

SAILOR'S RETURN



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Banquet Packages

We offer a variety of banquet menu offerings that can be customized to your taste or budget. We can accommodate small gatherings to large groups. We are dedicated to make your group dinner or lunch, business meeting, birthday party, family get together or any other occasion wonderful

For Details or Appointments, Ask for Michael LaMattina

Banquet Lunch Menu

(All menus include soft drinks and dessert. Sales tax and gratuity are included.)

\$21.00 ALL INCLUSIVE - CHOICE OF 4 LUNCHES:

SAILOR SALAD

Grilled chicken, baby greens, gorgonzola cheese, roasted pumpkin seeds and granny smith apples with a key lime dressing

COBB SALAD

Grilled chicken, bacon, boiled egg, tomato, scallions, gorgonzola cheese, on baby greens with a raspberry vinaigrette

CAESAR SALAD

Grilled chicken or mahi, crisp romaine lettuce, croutons and parmesan cheese

CHICKEN & FRESH FRUIT SALAD

Seasonal sliced fresh fruits with our chicken salad and gourmet bread

TURKEY CLUB WRAP

Turkey, ham, bacon, American cheese, lettuce, tomato and on a whole wheat tortilla served with honey mustard

CHICKEN OR TUNA SALAD

Lettuce, tomato and onion on a fresh croissant or on a whole wheat wrap

FREE RANGE GRILLED CHICKEN BREAST

Bacon, lettuce, tomato, honey mustard sauce and cheddar jack cheese on a croissant

BLT FLAT BREAD

Apple wood smoked bacon with lettuce and tomato on an herb flat bread with aioli mayo

CHICKEN CORDON BLEU

Grilled chicken breast with black forest ham and swiss cheese on an herb flat bread

DESSERT

Chocolate mousse topped with fresh whip cream and a strawberry

Banquet Appetizer Menus

(Does not include tax and gratuity)

\$19.95 PER PERSON – CHOOSE 3

CHEESE & FRUIT PLATTER
BRUCHETTA (VARIETY)
CHICKEN OR TUNA SALAD CROISSANT
CHICKEN SKEWERS
SPRING ROLLS
MINI HOT DOGS
SPANAKOPITA
MINI PIZZA'S

\$25.95 PER PERSON – CHOOSE 4

CHEESE & FRUIT PLATTER
MINI CRAB CAKES
CHICKEN OR TUNA SALAD CROISSANT
BRUCHETTA (VARIETY)
CHICKEN SKEWERS
VEGETABLE HUMMUS
SPANAKOPITA
SPRING ROLLS
MINI HOT DOGS
SIRLOIN BEEF KABOB
MINI PIZZA'S

\$29.95 PER PERSON – CHOOSE 4

CHEESE & FRUIT PLATTER
SEARED TUNA PLATTER
MINI CRAB CAKES
SHRIMP COCKTAIL
CHICKEN OR TUNA SALAD CROISSANT
CHICKEN SKEWERS
CONCH FRITTERS
SPANAKOPITA
SPRING EGG ROLLS
SCALLOP WRAPPED WITH BACON
MINI HOT DOGS
BRUCHETTA (VARIETY)
VEGETABLE HUMMUS
SIRLOIN KABOBS
SMOKED FISH DIP
COCUNUT SHRIMP

Banquet Appetizer Platters

(Does not include tax and gratuity)

SEARED TUNA PLATTER – (75 pieces per platter).....	\$250.00
(50 pieces per platter).....	\$175.00
(25 pieces per platter).....	\$100.00
SHRIMP COCKTAIL PLATTER – (75 pieces per platter).....	\$250.00
(50 pieces per platter).....	\$175.00
(25 pieces per platter).....	\$100.00
COCONUT SHRIMP PLATTER – (75 pieces per platter).....	\$200.00
(50 pieces per platter).....	\$150.00
(25 pieces per platter).....	\$75.00
CONCH FRITTER PLATTER – (75 pieces per platter).....	\$200.00
(50 pieces per platter).....	\$150.00
(25 pieces per platter).....	\$75.00
MINI CRAB CAKE PLATTER – (75 pieces per platter).....	\$200.00
(50 pieces per platter).....	\$150.00
(25 pieces per platter).....	\$75.00
SCALLOP WRAPPED WITH BACON PLATTER – (75 pieces per platter).....	\$200.00
(50 pieces per platter).....	\$150.00
(25 pieces per platter).....	\$75.00
SIRLOIN KABOB PLATTER – (75 pieces per platter).....	\$200.00
(50 pieces per platter).....	\$150.00
(25 pieces per platter).....	\$75.00
CHICKEN SKEWER PLATTER – (75 pieces per platter).....	\$200.00
(50 pieces per platter).....	\$150.00
(25 pieces per platter).....	\$75.00

