

# BANQUET MENU



**BON APPETIT**  
RESTAURANT

# ABOUT Us

Welcome To Bon Appetit,

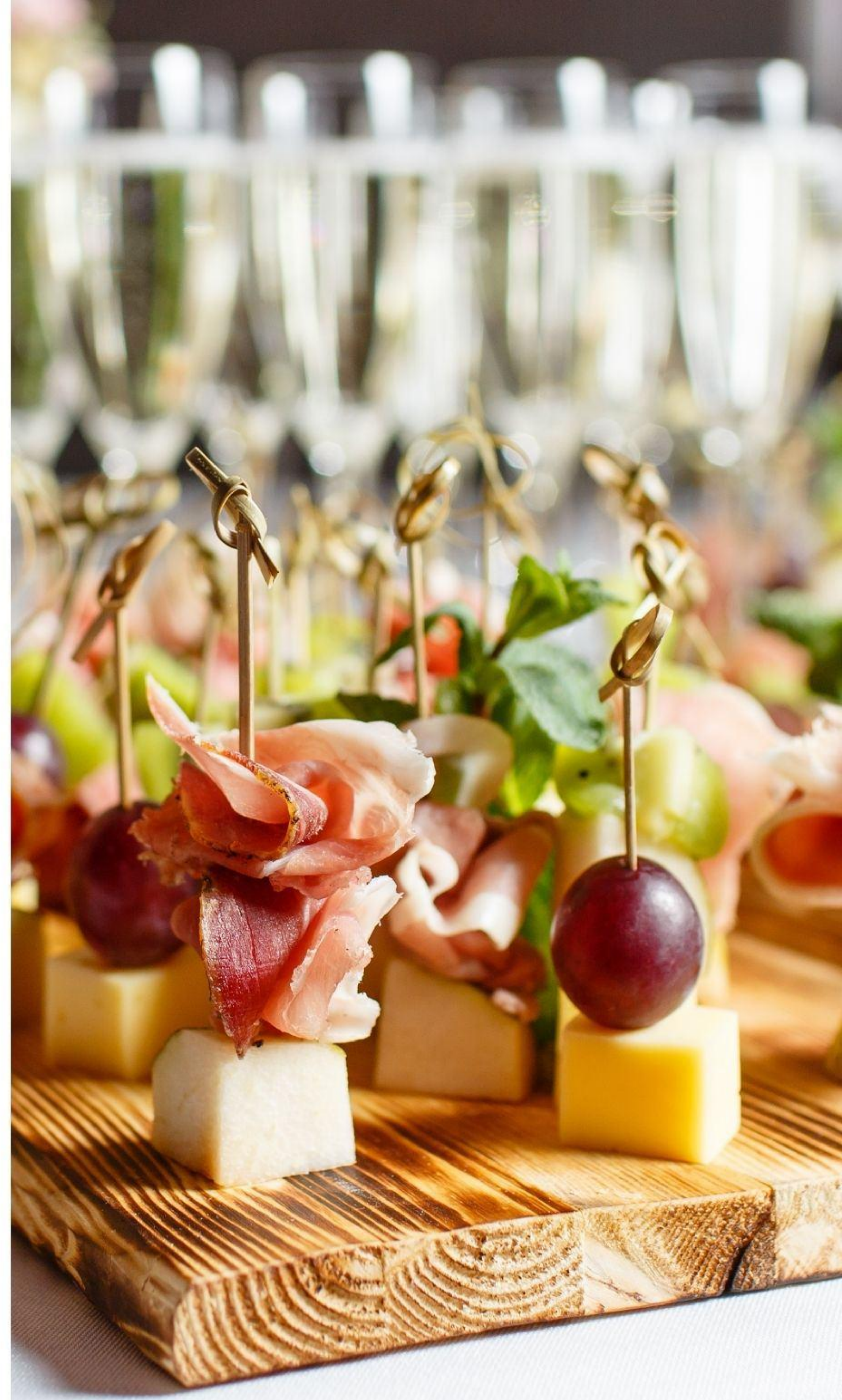
For 50 years Bon Appetit Restaurant in Dunedin, has been a iconic fine dining waterfront restaurant. Located on the intercoastal waterway adjacent to the Dunedin Marina, Bon Appetit overlooks Honeymoon Island and St. Joseph's Sound.

