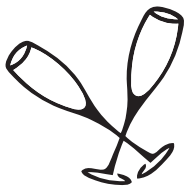


SAILOR'S RETURN



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 ~

CHICKEN AND CRAB SCAMPI

10 oz roasted, bone in chicken topped with jumbo lump crab and finished with scampi 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 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 au poivre 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

ROASTED AIRLINE CHICKEN

Skin on airline chicken breast topped with a wild mushroom, pearl onion, sherry cream sauce and finished with truffle oil. 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 whole grain mustard sauce. Served with garlic mashed potato and vegetables

PORK CHOP BORDELAISE

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

FILET MIGNON

Center Cut Filet Mignon served with au poivre. 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 and finished with citrus oil. Served with garlic mashed potato

ROASTED AIRLINE CHICKEN

Skin on airline chicken breast topped with a wild mushroom, pearl onion, sherry cream sauce and finished with truffle oil. Served with garlic mashed potato and vegetables

PORK CHOP BORDELAISE

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

RIB AND SCALLOPS

8 oz short rib slow roasted and two U-10 pan seared scallops, finished with a cabernet demi. Served with garlic mashed potato and vegetables

SAILOR'S RETURN



Banquet Buffet Menu

LIGHT APPETIZERS:

Cheese & Fruit Platter

House Salad

Caesar Salad

Spring Egg Rolls

Mini Hot Dogs

Spanakopita

Bruschetta

HEAVY APPETIZERS:

Shrimp Cocktail

Smoked Fish Dip

Sirloin Kabobs

Mini Crab Cakes

Scallops Wrapped in Bacon

Chicken Skewers

Conch Fritters

Coconut Shrimp

Beef Wellington

Crab Dip

CARVING STATION (25 people or more)

Slow Roasted Bone in Steam Ship Round - Served with a Horseradish Sauce (100 people or more)

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 Sherry Shitake Cream Sauce

PASTA SELECTIONS:

Penne or Rigatoni Alfredo
Penne or Rigatoni Ala Vodka
Penne or Rigatoni Pomodoro
Penne Primavera

SIDE SELECTIONS:

Roasted Red Potatoes
Garlic Mashed Potatoes
Vegetable Risotto
Mixed Seasonal Vegetables
Basmati Blend
Green Beans

ENTRÉE SELECTIONS:

Chicken Francaise
Chicken Picatta
Chicken Sherry
Shrimp Scampi
Sliced Pork Loin

Grilled or Blackened Salmon
with mango salsa
Mahi Francaise
Mahi Picatta
Sliced Top Sirloin

Banquet Pricing

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

\$39.95 (plus tax and gratuity) - Choose 2 light appetizers, 1 heavy appetizer, 2 sides, 1 pasta selection and 2 entrée selections

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

\$50.95 (plus tax and gratuity) - Choose 3 light appetizers, 2 heavy appetizers, 2 sides, 1 pasta selection, 1 carving station selection and 3 entrée selections

\$54.95 (plus tax and gratuity) - Choose 3 light appetizers, 3 heavy appetizers, 2 sides, 1 pasta selection, 1 carving station selection and 3 entrée selections

All light and heavy appetizers average out to 2½ 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 set up 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 10 days 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.