



# Salt Air

KITCHEN + BAR

Private Dining

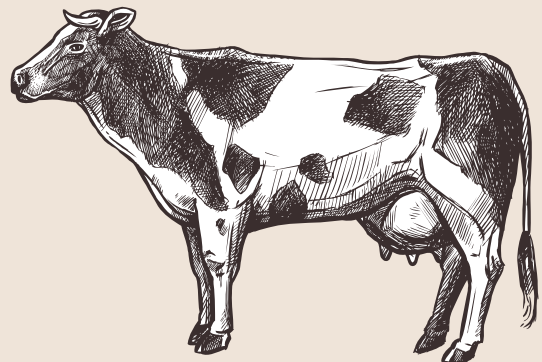
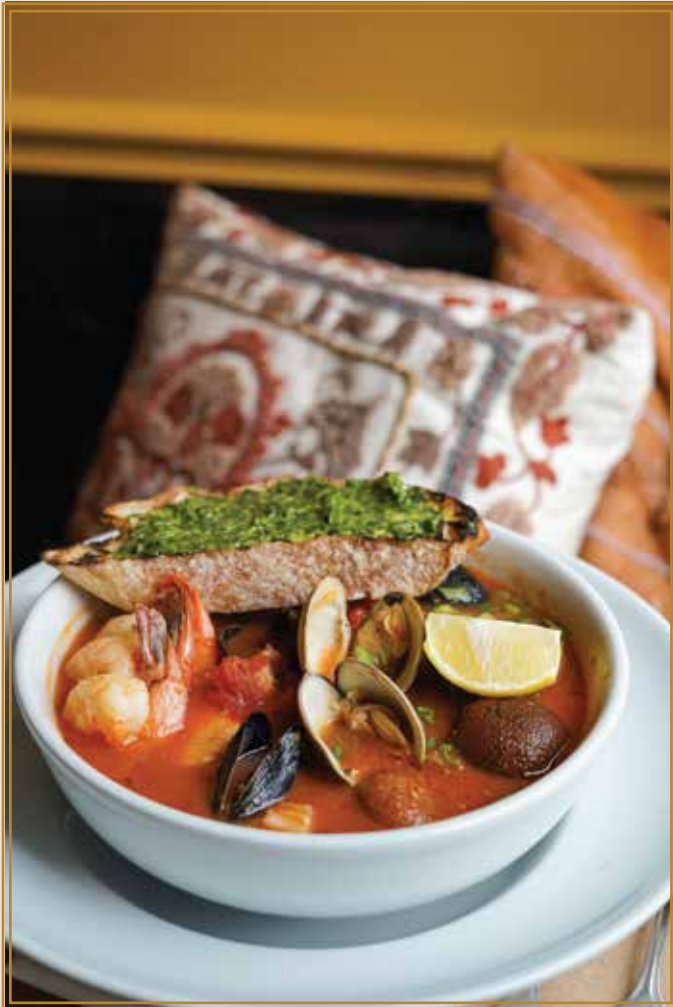


# Salt Air

KITCHEN + BAR

Host your event or celebration at Salt Air! Relax in our casual upscale atmosphere while enjoying some of the area's best seasonal local fare. We offer exclusive space which accommodates up to 50 guests.

Having a larger event? Inquire about booking the entire restaurant!







## **Off-Season Private Dining At Salt Air**

**October 15 – May 14**

### **Early Dining Plan** Strictly 4:00 pm – 7:00 pm

\$3,500 plus 20% gratuity

Custom seasonal three-or-four course menus and passed hors d'oeuvres for cocktail parties & events.

Price is fixed regardless of guest count.

### **Private Dining Room** 5:00 pm – 10:00 pm

\$4,500 plus 20% gratuity

Custom seasonal three-or-four course menus and passed hors d'oeuvres for cocktail parties & events.

Price is fixed regardless of guest count.



## **Peak Season Private Dining At Salt Air**

**May 15 – October 14**

### **Early Dining Plan**

**Strictly 4:00 pm – 7:00 pm**

\$4,500 plus 20% gratuity

Custom seasonal three-or-four course menus and passed hors d'oeuvres for cocktail parties & events.

Price is fixed regardless of guest count.

### **Private Dining Room**

**5:00 pm – 10:00 pm**

\$5,900 plus 20% gratuity

Custom seasonal three-or-four course menus and passed hors d'oeuvres for cocktail parties & events.

Price is fixed regardless of guest count.

