



bagatelle

Special Event Menus

2019-2020



115 Duval Street
Key West, Florida 33040
www.bagatellekeywest.com
305-296-6609

Michael Appear
PHOTOGRAPHY



Bagatelle has proudly provided banquet & catering services to the Key West community for over 36 years. Our commitment to provide high quality food along with prompt and attentive service has earned us a reputation that we are very proud of. Everything at Bagatelle is made from scratch using only the finest ingredients.

We hope you'll give us the opportunity to make your event a special one! Enclosed are our menu, guidelines and pricing options for your convenience.

For more information please contact
Jackie Gibson— Group Sales and Catering Manager
305.296.6609
jackie@keysrestaurantsgroup.com

Check out our special events websites:
www.mykeywestwedding.com
www.mykeywestevent.com





Our Restaurant

The Moon Lounge

Our most popular venue, the “Moon Lounge” is a roof top deck featuring its own private bar, lounge furniture, and sound system. The perfect outdoor venue just steps from world famous Duval Street.

Capacity

Cocktail Party: Up to 70 people

Sit Down: Up to 40 people

The Moon Lounge + Captains Bar

Featuring our most popular venue “The Moon Lounge” as well as our air conditioned inside adjoining bar, “The Captains Bar”. Great for the cocktail party in need of more bar space, and air conditioning.

Capacity

Cocktail Party: Up to 90 people

Sit Down: Up to 40 people

Bagatelle Upstairs

A full access party to the entire upstairs dining accommodations. Featuring the “Moon Lounge”, and the “Captains Bar”, as well as Bagatelle’s famous Duval street wrap around balconies, and classic indoor dining.

Capacity

Cocktail Party: Up to 150 people

Sit Down: Up to 120 people

Bagatelle Restaurant

A full access party to the entire restaurant. Featuring the “The Moon Lounge”, “The Captains Bar”, Upstairs dining and balconies, as well as first floor bar, cocktail lounge and Duval Street patio.

