

SAILOR'S RETURN



625 S.W. Anchorage Way

Stuart, FL. 34994

(772) 872-7250

Fax (772) 872-7251

sailorsreturn@bellsouth.net

www.thesailorsreturn.com

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.)

\$23.00 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, crisp romaine lettuce, croutons and parmesan cheese

CHICKEN & FRESH FRUIT SALAD

Seasonal sliced fresh fruits with our chicken salad and gourmet bread

GRILLED CHICKEN CAPRESE

Grilled chicken breast, fresh mozzarella and arugula finished with balsamic fig glaze, served on ciabatta bread

CHICKEN OR TUNA SALAD

Lettuce, tomato and onion on a fresh croissant or in 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

JACK CHICKEN

Grilled chicken breast, Monterey jack cheese, basil mayo, topped with a radicchio romaine sprout mix on ciabatta bread

CALIFORNIA WRAP

Turkey, roasted red peppers, cheddar jack cheese, avocado and sprouts in a spinach tortilla

DESSERT

Chocolate mousse topped with fresh whipped cream and a strawberry

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.)

\$36.95 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:

6 OZ FILET

6 oz filet topped 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 MARSALA

Fresh, pan seared chicken breast topped with a mushroom Marsala wine sauce.

Served with garlic mashed potato and vegetables

CHICKEN PICCATA

Fresh, pan seared chicken breast topped with a lemon, white wine, caper 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

MAHI FRANCAISE

Mahi served francaise style with a buerre blanc sauce. 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

PORK CHOP

14 oz lollipop pork chop grilled and topped with a mushroom Madeira wine sauce.

Served with garlic mashed potato and vegetables

\$49.95 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

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:

LOBSTER TAIL

Twin 6 oz cold water lobster tails baked. Served with drawn butter with garlic mashed potato and vegetables

LAND & SEA

Broiled 6 oz cold water lobster tail served with drawn butter and a grilled 6 oz filet mignon finished with a pinot noir demi. Served with garlic mashed potato and vegetables

FILET MIGNON

Center Cut Filet Mignon served with port wine demi. Served with garlic mashed potato and vegetables

NEW YORK STRIP STEAK

N.Y. Strip steak topped with melted herb compound butter and finished with cabernet demi glaze. 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

SHRIMP SCAMPI

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

CRAB CAKES

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

SALMON

Grilled wild salmon served with fresh sautéed spinach, toasted almonds and finished with citrus oil. Served with garlic mashed potato

CHICKEN MILANESE

Breaded chicken breast, topped with fresh arugula and a tomato bruschetta. Topped with an extra virgin olive oil and a fig glaze. Served with garlic mashed potato

CHICKEN MARSALA

Pan seared chicken sautéed with exotic mushrooms, goat cheese and sun dried tomato. Finished with a Marsala wine sauce. Served with garlic mashed potato and vegetables

PORK CHOP

14 oz lollipop pork chop grilled and topped with a mushroom Madeira wine sauce. Served with garlic mashed potato and vegetables

BONELESS BRAISED SHORT RIB

12 oz short rib slow roasted and finished with a cabernet demi. Served with garlic mashed potato and vegetables

SAILOR'S RETURN

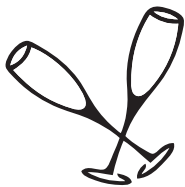


SAILOR'S RETURN



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

10 oz filet mignon served with a cabernet demi glaze sauce

~ \$125.00 ~

14 oz NEW YORK STRIP STEAK

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

~ \$125.00 ~

10 oz LOBSTER TAIL

10 oz cold water 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 balsamic fig 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 garlic 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

Bruschetta

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
Garlic 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

Banquet Pricing

\$32.95 (plus tax and gratuity) - Choose 2 light appetizers, 2 sides, 1 pasta selection and 2 entree selections

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

\$43.95 (plus tax and gratuity) - Choose 2 light appetizers, 2 heavy appetizers, 2 sides, 1 pasta selection, and 3 entree selections

\$48.95 (plus tax and gratuity) - Choose 3 light appetizers, 2 heavy appetizers, 2 sides, 1 pasta selection, 1 carving station selection and 3 entree selections

\$52.95 (plus tax and gratuity) - Choose 3 light appetizers, 3 heavy appetizers, 2 sides, 1 pasta selection, 1 carving station selection and 3 entree selections

** All light and heavy appetizers average out to 21 pieces per person**

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.

A setup fee will be charged for parties of 25 or more.

Cancellation Policy

In the event of a cancellation of a function, the Sailor's Return must be informed of the cancellation 14 days prior to the event or the deposit will be non-refundable. Any deposit that needs to be refunded must be refunded in the form of a Sailor's Return gift card, no exceptions.

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.