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  
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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:

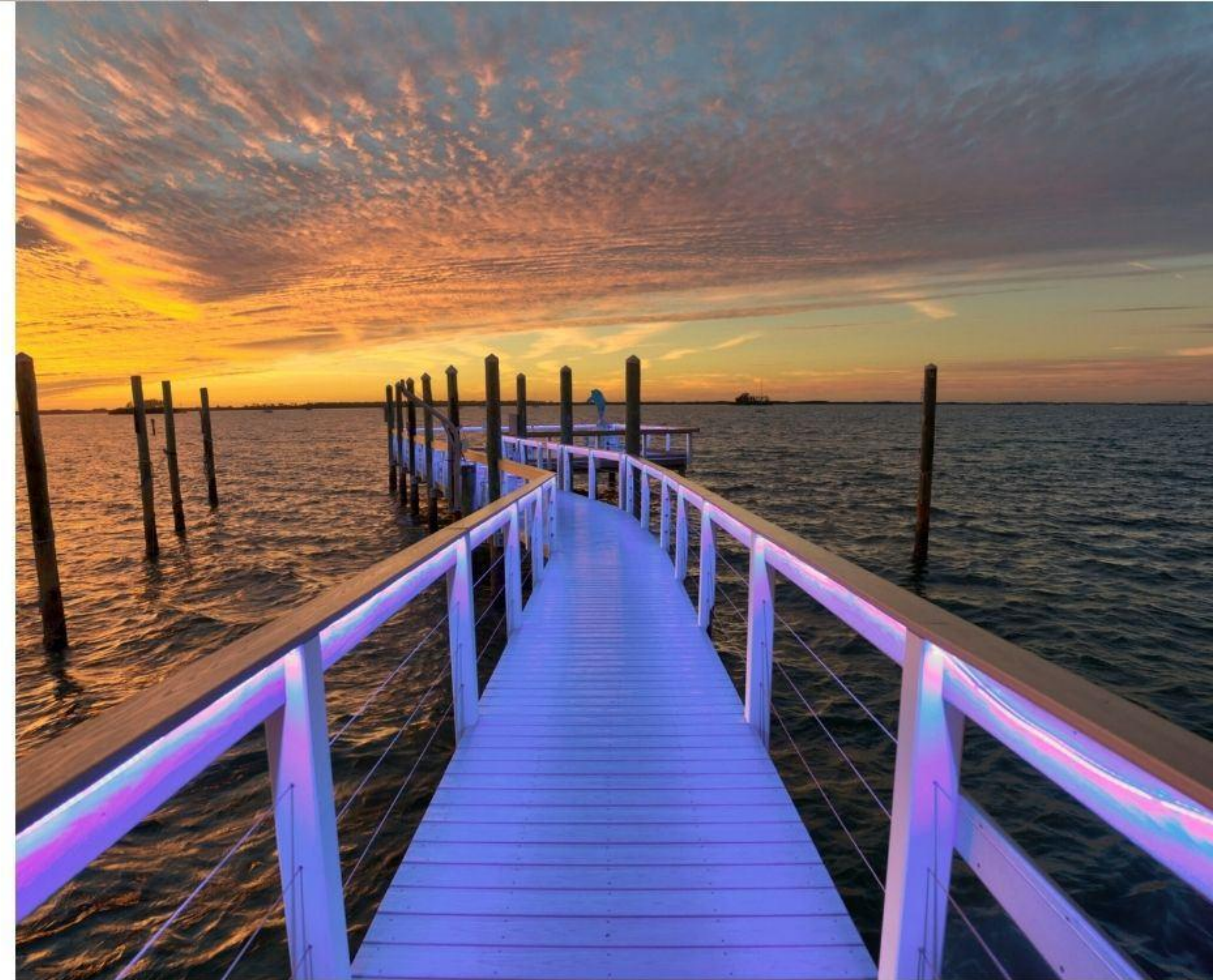
- 100-inch-high powered projector screen
- Portable 72" Smart TV
- Bluetooth
- FREE Wifi

***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 <sup>th</sup> ) hour Overtime Fee	\$325
Customized Table Specialty Linen	Inquire for pricing	Sixth (6 <sup>th</sup> ) hour Overtime Fee	\$425
In-House Gold or Silver Charger Plates	\$2 per person	<b>Celebration of Life Service</b> <ul style="list-style-type: none"> <li>Sunset II Room                             <ul style="list-style-type: none"> <li>Max 50 chairs setup (\$1.00 per chair or additional)</li> <li>Podium &amp; Microphone</li> </ul> </li> </ul>	\$325 flat fee
In-House Centerpieces with 2 Votives per Table	\$20 per table		
Podium with Portable Wireless Microphone	\$55	<b>Bon Appetit in- House Table Decoration Package</b> <ul style="list-style-type: none"> <li>Silk white stem orchids with fairy lights in a 20" clear round vase</li> <li>2 glass votives</li> <li>13" round mirror base</li> <li>Gold or silver charger plates</li> </ul>	\$40 per table
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