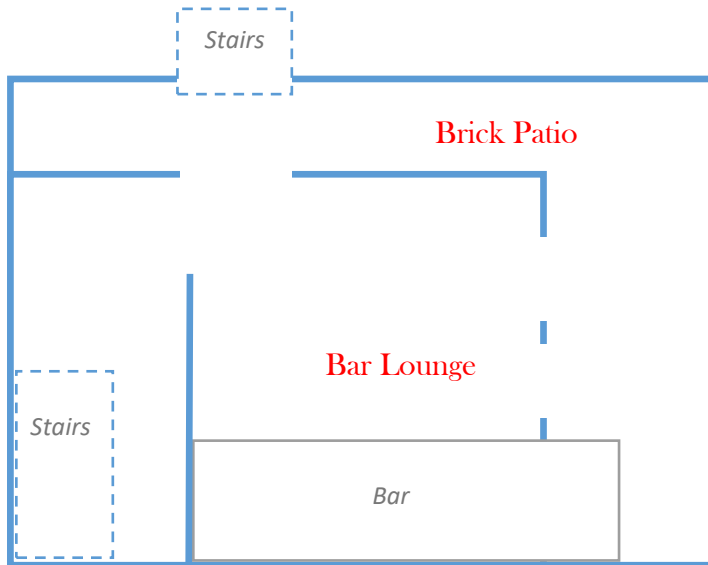
Capacity

Cocktail Party: Up to 250 people

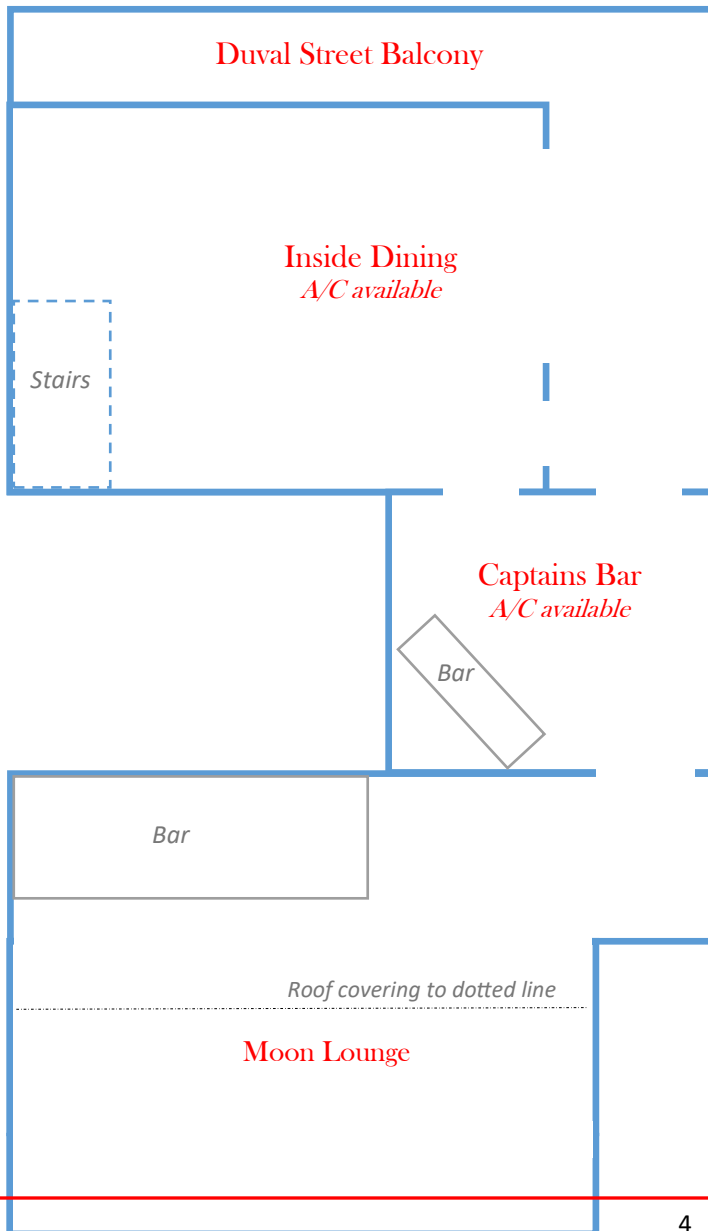
Sit Down: Up to 175 people

*Food and Beverage minimums, as well as site fees may apply for certain rooms.
Consult sales manager for more details.*

Duval Street Entrance



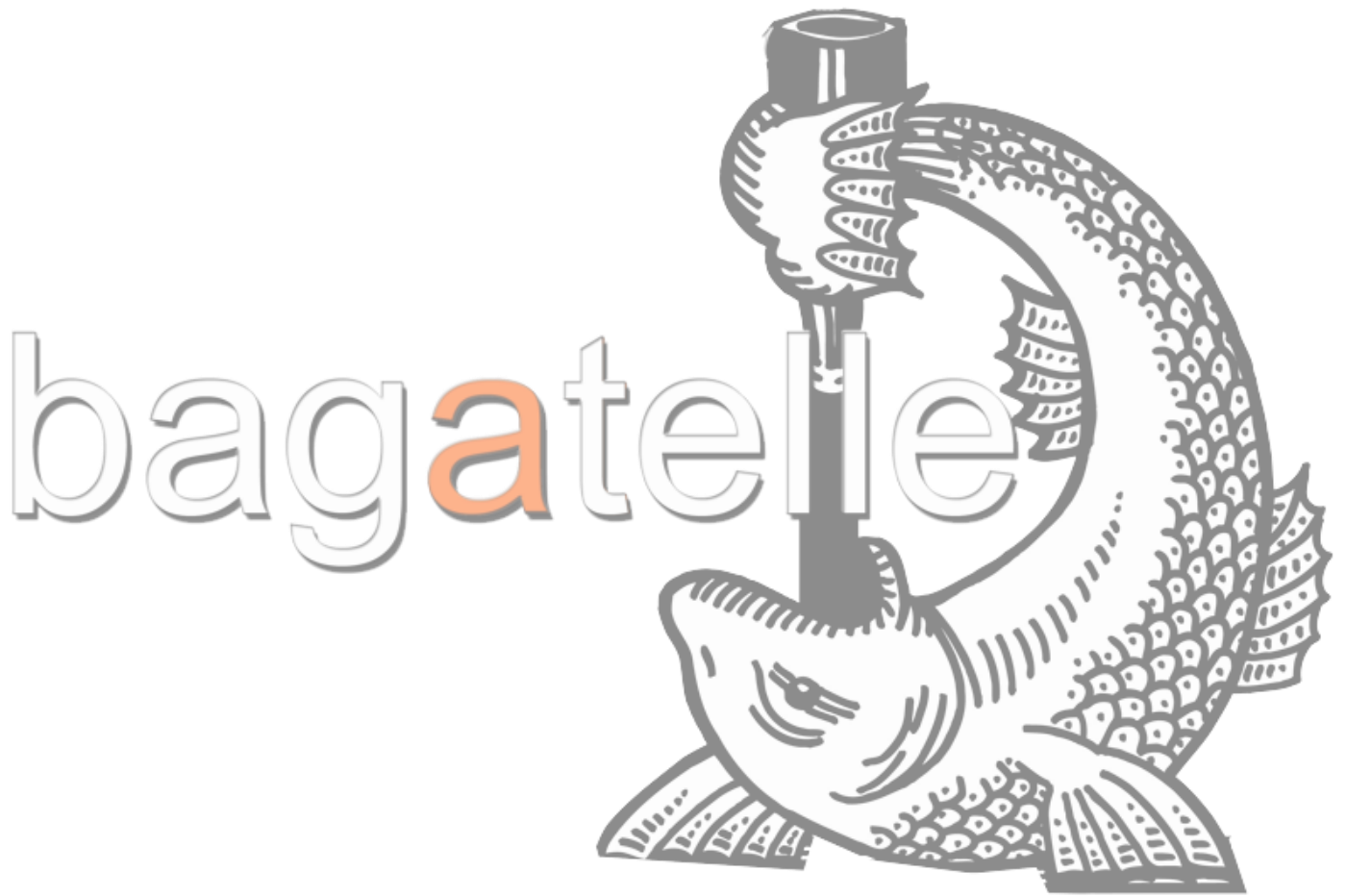
First Floor



Second Floor

(Not to Scale)