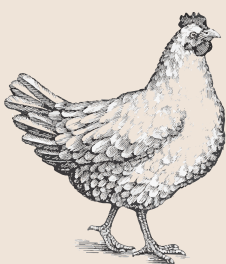
## THE REHOBOTH

Three-Course

Private Dining Menu

**\$75 PER PERSON**

Up to 50 guests



## FAMILY-STYLE APPETIZERS

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*Choice of three.*

### OVEN ROASTED WINGS

old bay chipotle rub + celery + carrots + ranch

### PEI MUSSELS & GRILLED CIABATTA

garlic + white wine + herb compound butter +  
grilled lemon

### CRAB DEVEILED EGGS

jumbo lump crab + espelette + chives

### THE SALT AIR CAESAR

romaine + parmesan cheese + house croutons +  
black garlic caesar dressing + chives

### CREAM OF CORN CORNBREAD

cinnamon honey butter

### BOARDWALK FRIES

### CHEESE BOARDS

## ENTREES

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*Choice of three.*

### 'FREE BIRD' AIRLINE HALF CHICKEN

herb roasted marble potatoes + salsa verde

### VEAL BOLOGNESE

'grandpa mac' rigatoni + parmesan + veal ragù +  
cream

### FAROE ISLAND SALMON

butternut squash puree + pomegranate seeds +  
glazed brussel sprout leaves

### FAMOUS SHRIMP FRY

panko encrusted shrimp + boardwalk fries +  
cornbread + cocktail sauce

## DESSERT

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### TABLE SHARE CHOCOLATE CAKE

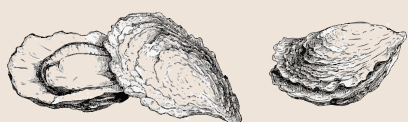
Add a steak option to this package for  
an additional \$15 per person.

*Menu & dietary substitutions are available  
upon request and may incur an additional fee.*

# THE WILMINGTON

Three-Course  
Private Dining Menu

**\$95 PER PERSON**  
Up to 50 guests



## FAMILY-STYLE APPETIZERS

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*Choice of four.*

### OVEN ROASTED WINGS

old bay chipotle rub +  
celery + carrots + ranch

### CRAB DEVEILED EGGS

jumbo lump crab +  
espelette + chives

### CHARGRILLED OYSTERS

garlic herb butter +  
parmesan + aleppo chili

### BEET CURED SALMON

beet cured salmon + smoked  
caviar + horseradish crème  
fraîche + dill + citrus

### CRAB & SPINACH DIP

lump crab + gouda + gruyere  
+ cheddar + old bay +  
cayenne + toasted ciabatta  
+ celery sprigs + carrots

## ENTREES

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*Choice of four.*

### 'FREE BIRD' AIRLINE HALF CHICKEN

herb roasted marble  
potatoes + salsa verde

### CRISPY SKIN ROCKFISH

sweet potato hash + celery  
+ garlic + brown butter  
sauce + chive oil

## DESSERT

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TABLE SHARE CHOCOLATE CAKE & BANANA CAKE

### PEI MUSSELS & GRILLED CIABATTA

garlic + white wine + herb  
compound butter + grilled  
lemon

### THE SALT AIR CAESAR

romaine + parmesan cheese  
+ house croutons + black  
garlic caesar dressing +  
chives

### BABY BEETS

toasted pistachios + mint +  
greek yogurt + endive

### CREAM OF CORN CORNBREAD

cinnamon honey butter

### BOARDWALK FRIES

### HOT HONEY FRIED BRUSSELS

### 14 OZ. CREEKSTONE FARMS NY STRIP

red wine demi + cippolini  
onion + asparagus

### EASTERN SHORE CRAB CAKE

jumbo lump + english  
cucumber & heirloom tomato  
salad + boardwalk fries +  
remoulade

### VEAL BOLOGNESE

'grandpa mac' rigatoni +  
parmesan + veal ragù + cream

*Menu & dietary substitutions are available  
upon request and may incur an additional fee.*



# THE NORTH SHORE

Four-Course  
Private Dining Menu

**\$115 PER PERSON**

Up to 50 guests

Includes complimentary  
family-style cornbread.



## FAMILY-STYLE APPETIZERS

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Choice of four.

**CRAB DEVEILED EGGS**  
jumbo lump crab +  
espelette + chives

**BEET CURED SALMON**  
beet cured salmon + smoked  
caviar + horseradish crème  
fraîche + dill + citrus

**CRAB & SPINACH DIP**  
lump crab + gouda + gruyere  
+ cheddar + old bay +  
cayenne + toasted ciabatta  
+ celery sprigs + carrots

## SOUP OR SALAD

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Choice of two.

**THE SALT AIR CAESAR**  
romaine + parmesan cheese  
+ house croutons + black  
garlic caesar dressing +  
chives

## ENTREES

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Choice of four.

