

Cinders and Salt Chef Inspired Family Style Menus 2026

Your family style menu includes **one** starter, **two** proteins or main dishes, **two** side dishes, and **one** dessert. All menus are customizable, but all guests will dine from one menu. We can add and/or substitute items to fit the dining experience you want to create. Most dishes can be made to accommodate any allergies or dietary preferences. Per person pricing may be subject to change. A server plus a fee of \$150 will be added to all groups of 10 and over.

Build Your Menu

Choose **One** item from Starters:

SALADS:

- *Mixed Baby Greens* | cucumber, tiny tomatoes, smoked feta, pomegranate, lemon honey vinaigrette
- *Florida Strawberry Salad* | baby spinach, crispy bacon, sweet onion, crumbled goat cheese, black pepper balsamic dressing
- *Iceberg Wedge* | smoked bacon, roasted tomato, caramelized Vidalia, blue cheese, creamy avocado dressing
- *Roasted Mushrooms* | arugula, Manchego, confit shallot, aged sherry truffle vinaigrette
- *Basil-Balsamic Marinated Tomatoes* | fresh mozzarella, shaved onion, crisp prosciutto, garlic aioli
- *Florida Citrus and Fennel* | bibb lettuce, toasted pistachios, crushed Castelvetrano olives, champagne vinaigrette
- *Grilled Georgia Peaches* | arugula, burrata, crisp serrano ham, sourdough crostini, herb white balsamic dressing
- *Hearts of Romaine* | shaved parmesan, toasted croutons, homemade Caesar dressing
- *Combread Panzanella* | buttermilk combread, heirloom cherry tomatoes, sweet onion, blistered corn, basil, cucumber, roasted garlic red wine vinaigrette

SOUPS

- *Smoked Chicken and Andouille Gumbo* | dark roux base, jasmine rice, scallion
- *Gulf Seafood Gumbo* | dark roux base, jasmine rice, scallion
- *Softshell Crab & Saffron Bisque* | savory sherry whipped cream, smoked chili oil
- *Caramelized Triple Onion* | leeks, shallots, and sweet onion, rich beef broth, crusty bread, gruyere tulle
- *Roasted Sweet Corn & Tomato* | grilled pimiento, smoked paprika, fried capers **gf df v**
- *Florida Oyster Stew* | yukon gold potatoes, scalded cream, smoky bacon, "blackened" cracker

APPETIZERS

- Oysters on the Half Shell | satsuma-black pepper mignonette gf df
- Fried Green Tomatoes | basil marinated charred corn, sauce ravigote gf df v
- Togarashi-Seared Tuna Tataki | pomegranate ponzu, ginger-pickled cucumber, smoked chili oil gf df
- NOLA Barbequed Gulf Shrimp | toasted garlic, rosemary, creole spice butter, crusty bread
- Almond-Agave Brussels Sprouts | tahini gochugaru glaze, sesame-almond crumble gf df
- Corn Fried Oysters | bourbon braised pork belly, green tomato jam, pickled mustard seed
- Hand-Rolled Gnocchi | brown butter, fire roasted shiitake, Parmigiano-Reggiano v
- Louisiana Crawfish Risotto | buttery shellfish stock, Manchego gf
- Jumbo Lump Crab Cake | arugula corn salad, pickled mango, key lime beurre Blanc
- Smoked Mozzarella Stuffed Arancini | fire roasted tomato agro-dolce v
- Hand-Made Agnus Meatballs | creamy crack corn polenta, pomodoro, Parmigiano-Reggiano
- Fire-Roasted Gulf Oysters | smoked bacon, hand-cut chimichurri, Manchego v
- Chilled Gulf Shrimp | vegetable gazpacho, hot pickled onion, lemon gf df
- Gulf Ceviche | local fish, Gulf shrimp, Florida citrus, jalapeño, cracker df

CHOOSE TWO ENTREES:

- Fennel Chili Crusted Atlantic Salmon | mandarin orange glaze, black garlic butter gf
- Garlic Sautéed Gulf Shrimp | spiced shellfish broth, blistered tomatoes, Tasso gf
- Skillet Grilled Grouper | blistered tomatoes, Creole brown meunière, seared lemon. gf
- Prosciutto Wrapped Diver Scallops | grapefruit prosecco gastrique. gf
- NOLA Barbequed Gulf Shrimp | toasted garlic, rosemary, creole spice butter, crusty bread
- Cast Iron Roasted Chicken | lemon thyme roasted vegetables
- Low Country Boiled Shrimp | creole spices, smoked sausage, Shrimp Boil Garlic Butter gf
 - add corn and potatoes for \$2 per person
 - add snow crab for \$15 per person
- Blackened Gulf Fish | Florida citrus beurre Blanc, pickled red onion. gf
 - add jumbo lump crabmeat or Louisiana crawfish tails
- Jumbo Lump Crab Cakes | roasted corn chow chow, key lime meunière
- Miso Sesame Seared Ahi Tuna | green papaya apple slaw, chili crunch, toasted peanuts gf df
- Seared Black Angus Beef Tenderloin | rosemary garlic demi-glace, maitre'd steak butter
- Panéed Chicken | lemon-parsley pan jus
- Honey Garlic Pork Tenderloin | sweet corn Maque choux. gf