Plated Dinners



“Duval Sunset”

First course

(choice of)

Lobster Bisque

Traditional french bisque made with florida spiny lobster

Caesar

Crisp romaine, shaved parmesan, toasted cuban croutons, house made dressing

Iceberg Wedge

Crisp wedge of iceberg lettuce, cherry tomatoes, applewood smoked bacon, buttermilk blue cheese dressing

Second course

(choice of)

Pink Shrimp Linguine

Key west pink shrimp, linguine, garlic romano cream sauce, basil oil

Mojo Chicken

Mojo marinated chicken breast, sweet potato & chorizo hash, asparagus, tropical guava coulis

Skirt Steak

Grilled 8 ounce skirt steak, tri colored new potatoes, chef's seasonal vegetables, chimichurri

Desserts

(choice of)

Key Lime Pie

House specialty with graham cracker crust, meringue topping

New York Style Cheese Cake

Traditional creamy dessert, with fresh raspberry reduction

\$60 per person (plus tax & gratuity)

Designed for parties 12-40 guests

“Dinner in Paradise”

Passed Hors d' Oeuvres

Includes choice of one appetizer addition

(See page 18—selections of \$12 or under)

First Course

(choice of)

Lobster Bisque

Traditional french bisque made with florida spiny lobster

Iceberg Wedge

Crisp wedge of iceberg lettuce, cherry tomatoes, applewood smoked bacon, buttermilk blue cheese dressing

Caesar Salad

Traditional caesar salad, romaine, croutons and grated parmesan

Second course

(choice of)

Seafood Pasta

Key west pink shrimp, local florida lobster, linguini, pink vodka cream sauce, parmesan

Mahi Mahi

Pan seared local mahi fillet, jasmine rice, chef's seasonal vegetables, tropical salsa

Ribeye

Grilled 12oz ribeye, roasted fingerling potatoes, steamed broccolini, chimichurri

Desserts

(choice of)

Key Lime Pie

House specialty with graham cracker crust, meringue topping

New York Style Cheese Cake

Traditional creamy dessert, with fresh raspberry reduction

\$75 per person (plus tax & gratuity)

Designed for parties 12-40 guests

“Bagatelle Experience”

Passed Hors d’ Oeuvres

Includes choice of two appetizer additions

(See page 18—selections of \$12 or under)

First course

(choice of)

Lobster Bisque

Traditional french bisque made with florida spiny lobster

Hearts of Palm

Costa rican heart of palm, avocado, cucumber, plum tomatoes, balsamic vinaigrette

Tropical Caesar Salad

Fresh pineapple and mango, garlic croutons, crisp romaine, with a house made key lime caesar dressing.

Second course

(choice of)

Hogfish

Pan seared local fillet, jasmine rice, chefs seasonal vegetables, lemon caper beurre blanc

Grilled Spiny Lobster Tail

Grilled lobster tail, risotto primavera, asparagus, roasted red pepper coulis

Filet Mignon

8oz grilled beef tenderloin, roasted garlic mash, asparagus, burgundy reduction, crispy shallots, blue cheese butter

Desserts

(choice of)