**'FREE BIRD' AIRLINE  
HALF CHICKEN**  
herb roasted marble  
potatoes + salsa verde

**VEAL BOLOGNESE**  
'grandpa mac' rigatoni  
+ parmesan + veal ragù +  
cream

**14 OZ. CREEKSTONE  
FARMS NY STRIP**  
red wine demi + cippolini  
onion + asparagus

## DESSERT

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**THREE TABLE SHARE DESSERTS -OR- ONE SMALLER  
PORTION OF DESSERT FOR EACH GUEST**

**HOT HONEY FRIED BRUSSELS**

**PEI MUSSELS & GRILLED  
CIABATTA**

garlic + white wine + herb  
compound butter + grilled  
lemon

**BONE-IN FILET CHOPS**

charred scallion relish +  
pickled beech  
mushrooms + soy marinade

**BIG EYE TUNA TARTARE**

ginger + pickled red onion  
+ scallions + passionfruit  
ponzu + housemade crackers

**BOARDWALK FRIES**

**BABY GREENS**

seasonal vegetables + meyer  
lemon vinaigrette

**BABY BEETS**

toasted pistachios + mint +  
greek yogurt + endive

**HOMEMADE GUMBO**

**EASTERN SHORE**

**CRAB CAKES (2)**

jumbo lump + english  
cucumber & heirloom tomato  
salad + boardwalk fries +  
remoulade

**CRISPY SKIN ROCKFISH**

sweet potato hash + celery  
+ garlic + brown butter  
sauce + chive oil

### ADD-ONS TO ANY DINNER:

Single Crab Cake +\$12 per person

Additional Appetizer +\$8 per person

Table Share Sides +\$5 per person

Menu & dietary substitutions are  
available upon request and may  
incur an additional fee.

# COCKTAIL PARTY EVENTS

Private Dining Room  
Up to 30 guests



## PASSED APPETIZERS

4 CHOICES | \$14 PER PERSON  
5 CHOICES | \$19 PER PERSON  
6 CHOICES | \$24 PER PERSON

## STATIONARY APPETIZERS

CHOICE OF 25 PIECES  
-OR- 50 PIECES

### OVEN ROASTED WINGS

25 CT \$55 • 50 CT \$110

### CRAB DEVEILED EGGS

25 CT \$90 • 50 CT \$180

### BONE-IN FILET CHOPS

25 CT \$210 • 50 CT \$420

### ARTICHOKE HEARTS

25 CT \$60 • 50 CT \$120

### CORN BREAD

25 CT \$50 • 50 CT \$100

### SHRIMP COCKTAIL (13/15CT)

25 CT \$65 • 50 CT \$130

### CHEESE BOARDS

25 CT \$90 • 50 CT \$180

### CRAB DIP

25 CT \$250 • 50 CT \$500

### SA GOAT CHEESE DIP

25 CT \$150 • 50 CT \$300

## APPETIZER SELECTIONS

**P/S** – Passed & Stationary

**P** – Passed Only

**S** – Stationary Only

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OVEN ROASTED WINGS (S)

CRAB DEVEILED EGGS (P/S)

BONE-IN FILET CHOPS (P/S) + \$3 PER PERSON

SALT AIR GOAT CHEESE DIP & CRACKERS (S)

CREAM OF CORN CORNBREAD (S)

CRISPY ARTICHOKE HEARTS (S)

SHRIMP COCKTAIL (P/S)

AHI TUNA BITES (P) + \$3 PER PERSON

BEET CURED SALMON (P)

BUTTERNUT ON CROSTINI W/POMEGRANATE (P)

TUNA TARTARE (P) + \$3 PER PERSON

CHEESE BOARDS (S)

CHARGRILLED OYSTERS (P)

BOARDWALK FRIES – REGULAR OR TRUFFLE (S)

CRAB & SPINACH DIP (P/S)

ROASTED BEETS (P)

FRIED SHRIMP (P)

## LIMITED BAR MENU

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3 COCKTAILS • 2 WHITE WINES

1 RED WINE • 1 BUBBLES • 2 BEERS

*Menu & dietary substitutions are available  
upon request and may incur an additional fee.*



## BEVERAGE SERVICE

At Salt Air, we have an extensive wine list that has been crafted by our team. Please inquire about viewing our available wines and selecting bar service for your event.

All beverages, including beer, wine & cocktails are charged by consumption.

## RESTAURANT POLICIES

20% gratuity will be added to the final itemized bill.

A minimum number of guaranteed guests is required 72 hours prior to the date of your event. This final head count will be reflective of the number of the final invoice.

Additional guests may be added within 24 hours with manager approval.

- Cancellation must be received 10 business days (Mon-Fri) prior to the date of your scheduled event.
- Salt Air is not responsible for any lost or stolen personal property.
- It is strictly prohibited for any host or guest to take extra food & beverage off premises at the conclusion of their event.
- The menus & pricing within this packet are subject to change based upon availability & seasonality.

## CONTACT

To book your event or to inquire for more information, please contact:

**Susan Sokowski**  
Southern Director of Events

[Susan.Sokowski@AtlasRestaurantGroup.com](mailto:Susan.Sokowski@AtlasRestaurantGroup.com)

**Salt Air**  
KITCHEN + BAR

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