



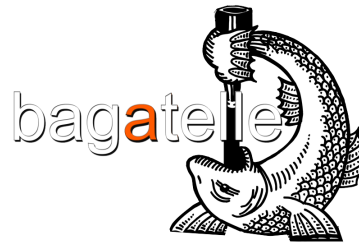
bagatelle

# Special Event Menus

2016



115 Duval Street  
Key West, Florida 33040  
[www.bagatellekeywest.com](http://www.bagatellekeywest.com)  
305-296-6609



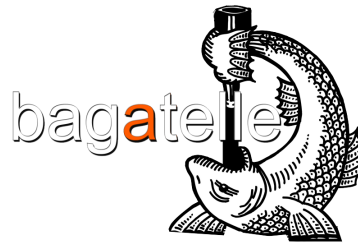
Bagatelle has proudly provided banquet & catering services to the Key West community for over 33 years. Our commitment to provide high quality food along with prompt and attentive service has earned us a reputation that we are very proud of. Everything at Bagatelle is made from scratch using only the 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@bagatellekeywest.com](mailto:jackie@bagatellekeywest.com)

Thank you for considering Bagatelle!  
Cheers!





## Our Restaurant

### **The Moon Lounge**

Our most popular venue, the “Moon Lounge” is a roof top deck featuring its own private bar, lounge furniture, fire features 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 50 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 60 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.

