

BANQUET MENU



BON APPETIT
RESTAURANT

ABOUT Us

Welcome To Bon Appetit,

For 50 years Bon Appetit Restaurant in Dunedin, has been a iconic fine dining waterfront restaurant. Located on the intercoastal waterway adjacent to the Dunedin Marina, Bon Appetit overlooks Honeymoon Island and St. Joseph's Sound.

Bon Appetit Restaurant serves classic American and Continental dishes as well as innovative and on trend modern fare to please every taste.

On the second floor, our private banquet room features panoramic views of the intercoastal and Gulf Of America sunsets. The perfect space for any group or gathering, we can service 10 - 150+ guests with multiple layouts and floor plans. From meetings, seminars, celebrations, and more; our team takes care of every detail to ensure a seamless and memorable experience.

We hope to serve you soon!

-Bon Appetit

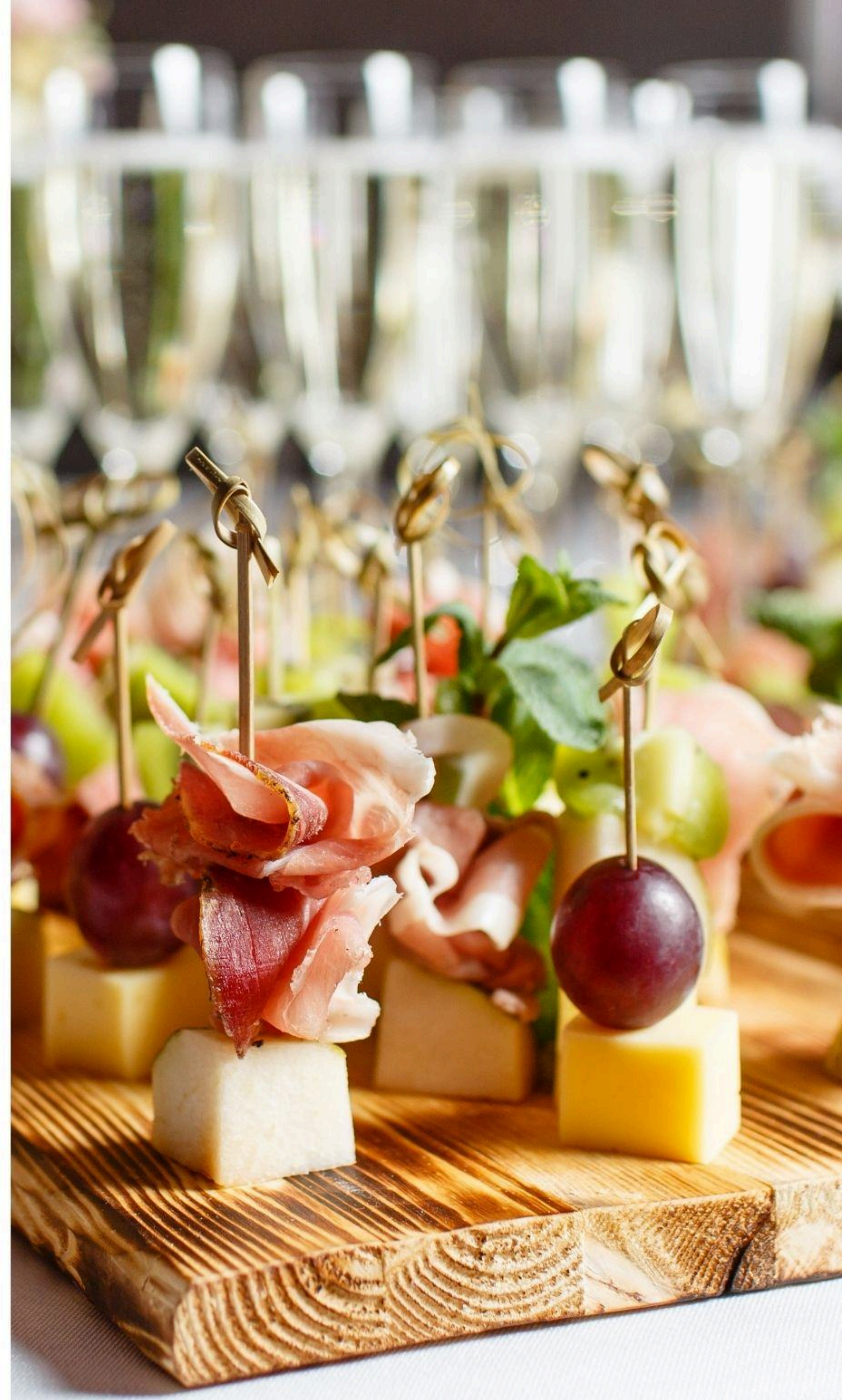




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*All charges are subject to 25% service charge & 7% sales tax
Prices are subject to change without prior notices.*

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THE ROOMS

Stunning panoramic views of St. Joseph Sound,
Caladesi & Honeymoon Islands

SUNSET BALLROOM

*Elegant crystal chandeliers and full-service bar
South/Southwest/North/Northwest water views*

Capacity:

Cocktail Style- 200 guests

Plated- 180 guests with dancefloor

Buffet- 150 guests with dancefloor

Audio visual:

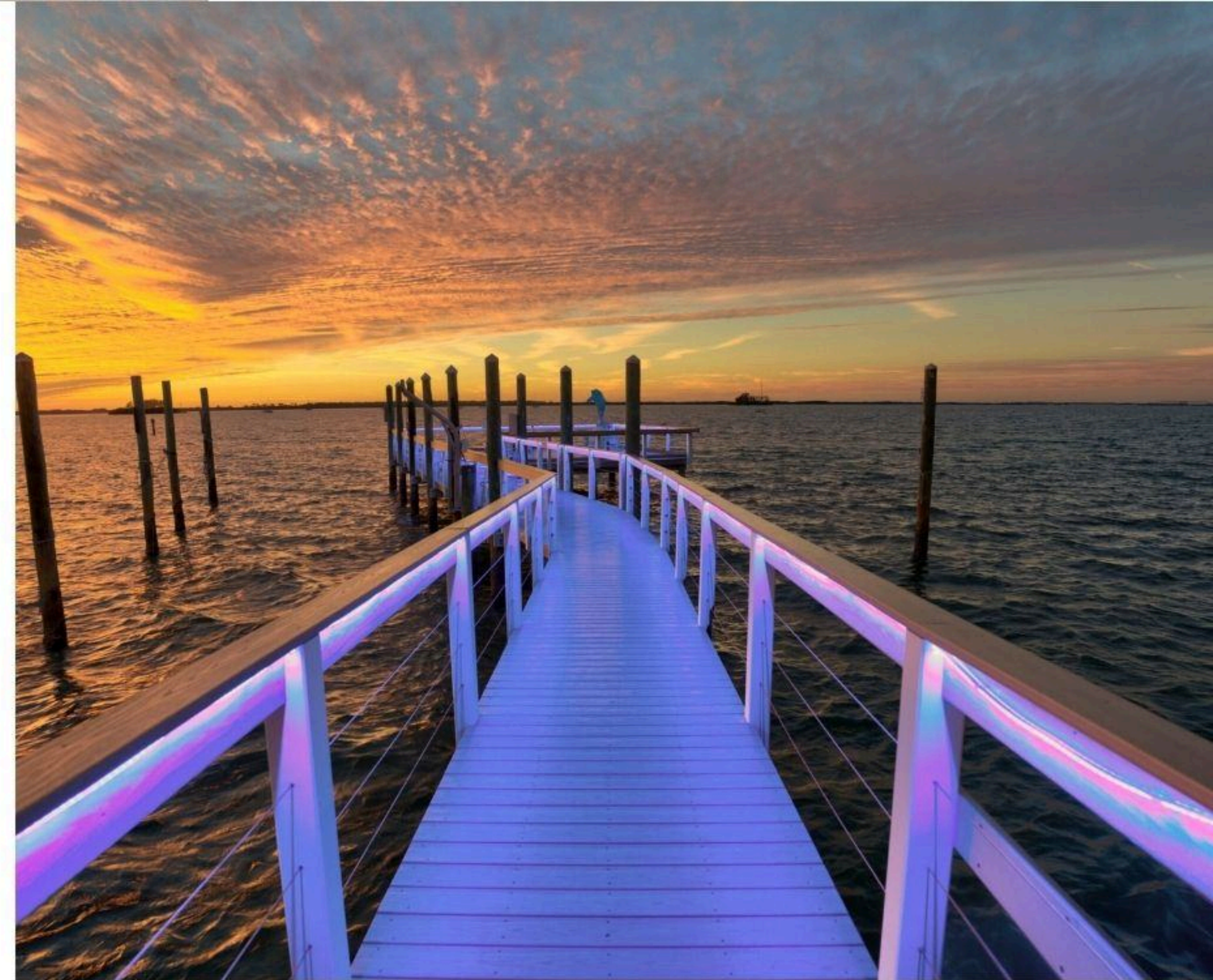
- 100-inch-high powered projector screen
- Portable 72" Smart TV
- Bluetooth
- FREE Wifi

