

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.)

\$19.95 ALL INCLUSIVE - CHOICE OF 4 LUNCHESES:

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 zucchini bread

TURKEY CLUB WRAP

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

CHICKEN OR TUNA SALAD

Lettuce, tomato and onion on a fresh croissant

FREE RANGE GRILLED CHICKEN BREASTS

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

BLT FLAT BREAD

Applewood smoked bacon with lettuce and tomato on a herb flat bread with aoli mayo

CHICKEN CORDON BLEU

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

DESSERT

Chocolate mousse topped with fresh whip cream and a strawberry

Banquet Dinner Menus

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

\$28.95 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 Cabernet demi glaze sauce served with shallot mashed potato and vegetables

SKIRT STEAK

Prime Skirt Steak topped with a Pinot Noir demi glaze. Served with shallot 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

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

SCALLOPS & SHRIMP

Fresh sea scallops & shrimp baked in a three cheese béchamel sauce. Served with risotto and vegetables

OSSO BUCCO

Slow braised lamb shank in a lamb stock. Served with shallot mashed potato and vegetables

PORK CHOP

Lollipop pork chop served with a Port wine demi glaze. Served with shallot mashed potato and vegetables

\$34.95 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 Cabernet demi glaze sauce served with shallot mashed potato and vegetables

SKIRT STEAK

Prime Skirt Steak topped with a Pinot Noir demi glaze. Served with shallot 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 shallot mashed potato and vegetables

SCALLOPS & SHRIMP

Fresh sea scallops & shrimp baked in a three cheese béchamel sauce. Served with risotto and vegetables

OSSO BUCCO

Slow braised lamb shank in a lamb stock. Served with shallot mashed potato and vegetables

PORK CHOP

Lollipop pork chop served with a Port wine demi glaze. Served with shallot mashed potato and vegetables

GARLIC SHRIMP

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

CRAB CAKES

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

FRESH CATCH

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

\$45.95 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 Cabernet demi glaze sauce served with shallot mashed potato and vegetables

SKIRT STEAK

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

SCALLOPS

Fresh sea scallops baked in a three cheese béchamel sauce. Served with risotto and vegetables

OSSO BUCCO

Slow braised lamb shank in a lamb stock. Served with shallot mashed potato and vegetables

PORK CHOP

14oz lollipop pork chop served with a Port wine demi glaze. Served with shallot mashed potato and vegetables

GARLIC SHRIMP

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

CRAB CAKES

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

RACK OF LAMB

New Zealand Rack of Lamb topped with a mint demi glaze. Served with shallot mashed potato and vegetables

FRESH CATCH

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

LOBSTER TAIL

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

FILET MIGNON

Center Cut Filet Mignon served with a Cabernet demi glaze sauce.
Served with shallot mashed potato and vegetables

NEW YORK STRIP STEAK

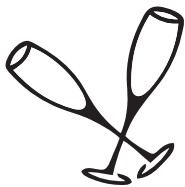
N.Y. Strip steak topped with a maitre d' butter served with a cabernet demi glaze.
Served with shallot mashed potato and vegetables

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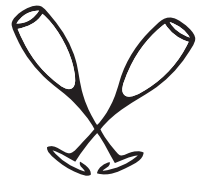


Sailor's Return Premium Banquet Packages

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