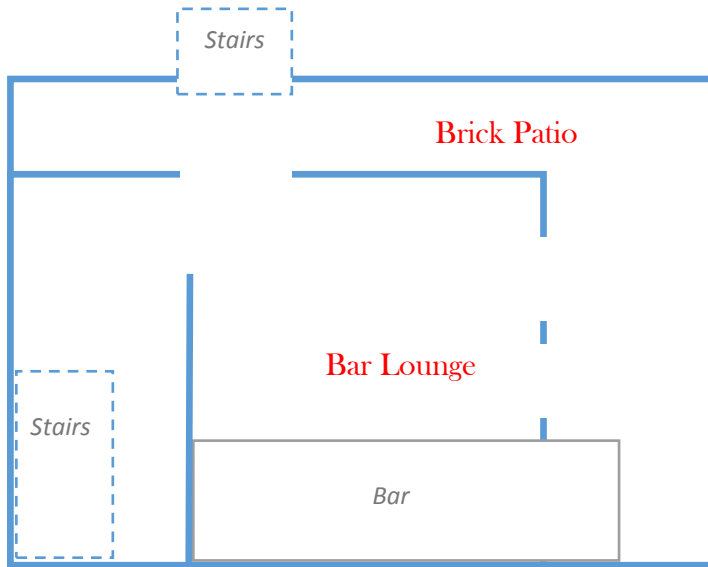
Capacity

Cocktail Party: Up to 250 people

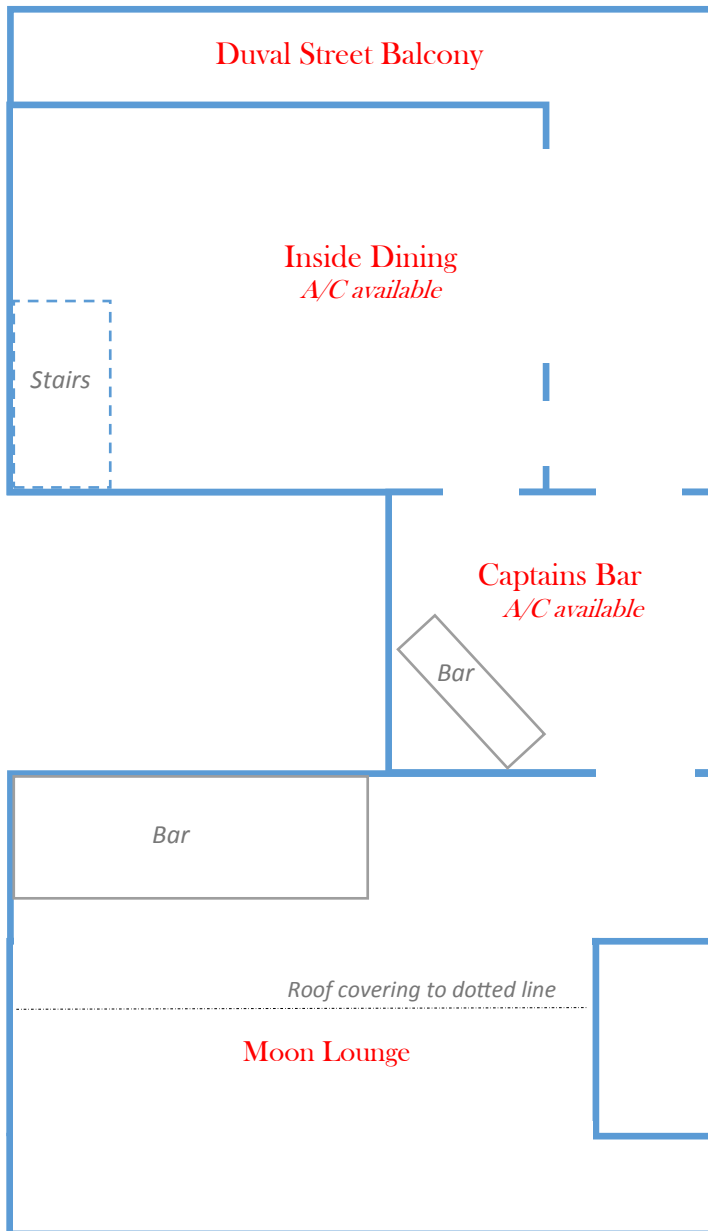
Sit Down: Up to 175 people

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

## Duval Street Entrance



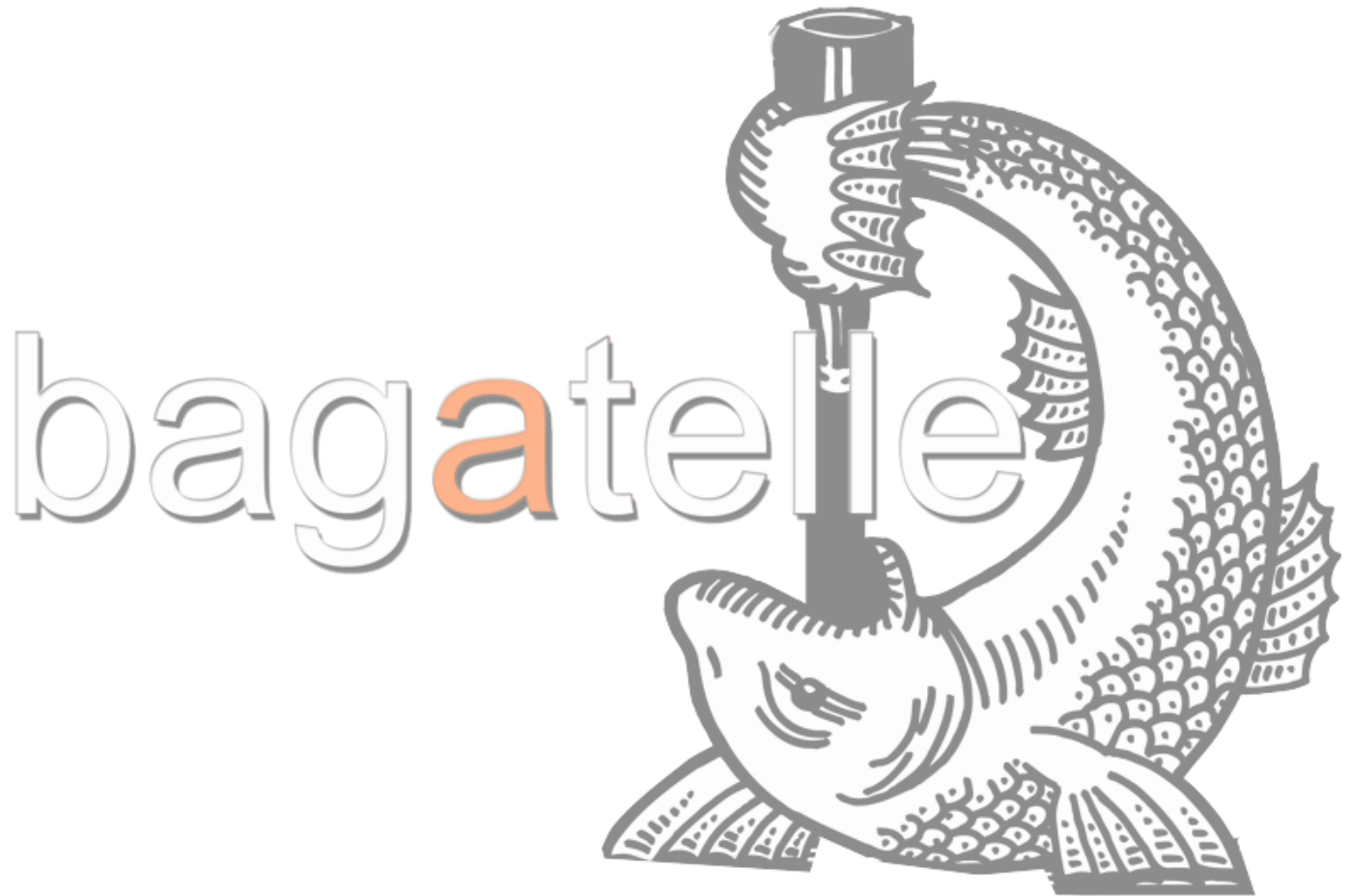
## First Floor



## 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

### **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 sauce

## **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

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

# **“Dinner in Paradise”**

## **Cocktail Hour**

*(choice of)*

*One passed or displayed appetizer*

*Some restrictions may apply*

## **First Course**

*(choice of)*

### **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, linguine, garlic romano cream sauce

### **Mahi Mahi**

Pan seared local mahi filet, jasmine rice, green beans, roasted pineapple salsa, blood orange buerre blanc

### **Ribeye**

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

