

# Private Event Menus



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





**Bagatelle Restaurant is located at 115 Duval Street  
Old Town Key West, Florida**

Situated in a historic, architecturally-beautiful building,  
Bagatelle was built in the 1800s and converted into a restaurant in 1979.  
We have proudly provided banquet services to the Key West community  
for over 40 years.

Whether you're celebrating a life milestone or planning a business event,  
we welcome you to join us and let our expert team execute your  
occasion flawlessly. Our locally sourced ingredients offer  
an island cuisine that is sure to WOW your guests.

We hope you'll give us the opportunity to make your event a special one!

Enclosed are the catering menu with guidelines and pricing  
for your convenience.

For more information please contact  
Sales and Catering Office  
305.296.6609 x2  
Or email [jackie@keysrestaurantsgroup.com](mailto:jackie@keysrestaurantsgroup.com)

Check out our special events websites:  
[www.mykeyWestwedding.com](http://www.mykeyWestwedding.com)  
[www.mykeyWestevent.com](http://www.mykeyWestevent.com)

**Thank you for considering Bagatelle!**



## 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 50 people**

**Sit Down: Up to 40 people**

### **Bagatelle Upstairs**

A full access party to the entire upstairs dining accommodations. Featuring the “Moon Lounge”, “Captains Bar”, our balcony overlooking famous Duval Street and classic indoor dining area.

