the fact that he left my kitchen as clean as it was before he arrived. He has a great disposition and is always smiling."

CLIENT FEEDBACK VIA BOOKING PLATFORM

"The food and general activities were first class... the food was exceptional."

GUEST LETTER TO MANAGEMENT · PRIVATE EVENT, WATERSTONE RESORT & MARINA, BOCA RATON



RESERVE A DATE

Let's plan your table.

Every engagement begins with a short call to understand what the occasion needs. Based in Fort Lauderdale, available to travel anywhere.

CALL OR TEXT

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EMAIL

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ONLINE

chefdavidofc.com

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