Banquet Appetizer Platters

(Does not include tax and gratuity)

CHICKEN OR TUNA SALAD CROISSANT PLATTER – (75 pieces per platter).....	\$200.00
(50 pieces per platter).....	\$150.00
(25 pieces per platter).....	\$75.00
SPANAKOPITA PLATTER – (75 pieces per platter).....	\$175.00
(50 pieces per platter).....	\$125.00
(25 pieces per platter).....	\$65.00
SPRING EGG ROLL PLATTER – (75 pieces per platter).....	\$150.00
(50 pieces per platter).....	\$100.00
(25 pieces per platter).....	\$50.00
MINI HOT DOG PLATTER – (75 pieces per platter).....	\$150.00
(50 pieces per platter).....	\$100.00
(25 pieces per platter).....	\$50.00
CHEESE & FRUIT PLATTER – (75 people).....	\$200.00
(50 people).....	\$150.00
(25 people).....	\$75.00
BRUCHETTA PLATTER – (75 people).....	\$150.00
(50 people).....	\$100.00
(25 people).....	\$50.00
SMOKED FISH DIP PLATTER – (75 people).....	\$150.00
(50 people).....	\$100.00
(25 people).....	\$50.00
VEGETABLE HUMMUS PLATTER – (75 people).....	\$150.00
(50 people).....	\$100.00
(25 people).....	\$50.00

Banquet Dinner Menus

(All menus include a salad course and a main course. Includes soft drinks. Sales tax and gratuity are not included.)

\$33.95 PER PERSON - CHOICE OF:

HOUSE SALAD

Baby greens, tomato, cucumber, onion, croutons with a balsamic vinaigrette

OR

CAESAR SALAD

Crisp romaine lettuce, croutons and parmesan cheese

CHOOSE 3:

TOP SIRLOIN STEAK

Top Sirloin Steak with a green peppercorn sauce served with garlic mashed potato and vegetables

SKIRT STEAK

Prime Skirt Steak finished with a Pinot Noir demi glaze. Served with garlic mashed potato and vegetables

CHICKEN EGGPLANT

Sautéed chicken breast layered with spinach, eggplant and fontina cheese topped with a Pinot Noir Demi glaze sauce. Served with shallot mashed potato and vegetables

CHICKEN CORDON BLEU

Stuffed chicken breast with black forest ham, Swiss cheese and garlic butter.
Served with garlic mashed potato and vegetables

SALMON

Grilled wild salmon topped with a buerre blanc sauce. Served with garlic mashed potato and vegetables

BLACKENED SALMON

Blackened salmon served with a pineapple mango salsa. Served with garlic mashed potato and vegetables

PORK CHOP BORDELAISE

Parmesan basil breaded pork chop, sautéed and topped with a bordelaise sauce, melted fontina cheese. Served with garlic mashed potato and vegetables

PORK CHOP

14oz lollipop pork chop stuffed with mushroom and spinach topped with melted fontina cheese and toasted pine nuts finished with a cabernet demi glaze. Served with garlic mashed potato and vegetables

\$39.95 PER PERSON - CHOOSE 2:

HOUSE SALAD

Baby greens, tomato, cucumber, onion, croutons with a balsamic vinaigrette

CAESAR SALAD

Crisp romaine lettuce, croutons and parmesan cheese

SAILOR SALAD

Baby greens, gorgonzola cheese, roasted pumpkin seeds, granny smith apples with a key lime dressing

WEDGE SALAD

Crisp iceberg wedge with apple smoked bacon, tomato, red onion and a bleu cheese dressing

CHOOSE 3:

TOP SIRLOIN STEAK

Top Sirloin Steak with a green peppercorn sauce served with garlic mashed potato and vegetables

SKIRT STEAK

Prime Skirt Steak finished with a Pinot Noir demi glaze. Served with garlic mashed potato and vegetables

CHICKEN EGGPLANT

Sautéed chicken breast layered with spinach, eggplant and fontina cheese topped with a Pinot Noir Demi glaze sauce. Served with garlic mashed potato and vegetables

CHICKEN CORDON BLEU

Stuffed chicken breast with black forest ham, Swiss cheese and garlic butter.
Served with garlic mashed potato and vegetables

SALMON

Grilled wild salmon topped with a buerre blanc sauce. Served with garlic mashed potato and vegetables

BLACKENED SALMON

Blackened salmon served with a pineapple mango salsa. Served with garlic mashed potato and vegetables

GARLIC SHRIMP

Jumbo Gulf Shrimp sautéed in a garlic white wine lemon butter sauce.
Served with garlic mashed potato and vegetables

PORK CHOP BORDELAISE

Parmesan basil breaded pork chop, sautéed and topped with a bordelaise sauce, melted fontina cheese.
Served with garlic mashed potato and vegetables