**Capacity**

**Cocktail Party: Up to 100 people**

**Sit Down: Up to 80 people**

### **Bagatelle Restaurant**

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

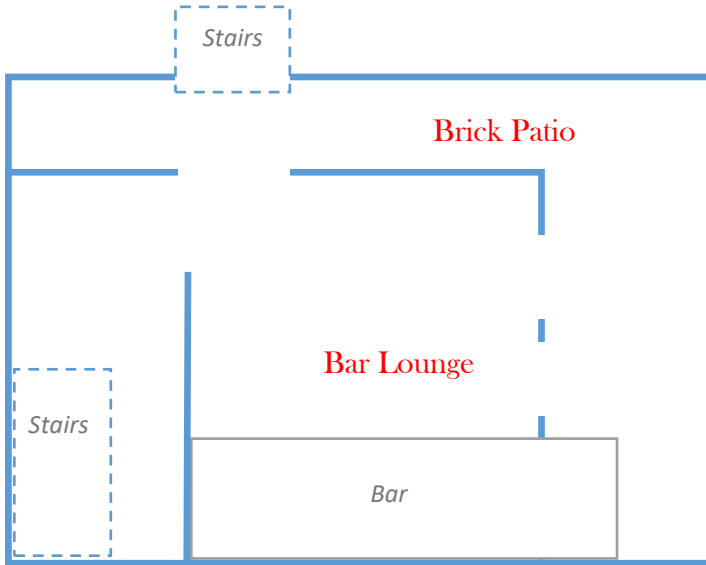
**Capacity**

**Cocktail Party: Up to 250 people**

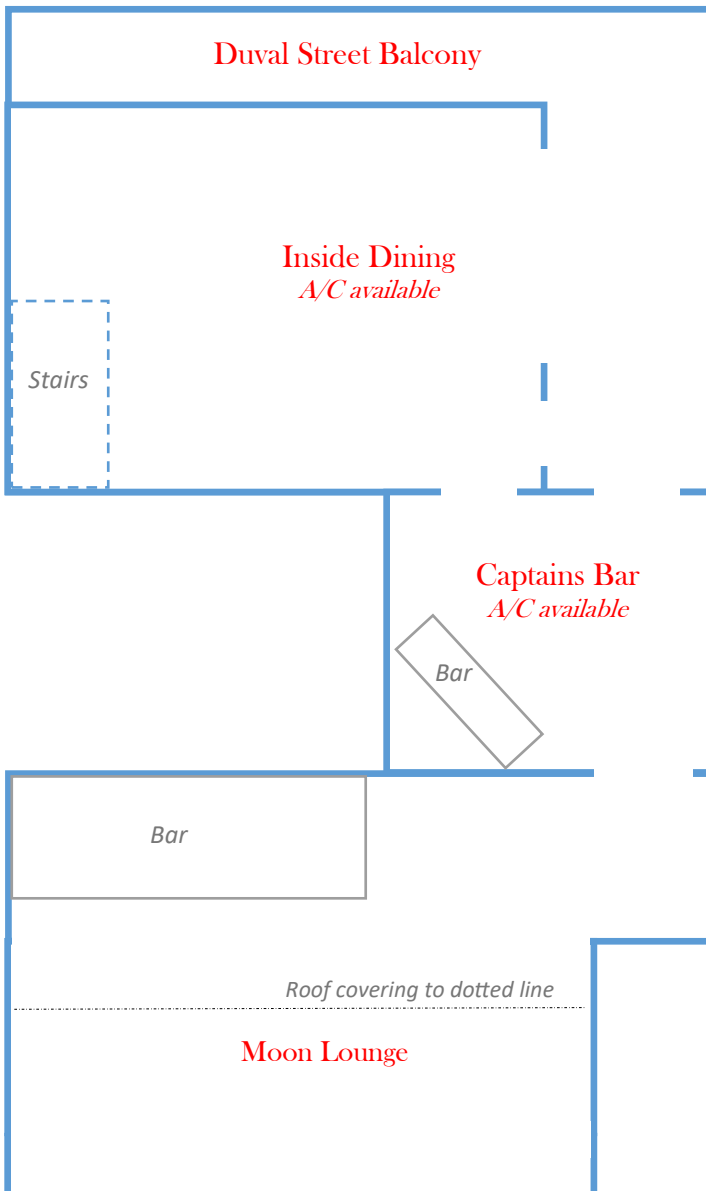
**Sit Down: Up to 120 people**

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

Duval Street Entrance



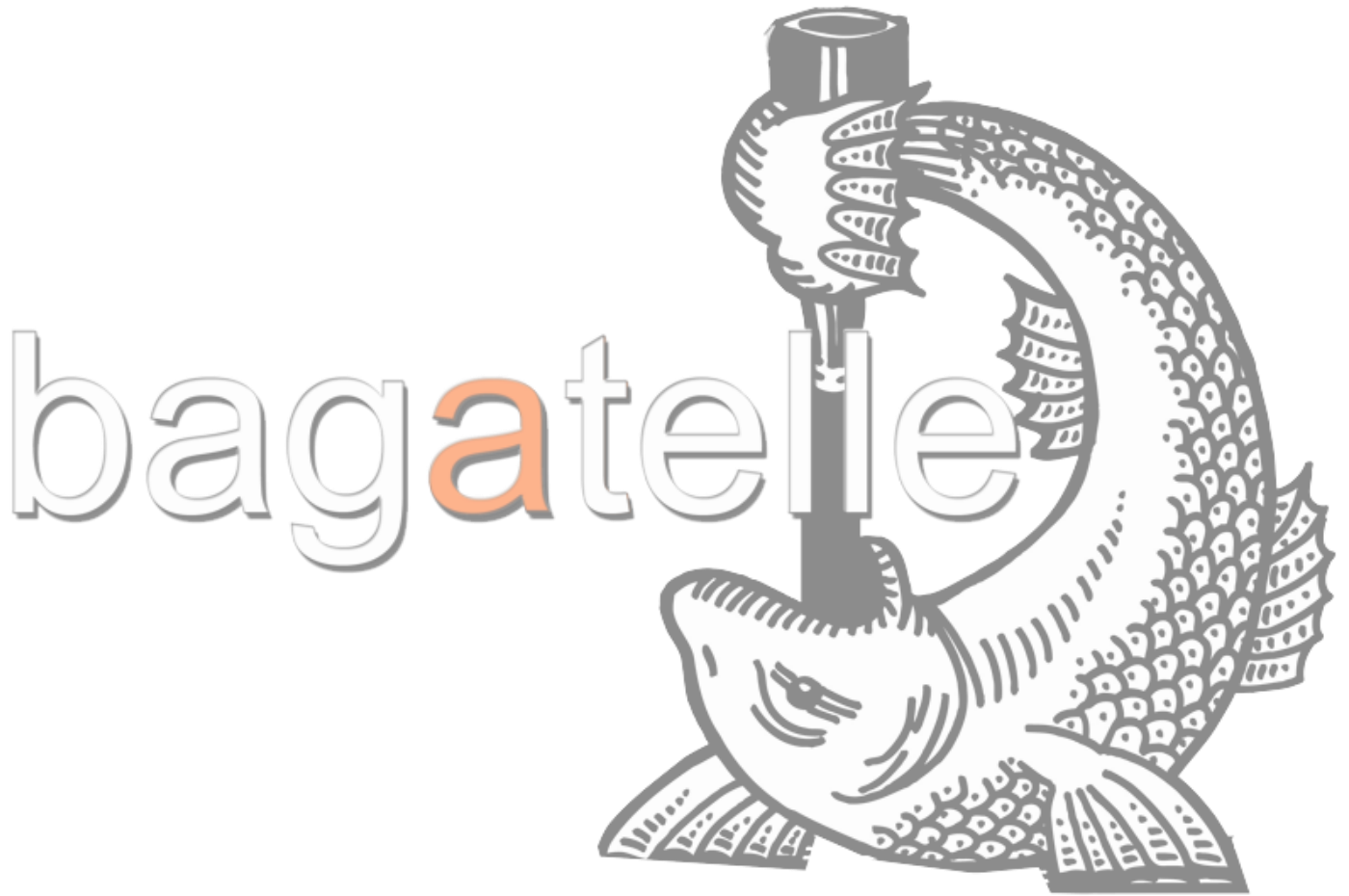
First Floor



Second Floor

(Not to Scale)

# Plated Dinners



# **“Tropical Paradise”**

## **First Course**

*Bread service included*

*(choice of)*

### **Lobster Bisque**

Traditional French bisque made with Florida spiny lobster, crème fraiche

### **Tropical Caesar**

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

### **Hearts of Palm**

Costa Rican heart of palm, cucumber, plum tomatoes, balsamic vinaigrette

## **Second Course**

*(choice of)*

### **Seafood Pasta**

Key West pink shrimp, local Florida lobster, linguini, pink vodka cream sauce, parmesan

### **Roast Chicken**

Herbed airline chicken breast, garlic mashed potato, wild mushroom sauté, broccolini, truffle rosemary aioli

### **Skirt Steak**

Grilled 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 Cheesecake**

Traditional creamy dessert, with fresh raspberry reduction

**\$70 per person**

*Designed for parties 12-40 guests*

# “Duval Nights”

## **First Course**

*Bread service included*