- Blue Crab Fettuccine | ripped herbs, fresh pasta, white wine-saffron broth
 - Can sub lobster or crawfish or be made vegetarian

CHOOSE TWO SIDE DISHES:

- Honey Balsamic Glazed Brussels Sprouts gf df v
- Pepper Jack Stone-Ground Grits. gf v
- Roasted Seasonal Vegetable Medley gf df v
- Four Cheese Orecchiette Pasta v
- Lyonnaise Sweet Potatoes. gf v
- Vidalia Smothered Green Beans gf v
- Buttermilk Black Pepper Biscuits w/ whipped Honey Butter v
- Triple Potato Bacon Hash df v
- Herb-Roasted Fingerling Potatoes df v
- Honey Hush Iron Skillet Cornbread v
- Freshly Baked Herb Focaccia df v
- Toasted Pecan Jasmine Rice Pilaf df v
- Creamed Spinach v
- Garlic-Asiago Whipped Potatoes df v

CHOOSE ONE DESSERT

- White Chocolate Bread Pudding | warm white chocolate ganache
- Lemon-Thyme Crème Brûlée | torched sugar crust
- Cookies & Cream | chocolate mousse ice cream, fresh-baked peanut butter cookies
- Florida Strawberry Shortcake | vanilla shortcake biscuits, macerated berries, Meyer lemon chantilly
- Iron Skillet Blueberry Crisp | cinnamon buttermilk whipped cream
- Key Lime Pie | raspberry coulis, dulce de leche drizzle
- Double Chocolate Tart | velvet chocolate custard, dark chocolate ganache, sweetened blackberries
- Caramel Cheesecake | brown butter crust, smoked sea salt caramel, toffee crumble

Coastal Seafood Cookout

- Boiled Local Jumbo Gulf Shrimp | creole spices, onions, garlic, sweet corn, red potatoes, smoked sausage
- Fresh Gulf Fish | Blackened, Grilled or Fried
- Mixed Baby Greens | cucumber, tiny tomatoes, smoked feta, pomegranate, lemon honey vinaigrette

- Toasted Pecan "Grand Isle" Rice
- Honey Hush Skillet Cornbread
- Chili Honey Cocktail Sauce, Grandma Parnell's Remoulade Sauce, Shrimp Boil Garlic Butter
- Iron Skillet Blueberry Crisp | cinnamon buttermilk whipped cream
 - ♥ We can add or substitute king crab, snow crab, or crawfish (seasonal)
 - ♥ Chef can cook your fresh caught Gulf Fish upon request!

Low N' Slow BBQ Feast

- Choose Two Meats:
 - St. Louis Style Spare ribs | black cherry chipotle bbq sauce
 - Pulled Pork Shoulder | drippins n' vinegar sauce
 - Bone-In Chicken Thighs | Alabama white BBQ sauce
 - Beef Picanha | smoked tomato onion au jus
 - Double Rubbed Smoked Chicken Wings | Chef David's famous buffalo dry rub, Alabama white BBQ sauce:
- Choose Three Sides:
 - Creole Potato Salad
 - Bacon & Vinegar Braised Collard Greens
 - Four Cheese Pasta Shells
 - Mardi Gras Cole Slaw
- "Change Your Life" Cheddar Jalapeno Cornbread
- Banana Cream Pie

****Ask Chef about full BBQ Spread for Larger events****

"Not Just for Tuesday" Taco Bar

- Fresh Cooked Corn Tortilla Chips | roasted poblano queso, hand-cut pico de gallo, elote street corn dip
- Choice of Two Proteins:
 - Mojo Marinated Grilled Mahi Mahi
 - Slow-Roasted Pork Carnitas
 - Braised Beef Birria
 - Tequila Lime Gulf Shrimp
 - Carne Asada Flank Steak
 - Garlic Chili Chicken

- Cilantro Lime Jasmine Rice
- Charro Black Beans
- cilantro • Monterrey jack and cotija cheeses • jalapeno • lime marinated cabbage • adobo crema • fire roasted salsa verde
- Cinnamon Pecan Tres Leches Cake