## **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

**\$65 per person** (plus tax & gratuity)

**30 person minimum**

# “Bagatelle Experience”

## **Cocktail Hour**

*(choice of)*

*Two passed or displayed appetizers*

*Some restrictions may apply*

## **First course**

*(choice of)*

### **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.

## **Third course**

*(choice of)*

### **Hogfish**

Pan seared local hogfish filet, jasmine rice, green beans, roasted pineapple salsa, blood orange buerre blanc

### **Grilled Spiny Lobster Tail**

Grilled lobster tail, saffron mango risotto, asparagus, roasted red pepper coulis

### **Filet Mignon**

8oz grilled beef tenderloin, roasted garlic mash, 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

### **Chocolate Mousse Martini**

Lightly whipped chocolate mouse

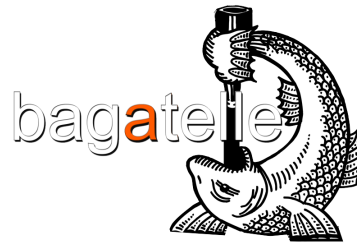
**\$90 per person** (plus tax & gratuity)

**30 person minimum**



Buffet Dinners  
Cocktail Parties





**“A Key West Party”  
Cocktail Party**

**Displayed Appetizer**

Tropical fruit and artisan cheese display

**Passed Appetizers**

(Choice of three)

