

odyssey

Curated by two Michelin-starred chef
Jordan Bailey

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Why Odyssey Dining

Effortless for crew

Delivered ready-to-serve. Designed for seamless onboard plating.

Consistent, high-end quality

Curated by two Michelin-starred chef Jordan Bailey.

Designed for yacht service

Tailored specifically for onboard environments.

Reliable and flexible

Short lead times. Clear communication. Reliable delivery across Miami's key marinas.



Signature Grazing Spread

The ultimate Miami grazing experience. A wide-ranging, luxury spread of cold-stable favorites that looks magnificent when laid out on the deck.

\$115 per guest

Minimum 4 guests

The Artisanal All-American Cheeseboard

A curated selection of exceptional cheeses paired with handmade crackers, fig chutney, honey infused with Italian white truffle, caramelized walnuts, and sweet seedless grapes.

Lobster Roll

Cold-poached lobster on buttery mini brioche rolls with citrus aioli and chives.

Artisan Bread & Olives

A selection of day-baked breads and mixed Italian olives.

Odyssey House Salad

Vibrant mixed leaves with a light balsamic vinaigrette and garden vegetables.

Seasonal Crudités

Vibrant garden vegetables served with house-made hummus and whipped chive cream cheese.

Bachour Signature Sweet Treats

A handcrafted selection of luxury tarts and "pickable" desserts from Antonio Bachour.

Optional Add-on:

Seasonal Sliced Fruit Display (+\$40)

Freshly sliced seasonal and exotic fruit with mixed berries.

The Mediterranean

A sophisticated, high-end grazing spread. Featuring traditional Levantine mezze, premium lobster roll, and artisanal handhelds—designed for an elegant, effortless social experience at sea.

\$125.00 per guest

Minimum 4 guests

Mezze Platter

A curated selection of small Mediterranean bites: vine leaves filled with rice, tomato, and parsley; spinach fatayer; creamy hummus; smoky baba ghanouj; tabbouleh; kabees; and marinated olives. Served with traditional breads.

Maine Lobster Roll

Succulent lobster meat mixed with mayonnaise and celery, complemented by crisp baby gem lettuce, pickled cucumber, smoked paprika, and fresh spring onions. Served in a toasted brioche bun with a side of Tabasco and fresh lime.

Roasted Vegetable Sandwich

Artisanal bread layered with roasted vegetables, wild rocket, and almond pesto, topped with feta cheese, fresh spinach, and a red pepper and slow-cooked tomato spread.

Burrata & Heirloom Tomato Salad

Creamy burrata cheese with vibrant heirloom tomatoes, fresh basil, and aged balsamic glaze.

Bachour Signature Sweet Treats

A handcrafted selection of luxury tarts and "pickable" desserts from Antonio Bachour.

Optional Add-on:

Seasonal Sliced Fruit Display (+\$40)

Freshly sliced seasonal and exotic fruit with mixed berries.

The Latin Touch

A sophisticated, high-energy Miami spread. This menu brings a 'Latin Touch' to our signature luxury grazing-featuring locally sourced prawns, handmade empanadas, and premium dry-aged beef.

\$130.00 per guest

Minimum 4 guests

Our Handmade Beef Empanadas

Traditional handmade pastry filled with savory seasoned beef, served with a signature zesty chimichurri dipping sauce.

Key West Pink Shrimp Cocktail

Locally sourced, chilled pink shrimp served with a zesty citrus-spiced cocktail sauce and fresh lemon wedges.

Dry-Aged Beef Carpaccio

Premium dry-aged beef rolled in burnt onion ash, served with wild rocket, horseradish cream, crispy capers, and shaved Parmesan.

Roasted Vegetable Sandwich

Artisanal bread layered with fire-roasted vegetables, wild rocket, and almond pesto, finished with a red pepper and slow-cooked tomato spread.

Odyssey House Salad

Vibrant mixed leaves with a light balsamic vinaigrette and crisp garden vegetables.