Can be divided into two rooms- Sunset I & Sunset II

Sunset I: 120 people capacity depending on your preferred floor plan and layout needs

Sunset II: 50 people capacity depending on your preferred floor plan and layout needs

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ENHANCE YOUR EXPERIENCE

Cake Cutting Only	\$2.50 per person	Easel	\$10
Dance Floor (18x18)	\$310	Overhead Projector	\$295
Chair Covers & Sashes (standard solid/polyester fabric)	\$8.00 per person	Fifth (5 th) hour Overtime Fee	\$325
Customized Table Specialty Linen	Inquire for pricing	Sixth (6 th) hour Overtime Fee	\$425
In-House Gold or Silver Charger Plates	\$2 per person	Celebration of Life Service <ul style="list-style-type: none"> • Sunset II Room <ul style="list-style-type: none"> ◦ Max 50 chairs setup (\$1.00 per chair or additional) ◦ Podium & Microphone 	\$325 flat fee
In-House Centerpieces with 2 Votives per Table	\$20 per table	Bon Appetit in- House Table Decoration Package <ul style="list-style-type: none"> • Silk white stem orchids with fairy lights in a 20" clear round vase • 2 glass votives • 13" round mirror base • Gold or silver charger plates 	\$40 per table
Podium with Portable Wireless Microphone	\$55		
Drop Down Screen (available only in the sunset I room)	\$75		

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PASSED HOR D'OEUVRES

SEAFOOD

Smoked Salmon Wrapped Asparagus | \$4.60

Sesame Crusted Ahi Tuna with cucumber wasabi relish | \$4.60

Maine Lobster Canapé with cognac dressing | \$5.90

Mini Lump Crab Cakes with creole remoulade | \$5.25

Scotch Smoked Salmon Canapé with dill mustard and caper mayonnaise | \$5.25

BEEF | CHICKEN | PORK

Mini Beef Wellington with béarnaise

Chicken Wellington Bites | \$4.60

Chilled Melon with prosciutto di Parma | \$4.60

Spiced Sausage filled mushroom caps | \$4.60

VEGETARIAN

Button Mushrooms with spinach and feta cheese | \$4.60

Cherry Tomatoes with herbed cheese and roasted walnuts | \$4.60

Jalapeno Peppers stuffed with cheese | \$4.05

Mini Brie en Croute with raspberries | \$5.20

Skewer of Mozzarella, Artichoke & Sundried Tomato with pesto | \$4.60

Spanakopita with yogurt and cucumber dip | \$4.05

Strawberry with Boursin cream cheese and orange honey | \$4.60

Veggies in a Glass with herbed goat cheese | \$4.60



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DISPLAYS & STATIONS

VEGGIE DISPLAY

Assorted seasonal vegetables & relish, chilled and served with cucumber dill sauce

\$4.70 per person

FRUIT/CHEESE DISPLAY

Sliced fresh fruit & assorted cheese display served with assorted crackers and breads

\$7.50 per person

YUKON GOLD MASH POTATO MARTINI BAR

with chives, butter, crumbled bacon, assorted cheeses, and sour cream

\$9.10 per person (upgrades are available- inquire within)

BRUSCHETTA STATION

Olive tapenade, eggplant caviar, guacamole, shrimp & artichoke dip, fresh tomato salsa, herbed goat cheese, and feta cheese.