Tomato Bruschetta

Pulled Pork sliders

Bbq Shrimp

Crab Cakes

Coconut Shrimp

Guava Chicken Skewers

**Two hour call bar package**

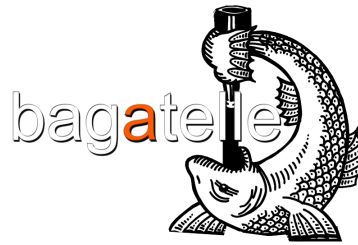
See “Bar Packages” for details

**Key Lime Pie Display**

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

**\$49 per person** (plus tax & gratuity)

**No guest minimum**



## **“Havana Night”**

### **Salads**

#### **Classic Caesar**

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

#### **Tropical Garden**

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

### **Entrée**

#### **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**

#### **Carmelized Sweet Plantains**

#### **Roasted Seasonal Vegetables**

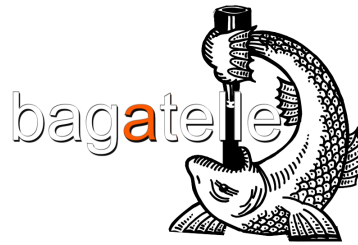
#### **Assorted Bread Display**

### **Dessert**

#### **Key Lime Pie Display**

House specialty with graham cracker crust, meringue topping, individually displayed.

**\$65 per person** (plus tax & gratuity)  
**30 person minimum**



## **“Mile Zero”**

### **Cocktail Hour**

**Passed Coconut Shrimp**

### **Salads**

#### **Classic Caesar**

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

#### **Tropical Garden**

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

### **Entrée**

#### **Prime Rib (carving station)**

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

#### **Pork Tenderloin**

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**

#### **Seasoned Black Beans**

**Roasted Seasonal Vegetables**

**Garlic Mashed Potatoes**

**Jasmine Rice**

### **Dessert**

#### **Key Lime Pie Display**

House specialty with graham cracker crust, meringue topping, individually displayed.

**\$80 per person** (plus tax & gratuity)  
**30 person minimum**



## **“Southernmost”**

### **Cocktail Hour**

**Fruit & Cheese Display**  
Choice of two additional passed or displayed appetizers  
(some restrictions may apply)

### **Starters**

#### **Seafood Chowder**

Fresh local seafood, vegetable potato, in a new England style cream.

#### **Island Caesar**

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

#### **Tropical Garden**

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

### **Entrée**

#### **Tenderloin (carving station)**

Beef tenderloin, lightly seasoned and carved to order. Features, blue cheese cream, horseradish cream, burgundy reduction sauce