*(choice of)*

### **Lobster Bisque**

Traditional French bisque made with Florida spiny lobster, crème fraiche

### **Tropical Caesar**

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

### **Duval Salad**

Mixed greens, bacon, marinated cranberries, blue cheese, green apples, creamy balsamic vinaigrette

## **Second Course**

*(choice of)*

### **Grouper**

Pan seared grouper fillet, risotto primavera, grilled asparagus, white wine-basil cream sauce

### **Roast Chicken**

Herbed airline chicken breast, garlic mashed potato, wild mushroom sauté, broccolini, truffle rosemary aioli

### **Ribeye**

Grilled ribeye, tri colored new potatoes, roasted brussels sprouts, wild mushroom demi

## **Desserts**

*(choice of)*

### **Key Lime Pie**

House specialty with graham cracker crust, meringue topping

### **Tiramisu**

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

**\$90 per person**

*Designed for parties 12-40 guests*

## **“Island Affair”**

### **Passed Hors d’ Oeuvres**

**\*Includes choice of one “Appetizer Addition”**

#### **First course**

*Bread service included*

*(choice of)*

##### **Lobster Bisque**

Traditional French bisque made with Florida spiny lobster

##### **Duval Salad**

Mixed greens, bacon, marinated cranberries, blue cheese, green apples, creamy balsamic vinaigrette

##### **Burrata**

Burrata cheese, arugula, roasted heirloom cherry tomatoes, extra virgin olive oil, walnut pesto, aged balsamic

