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# Island

NEIGHBORS



*Febre Family*

FROM MIAMI KITCHENS  
TO TREASURE COAST TABLES

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# Pivoting a Pandemic into a

## THRIVING CATERING BUSINESS



SUBMITTED BY MARILYN BEAUCHER

**W**hen Chef Mike Febre first stepped into a Chuck E. Cheese kitchen as a teenager, he had no idea that tossing pizza dough would be the beginning of a lifelong culinary journey. Today, as the owner of True Roots Catering, he's bringing elevated dining experiences to events across Florida's Treasure Coast—but the path from there to here has been anything but predictable.

Mike's story is one of passion, perseverance, and the courage to start over. Growing up in Miami, he worked his way through some of the city's most prestigious restaurants, developing the refined techniques and flavor profiles that would later become his signature. But more than just honing his craft, those years in Miami's vibrant food scene taught him something invaluable: food has the power to bring people together.

It was also in Miami, about sixteen years ago, that Chef Mike met the woman who would become his wife. Chef Mike was in his early twenties when they started dating, young and full of dreams. Their relationship weathered the challenges that come with growing up together. After a decade of partnership, they celebrated their love with an intimate wedding surrounded by their closest friends and family. "It wasn't fancy, but it was perfect for us," Mike recalls. Their wedding anniversary, April 20th, became so meaningful to the couple that they adopted "Live Life 420" as their family motto—a reminder to cherish the commitment they made to each other.

When their daughter was born eight years ago, Chef Mike and his wife made a life-changing decision. They left the hustle and bustle of Miami behind and relocated to Port St. Lucie, seeking a quieter, more family-oriented environment to raise their children. Another major draw was being closer to Chef Mike's wife's parents, who have become invaluable helpers in their grandchildren's lives.

The move meant starting fresh. For a few months, Mike even left the restaurant industry entirely, trying his hand at car sales. But something was missing. "I quickly realized how much I missed cooking," he admits. The kitchen kept calling him back—cooking wasn't just what he did, it was who he was.

Then came January 2020, and with it, an opportunity disguised as a crisis. As COVID-19 shut down the world, Chef Mike launched True Roots Catering, initially focusing on meal prep and private dinners. It was a leap of faith during an uncertain time, but it was precisely what both Chef Mike and his community needed. While restaurants struggled and events were cancelled, families still needed to eat—and they craved the comfort of good food more than ever.

True Roots survived those challenging early months and has since blossomed into a full-service catering company handling events of all sizes throughout the Treasure Coast. Chef Mike's approach blends the high-end techniques he learned in Miami's finest establishments with a commitment to using quality ingredients and creating memorable experiences. Each event is an opportunity to share his passion and bring people together around the table.

But for Chef Mike, success isn't measured just by events catered or clients served. It's found in the moments between the work—in watching his eight-year-old



outside and neighbors connecting during evening walks. Though the children are constantly asking for a pet to add to the household, the family of four is perfectly content for now.

Chef Mike's journey from teenage pizza maker to successful entrepreneur demonstrates that sometimes the most fulfilling path isn't the straightest one. His brief detour into car sales wasn't a wrong turn—it was the confirmation he needed that his true calling was in the kitchen. That passion, combined with his wife's unwavering support and their shared commitment to family, has created a life richer than any recipe.

daughter thrive in her Montessori program, where her creativity and thoughtfulness shine. It's in seeing his energetic five-year-old son develop confidence through jiu jitsu and school activities. Both children practice the martial art, learning discipline and respect alongside physical skills.

"Watching them develop confidence and kindness through school and their activities has been amazing," Mike shares. The family's commitment to spending quality time together is evident in everything they do. Whether they're exploring new places, trying different cuisines, or simply enjoying neighborhood bike rides and family game nights, the Febres prioritize being present with one another.

Travel has become a cherished family tradition, with trips to Tampa, Universal, North Florida, and Chicago creating lasting memories. Their most recent adventure—an Alaskan cruise—left the entire family in awe. "The views were absolutely breathtaking, and it was an incredible bonding experience for all of us," Chef Mike reflects.

After six years in Port St. Lucie, the Febres have found exactly what they were looking for: a safe, welcoming community with a slower pace of life that allows them to focus on what matters most. The neighborhood feels genuinely family-oriented, with kids playing together

"We're grateful to be part of such a welcoming community while bringing so much-needed Miami flavor and culture," Chef Mike says. "We look forward to continuing to share good food, friendship, and family values with all of you."

In an era when work-life balance often feels impossible, the Febre family has found their recipe for success: equal parts ambition and presence, seasoned with love, and served with gratitude. From Miami's bustling kitchens to the Treasure Coast's dinner tables, Chef Mike proves that when you follow your passion and keep your priorities straight, you can truly have it all.