#### **Chicken Bagatelle**

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

#### **Blackened Mahi Mahi**

Locally sourced mahi mahi, lightly blackened and finished with a pineapple salsa

### **Sides**

**Grilled seasonal vegetable ratatouille**

**Garlic & herb risotto**

**Roasted Tri-color fingerling potatos**

### **Dessert**

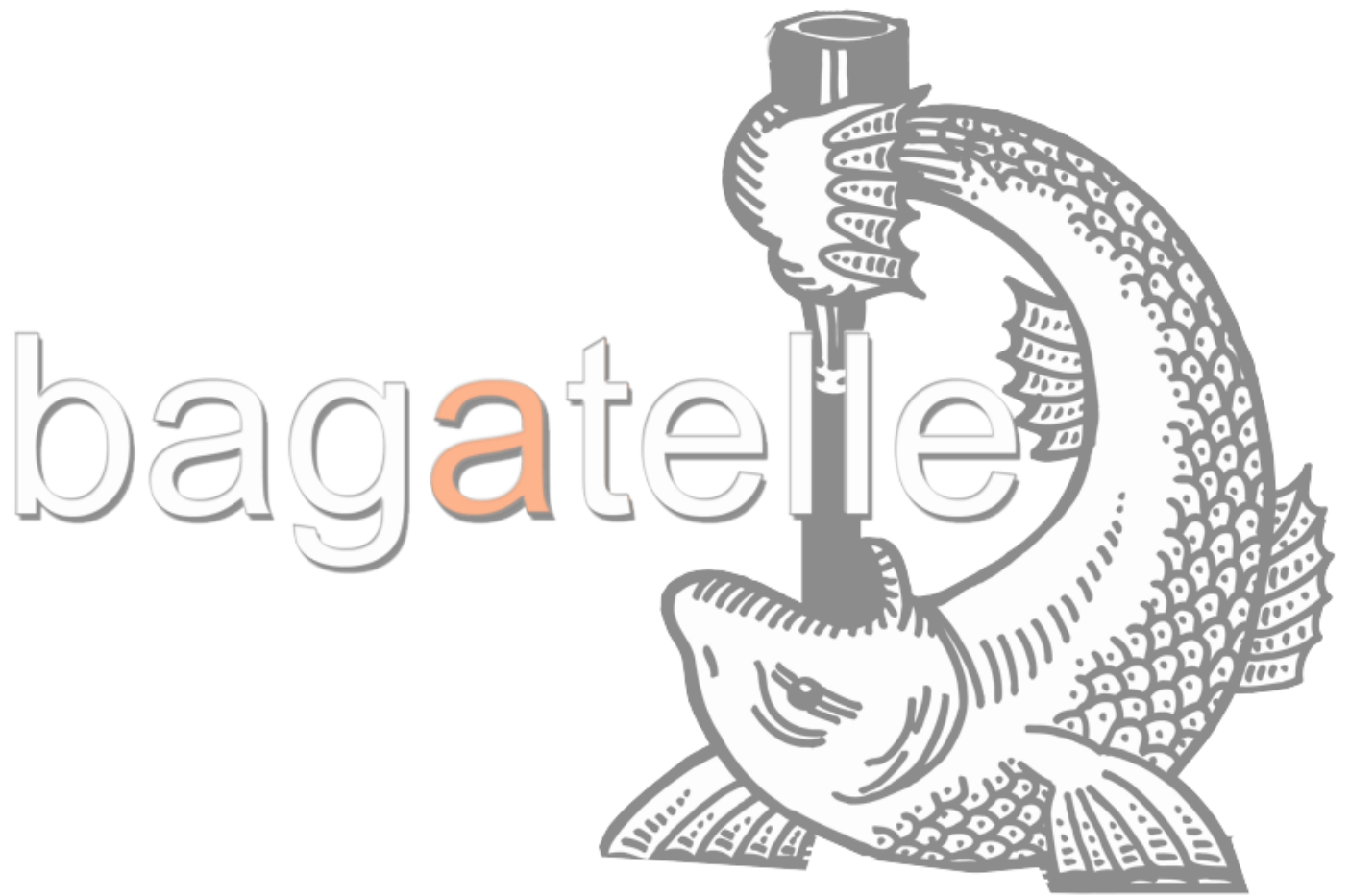
#### **Key Lime Pie Display**

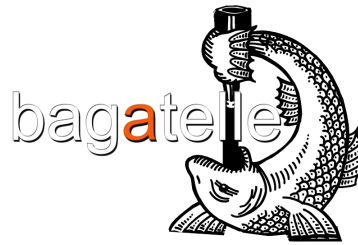
House specialty with graham cracker crust, meringue topping, individually displayed

#### **Chocolate Mousse Martini Display**

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

# Additions





## Buffet Additions

### Action stations

(Requires \$125 attendant fee)

#### Mashed Potato Martini Bar

Garlic mashed potatoes scooped to order in martini glasses. Toppings of chicken marsala or creamy shrimp and vegetables  
**\$10 per person**

#### Pasta Station

Penne & linguini, marinara & alfredo. Toppings of spinach, roast garlic, tomato, mushroom, parmesan cheese  
**\$12 per person**  
**With Chicken & Shrimp \$14**

#### Taco Bar

Soft & hard shell tacos, with selection of chicken, shrimp or beef. Accompaniments of shredded lettuce, pico de gallo, guacamole, onions, jalapenos, sour cream.  
**\$14 Per person**

#### Roast Pig

Cuban style whole roast pig, seasoned in a classic citrus and garlic marinade, carved to order.  
(Pork tenderloin available)  
**\$14 Per person**

#### Seared Ahi Tuna Carving Station

Green tea crusted tuna loin, carved to order, traditional accompaniments of pickled ginger, sweet soy reduction, wakeme seaweed salad  
**\$16 per person**

