

# 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.)*

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**\$23.00 ALL INCLUSIVE - CHOICE OF 4 LUNCHES:**

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## 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)*

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

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**\$36.95 PER PERSON - CHOICE OF:**

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## HOUSE SALAD

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

OR

## CAESAR SALAD

Crisp romaine lettuce, croutons and parmesan cheese

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### CHOOSE 3:

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## 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

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**\$49.95 PER PERSON - CHOOSE 2:**

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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

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**CHOOSE 3:**

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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



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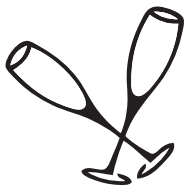


## *Sailor's Return Premium Banquet Packages*

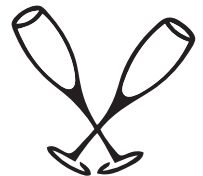
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### COCKTAILS AND BEVERAGES:

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



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

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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



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**SALAD SELECTION - CHOICE OF ONE:**

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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

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**ENTRÉE SELECTION - CHOICE OF THREE:**

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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 Menus

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## LIGHT APPETIZERS:

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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

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## HEAVY APPETIZERS:

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

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## CARVING STATION:

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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

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***PASTA SELECTIONS:***

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

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***SIDE SELECTIONS:***

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

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***ENTRÉE SELECTIONS:***

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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.