Key Lime Pie

House specialty with graham cracker crust, meringue topping

New York Style Cheese Cake

Traditional creamy dessert, with fresh raspberry reduction

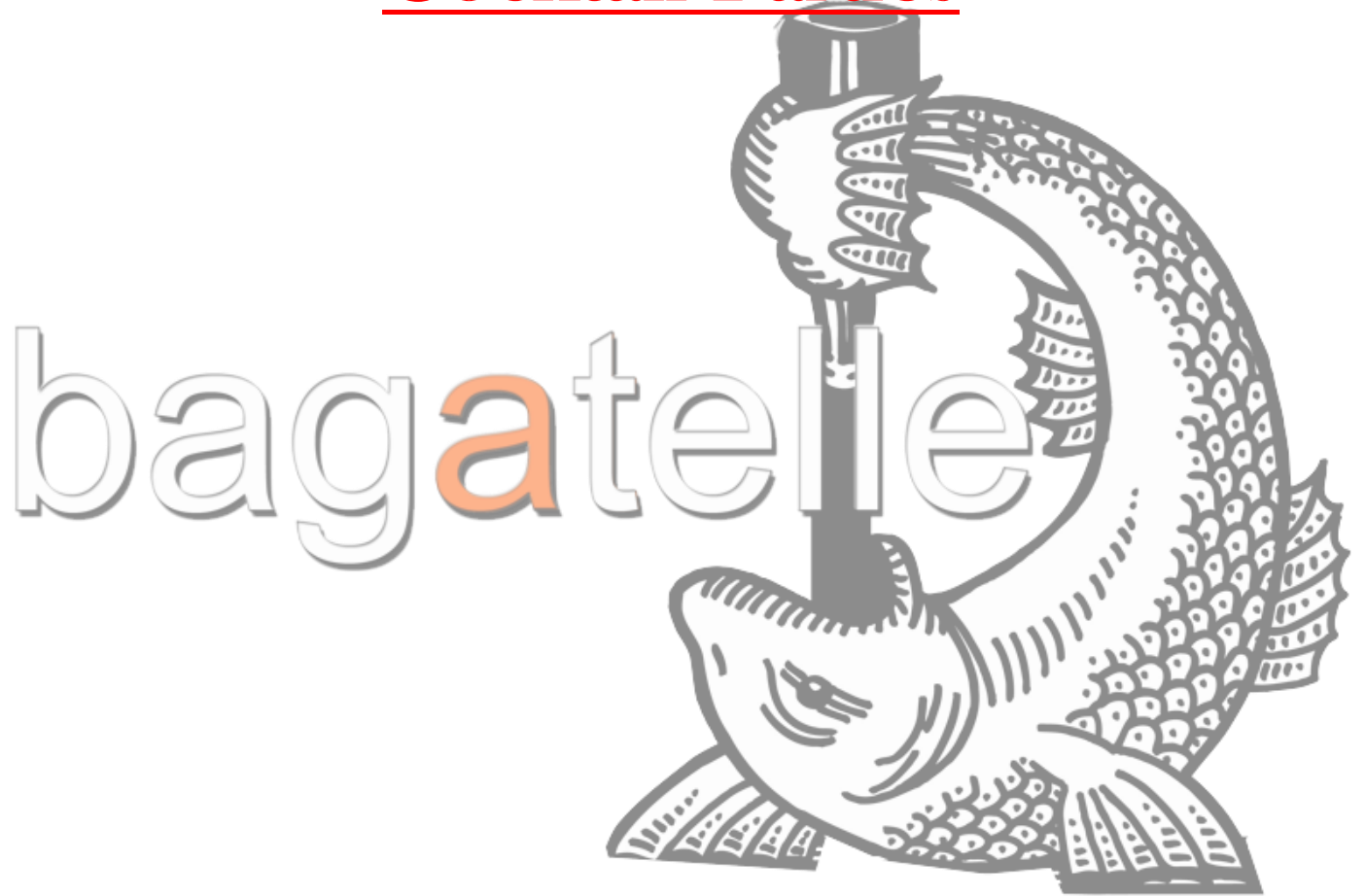
Tiramisu

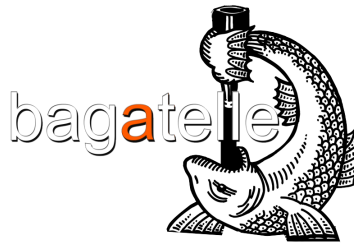
Ladyfinger cookies dipped in illy espresso, coffee liqueur, mascarpone cheese, cocoa

\$90 per person (plus tax & gratuity)

Designed for parties 12-40 guests

Signature Buffets & Cocktail Parties





“A Key West Cocktail Party”

A great building block for your social style event

Displayed Appetizer

*Tropical fruit and artisan cheese display
or
Garden fresh crudité & assorted dips*

Passed Appetizers

(Choice of three)
Tomato Bruschetta
Pulled Pork sliders
Bbq Shrimp
Crab Cakes
Coconut Shrimp
Guava Chicken Skewers
Skirt Steak Skewers

Two hour bar package

- Full House Bar -

*(Additional hour: Add \$15pp)
(Upgrade to Premium selections: Add \$15pp)*

Includes: Beer, Wine, House Brand Liquors

Beer

Budweiser, Bud Light, Miller Light, Coors Light,
Corona, Corona Light, Heineken

House Wines

Cabernet, Merlot, Chardonnay, Pinot Grigio

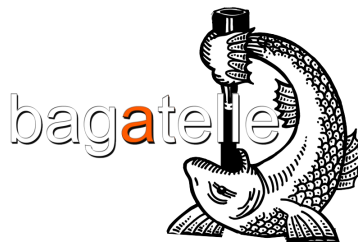
House Brands Liquors

New Amsterdam Vodka, Sauza Tequila, Beefeater Gin, Cruzan Rums, Jim Beam

Key Lime Pie Tartlet Display

House specialty with graham cracker crust, meringue topping, individually displayed for guests to help themselves

\$50 per person (plus tax & gratuity)
25 guest minimum



“Havana Night” Buffet

Welcome Appetizer

Passed or Displayed

Coconut Shrimp

Salad Display

Classic Caesar

Crisp romaine, shaved parmesan, toasted cuban croutons, house made dressing

Tropical Garden

Mixed greens, tossed with fresh seasonal fruits, berries, blueberry vinaigrette

Entrée Displays

Roast Pig (carving station)

Cuban style whole roasted pig, seasoned in a classic citrus and garlic marinade, carved to order.
(Pork tenderloin available)

Guava Chicken

Guava barbeque marinated chicken breast, finished with grilled pineapple salsa.