#### Prime Rib Carving Station

Herb crusted prime rib, au-jus , creamy horseradish ,fresh baked diner rolls  
**\$18 per person**

#### Beef Tenderloin Carving Station

pepper encrusted beef tenderloin, brandy cream sauce, fresh baked dinner rolls  
**\$20 per person**

### Display stations

#### Braised Pulled Pork

cuban style pulled pork, cilantro sour orange mojo, calabaza & peruvian purple potato salad.  
**\$12 per person**

#### Baby Lamb Chops

cardamom spiced panko crusted lamb chops, mango mint chutney, chinese broccoli, port wine glaze.  
**\$15 per person**

#### Sweet & Sour Duck

Tamarind honey glazed duck breast, saffron & star anise potato cake .  
**\$15 per person**

#### Raw Bar

snow crab claws, key west pink shrimp, raw shucked oysters, roasted shallot vinaigrette, house made cocktail sauce  
**M.K Price**

### Dessert Station

#### Chocolate Mouse Martini

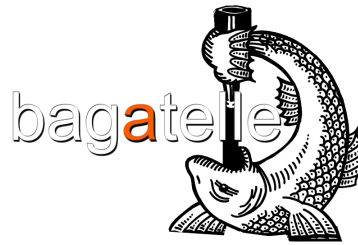
Fluffy whipped chocolate mouse with a mint crème fraiche  
**\$7 per person**

#### 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, Chefs Cheesecake, Assorted Petit Fords, double chocolate brownie  
**\$10 per person**



## Appetizer Additions

### Asian Platter

assorted pot stickers, dumplings and spring rolls 100

### Pulled Pork Empanadas

saffron lemon sauce 80

### Guava Chicken

grilled chicken satay, guava sauce 100

### Avocado & Shrimp salad

with plantain chips 120

### Tuna Tataki

sesame crusted rare tuna, soy peanut drizzle, wakame salad, wasabi and pickled ginger 130

### Shrimp Cocktail

key west pink shrimp, light citrus marinade, house made cocktail sauce 140

### Pulled Pork Sliders

caramelized onions and mojo 80

### Tropical Ceviche

Local seafood ceviche, grilled pineapple and mango 120

### Tomato Bruschetta

Garlic croustini, house made bruschetta, parmesan, balsamic reduction 75

### Bbq Shrimp

key west pink shrimp, wrapped crispy hickory smoked bacon, spicy chipotle bbq sauce 130