Accompanied with rustic breads and crackers

\$14.25 per person (minimum of 25 people)

ANTIPASTO STATION

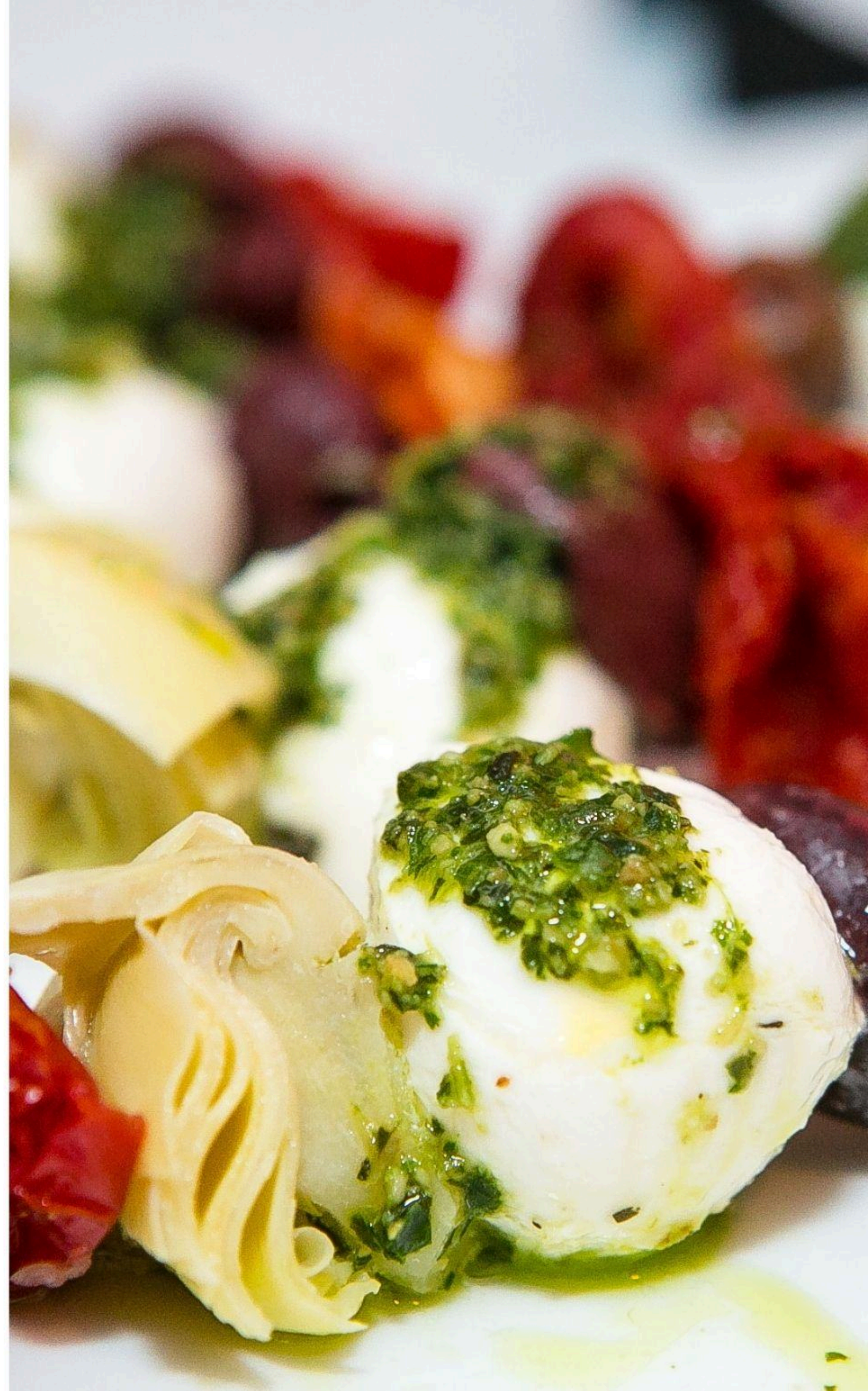
Fresh baby mozzarella, cherry tomatoes, basil pesto, balsamic glaze, assorted salami, marinated artichoke, tuna with olive oil, anchovies, garbanzo bean salad, pepperonis, roasted red peppers, marinated olives & celery, provolone cheese, rustic breads and crackers