Blackened Mahi Mahi

Locally sourced mahi mahi, lightly blackened and finished with a mango cilantro salsa

Sides

Island Rice

Seasoned Black Beans

Caramelized Sweet Plantains

Roasted Seasonal Vegetables

Assorted Bread Display

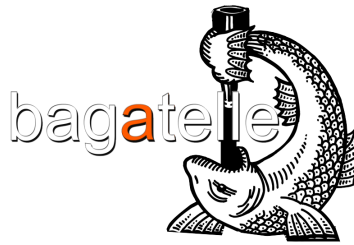
Dessert

Key Lime Pie Tartlet Display

House specialty with graham cracker crust, meringue topping, individually displayed for guests to help themselves

\$75 per person (plus tax & gratuity)

30 person minimum



“Mile Zero” Buffet

Hors d’ Oeuvres

Includes choice of two appetizer additions
(See page 18—selections of \$12 or under)

Salads Bar Display

Classic Caesar

Crisp romaine, shaved parmesan, toasted cuban croutons, house made dressing

Tropical Garden

Mixed greens, tossed with fresh seasonal fruits, berries, blueberry vinaigrette

Entrée Displays

Prime Rib (carving station)

Garlic & rosemary slow roasted prime rib. Carved to order. Features horseradish cream, au jus, garlic bread

Pork Tenderlion

Five spice char-grilled pork tenderloin, bourbon molasses reduction

Blackened Mahi Mahi

Locally sourced mahi mahi, lightly blackened and finished with a mango cilantro salsa

Sides

Citrus Roasted Vegetables

Herb Roasted Tri Colored Fingerling Potatoes

Jasmine Rice

Assorted Bread Display

Dessert

Key Lime Pie Tartlet Display

House specialty with graham cracker crust, meringue topping, individually displayed for guests to help themselves

\$90 per person (plus tax & gratuity)

30 person minimum



“Southernmost” Buffet

Hors d' Oeuvres

Includes choice of two appetizer additions

(See page 18—selections of \$12 or under)

Starters

Seafood Chowder

Creamy new england style chowder, fresh local fish & vegetables

Island Caesar

Crisp romaine, shaved parmesan, toasted coconut, grilled pineapple, key lime caesar dressing

Tropical Garden

Mixed greens, tossed with fresh seasonal fruits, berries, blueberry vinaigrette dressing

Entrée

Tenderloin (carving station)

Beef tenderloin, lightly seasoned and carved to order.

Featuring, horseradish cream & burgundy reduction

Chicken Bagatelle

Boneless chicken breast, stuffed with goat cheese & basil, then wrapped in italian prosciutto, finished with a light lemon cream

Seafood Paella

Florida lobster medallions, key west pink shrimp, mussels, saffron rice, roasted vegetables.

Sides

Citrus Roasted Vegetables

Herb Roasted Tri Colored Fingerling Potatoes

Jasmine Rice

Assorted Bread Display

Dessert

Individually displayed for guests to help themselves

Key Lime Pie Tartlet Display

House specialty with graham cracker crust, meringue topping

Double Chocolate Brownie Display

Decadent chocolate brownie, perfect crisp top, super fudgy center

\$110 per person (plus tax & gratuity)
30 person minimum



“Duval Sunrise” Breakfast Buffet

Welcome Mimosa

Upon arrival
Full bar available; see bar packages below

Buffet Features

Tropical Fruit Display

Featuring seasonal fruits and berries

Assorted Pastries & Croissants

Scrambled Eggs

Biscuits & Gravy

With Bagatelles famous peppercorn cognac sausage gravy

Banana Foster

Thick cut French toast, topped with bananas and a dark rum sauce

Country Potatoes

Cripy potatoes, sautéed tri-color peppers and sweet onion

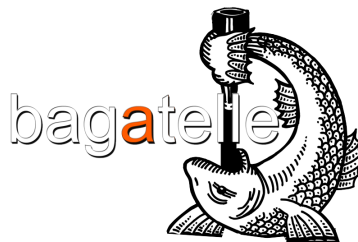
Hickory Smoked Bacon

Jones Farm Natural Sausage Patties

Coffee & Juice Station

Featuring Italian Illy brand coffee and fresh orange juice

\$45 per person (plus tax & gratuity)
25 person minimum



“Brunchin’ in Paradise” Brunch Buffet

Bottomless Bloody Mary’s & Mimosas

Two hour open bar featuring our house bloody marys and mimosas
Full bar available

Buffet Features

Cold Salads Display
Choice of Three

Rustic Potato Salad
Tropical Fruit Bowl
Balsamic Watermelon Salad
Caribbean Shrimp Salad
Cucumber & Hearts of Palm Salad
Chef Leo’s Chicken Salad

Quiche Lorraine
Buttery crust, eggs, bacon, cheddar cheese

Hickory Smoked Bacon

Jones Farm Natural Sausage Patties

Garden Panini
Mozzarella, spinach, sundried tomato , aged balsamic, pressed ciabatta