#### **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**

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 Cheesecake**

Traditional creamy dessert, with fresh raspberry reduction

##### **Tiramisu**

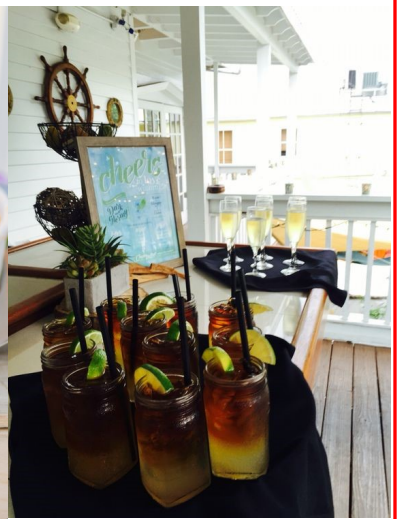
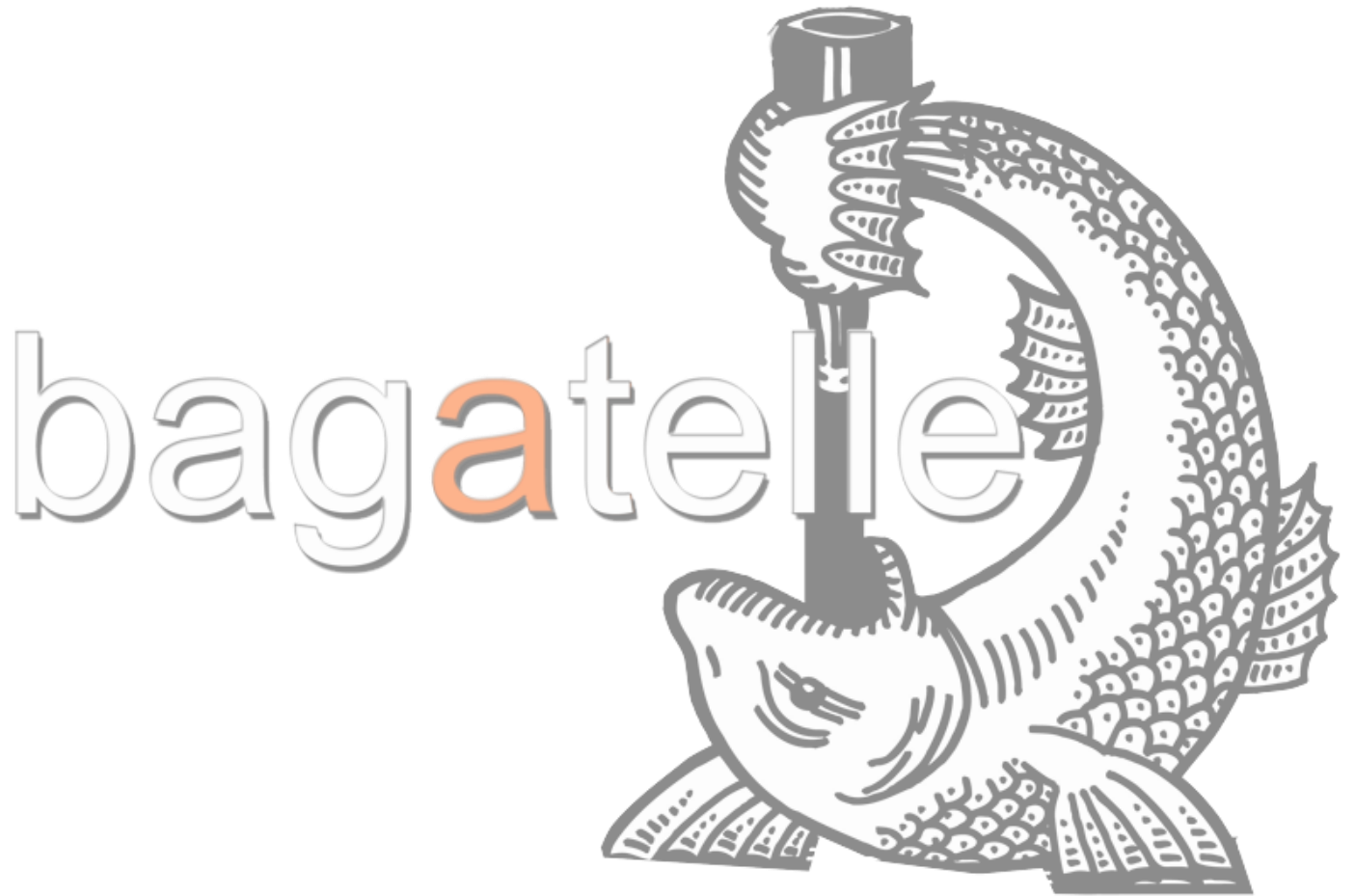
Ladyfinger cookies dipped in illy espresso, coffee liqueur, mascarpone cheese, cocoa