\$25 per person (minimum of 25 people)



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DISPLAYS & STATIONS

SCOTCH SMOKED SALMON

Served with dill dressing, sour cream, chopped egg, rye points, melba toast, capers and onions

\$255 (serves 35 people)

JUMBO GULF SHRIMP

with brandy and New Orleans remoulade sauce

\$345 (100 pieces)

CHEF'S PASTA STATION

Cheese tortellini with classic alfredo sauce and penne rigatoni pasta with tomato basil sauce. Served with parmesan sticks

\$12 per person

HANDTOSSED FRESH CAESAR SALAD

Romaine lettuce, parmesan cheese, and Caesar dressing

\$8 per person


Add ons:

Grilled chicken **\$5.20 per person**

SLICED AHI TUNA

Avocado relish, caramelized ginger shallots, wasabi paste, wasabi aioli, and cilantro garlic dressing. Accompanied by toasted croutons & assorted breads

\$17.25 per person

 **\$100 Chef's carving fee applies**

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DISPLAYS & STATIONS

MINI PEPPER STEAK *Prepared tableside*

Pan-seared and served with green peppercorn sauce on a crostini

\$6.25 per piece

PETIT LAMB CHOPS

Pan-seared and served with classic béarnaise sauce

\$6.95 per piece

ROASTED TURKEY BREAST

Served with mini-French bread, orange-cranberry relish, and condiments *Carved to order*

\$250 (Serves 30 people)

ROASTED PORK *Carved to order*


Rubbed with caraway & marjoram. Served with creamy Dijon dressing and mini-French loaves

\$255 (Serves 30 people)

ROASTED PRIME RIB *Carved to order*

Creamy horseradish, petit French bread and condiments

\$395 (Serves 35 people)

 **\$100 Chef's carving fee applies**

All charges are subject to 25% service charge & 7% sales tax



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CHAMPAGNE BRUNCH BUFFET

Final guest count is due 7 days prior to the event

TO START

Champagne Toast

ENTREE

Malted Belgian Waffle dusted in cinnamon sugar & served with a warm strawberry sauce

Coca Cola Basted Virginia Ham with orange & craisin glaze (carved to order)

Poached Eggs on an English muffin, country sausage, and hollandaise sauce

Yukon Gold Potatoes grilled with red, green peppers, and onions

Assorted Mini Muffins served with sweet butter

DESSERT

Strawberry Mousse topped with fresh whipped cream

BEVERAGES

Fresh Orange Juice Station

Bon Appetit House Blend Coffee with whipped cream, lemon & orange zest, chocolate morsels

Assorted Herbal Tea with lemon wedges

\$35.45 per person (40 guests minimum)

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BUFFET SERVICE

Our buffet-style banquet service offers a flexible and inviting dining experience, perfect for gatherings of all sizes. Guests are welcome to explore a beautifully arranged selection of hot entrées, seasonal sides, crisp salads, and decadent desserts. Buffet service may include passed appetizers and desserts upon request.



PLATED SERVICE

Our plated banquet service offers a refined dining experience, ideal for formal events and celebrations where attention to detail matters. Each guest is individually served a beautifully presented multi-course meal, crafted by our culinary team and tailored to your event's unique menu selections. From the first course to the final bite of dessert, plated service ensures consistent quality, seamless pacing, and a sophisticated atmosphere. It's the perfect choice for weddings, and corporate dinners where hospitality and presentation take center stage. Plated service may include buffet or passed appetizers and desserts upon request.