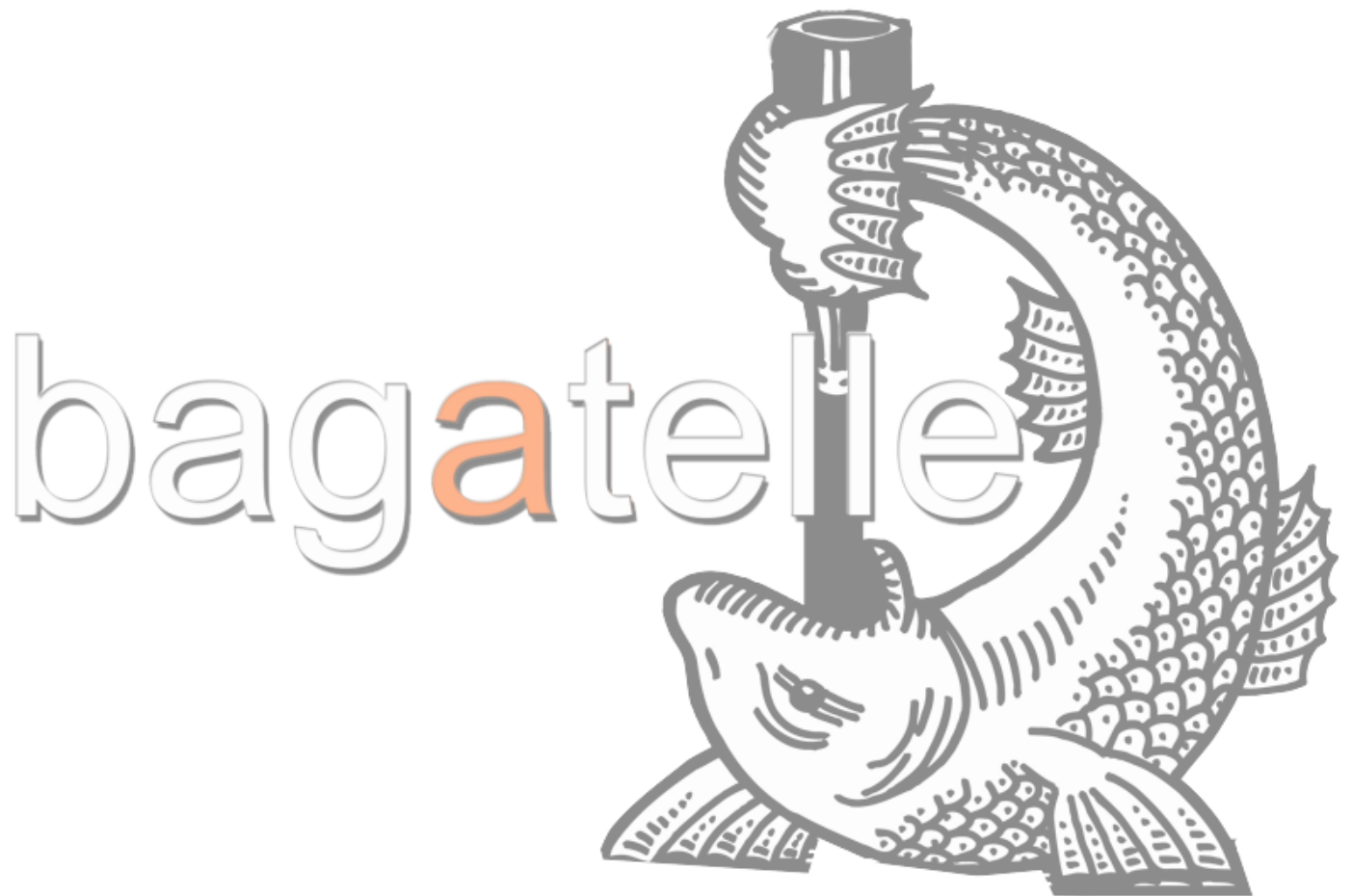
Lobster Mac and Cheese
Cavatappi pasta, three cheese blend, lobster medallions

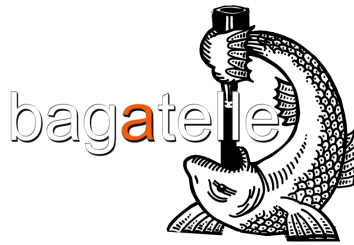
Sweets Table
Double chocolate brownies, house baked cookies, key lime pie tartlets

Coffee & Juice Station
Featuring Italian Illy brand coffee and fresh orange juice

\$75 per person (plus tax & gratuity)
25 person minimum

Additions





Buffet Add-Ons

Action stations

(Requires \$125 attendant fee)

Pasta Station

Penne & linguini, marinara & alfredo. Toppings of spinach, roast garlic, tomato, mushroom, parmesan cheese

\$14 per person

Add Chicken & Shrimp \$18

***\$28 / \$36**

Taco Bar

Flour & corn tortillas, with selection of chicken, shrimp & beef. Accompaniments of shredded lettuce, pico de gallo, guacamole, onions, jalapenos, shredded cheese, sour cream.

\$18 Per person

***\$36**

Roast Pig

Cuban style whole roast pig, seasoned in a classic citrus and garlic marinade, carved to order.

(Pork tenderloin available)

\$18 Per person

***\$36**

Seared Ahi Tuna Carving Station

Green tea crusted tuna loin, carved to order, traditional accompaniments of pickled ginger, sweet soy reduction, wakame seaweed salad

\$18 per person

***\$36**

Prime Rib Carving Station

Herb crusted prime rib, au-jus, creamy horseradish, fresh baked dinner rolls

\$22 per person

***40**

Beef Tenderloin Carving Station

Beef tenderloin, lightly seasoned and carved to order. Featuring, horseradish cream & burgundy reduction fresh baked dinner rolls

\$24 per person

\$42

Displayed Stations

Braised Pulled Pork

cuban style pulled pork, cilantro sour orange mojo marinade

\$14 per person

***\$28**

Rice & Beans

Island rice and cumin black beans

\$12 per person

\$24

Raw Bar

key west pink shrimp, seared ahi tuna, raw shucked oysters, roasted shallot vinaigrette, house made cocktail sauce