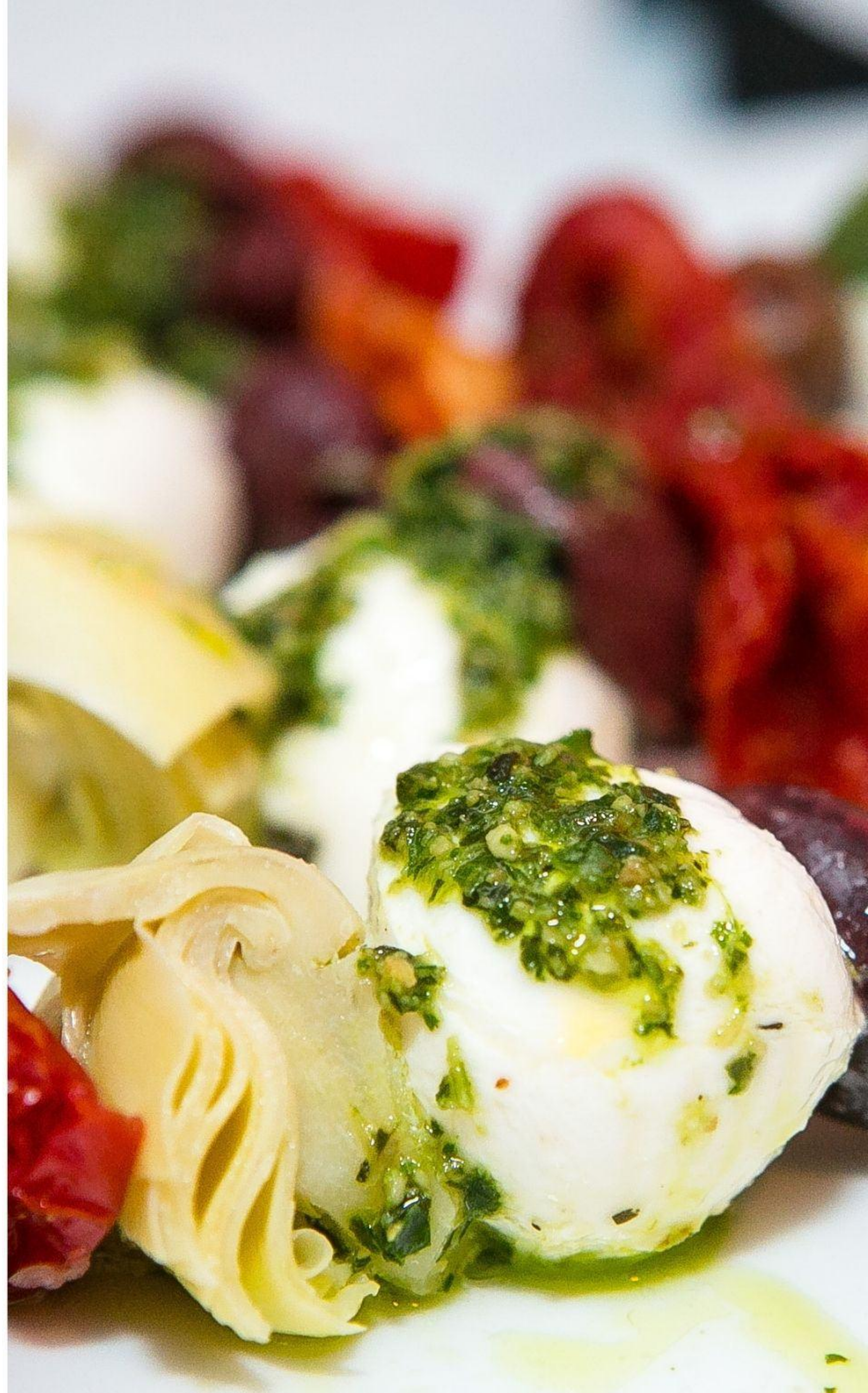
Fresh baby mozzarella, cherry tomatoes, basil pesto, balsamic glaze, assorted salami, marinated artichoke, tuna with olive oil, anchovies, garbanzo bean salad, pepperonis, roasted red peppers, marinated olives & celery, provolone cheese, rustic breads and crackers

**\$25 per person (minimum of 25 people)**



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# DISPLAYS & STATIONS

## SCOTCH SMOKED SALMON

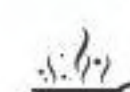
Served with dill dressing, sour cream, chopped egg, rye points, melba toast, capers and onions

**\$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**

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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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# 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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# 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 <sup>st</sup> hour	\$18.25 pp
2 <sup>nd</sup> hour	\$11.05 pp
3 <sup>rd</sup> hour	\$8.95 pp
4 <sup>th</sup> hour	\$7.25 pp

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Total of 4 hours	\$45.50 pp
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## CALL BRANDS, BEER, HOUSE WINE & SODA

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

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Total of 4 hours	\$59.50 pp
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## PREMIUM BRANDS, BEER, HOUSE WINE & SODA

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

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Total of 4 hours	\$71.95 pp
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**\*\*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 Liquor:** 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, Stoli, 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 Liquor:** Kahlua

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# SPECIALTY DRINKS

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

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CONNECT WITH A EVENT SPECIALIST

*[Info@bonappetitrestaurant.com](mailto:Info@bonappetitrestaurant.com)*

# **BON APPETIT**

RESTAURANT

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