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PLATED LUNCHEON

TO START

Garden Salad *with house dressing*
Freshly Baked Bread Rolls *with butter*

ENTREE

Breast of Chicken *with a mushroom cream sauce*
Chargrilled Salmon *with cucumber dill sauce*

Entrees served with chef's choice of potatoes & vegetables

*Add beef upgrade:

5oz Filet Mignon *with béarnaise sauce* (\$39.50)

DESSERT (choice of one for all guests)

Chocolate Mousse

New York Style Cheesecake *rich and creamy on a cookie crust
with fresh whipped cream and strawberries*

Vanilla ice Cream Sundae

BEVERAGE

Coffee Station *with whipped cream, lemon and orange zest,
chocolate morsels, assorted herbal hot tea with lemon wedges*

Assorted Herbal Hot Tea *with lemon wedges*

\$27.60 per person

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PRIVATE LIGHT LUNCHEON

TO START

Assorted Fruit Cup

ENTREE *(must be pre-selected 7 days prior)*

Chicken Salad *served on a grilled pineapple with a side of fresh greens*

Albacore Tuna Salad *with sliced tomatoes with a side of fresh greens*

Chef's choice of potatoes & vegetables

DESSERT

Chocolate Mousse or Strawberry Mousse

New York Style Cheesecake *rich and creamy on a cookie crust with fresh whipped cream and strawberries*

Vanilla Ice Cream Sundae

BEVERAGE

Coffee Station *with whipped cream, lemon and orange zest, chocolate morsels, assorted herbal hot tea with lemon wedges*

**Iced tea available upon request*

\$27.60 per person

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PLATED DINNER

Pre-selections required 7 days prior to event

TO START

Mixed Green Salad *tossed in burgundy vinaigrette dressing with cucumbers and grape tomatoes*

Freshly Baked French Bread Rolls *with sweet butter*

ENTREE

Chicken Marsala *with caramelized shallots, sliced mushrooms, marsala wine*

Salmon *with our house lemon butter*

6oz Filet Mignon *on a grilled zucchini crouton with béarnaise sauce*

Fingerling Potatoes & Vegetable Medley

Pasta Primavera (vegetarian option)

DESSERT

Key Lime Pie

Cheesecake Fritter with 3 sauces

Bananas Foster

Tiramisu

BEVERAGE

Bon Appetit House Blend Coffee & Tea Station *with whipped cream, lemon and orange zest, chocolate morsels, assorted herbal hot tea with lemon wedges*

Assorted Herbal Hot Tea *with lemon wedges*

\$46.25 per person

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BANQUET BUFFET

TO START

Mixed Green Salad *heirloom tomatoes, cucumbers, shaved parmesan, with a burgundy vinaigrette dressing*

Freshly Baked French Bread Rolls *with sweet butter*

ENTREE

Rosemary Prime Rib Beef Au Jus *(carved to order)*

Choose one chicken entree:

Chicken Chasseur *with pearl onions, tomatoes, button mushrooms, burgundy wine*

Chicken Marsala *with caramelized shallots, sliced mushrooms, marsala wine*

Chicken Piccata *with capers, butter, Sauvignon Blanc*

Choose one fish entree:

Salmon Fillet, Mahi, or Cod Fillet *roasted with lemon-parsley butter, and scallions*

Fingerling Potatoes & Vegetable Medley

DESSERT *(served tableside-select one)*

Key Lime Pie

New York Style Cheesecake *rich and creamy on a cookie crust with fresh whipped cream and strawberries*

Bananas Foster

Tiramisu

BEVERAGE

Bon Appetit House Blend Coffee & Tea Station *with whipped cream, lemon and orange zest, chocolate morsels, assorted herbal hot tea with lemon wedges*

Assorted Herbal Hot Tea *with lemon wedges*

\$55.25 per person (40 guests minimum)

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DUET DINNER

TO START

Mixed Greens and lettuce, sliced cucumbers, whole grape tomatoes tossed with burgundy vinaigrette dressing

ENTREES (PLATED) (must be pre-selected 7 days prior)

CHOOSE ONE:

- **6oz Petit Filet Mignon** with sauce béarnaise & **Grilled Chicken breast** with tomato basil sauce
- **6oz Petit Filet Mignon & Salmon Fillet** with cucumber dill sauce

Accompanied by oven roasted fingerling potatoes & asparagus spears

Upgrade to surf-n-turf option (inquire within)

DESSERT (Select one)

Key Lime Pie

Cheesecake Fritter with 3 sauces

Banana Foster

Tiramisu

New York Style Cheesecake with strawberries

BEVERAGES

Bon Appetit House Blend Coffee with whipped cream, lemon & orange zest, chocolate morsels