M.K Price

Lobster Mac and Cheese

Cavatappi pasta, three cheese blend, lobster medallions

\$15 per person

\$30

Seafood Paella

Florida lobster medallions, key west pink shrimp, mussels, saffron rice, roasted vegetables

\$18 per person

***36**

Dessert Station

House Made Key Lime Pie

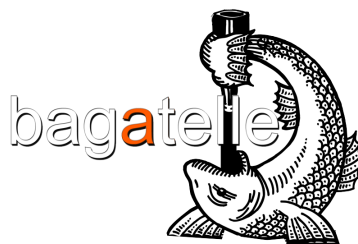
House specialty with graham cracker crust, meringue topping, individually displayed and garnished

\$7 per person

Sweets Table

House made key lime pie tartlets, chefs cheesecake, double chocolate brownie

\$10 per person



Appetizer Additions

Pulled Pork Sliders

Caramelized onions and mojo \$8

Pulled Pork Empanadas

Saffron lemon sauce \$8

Guava Chicken Skewers

Grilled chicken satay, guava sauce \$9

Skirt Steak Skewer

Chimichurri sauce \$12

Truffle Kobe Beef

Caramelized shallots, shaved parmesan
truffle oil \$14

Grilled Lamb "lollipops"

Rosemary sage encrusted, merlot mint sauce \$13

Antipasto Skewer

Cured Italian meats, artisan cheese, artichoke, cherry
tomato and queen olive, aged balsamic drizzle \$10

Guava-Brie Puff (V)

Guava jam, brie cheese,
atop golden baked puff pastry \$9

Crudite Cup (V)

Sliced summer vegetables, in their own dipping cup,
house made ranch \$6

Tomato Bruschetta (V)

Garlic crostini, house made bruschetta,
parmesan, balsamic reduction \$8

Goat Cheese Croquettes (V)

Golden fried goat cheese croquettes,
truffle honey drizzle \$10

Coconut Shrimp

Shaved coconut crusted shrimp,
with a sweet chili dipping \$10

Bbq Shrimp

Key west pink shrimp, wrapped crispy hickory smoked
bacon, spicy chipotle bbq sauce \$11

Bacon Wrapped Scallops

Port wine reduction \$13

Asian Platter

Assorted pot stickers,
dumplings and spring rolls \$9

Crab Cake

Blue crab cake, peruvian yellow pepper remolaude
\$12

Tuna Tataki

Sesame crusted rare tuna, soy peanut drizzle, wakame
salad, wasabi and pickled ginger \$12