### Coconut Shrimp

Shaved coconut crusted shrimp, with a sweet chili dipping sauce 100

### Chicken Satay

thai peanut sauce 80

### Skirt Steak Skewer

chimichurri sauce 120

### Bacon Wrapped Scallops

port wine reduction 150

### Kobe Beef Carpaccio

caramelized shallots, shaved parmigiano reggiano, truffle oil bruschetta 150

### Crab Cake

blue crab cake, peruvian yellow pepper remolaude 130

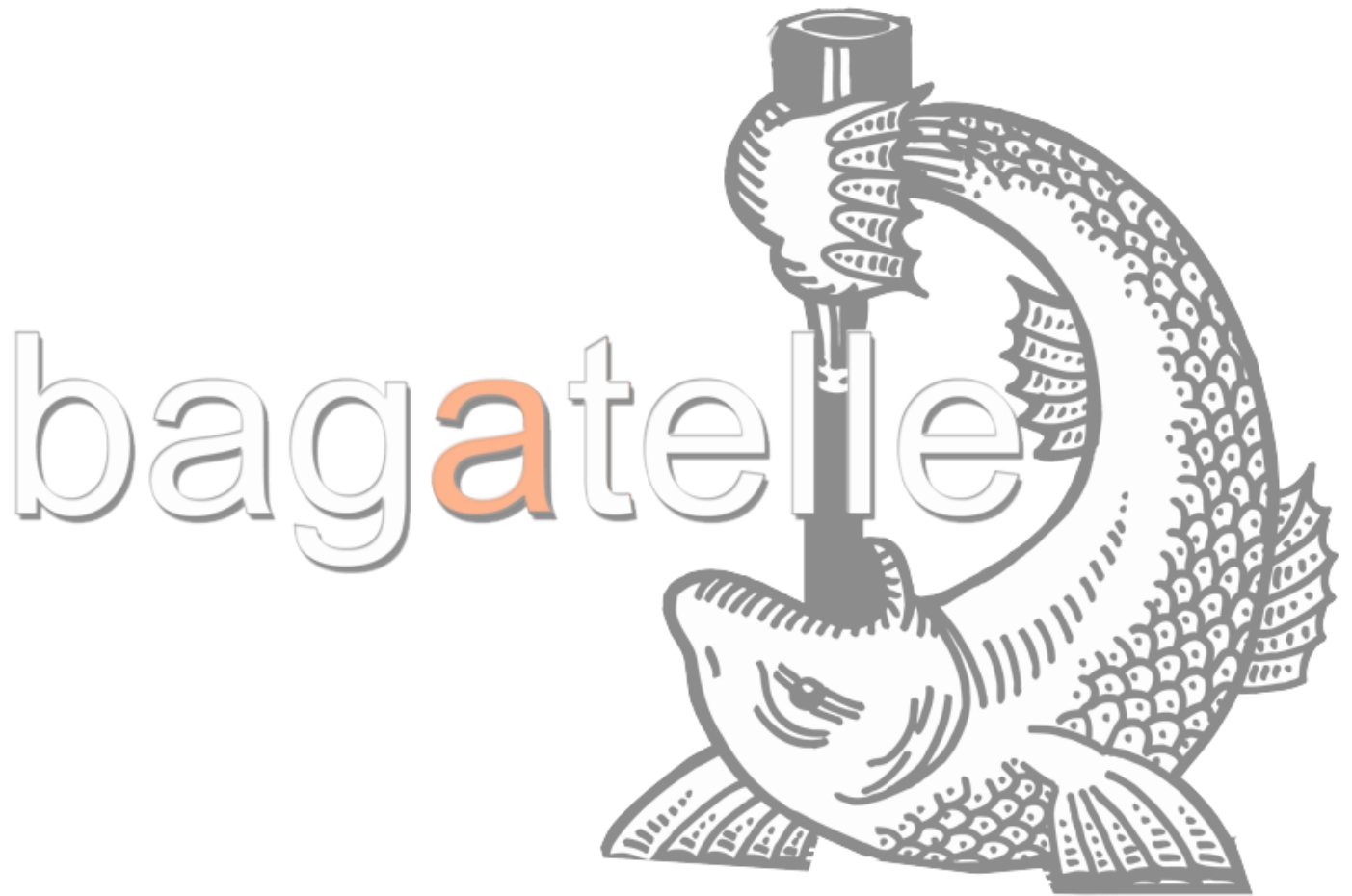
### Grilled Lamb "lollipops"

rosemary sage encrusted, merlot mint sauce 160

*Platters pricing is designed to feed approximately 15 people  
We recommend platters to be mixed and matched  
30 guests would be best served by 2 platters of an individual item or 3 different platters for an assortment.*



# 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

1hour—\$16 per person

2hour—\$25 per person

3hour—\$30 per person

4hour—\$35 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.

1hour—\$22 per person

2hour—\$35 per person

3hour—\$40 per person

4hour—\$45 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

1hour—\$22 per person

2hour—\$35 per person

3hour—\$40 per person

4hour—\$45 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

1hour—\$27 per person

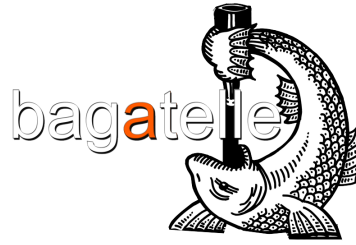
2hour—\$40 per person

3hour—\$50 per person

4hour—\$55 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.*

### **Champagne Toast**

Invite your guests to join you in a toast to help celebrate your special occasion. Price is \$3.00 per person.

### **Wine Table Service**

Our full wine list is available. 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.