PORK CHOP

14oz lollipop pork chop stuffed with mushroom and spinach topped with melted fontina cheese and toasted pine nuts
finished with a cabernet demi glaze. Served with garlic mashed potato and vegetables

CRAB CAKES

Jumbo Lump Crab Cakes topped with a Dijon mustard sauce. Served with garlic mashed potato and vegetables

FRESH CATCH

Fresh seasonal catch served francaise style with a buerre blanc sauce. Served with garlic mashed potato and vegetables

\$47.95 PER PERSON - CHOOSE 2:

HOUSE SALAD

Baby greens, tomato, cucumber, onion, croutons with a balsamic vinaigrette

CAESAR SALAD

Crisp romaine lettuce, croutons and parmesan cheese

SAILOR SALAD

Baby greens, gorgonzola cheese, roasted pumpkin seeds, granny smith apples with a key lime dressing

WEDGE SALAD

Crisp iceberg wedge with apple smoked bacon, tomato, red onion and a bleu cheese dressing

BEET SALAD

Baby greens, diced roasted beets, goat cheese, and candied walnuts with a raspberry vinaigrette

TOMATO & MOZZARELLA SALAD

Sliced tomato and fresh mozzarella over mixed greens with a balsamic vinaigrette

CHOOSE 3:

TOP SIRLOIN STEAK

Top Sirloin Steak with a green peppercorn sauce served with garlic mashed potato and vegetables

SKIRT STEAK

Prime Skirt Steak finished with a Pinot Noir demi glaze. Served with garlic mashed potato and vegetables

CHICKEN EGGPLANT

Sautéed chicken breast layered with spinach, eggplant and fontina cheese topped with a Pinot Noir Demi glaze sauce.

Served with shallot mashed potato and vegetables

CHICKEN CORDON BLEU

Stuffed chicken breast with black forest ham, Swiss cheese and garlic butter.

Served with shallot mashed potato and vegetables

SALMON

Grilled wild salmon topped with a buerre blanc sauce. Served with garlic mashed potato and vegetables

BLACKENED SALMON

Blackened salmon served with a pineapple mango salsa. Served with garlic mashed potato and vegetables

PORK CHOP

14oz lollipop pork chop stuffed with mushroom and spinach topped with melted fontina cheese and toasted pine nuts finished with a cabernet demi glaze. Served with garlic mashed potato and vegetables

PORK CHOP BORDELAISE

Parmesan basil breaded pork chop, sautéed and topped with a bordelaise sauce, melted fontina cheese.
Served with garlic mashed potato and vegetables

GARLIC SHRIMP

Jumbo Gulf Shrimp sautéed in a garlic white wine lemon butter sauce served.
Served with garlic mashed potato and vegetables

CRAB CAKES

Jumbo Lump Crab Cakes topped with a Dijon mustard sauce. Served with garlic mashed potato and vegetables

FRESH CATCH

Fresh seasonal catch served francaise style with a buerre blanc sauce. Served with garlic mashed potato and vegetables

LOBSTER TAIL

10oz Florida Lobster Tail Baked. Served with drawn butter with garlic mashed potato and vegetables

FILET MIGNON

Center Cut Filet Mignon served with a pinot noir demi and gorgonzola paint.
Served with garlic mashed potato and vegetables

NEW YORK STRIP STEAK

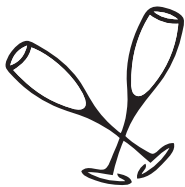
N.Y. Strip steak topped with sautéed mushrooms topped with a cabernet demi glaze.
Served with garlic mashed potato and vegetables

SAILOR'S RETURN



Sailor's Return Premium Banquet Packages

COCKTAILS AND BEVERAGES:



CHAMPAGNE TOAST FOR ALL
HOUSE WINE SERVICE WITH DINNER (RED OR WHITE)
THREE HOURS PREMIUM OPEN BAR
SODA, TEA AND COFFEE



BUTLERED HORS D' OUEVRES FOR ONE HOUR - CHOICE OF FIVE:

SHRIMP COCKTAIL
TOMATO BRUCHETTA
SPANAKOPITA
SCALLOPS WRAPPED IN BACON
CHICKEN SKEWERS
BABY LAMB CHOPS
MINI CRAB CAKES
SPRING EGG ROLLS
BEEF WELLINGTON
SIRLOIN KABOBS
CHEESE AND FRUIT PLATTER

SALAD SELECTION - CHOICE OF ONE:

HOUSE SALAD

Baby greens, tomato, cucumber, onion, croutons with a balsamic vinaigrette

CAESAR SALAD

Crisp romaine lettuce, croutons and parmesan cheese

SAILOR SALAD

Baby greens, gorgonzola cheese, roasted pumpkin seeds, granny smith apples with a key lime dressing

