



# Sea Salt<sup>®</sup>

*Inspired, Imaginative Events*

# The Sea Salt Difference

- Fabulous location in historic Old Naples
- Stunning and elegant interior design
- Designated sommelier to select special wines and spirits
- Variety of event menus
- Can customize menus to suit an event's taste and budget
- Expertise to collaborate with you on theme and décor, from creative brainstorming to sourcing materials
- Flexibility with table arrangements and agenda
- Six exquisite private and semi-private dining niches, seating 10 to 100 guests for brunch, lunch, dinner or a cocktail reception

*One of the top chef's tables in the country, USA Today*

*"Best of Award of Excellence," Wine Spectator*

*Certificate of Excellence, Trip Advisor*

*"Golden Spoon" award winner, Florida Trend*

# VENUES



# Venues



**Patio**, Capacity: 60  
Bask in the ambiance of historic  
Third Street South



**Window Room**, Capacity: 14  
This semi-private nook off the patio allows  
guests to overlook Third Street South

**Sea Glass Room**, Capacity: 40  
Adorned with floor-to-ceiling glass  
walls, this room can be subdivided to  
accommodate different configurations  
and seating plans for various party sizes



# Venues



**Chef's Table**, Capacity: 14

This private, intimate room is surrounded by our 5,000-bottle wine cellar where guests enjoy a special chef's creation menu



**Naples Room**, Capacity: 100

For authentic Naples style, room décor is sleek, modern and reminiscent of a yacht

**Breezeway Dining**, Capacity: 30  
This cool, breezy outdoor location lends itself to an open and relaxing atmosphere overlooking Third Street South