Shrimp Cocktail

Key west pink shrimp, light citrus marinade, house
made cocktail sauce \$12

Tropical Ceviche

Local seafood ceviche, grilled pineapple and mango
\$12

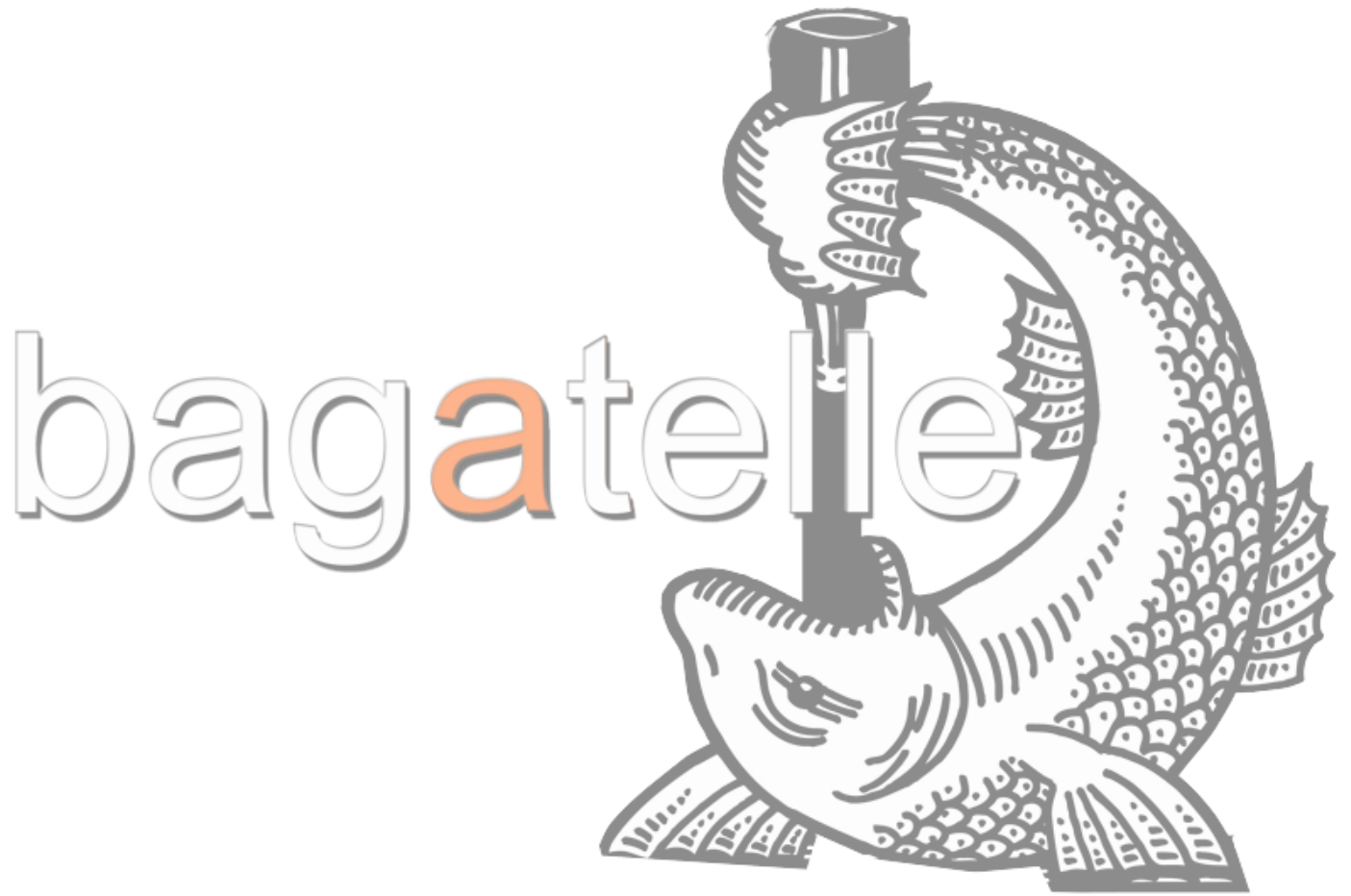
Cucumber Salmon Bites

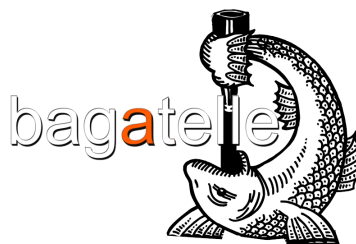
Smoked salmon, cucumber wheel,
dill cream \$12

Crab Salad Endive

Chefs cold crab salad, passed in an endive cup \$12

Bar Options





Beer & Wine Bars

Beer & Wine

Domestic & Imported Beers

Budweiser, Bud Light, Miller Light, Coors Light,
Corona, Corona Light, Heineken

House Wines

Cabernet, Merlot, Chardonnay, Pinot Grigio

2hour—\$25 per person

3hour—\$32 per person

4hour—\$37 per person

Premium Beer & Wine

Domestic, Imported & Craft Beers

Budweiser, Bud Light, Miller Light, Coors Light,
Corona, Corona Light, Heineken

Our Craft Beer selection is ever changing, selection can
be made during menu development process with sales
manager.

Premium House Wines

To be selected with Bagatelle sales manager.

2hour—\$35 per person

3hour—\$42 per person

4hour—\$47 per person

Full Bars

Full House Bar

Includes: Beer, Wine, House Brand Liquors

Beer

Budweiser, Bud Light, Miller Light, Coors Light,
Corona, Corona Light, Heineken

House Wines

Cabernet, Merlot, Chardonnay, Pinot Grigio

House Brands Liquors

Svedka Vodkas, Sauza tequila, Beefeater Gin, Cruzan
Rums, Jim Beam

2hour—\$35 per person

3hour—\$42 per person

4hour—\$47 per person

Premium Bar

Includes: All Beers, Wine, Premium Liquors

Beer

Budweiser, Bud Light, Miller Light, Coors Light,
Corona, Corona Light, Heineken, Craft beers.

House Wines, plus premiums

To be selected with Bagatelle sales manager.

House brand liquors, plus premiums

Ketel One Vodka, Bombay Sapphire, Crown Royal,
Patron Tequila, Bacardi Rums

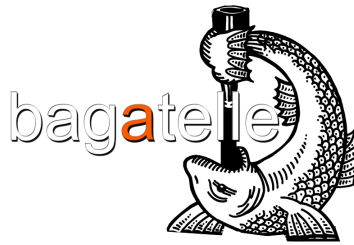
2hour—\$40 per person

3hour—\$52 per person

4hour—\$62 per person

All bar packages exclude shots, and martinis

Outside alcohol is not permitted during special events. All beer, wine and liquor must come from Bagatelle.



Additional Bar Options

Welcome Drink

Choose from one of our signature drinks or we will make your favorite recipe. Guests will be greeted with a refreshing cocktail of your choosing upon arrival.

Prices to be determined based on cocktail selected.

Cash Bar

(Available in addition to open bar packages)

All guests will pay for cocktails and wine individually

For example: You would like to have a 2 hour open bar upon arrival and then switch to cash bar for the final 2 hours of an event.

Consumption Bar

(Available in addition to open bar packages)

All alcoholic beverages will be accounted for, and paid on one tab at end of event. Consumption bars can be set to time and or dollar amount limits. Tax and gratuity added to total consumption tab.

Champagne Toast

Invite your guests to join you in a toast to help celebrate your special occasion.

Price is \$5.00 per person.

Wine Table Service

Our full wine list is available on our website. Please select your favorite wines to be served at the table with dinner. Pricing will be based on consumption. Prices will be determined upon wine selection.



Group Sales and Catering Manager
Jackie Gibson
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jackie@keysrestaurantsgroup.com