



# Salt Air

KITCHEN + BAR

## Private Dining

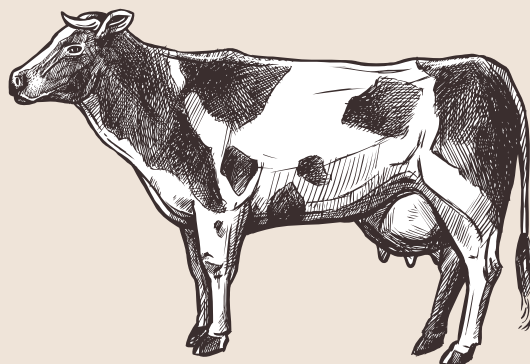


# Salt Air

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.

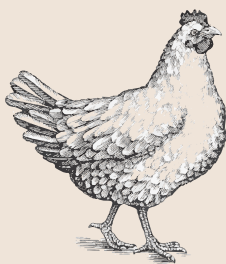
# THE REHOBOTH

Three-Course

Private Dining Menu

**\$75 PER PERSON**

Up to 50 guests



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

## FAMILY-STYLE APPETIZERS

---

*Choice of three.*

### OVEN ROASTED WINGS

house spice rub + celery + carrots + ranch

### PEI MUSSELS & GRILLED CIABATTA

garlic + white wine + herb compound butter + grilled lemon

### CRAB DEVILED 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

### CHEESE BOARD

## ENTREES

---

*Choice of three.*

### 'FREE BIRD' AIRLINE HALF CHICKEN

herb roasted marble potatoes + salsa verde

### VEAL BOLOGNESE

rigatoni + parmesan + veal ragù + cream

### FAROE ISLAND SALMON

green almond pesto + shaved asparagus  
fennel salad + quinoa

### FAMOUS SHRIMP FRY

panko encrusted shrimp + boardwalk fries + cornbread + cocktail sauce

## DESSERT

---

### TABLE SHARE CHOCOLATE CAKE

### ADD-ONS TO ANY DINNER:

Single Crab Cake +\$12 per person

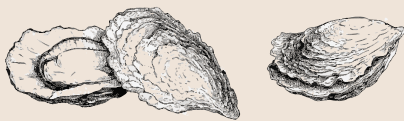
Additional Appetizer +\$8 per person

Table Share Sides +\$5 per person

# THE WILMINGTON

Three-Course  
Private Dining Menu

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



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

## FAMILY-STYLE APPETIZERS

*Choice of three.*

### OVEN ROASTED WINGS

house spice rub +  
celery + carrots + ranch

### CRAB DEVEILED EGGS

jumbo lump crab +  
espelette + chives

### CHARGRILLED OYSTERS

garlic herb butter +  
parmesan + aleppo chili

### CRAB & SPINACH DIP

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

### 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 GREENS

seasonal vegetables + meyer  
lemon vinaigrette

### CREAM OF CORN CORNBREAD

cinnamon honey butter

### CRISPY ARTICHOKE HEARTS

caper aioli + parmesan  
reggiano + baby arugula +  
shaved red onion

## ENTREES

*Choice of four.*

### 'FREE BIRD' AIRLINE HALF CHICKEN

herb roasted marble  
potatoes + salsa verde

### CRISPY SKIN ROCKFISH

ramp puree + pickled ramps  
+ confit morel mushrooms +  
baby potatoes

### 14 OZ. LHA PRIME NY STRIP

red wine demi + cippolini  
onion + fried enoki  
mushroom

### EASTERN SHORE CRAB CAKE

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

### VEAL BOLOGNESE

rigatoni + parmesan + veal  
ragù + cream

## DESSERT

TABLE SHARE CHOCOLATE CAKE & SEASONAL DESSERT

### ADD-ONS TO ANY DINNER:

Single Crab Cake +\$12 per person

Additional Appetizer +\$8 per person

Table Share Sides +\$5 per person



# THE NORTH SHORE

Four-Course  
Private Dining Menu

**\$115 PER PERSON**

Up to 50 guests

Includes complimentary  
family-style cornbread.



## FAMILY-STYLE APPETIZERS

Choice of three.

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

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

**CRISPY ARTICHOKE HEARTS**  
caper aioli + parmesan  
reggiano + baby arugula  
+ shaved red onion

## SOUP OR SALAD

Choice of two.

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

**HOMEMADE GUMBO**

## ENTREES

Choice of four.

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

**VEAL BOLOGNESE**  
rigatoni + parmesan +  
veal ragù + cream

**14 OZ. LHA PRIME  
NY STRIP**  
red wine demi + cippolini  
onion + fried enoki  
mushroom

**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

**BABY GREENS**  
seasonal vegetables + meyer  
lemon vinaigrette

**BURRATA SALAD**  
burrata + marinated  
strawberries + baby beets +  
mugolio + crispy prosciutto  
+ toasted pistachios +  
basil oil

**EASTERN SHORE  
CRAB CAKES (2)**  
jumbo lump + english  
cucumber & heirloom tomato  
salad + boardwalk fries +  
remoulade

**CRISPY SKIN ROCKFISH**  
ramp puree + pickled ramps  
+ confit morel mushrooms +  
baby potatoes

## DESSERT

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

### 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 40 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

CRAB DEVEILED EGGS

BONE-IN FILET CHOPS

ARTICHOKE HEARTS

CORN BREAD

SHRIMP COCKTAIL (13/15CT)

CHEESE BOARDS

CRAB DIP

SA GOAT CHEESE DIP &  
PARMESAN CRACKERS

# APPETIZER SELECTIONS

**P/S** – Passed & Stationary

**P** – Passed Only

**S** – Stationary Only

---

---

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

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

---

---

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 prior to applying the deposit.

A minimum number of guaranteed guests is required 5 days prior to the date of your event. At the conclusion of your event, we will charge for the number of guests you guaranteed or the actual number of guests in attendance, whichever is greater.

- 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:

**Valeria Mares**  
**Southern Events Coordinator**  
**302.227.3707**  
**[Valeria.MaresGutierrez@AtlasRestaurantGroup.com](mailto:Valeria.MaresGutierrez@AtlasRestaurantGroup.com)**

**Salt Air**  
KITCHEN + BAR

**50 WILMINGTON AVE | REHOBOTH BEACH, DE 19971**  
**302-227-3744 | [saltairrestaurant.com](http://saltairrestaurant.com)**