

Cinders & Salt Shared Appetizers and Hors d'oeuvres 2026

We offer the following options for cocktail parties, elegant soirees or just for sunset happy hour snacks before the main meal. All hors d'oeuvres are available passed or stationary. 10 piece minimum required.

Sugarcane Glazed Beef Tenderloin Crostini | chimichurri, roasted piquillo

Brie & Apple Canape | local honey, toasted pecans

Prosciutto Wrapped Scallops | grapefruit prosecco gastrique

Blue Crab Mousse | phyllo cup, jumbo lump crab, ravigote

Capicola Canape | capicola ham, fig jam, gorgonzola, toasted almonds

Petite Potatoes | whipped creme fraiche, Parma ham, chive

Pulled Pork Flauta | charro black beans, cotija

Bacon Jam Deviled Eggs | pickled scallion

Fire-Roasted Oysters | crisp bacon, chimichurri, Manchego

Island Grilled Shrimp Skewer | pineapple chili drizzle

Mini Crab Cakes | key lime brown butter aioli

Peppercorn BBQ Tuna Bites | pomegranate unagi

Lobster Wonton | pineapple ginger sweet and sour

Wagyu Beef Meatballs | roasted tomato agrodolce

Prime Beef Tartar | potato "chip", crème fraiche, egg yolk

Crawfish Bruschetta | crusty French bread, olive oil marinated tomato, sweet onion, basil

Pork Belly Lollipop | bourbon molasses lacquer, hot mustard drizzle

Mini Beef Wellington | bearnaise

Tables, Towers and Grazing Stations

Sharable appetizers are set up stationary, as tables or as combination grazing stations.

Build Your Own Chilled Seafood Tower | create your own chilled seafood experience!

CHOOSE FROM:

Local Gulf Shrimp

Maine Lobster Tails

Fresh Shucked Oysters

Florida Spiny Lobster

Stone Crab (when available)

Coastal Ceviche

Alaskan King Crab

Island Style Tuna Poke

Canadian Snow Crab

Kaluga or Cajun Caviar

Served with garlic chili cocktail sauce, white remoulade, smoked Dijon crab sauce, Meyer lemon mignonette

Jumbo Shrimp Cocktail | garlic chili cocktail sauce, remoulade

Smoked Tuna Dip | white corn chips, crispy capers, lemon garlic aioli

Gulf Coast Ceviche | poached shrimp, local Gulf fish, citrus, jalapeño, house-made cracker

Oysters on the Half-Shell | garlic chili cocktail sauce, prosecco mignonette, horseradish, lemon, old bay crackers

Red Bean Hummus | LA Crawfish relish crisp vegetables, flatbread, pickled onion,

Fire Roasted Vegetable Crudité | balsamic garlic spread, saffron aioli

Kaluga Caviar | sold by the ounce, toast points, egg yolk, creme fraiche, parsley

Baked Triple Cream Brie | served warm, blackberry pecan marmalade, baguette crostini

Braised Wagyu Beef Street Tacos | flour tortillas, adobo crema, cilantro

Citrus Cured Salmon | sold by the side, toast points, egg yolk, creme fraiche, lemon, capers

Around the World Cheese Experience | assorted cheeses, fruit, nuts, jam, pickles, honey comb, crostini, crackers

Cheese and Charcuterie Board | assorted cured meats, cheeses, fruit, nuts, jam, pickles, honey comb, crostini, crackers

**** Full Table Displays available**