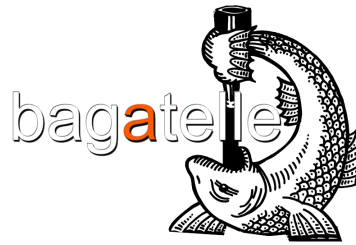
**\$120 per person**

*Designed for parties 12-40 guests*



# Signature Buffets





## **“Havana Night” Buffet**

### **Welcome Appetizer**

*Passed*  
Coconut Shrimp

### **Assorted Bread Display**

### **Salad Display**

**Classic Caesar**  
Crisp romaine, shaved parmesan, toasted Cuban croutons, house made dressing

**Tropical Garden**  
Mixed greens, tossed with fresh berries, pecans, passionfruit vinaigrette

### **Entrée Stations**

**Cuban Roasted Pig**  
*carving station requires \$125 attendant*  
Cuban style whole roasted pig, seasoned in a classic citrus and garlic mojo marinade, carved to order  
*Pork Tenderloin or Pulled Pork Mojo also available displayed without pig, upon request*

**Guava Chicken**  
Guava barbeque marinated chicken breast, finished with grilled pineapple

**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

### **Dessert**

**Key Lime Pie Tartlet Display**  
House specialty with graham cracker crust, meringue topping

**\$90 per person**  
*30 person minimum*



## “Bagatelle Experience” Buffet

### Hors d’ Oeuvres

\*Includes choice of one “Appetizer Addition”

### Starters

#### Seafood Chowder

Creamy New England style chowder, fresh local fish, vegetables

#### Island Caesar

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

#### Tropical Garden

Mixed greens, tossed with fresh berries, pecans, passionfruit vinaigrette

### Entrée Stations

#### Tenderloin Carving Station

*carving station requires \$125 attendant*

Beef tenderloin, lightly seasoned and carved to order

Featuring, horseradish cream & burgundy reduction

#### Choice of TWO:

##### Seafood Paella

Florida lobster medallions, Key West pink shrimp, mussels, saffron rice, roasted vegetables