Assorted Herbal Tea with lemon wedges

Iced Tea available upon request


\$53.00 per person

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CELEBRATION OF LIFE

SET UP & SERVICES

- 6-foot skirted memorial table
- Podium with microphone | \$50
- 72" portable smart TV | \$75
- Floor & tabletop easels available
- Service setup | \$325 flat fee
 - Up to 50 chairs- theater style

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CELEBRATION OF LIFE

ON ARRIVAL

Fresh fruit & Assorted Cheese display served with assorted crackers & breads

SECOND COURSE (Food Stations)

Hand-Tossed Fresh Caesar Salad

- Add grilled chicken: \$5.20 per person

Petite Roasted Prime Rib of Beef Sandwiches (carved to order)
with horseradish sauce, petit French bread and condiments

Chef's Pasta Station:

- **Cheese Tortellini** with classic alfredo sauce
- **Penne Rigatoni Pasta** with tomato basil sauce

Served with parmesan bread

DESSERT

Assorted Chef's Choice Mini Dessert Shooters

BEVERAGE

Gourmet coffee & Hot Tea Station

Hosted bar consumption \$500 minimum or Cash bar available

*Upgrades available (see sales office for details)

\$50.00 per person (30 guest minimum)

\$250 chef's attendance fee

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DESSERT MENU

PLATED

Key Lime Pie

Cheesecake Fritter with 3 sauces

Bananas Foster Flambé

Tiramisu

Swiss Chocolate Mousse with vanilla wafer

New York Style Cheesecake rich and creamy on a cookie crust with fresh whipped cream and strawberries

Vanilla Bean Ice Cream with fresh seasonal berries

Vanilla Ice Cream with dulce de leche

\$7.95 per person

TABLES & SAMPLERS

Viennese Pastry Table chef's choice of assorted whole pies and cakes

\$17.00 per person

ASSORTED MINI BON APPETIT

\$5.00 per shooter

SPECIALTY CAKE

Price included cake and service

Does not include delivery fee and/or upgrades.

\$7.50 per person

CAKE CUTTING SERVICE ONLY

\$2.50 per person

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BAR & BEVERAGE PACKAGES

AVAILABLE PACKAGES

CASH BAR

In this bar setup, guests pay individually for each drink they consume, while the event host is responsible for covering the setup fee.

Cash bar setup fee \$195

HOSTED CONSUMPTION BAR

This bar setup is in which the host pays for each drink the guests consume, the event host will be required to pay the service fees. After the guests have reached the minimum dollar amount, the host will be notified.

Minimum of \$500

HOSTED PER HOUR BAR

This bar setup is in which the host has prepaid for all of the drinks. These are paid at an hourly rate, and rates can increase based on quality of liquor, beer and wine. No shots of alcohol will be permitted.

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CASH BAR DRINK PRICING /AVERAGE

Well Liquor	\$6.95
Call Liquor	\$8.75
Premium Liquor	\$9.95
House Wine	\$6.50
Bottled Domestic Beer	\$5.00
Bottled Imported Beer	\$6.00
Fountain Soda (refills included)	\$3.35
Assorted Juices	\$3.75

Cash bar setup fee \$195

*****Please refer to our bottled wine & champagne list to view our options.***

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OPEN BAR PRICING

WELL LIQUOR, BEER HOUSE WINE & SODA

1 st hour	\$18.25 pp
2 nd hour	\$11.05 pp
3 rd hour	\$8.95 pp
4 th hour	\$7.25 pp

Total of
4 hours \$45.50 pp

CALL BRANDS, BEER, HOUSE WINE & SODA

1 st hour	\$24.75 pp
2 nd hour	\$13.80 pp
3 rd hour	\$12.65 pp
4 th hour	\$8.75 pp

Total of
4 hours \$59.50 pp

PREMIUM BRANDS, BEER, HOUSE WINE & SODA

1 st hour	\$28.90 pp
2 nd hour	\$16.55 pp
3 rd hour	\$14.35 pp
4 th hour	\$12.15 pp

