CINDERS & SALT CHEFS

Sunset Happy Hour, Shared Appetizers & Hors d'Oeuvres

Fall/Winter 2026

SUNSET HAPPY HOUR

The perfect start to your Cinders & Salt dinner. Ease into the evening with three chef-inspired bites served while your group gathers for cocktails and sunset.

Select three hors d'oeuvres for your entire party.

Hors d'Oeuvres

Bacon Jam Deviled Egg | *smoked bacon jam, pickled scallion*

Brie & Apple Canapé | *warm Brie, roasted apple, local honey, toasted pecan*

Capicola & Fig Crostini | *Gorgonzola, fig mostarda, toasted almond*

Crispy Lyonnaise Potato Bite | *caramelized Vidalia onion, smoked bacon, Creole crème fraîche*

French Onion Tartlet | *caramelized Vidalia onion, Gruyère, thyme*

Wild Mushroom Tartlet | *roasted mushroom duxelles, whipped goat cheese, crispy sage*

Smoked Mozzarella Arancini | *roasted tomato agrodolce, Parmigiano-Reggiano*

Brown Butter Cornbread Madeleine | *whipped goat cheese, pepper jelly, toasted pecan*

Andouille Gougère | *smoked cheddar, Creole mustard*

Braised Short Rib Tartlet | *caramelized onion, horseradish crème, crispy shallot*

9-Line Farms Wagyu Meatball | *roasted tomato agrodolce, shaved Parmesan*

Sugarcane-Glazed Beef Tenderloin Crostini | *charred scallion chimichurri, roasted piquillo pepper*

Mini Beef Wellington | *mushroom duxelles, Béarnaise*

Bourbon Pork Belly Biscuit | *sweet potato biscuit, apple mostarda*

Peppercorn BBQ Tuna Crisp | *seared ahi, crispy wonton, pomegranate-unagi glaze, scallion*

Blue Crab Phyllo | *blue crab mousse, jumbo lump crab, Creole ravigote*

Mini Gulf Crab Cakes | *satsuma caramel butter, crispy caper*

Prosciutto-Wrapped Diver Scallop | *grapefruit-Prosecco gastrique*

Fire-Roasted Gulf Oyster | *smoked bacon, hand-cut chimichurri, Manchego*

Lobster Wonton | *Florida lobster, ginger-satsuma sweet & sour, chile*

SHARED APPETIZERS, TABLES & GRAZING DISPLAYS

For larger gatherings, cocktail parties and celebrations, Cinders & Salt can create shared appetizer displays, grazing tables and chilled seafood presentations customized for your group.

Build Your Own Chilled Seafood Tower

Create your own chilled seafood experience from a selection of seasonal and premium seafood.

Choose From: *Local Gulf Shrimp • Fresh-Shucked Gulf Oysters • Florida Stone Crab* — **seasonal October–May** • *Alaskan King Crab • Canadian Snow Crab • Maine Lobster Tails • Florida Spiny Lobster — seasonal • Coastal Ceviche • Island-Style Tuna Poke • Kaluga or Cajun Caviar*

Served with garlic-chile cocktail sauce, white rémoulade, smoked Dijon crab sauce and Meyer lemon mignonette.

Shared & Stationary Appetizers

Jumbo Gulf Shrimp Cocktail | *garlic-chile cocktail sauce, white rémoulade*

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

Gulf Coast Ceviche | *poached Gulf shrimp, local Gulf fish, Florida citrus, jalapeño, house-made crackers*

Oysters on the Half Shell | *garlic-chile cocktail sauce, Prosecco mignonette, horseradish, lemon, Old Bay crackers*

Chilled Florida Stone Crab Claws | *satsuma-Creole mustard sauce, Florida citrus, fresh herbs*
Seasonal October–May / Market Price

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

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

Kaluga Caviar Service | *sold by the ounce, toast points, egg yolk, crème fraîche, chive*

Around-the-World Cheese Experience | *curated cheeses, seasonal fruit, toasted nuts, preserves, pickles, honeycomb, crostini and crackers*

Cheese & Charcuterie Board | *artisan cured meats, cheeses, seasonal fruit, toasted nuts, preserves, pickles, honeycomb, crostini and crackers*

Full grazing-table displays available for larger groups and special events.