##### Blackened Mahi Mahi

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

##### Guava Chicken

Guava barbeque marinated chicken breast, finished with grilled pineapple

### Sides

Citrus Roasted Vegetables

Herb Roasted Tri Colored Fingerling Potatoes

Jasmine Rice

Assorted Bread Display

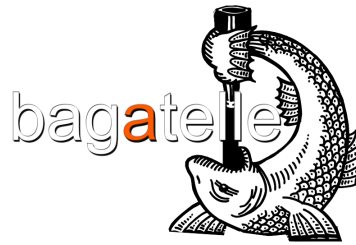
### Dessert

#### Key Lime Pie Tartlet Display

House specialty with graham cracker crust, meringue topping

**\$125 per person**

*30 person minimum*



## **“Duval Sunrise” Breakfast Buffet**

### **Welcome Mimosa**

Upon arrival  
Full bar available; see bar packages below

### **Displayed Hors d’Oeuvres**

#### **Tropical Fruit**

Featuring seasonal fruits and berries

#### **Assorted Pastries & Croissants**

### **Buffet Features**

#### **Scrambled Eggs**

#### **Biscuits & Gravy**

With Bagatelles famous peppercorn cognac sausage gravy

#### **Banana Foster French Toast**

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

#### **Country Potatoes**

Crispy potatoes, sautéed tri-color peppers and sweet onion

#### **Hickory Smoked Bacon**

#### **Jones Farm Natural Sausage Patties**

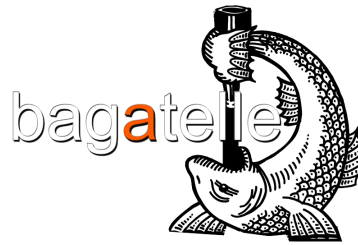
#### **Coffee & Juice Station**

Featuring Italian Illy brand coffee and fresh orange juice

**\$65 per person**

*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

### **Displayed Hors d’Oeuvres**

#### **Tropical Fruit**

Featuring seasonal fruits and berries

#### **Assorted Pastries & Croissants**

### **Buffet Features**

#### **Cold Salads Display**

*Choice of three*

#### **Cucumber & Hearts of Palm Salad**

#### **Rustic Potato Salad**

#### **Balsamic Watermelon Salad**

#### **Caribbean Shrimp Salad**

#### **Herbed Chicken Salad**

#### **Quiche Lorraine**

Buttery crust, eggs, bacon, cheddar cheese

#### **Lobster Mac and Cheese**

Cavatappi pasta, three cheese blend, lobster medallions

#### **Cuban Pork Sliders**

Pineapple slaw

#### **Hickory Smoked Bacon**

#### **Jones Farm Natural Sausage Patties**

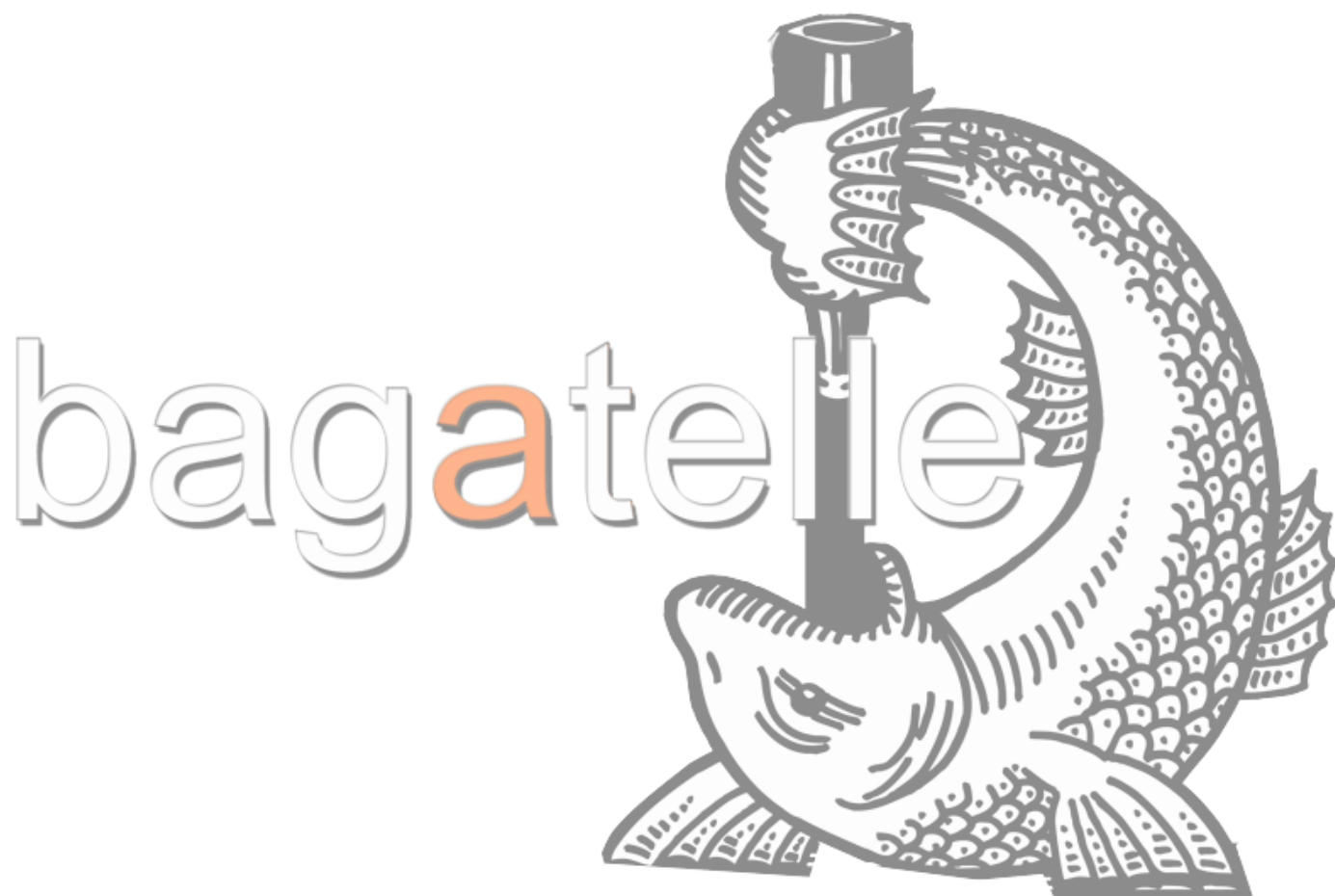
#### **Sweets Table**

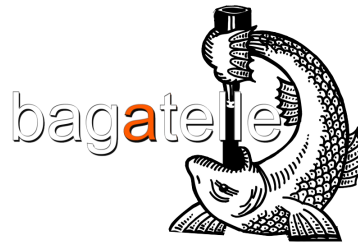