Total of
4 hours \$71.95 pp

****For reception packages only, that prefer to upgrade to a higher brand category calculate the difference between each hourly bar, equals per person upgrade.**

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CATEGORY BRAND LIST

BOTTLED BEERS

Heineken
Corona
Miller Lite
Budweiser
Bud Light
Michelob Ultra Lite
Non-alcoholic

WELL BRANDS

Vodka: Barton
Gin: Fleischmann's
Whiskey: Old Thompson
Bourbon: Old Crow
Scotch: Clan MacGregor
Rum: Ron Carlos
Tequila: Durango
Coffee Liqueur: Kamora

PREMIUM BRANDS

Vodka: Grey Goose, Ketel One
Gin: Hendricks, Tanqueray
Whiskey: Crown Royal
Bourbon: Maker's Mark
Scotch: Chivas Regal, Johnny Walker Black
Rum: Myers Dark Rum, Mount Grey
Tequila: Silver Patron

HOUSE WINES

Woodbridge
Chardonnay
Cabernet
Merlot
White Zinfandel

CALL BRANDS

Vodka: Smirnoff, Absolut, Stolichnaya, Tito's
Gin: Beefeater, Bombay
Whiskey: C.C., V.O., Jameson, Southern Comfort
Bourbon: Jim Beam, Old Grand-Dad, Jack Daniels
Scotch: Dewar's, Johnny Walker Red
Rum: Bacardi (Lite and 151), Malibu Coconut, Captain Morgan
Tequila: Jose Cuervo, Cuervo 1800 Silver
Coffee Liqueur: Kahlua

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SPECIALTY DRINKS

Non-Alcoholic Fruit Punch	\$52.50 per gallon (serves approx. 35)
Alcoholic Rum Fruit Punch	\$110.00 per gallon (serves approx. 35)
Champagne & Brandy Punch	\$110.00 per gallon (serves approx. 35)
Sangria Station: Red or White	\$110.00 per gallon (serves approx. 35)
Mimosa Station <i>(4-hour package)</i> assorted juices & garnishes	\$25.00 per person
Lemonade Station	\$95.00 per gallon (serves approx. 35)
Unsweetened Iced Tea Station (sweet tea available upon request)	\$60.00 per gallon (serves approx. 35)
Gourmet Coffee & Hot Tea Station <i>(4-hour package)</i> <ul style="list-style-type: none">• Regular & Decaffeinated Coffee with whipped cream, lemon & orange zest, chocolate morsels• Herbal Hot Tea with lemon wedges	\$3.95 per person (unlimited consumption)
Assorted Fountain Soda	\$3.25 per person
Customized Beverage Stations	Inquire for pricing

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CONTINENTAL BREAKFAST

Fresh Seasonal Sliced Fruit Display

Chef's Choice Assorted Breakfast Breads muffins, mini bagels, & sweet breads

Sweet Butter & Cream Cheese

Assortment of Yogurt Cups

Freshly Brewed Regular & Decaffeinated Coffee Station

Assorted Hot Herbal Tea with lemon wedges

Chilled Fresh Florida Orange Juice

Chilled Cranberry Juice

\$23 per person

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POWER BREAKFAST BUFFET

Scrambled Eggs

Fresh Seasonal Sliced Fruit Display

Sausage Patties or Crisp Bacon Strips

Yukon Gold Potatoes with red, green peppers, and onions

Fresh Baked Croissants with sweet butter

Freshly Brewed Regular & Decaffeinated Coffee Station

Assorted Hot Herbal Tea with lemon wedges

Chilled Fresh Florida Orange Juice

Chilled Cranberry Juice

\$28.25 per person

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BREAKOUT PICK ME UP

Assorted Freshly Baked Cookies
Assorted Baked Brownies
Assorted Granola Bars
Freshly Brewed Regular & Decaffeinated Coffee Station

\$17 per person

BEVERAGES

Bottled Water | \$3.95

Assorted Fountain Soda | \$3.95

Powerade | \$5.00

Available per consumption/ Inquire for unlimited per person pricing

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CONNECT WITH A EVENT SPECIALIST

Info@bonappetitrestaurant.com

BON APPETIT

RESTAURANT

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