# MENUS



# Lunch Option One

\$50 per person

Tax and gratuity not included

## First Course

ARTISAN MIXED GREENS

tomato | cucumber | onion | feta | white balsamic vinaigrette

## Main Course

*Choice of*

GRILLED ATLANTIC SWORDFISH

fresh tomato | black olives | capers | oregano

or

PASTA BOLOGNESE

wagyu beef | parmesan

## Dessert

PEANUT BUTTER PARFAIT

warm ganache | cinnamon chantilly | macaron

candied peanuts

# Lunch Option Two

\$65 per person

Tax and gratuity not included

## **First Course**

*Choice of*

CREAMY BLUE CRAB BISQUE

focaccia croutons

or

BABY GEM SALAD

pistachio | dill | citrus vinaigrette

## **Main Course**

*Choice of*

TERIYAKI KING SALMON SALAD

little gem lettuce | radish | avocado | sesame | carrot-ginger dressing

or

AVOCADO STUFFED JUMBO LUMP CRAB MEAT

Sea Salt cocktail sauce | sweet potato fries

or

CAVATELLI CACIO E PEPE

parmesan | black pepper

## **Dessert**

CHOCOLATE BUDINO TART

crème fraîche caramel | cacao crust | olive oil | sea salt

# Dinner Option One

\$100 per person

Tax and gratuity not included

## First Course

*Choice of*

NEW VISION CAESAR SALAD

wrapped romaine | parmesan | sherry vinegar | tomato caviar

or

ARTISAN MIXED GREENS

tomato | cucumber | onion | feta | white balsamic vinaigrette

## Main Course

*Choice of*

BRAISED VEAL RAVIOLI

braised veal | creamy black truffle sauce

or

SALMON PICCATA

green beans | burrata potato | lemon caper sauce

or

FREE-RANGE ORGANIC CHICKEN

broccolini | burrata potato | mushroom sauce

## Dessert

*Choice of*

VANILLA PANNA COTTA

honey | bee pollen

or

CHOCOLATE BUDINO TART

crème fraîche caramel | cacao crust | olive oil | sea salt

# Dinner Option Two

\$115 per person

Tax and gratuity not included

## First Course

*Choice of*

BABY GEM SALAD

pistachio | dill | citrus vinaigrette

or

HEIRLOOM TOMATO SALAD

avocado | chive | bibb lettuce | feta  
caper-lime dressing

## Main Course

*Choice of*

HOUSEMADE CAVATELLI

rock shrimp | ruby red prawns | tomato | rosemary

or

MEDITERRANEAN BRANZINO

spinach | sicilian potato salad | lemon agrumato

or

CREEKSTONE FARMS NEW YORK STRIP

burrata mousseline | broccolini

## Dessert

*Choice of*

VANILLA PANNA COTTA

honey | bee pollen

or

COCONUT-KEY LIME SEMIFREDDO

key lime meringue | coconut streusel

# Dinner Option Three

\$135 per person  
Tax and gratuity not included

## First Course

*Choice of*

HEIRLOOM TOMATO SALAD

avocado | chive | bibb lettuce | feta  
caper-lime dressing

or

TUNA CRUDO

strawberry | avocado | yuzu

## Second Course

*Duo of*

PENNE | wagyu beef bolognese | parmesan

&

RAVIOLI | braised veal | creamy black truffle sauce

## Main Course

*Choice of*

HOUSEMADE CAVATELLI

rock shrimp | ruby red prawns | tomato | rosemary

or

PAN ROASTED RED SNAPPER

crustacean sauce | cauliflower risotto | grilled artichoke

or

DELMONICO RIBEYE

burrata whipped potatoes | broccolini

## Dessert

*Choice of*

PEANUT BUTTER PARFAIT

warm ganache | cinnamon chantilly | macaron  
candied peanuts

or

CHOCOLATE BUDINO TART

crème fraîche caramel | cacao crust | olive oil | sea salt

# Dinner Option Four

\$145 per person  
Tax and gratuity not included

## First Course

*Choice of*

AHI TUNA TARTARE

crushed avocado | aji amarillo | sesame soy

or

NEW VISION CAESAR SALAD

wrapped romaine | parmesan | sherry vinegar | tomato caviar

## Second Course

*Duo of*

PENNE | wagyu beef bolognese | parmesan

&

RAVIOLI | braised veal | creamy black truffle sauce

## Main Course

*Choice of*

PAN ROASTED RED SNAPPER

crustacean sauce | cauliflower risotto | grilled artichoke

or

FREE-RANGE ORGANIC CHICKEN

broccolini | burrata potato | mushroom sauce

or

BLACK ANGUS FILET MIGNON

burrata mousseline | broccolini

## Dessert

*Choice of*

VANILLA PANNA COTTA

honey | bee pollen

or

CHOCOLATE BUDINO TART

crème fraîche caramel | cacao crust | olive oil | sea salt

# Passed Hors D'oeuvres

**\$25 per person**

Choice of Three:

Crispy Calamari Skewers

Bruschetta with Tomato & Mozzarella

Mini Smoked Salmon Croque-Monsieur

Crab Cake | kimchi aioli

Scallop Medallions with Bacon

Shrimp Tempura

Short Rib Meatballs | taleggio sauce

Ricotta Toast | roasted artichokes | balsamic

# Charcuterie

\$\$\$ per person  
Tax and gratuity not included

*Served with olive oil and rosemary grilled ciabatta bread*

## **Cold Cuts**

SPECK

BRESAOLA

PARMA HAM

SALAME NOSTRANO

SERRANO HAM

MORTADELLA

## **Olives**

CERIGNOLA

PICHOLINE

SPICY CALAMATA

## **Cheese** *served with a pairing of honey & jam*

MANCHEGO (Spain) Slightly acidic, piquant, persistent taste of sheep's milk with a nutty finish

TALEGGIO (Italy) Cows milk, meaty richness accented with yeast, fruit and a tangy salty bite

COMTÉ (France) Cows milk, complex, nutty and caramelized with lingering mild flavor

GORGONZOLA (Italy) Delicate, soft cows milk cheese, subtly sweet with grassy undertones

AGED GOUDA (Netherlands) Salty, sweet cows milk cheese, crunchy, flaky, meltingly smooth

BRA TENERO (Italy) Young and soft cows milk cheese

PARMIGIANO REGGIANO STRAVECCHIO (Italy) Cows milk, piquant with a sweet rich finish

BUCHERON (Wisconsin) Goats milk cheese, mild, soft notes of vanilla

# Beverages

## **Beer and Wine Package**

**\$30 per person, per hour**

Includes house selected wines, imported/domestic beer and soft drinks.

## **Cocktail Package**

**\$35 per person, per hour**

Includes house select brand liquor and mixes, house selected prosecco, house selected wines, imported/domestic beer and soft drinks.

## **Premium Cocktail Package**

**\$40 per person, per hour**

Includes premium brand liquors, mixes, champagne or prosecco, red & white wine, imported/domestic beer and soft drinks.

### **Liquor Selections:**

Vodka

Gin

Rum

Scotch

Bourbon

Whiskey

Tequila

### Select Brand

Platinum

Bombay

Bacardi

Dewars

Jim Beam

Seagram's Seven

Jose Cuervo Gold

### Premium Brand

Greg Goose

Bombay Sapphire

Captain Morgan

Johnny Walker Red

Makers Mark

Crown Royal

Patron Silver

### **Beer Selections:**

#### Domestic Beer

Miller Lite

Coors Light

Yuengling

#### Imported Beer

Peroni

Lagunitas IPA

Heineken o.o N/A

# Contact

*We look forward to making your event special!*



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