Key lime pie tartlets, double chocolate brownies, house baked cookies

**\$95 per person**

*25 person minimum*

A Key West Cocktail Party Package  
Additional Hors d'Oeuvres &  
Food Stations





## **“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)

Crab Cakes  
BBQ Shrimp  
Coconut Shrimp  
Pulled Pork Sliders  
Chorizo Empanada  
Guava Chicken Skewers  
Skirt Steak Skewers  
Antipasto Skewers  
Goat Cheese Croquettes  
Tomato Bruschetta

### **Two hour Beer & Wine bar package included**

**See Bar Options for additional upgrades available**

#### **Beer**

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

#### **House Wines**

Cabernet, Merlot, Chardonnay, Pinot Grigio

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

House specialty with graham cracker crust, meringue topping

**\$65 per person**

*25 guest minimum*

# Hors d'Oeuvres

## Appetizer Additions

*Priced Per Person*

### **Crab Cake**

Blue crab cake, Peruvian yellow pepper remolaude \$14

### **BBQ Shrimp**

Key West pink shrimp, wrapped crispy hickory smoked bacon, spicy chipotle BBQ sauce \$14

### **Coconut Shrimp**

Shaved coconut crusted shrimp, sweet chili dipping \$12

### **Pulled Pork Sliders**

Caramelized onions and mojo \$10

### **Chorizo Empanadas**

Saffron lemon sauce \$8

### **Guava Chicken Skewers**

Grilled chicken satay, guava sauce \$9

### **Skirt Steak Skewers**

Chimichurri sauce \$12

### **Antipasto Skewers**

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

### **Tomato Bruschetta**

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

### **Goat Cheese Croquettes**

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

## Specialty Displayed and Passed

*Priced Per Person*

### **Tropical Fruit and Artisan Cheese Display**

Seasonal fruits, and chefs hand selected cheeses crackers and crostinis \$12

### **Crudite Display**

Sliced summer vegetables, hummus and house made ranch, crackers and crostinis \$8

### **Charcuterie Display**

Cured Italian meats, artisan cheese, artichoke hearts, cherry tomato and queen olive, aged balsamic drizzle, crackers and crostinis \$14