ENTRÉE SELECTION - CHOICE OF THREE:

10 oz CENTER CUT FILET

10oz Filet Mignon served with a cabernet demi glaze sauce

~ \$125.00 ~

14 oz NEW YORK STRIP STEAK

14oz N.Y. Strip steak topped with a maitre d' butter served with a cabernet demi glaze

~ \$125.00 ~

10 oz LOBSTER TAIL

10oz Florida Lobster Tail Baked. Served with drawn butter

~ \$125.00 ~

FRANCAISE CHICKEN AND 2 JUMBO SHRIMP

Chicken and Shrimp egg battered and pan seared finished with a lemon white wine butter sauce

~ \$110.00 ~

GRILLED ATLANTIC SALMON

Wild salmon topped with extra virgin olive oil and a fig balsamic glaze. Served with sautéed spinach

~ \$110.00 ~

JUMBO LUMP CRAB CAKES

Lump Crab Cakes topped with a Dijon mustard sauce

~ \$110.00 ~

(All entrees will be served with shallot mashed potatoes and fresh seasonal vegetables. Prices do not include gratuity and sales tax.)

Banquet Buffet Menu

LIGHT APPETIZERS:

Fruit Platter
Vegetable Platter
Cheese Platter
House Salad
Caesar Salad
Spring Egg Rolls
Mini Hot Dogs
Spanakopita
Bruchetta
Chicken Salad on Mini Croissant
Tuna Salad on Mini Croissant

HEAVY APPETIZERS:

Shrimp Cocktail
Smoked Fish Dip
Sirloin Kabobs
Mini Crab Cakes
Scallops Wrapped in Bacon
Chicken Skewers
Conch Fritters
Coconut Shrimp

CARVING STATION:

Slow Roasted Bone in Steam Ship Round - Served with a Horseradish Sauce
Herb and garlic crusted Top Round - Served with a Horseradish Sauce
Slow Roasted Prime Rib of Beef - Served with a Horseradish Sauce and Au Jus
Herb Roasted Pork Loin - Served with a Mushroom Marsala Wine Sauce

PASTA SELECTIONS:

Penne or Rigatoni Alfredo
Penne or Rigatoni Ala Vodka
Penne or Rigatoni Pomodoro
 Penne and Crab
 Penne Primavera
Penne Mushroom Marsala

SIDE SELECTIONS:

Roasted Red Potatoes
Shallot Mashed Potatoes
 Vegetable Risotto
Mixed Seasonal Vegetables
 Sautéed Spinach
Sautéed Mushrooms
 French Fries

ENTRÉE SELECTIONS:

Chicken Francaise
 Chicken Picatta
 Chicken Marsala
 Chicken Tenders
 Grilled Salmon
 Salmon Balsamic
 Shrimp Scampi

Blackened Salmon
 Mahi Francaise
 Mahi Picatta
Mahi Mango Salsa
Sliced Top Sirloin
Sliced Pork Loin
Seafood Medley

Banquet Pricing

\$29.95 (plus tax and gratuity) - Choose 2 light appetizers, 2 sides, 1 pasta selection and 2 entrée selections

\$35.95 (plus tax and gratuity) - Choose 2 light appetizers, 2 heavy appetizers, 2 sides, 1 pasta selection and 2 entrée selections

\$41.95 (plus tax and gratuity) - Choose 2 light appetizers, 2 heavy appetizers, 2 sides, 1 pasta selection, 1 carving station selection and 2 entrée selections

\$45.95 (plus tax and gratuity) - Choose 3 light appetizers, 2 heavy appetizers, 2 sides, 1 pasta selection, 1 carving station selection and 3 entrée selections

\$49.95 (plus tax and gratuity) - Choose 3 light appetizers, 3 heavy appetizers, 2 sides, 1 pasta selection, 1 carving station selection and 3 entrée selections

Large Party Information

Sailor's Return is responsible for the sale of food and beverages accordance with Florida state regulations; therefore, Sailor's Return must supply all food and beverages, unless different arrangements are made with management in advance.

A credit card is required to confirm a party date and will be charged \$500.00 for a deposit. The total amount of the invoice after the \$500.00 deposit is deducted will be due the night of the event.

Sailor's Return requires a final head count for large parties 5 days prior to the event. This is a guaranteed head count and the party will be charged for the head count that is given.

Cancellation Policy

In the event of a cancellation of a function, the Sailor's Return must be informed of the cancellation a week prior to the event or the deposit will be non-refundable.

Weather Policy

If a large function is booked for our outside seating area, we will do our best to move the party to a different area of the restaurant, but will not be held responsible for moderate to severe weather changes that may affect the function.