Bachour Signature Sweet Treats

A handcrafted selection of luxury tarts and "pickable" desserts from the world-renowned Antonio Bachour.

Optional Add-on:

Seasonal Sliced Fruit Display (+\$40)

Freshly sliced seasonal and exotic fruit with mixed berries.

The Atlantic Seafood & Sushi

A refined, ultra-fresh collection of chilled seafood and premium sushi. Designed for guests who want a lighter, high-end dining experience.

\$135.00 per guest

Minimum 4 guests

Signature Sushi & Sashimi Selection

A curated platter of freshly prepared Nigiri, Sashimi, and Uramaki rolls, served with pickled ginger, wasabi, and premium soy sauce.

Key West Pink Shrimp Cocktail

Large, locally sourced chilled shrimp served with traditional spicy cocktail sauce and fresh lemon wedges.

Teriyaki Marinated Tuna Canapés

Freshly prepared tuna with ginger, scallions, and a light citrus-soy glaze.

Odyssey House Salad

Vibrant mixed leaves with a light balsamic vinaigrette and garden vegetables.

Seasonal Crudités

Vibrant garden vegetables served with house-made hummus and whipped chive cream cheese.

Artisan Bread & Olives

A selection of day-baked breads and mixed Italian olives.

Bachour Signature Sweet Treats

A handcrafted selection of luxury tarts and "pickable" desserts from Antonio Bachour.

Optional Add-on:

Seasonal Sliced Fruit Display (+\$40)

Freshly sliced seasonal and exotic fruit with mixed berries.

Odyssey Platinum

A luxury collection featuring world-class caviar, King Salmon, and premium chilled seafood. Designed for those seeking the pinnacle of maritime excellence.

\$185.00 per guest

Minimum 4 guests

The Odyssey Caviar Experience

Premium Oscietra caviar served with traditional blinis, crème fraîche, chopped chives, and sieved egg.

King Salmon Ceviche

Freshly prepared King Salmon marinated in citrus *leche de tigre*, finished with red onion, cilantro, and sweet potato crisps.

Key West Pink Shrimp Cocktail

Large, locally sourced chilled shrimp served with traditional cocktail sauce and fresh lemon wedges.

Dry-Aged Beef Carpaccio

Rolled in burnt onion ash, served with wild rocket, horseradish cream, crispy capers, shaved Parmesan, and charred pickled onion petals.

Signature Sushi & Sashimi Selection

A curated platter of freshly prepared nigiri, sashimi, and uramaki rolls, accompanied by pickled ginger, wasabi, and soy sauce.

Bachour Signature Dessert Selection

A handcrafted selection of luxury tarts and pickable desserts.

Optional Add-on:

Seasonal Sliced Fruit Display (+\$40)

Freshly sliced seasonal and exotic fruit with mixed berries.

Childrens Menu

A premium, all-inclusive grazing experience for our younger guests. This complete set-menu is designed for mess-free dining on the move, featuring high-quality favorites served with freshly pressed juice.

\$62 per guest

Minimum 2 guests

Ham & Cheddar Sandwich

Premium sliced ham and fingers of mild cheddar cheese on soft bread, served with hand-cooked chips.

Pesto Pasta Salad

Chilled pasta tossed in a mild basil pesto, finished with freshly shaved Parmesan and served with a side of herb focaccia.

Garden Dippers (Seasonal Crudités)

Crunchy seasonal vegetable batons served with a mild, creamy house-made hummus.

Double Chocolate Chip Cookie

A large, chewy chocolate chip cookie-a signature sweet favorite.

Optional Add-on:

Seasonal Sliced Fruit Display (+\$15.00)

A refreshing selection of freshly cut seasonal fruits and berries.

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Enquiries & Bookings

For menu selections, bespoke requests, and yacht catering enquiries, please get in touch.

General Enquiries

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Bookings & Orders

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Phone & WhatsApp

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Location

Miami & Surrounding Marinas

odyssey

Trusted by leading private aviation and luxury travel providers