### **Bacon Wrapped Scallops**

Port wine reduction \$14

### **Shrimp Cocktail**

Key West pink shrimp, light citrus marinade, house made cocktail sauce \$14

### **Tropical Ceviche**

Local catch, grilled pineapple and mango \$14

### **Tuna Tataki**

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

### **Tuna Poke**

Ahi tuna, soy-chili marinade, cucumber, yellow pepper remoulade \$14

### **Cucumber Salmon Bites**

Smoked salmon, cucumber wheel, dill cream \$13

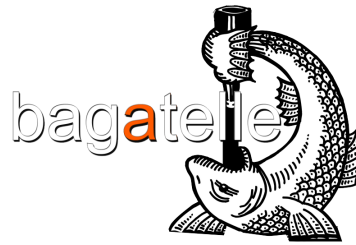
### **Truffle Kobe Beef Crostini**

Caramelized shallots, shaved parmesan truffle oil \$14

### **Grilled Lamb "Lollipops"**

Rosemary sage encrusted, merlot mint sauce \$14





## Buffet Add-Ons

### Carving stations

*(Requires \$125 attendant fee)*

#### Cuban Roasted Pig

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

(Pork tenderloin available)

**\$25 Per person**

#### Seared Ahi Tuna Carving Station

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

**\$26 per person**

#### Prime Rib Carving Station

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

**\$30 per person**

#### Beef Tenderloin Carving Station

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

**\$38 per person**

All Buffet Items are available at A La Carte pricing. If you do not see it here, just ask!

### Sides

**\$8 per person**

Caramelized Sweet Plantains

Roasted Seasonal Vegetables

Herb Roasted Tri Colored Fingerling Potatoes

Jasmine Rice

### Displayed Stations

#### Taco Bar

\$36 - pick 4

\$30 - pick 3

\$24 - pick 2

\*Southwest chicken & sauteed onions

\*Fajita beef & roasted red pepper

\*Sauteed shrimp & garlic

\*Blackened Mahi Mahi

\*Cuban Style Pulled Pork

Accompaniments of, flour tortilla, shredded lettuce, shredded cheese, pico de gallo, onions, jalapenos, sour cream

#### Rice & Beans

Island rice and cumin black beans

**\$12 per person**

#### Raw Bar

Key West pink shrimp, seared ahi tuna, Tropical ceviche, plus accompaniments

**\$30**

#### Lobster Mac and Cheese

Cavatappi pasta, three cheese blend, lobster medallions

**\$15 per person**

### Dessert Station

#### House Made Key Lime Pie

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

**\$10 per person**

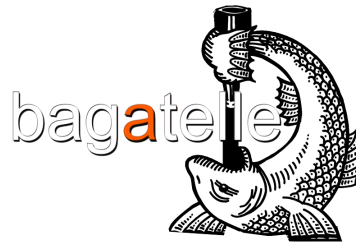
#### Sweets Table

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

**\$14 per person**

# 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

\*2hr Beer & Wine bar included in Cocktail party package,  
upgrade to any package for the price difference

### **Premium Beer & Wine**

#### **Domestic, Imported & Craft Beers**

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

#### **Premium Wines**

Cabernet, Merlot, Chardonnay, Pinot Grigio

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, Jack Daniels

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.

#### **Premium Wines**

Cabernet, Merlot, Chardonnay, Pinot Grigio

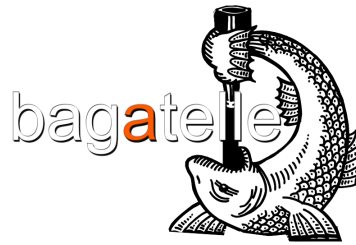
#### **Premium brand liquors, plus call brands**

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

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**

Guests will be greeted with a refreshing cocktail of your choosing upon arrival. Choose from one of our signature drinks at \$5.00 each or we will make your favorite recipe. Signature drinks include Key Lime Margarita, Key West Rum Punch, & Bagatelle Lemonade.

Prices to be determined based on cocktail selected.

### **Champagne Toast**

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

\$5.00 per person

Let us know should you wish to upgrade your Champagne selection!

### **Consumption Bar**

\$150 Bartender Charge applies

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.

### **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.

### **Cash Bar**

All guests will pay for cocktails and wine individually

\$150 Bartender Charge applies





**Sales and Catering Manager**  
**Jackie Gibson**  
**305.296.6609**  
**[jackie@keysrestaurantsgroup.com](mailto:jackie@keysrestaurantsgroup.com)**