

# Salt & Fire Catering Menu

## Starters

- Mussels & Clams in a White Wine | Wine Wine & Pancetta Broth | Garlic Bread
- Shrimp Scampi | Grilled Sourdough
- New Orleans BBQ Shrimp
- Italian Meatballs in a Tomato-Prosciutto Brodo
- Cilantro-Lime Chicken Skewers
- New\* Chili Crunch Cucumber | Micro Greens
- New\* Chargrilled Oysters - Onsite Catering Only

## Fresh Greens

- Strawberry, Red Onion, Dried Cranberries & Feta
- Greek Salad
- Apple & Pear Salad | Champagne Vinaigrette
- Classic Caesar Salad | Homemade Croutons | Anchovies
- Italian Chopped Salad
- Lemon Parmesan Lettuce Salad

## Salt & Fire Favorites

- Lobster Mac & Cheese
- Southern Fried Chicken - 50p
- Garlic Roasted Crab - Seasonal
- Garlic Noodles
- New Orleans BBQ Shrimp
- Grilled Flap Steak | Rosemary Garlic Butter
- Grilled Flap Steak | Charred Onions & Peppers | Chimichurri
- Seafood Gumbo 15L
- Southern Braised Oxtails

## BBQ | Smoked & From the Grill

- 5 Hour Smoked Spare Ribs
- Smoked Brisket

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- Pulled Pork
- Jerk Pork Shoulder
- Lemon-Rosemary Salmon
- Split Lobster Tails I Garlic Butter
- Spicy Grilled Clams
- Scallop Skewers
- Prawns I Chilli I Ginger I Coriander & Lime
- Smoked Cajun Hot Links
- Honey Chipotle Chicken
- Jerk Chicken Wings I Sweet Chili Glaze
- Filipino BBQ Pork Skewers
- Carne Asada I Flap Steak
- Salt & Fire-Grilled Ribeye Tomahawks available\*

## Salt & Fire Seafood Boils

- Crawfish Boil - Crawfish I Shrimp I Sausage I Corn I Potatoes
- Seafood Boil - Crawfish I Shrimp I Clams I Mussels I Sausage I Corn I Potatoes
- Salt & Fire Ultimate Boil - Crab I Lobster I Shrimp I Clams I Mussels I Sausage Fried Corn I Potatoes I Boiled Eggs
- Cold Shellfish Platter - Oysters On The Half Shell I Pickled Shrimp Cocktail I Fresh Crab I Fresh Lobster I Scallop Ceviche
- Contact for pricing\*

## Wild Game

- Grilled Frenched Rack of Elk I Wild Berry Compote
- Sweet & Tangy Wild Boar Ribs
- Quail Stuffed with Pork Andouille Dressing (12)
- Grilled Rabbit I Chimichurri
- 5-Spice Quail (12)
- Pan-Roasted Rabbit I Garlic & White Wine Sauce
- Elk Carne Asada

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- Elk Steak with Chipotle Compound Butter

## Poultry

- Smothered Chicken
- Jerk Chicken - Thigh/Leg
- Southern Fried Chicken
- Grilled Lemon Pepper Wings
- Roasted Lemon Rosemary Chicken
- Creamy Garlic Butter Chicken with Spinach & Bacon
- Chicken Creole | White Rice
- Cajun Roasted Cornish Hens
- Deep Fried Cornish Hens
- Smothered Turkey Wings
- Braised Turkey Necks

## Seafood

- Pan Seared Blackened Wild Salmon
- Garlic Butter Wild Salmon
- Shrimp Creole | White Rice
- Chile-Lime Shrimp Kabobs
- Southern Fried Fish
- Southern Fried Prawns
- Mussels and Clams in White Wine Garlic Sauce
- Grilled Butterflied Fish
- Shrimp Scampi (without pasta)
- Roasted Crab
- Grilled Lobster Tails
- Jamaican Whole Fried Snapper (6) "Escovitch"
- Grilled Whole Snapper (10)

## Pork

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- Pork Prime Rib
- Smothered Pork Chops
- Southern Fried Pork Chops
- Cuban Slow Roasted Pork
- Roasted Pork Loin
- Carnitas
- Grilled Bone-in Pork Chops
- Roast Suckling Pig - Lechon
- Southern Braised Pigs Feet

## Beef | Lamb | Goat

- Jamaican Goat Curry
- Roast Herb Crusted Rack of Lamb (5)
- Prime Rib Roast 14lb - 17lb
- Steak Kabobs
- Curry Goat
- Braised Lamb Shanks
- Beef Stew | Onions | Carrots | Potatoes
- Grilled Frenched Lamb Chops
- Carne Asada
- Grilled Blackened Lamb Loin Chops | Sweet Chili Glaze
- Suya Goat Kebobs
- West African Beef Kabobs
- Red Wine Braised Short Ribs

## Pasta

- Linguine & Clams
- Rasta Pasta
- Mama's Spaghetti
- Truffle Alfredo with Crabmeat
- Pasta Carbonara

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- Lamb Bolognese
- Classic Italian Spaghetti with Meatballs
- Shrimp Scampi Pasta
- Creamy Alfredo with Peas & Prosciutto
- Grilled Chicken Alfredo
- Bucanti with Shrimp, Chopped Lobster & Capers

## Premium Sides

- Sautéed Green Beans
- Southern Braised Greens | Smoked Turkey
- Corn | Jalapeño | Bacon & Crabmeat Succotash
- Herb Roasted Mushrooms
- Wild Rice with Mushrooms
- Roasted Seasonal Vegetables
- Roasted Garlic | Truffle Mashed Potatoes
- Parmesan & Chive Mash Potatoes
- Dirty Rice
- Jamaican Rice & Peas
- Jambalaya
- Garlic & Herb Rice Pilaf
- Rice Pilaf | Bacon | Crabmeat
- Spicy Garlic Noodles | Fried Garlic
- Italian Chopped Pasta Salad
- Moma King's Potato Salad

## Charcuterie Boards | Fruit Platters

- Charcuterie Board - Artisanal Dried-Cured Meats, Seasonal Fruit & Artisanal Cheese - Contact for pricing
- Fruit Platters

## Vegetarian/Vegan

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- Parmesan Polenta with Roasted Vegetables
- Vegan Meatballs in Spicy Tomato Sauce
- Vegan Red Thai Curry with Cauliflower & Potatoes
- Spinach Stuffed Portobello Mushrooms
- Veggie Lovers Baked Rigatoni
- Spinach Artichoke Pasta Bake
- Eggplant Lasagna
- Vegan Cauliflower Buffalo Wings
- Vegan Chickpea Salad
- Vegan Mushroom Stroganoff
- Broccoli & Mushroom Stir-Fry
- Vegan Mash Potatoes
- Cauliflower "Elote"
- Tuscan Style Stuffed Mushrooms

## Brunch - Onsite Catering Only

- Fried Chicken & Waffles
- Smothered Potatoes
- Dungeness Crab Scrambled Eggs
- French Toast
- Salmon Croquettes
- Shrimp & Grits
- Waffles
- Bananas Foster French Toast
- Grilled Pork Chops
- House-Made Sage & Red Pepper Pork Sausage

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*Scan to view or share the full menu online.*