

# MON·AMI·GABI<sup>®</sup>

*Bistro Classique*

✦ PRIVATE DINING MENU PACKAGES ✦



2300 NORTH LINCOLN PARK WEST • CHICAGO

MONAMIGABI.COM | *Email* ✉ MONAMICHGOPARTIES@LETTUCE.COM | *Téléphone* ☎ 773.348.8886

# MON·AMI·GABI®

*Bistro Classique*



# BRUNCH MENU

38 PER PERSON

Available Saturday & Sunday

## *Includes*

fresh-brewed coffee, tea & soft drinks

## FIRST COURSE

WARMED BAGUETTE<sup>V</sup>  
jam and sweet cream butter

FRUIT & BERRY COUPE<sup>V, GF</sup>

## ENTRÉE

host pre-selects three for guests to order from, frites served family-style

CLASSIC EGGS BENEDICT canadian bacon, poached eggs, hollandaise sauce

SALMON BENEDICT smoked salmon, capers, red onions, english muffin

STEAK BENEDICT grilled prime steak, soft-poached egg, hollandaise sauce

ARTICHOKE & SPINACH BENEDICT florentine style

QUICHE LORRAINE bacon, caramelized onion, jarlsberg cheese

SEASONAL VEGETABLE QUICHE<sup>V</sup> petite salad

CROQUE MONSIEUR ham, gruyère cheese, mornay sauce, frites

APPLEWOOD SMOKED SALMON traditional garnish, brioche toast

FRENCH TOAST<sup>V</sup> whipped cream, blueberry sauce

## DESSERT

host pre-selects one, served individually

CHOCOLATE MOUSSE<sup>V</sup> or PROFITEROLE<sup>V</sup>

V = Vegetarian | GF = Gluten-Free | VG = Vegan

Pricing does not include tax and gratuity. Menu presentations may change to feature seasonal ingredients.

# LUNCH MENU

44 PER PERSON

## *Includes*

warmed baguette with sweet cream butter, fresh-brewed coffee, tea & soft drinks

## FIRST COURSE

host pre-selects one to be served individually

ONION SOUP AU GRATIN baked with gruyère cheese (half portion served for each guest)

SEASONAL SOUP DU JOUR

LITTLE GEM SALAD<sup>V</sup> roquefort, celery, walnuts, champagne-honey vinaigrette

FRISÉE & LARDON SALAD warm, thick-cut bacon, soft-poached organic egg, champagne-dijon vinaigrette

PETITE GREEN SALAD<sup>VG, GF</sup> avocado, herbs, verjus vinaigrette (groups of 20 or less)

CAESAR SALAD grana padano, chili oil, baguette croutons

## ENTRÉE

host pre-selects three for guests to order from, frites served family-style

STEAK & FRITES<sup>GF</sup> classique maître d'hôtel butter (additional \$9 per order)

ROAST SALMON<sup>GF</sup> cauliflower purée, vadouvan butter, pine nuts, golden raisins (additional \$7 per order)

LEMON CHICKEN PAILLARD<sup>GF</sup> french green beans

QUICHE LORRAINE bacon, caramelized onion, jarlsberg cheese

SEASONAL VEGETABLE QUICHE<sup>V</sup> petite salad

CAESAR SALAD WITH CHICKEN grana padano, baguette croutons, chili oil

PRIME CHEESEBURGER swiss, cheddar, or blue cheese

MERGUEZ-SPICED VEGETABLES<sup>V</sup> pearl couscous, sweet potato, fennel, radish, mint

## DESSERT

host pre-selects one, served individually

CHOCOLATE MOUSSE<sup>V</sup> or PROFITEROLE<sup>V</sup>

V = Vegetarian | GF = Gluten-Free | VG = Vegan

Pricing does not include tax and gratuity. Menu presentations may change to feature seasonal ingredients.



# DINNER MENU

72 PER PERSON

## *Includes*

warmed baguette with sweet cream butter, fresh-brewed coffee, tea & soft drinks

## FIRST COURSE

host pre-selects two to be served family-style

ESCARGOTS DE BOURGOGNE wild oven-roasted snails, garlic-herb butter

MUSSELS MARINIÈRE leek, onion, garlic, white wine, herb butter

SHRIMP COCKTAIL<sup>GF</sup> dijon aioli, cocktail sauce (\$5 additional per guest)

MELTED BRIE apricot jam, brown butter walnuts, mint, baguette croutons

## SOUP OR SALAD

host pre-selects two for guests to order from

ONION SOUP AU GRATIN baked with gruyère cheese (half portion served for each guest)

SEASONAL SOUP DU JOUR

CAESAR SALAD grana padano, baguette croutons, chili oil

LITTLE GEM SALAD<sup>V</sup> roquefort, celery, walnuts, champagne-honey vinaigrette

FRISÉE & LARDON SALAD warm, thick-cut bacon, soft-poached organic egg, champagne-dijon vinaigrette

PETITE GREEN SALAD<sup>VG, GF</sup> avocado, herbs, verjus vinaigrette (groups of 20 or less)

## ENTRÉE

host pre-selects three for guests to order from

STEAK & FRITES choice of sauce: classique<sup>GF</sup>, au poivre<sup>GF</sup>, bordelaise<sup>GF</sup>, or roquefort

FILET MIGNON<sup>GF</sup> bordeaux butter, red wine reduction & pomme frites (additional \$10 per order)

TROUT ALMONDINE<sup>GF</sup> french green beans, brown butter, lemon

ROAST SALMON<sup>GF</sup> cauliflower purée, vadouvan butter, pine nuts, golden raisins (additional \$7 per order)

LEMON CHICKEN PAILLARD<sup>GF</sup> french green beans

MERGUEZ-SPICED VEGETABLES<sup>V</sup> pearl couscous, sweet potato, fennel, radish, mint

## DESSERT

host pre-selects one, served individually

CHOCOLATE MOUSSE<sup>V</sup> or PROFITEROLE<sup>V</sup>

## ADDITIONAL SIDES

priced a la carte, serves 2 guests per order

FRENCH GREEN BEANS<sup>V, GF</sup> (\$7.50 per order)

CREAMED SPINACH<sup>V</sup> (\$8.50 per order)

SAUTÉED MUSHROOMS<sup>V, GF</sup> (\$9.95 per order)

MACARONI GRATIN<sup>V</sup> (\$12.95 per order)

V = Vegetarian | GF = Gluten-Free | VG = Vegan

Pricing does not include tax and gratuity. Menu presentations may change to feature seasonal ingredients.

# LE GRAND SÉLECTION

*Priced à la Carte*

## FRUITS DE MER

### GRAND PLATEAU<sup>GF</sup>

chilled maine lobster, shrimp, oysters, cocktail sauce, mignonette, dijon aioli  
\$98.95 (serves 2-4)

### CAVIAR

golden kaluga caviar, traditional garnish, crème fraîche, brioche toast  
additional \$98.95 per ounce (serves 2-4)

## HORS D'OEUVRES

### CLASSIC STEAK TARTARE<sup>GF</sup>

dijon aioli, hand-cut gaufrette chips  
additional \$22.95 per order (serves 2-3)

### FOIE GRAS TORCHON

armagnac prunes, pain de mie toasts  
additional \$24.95 per order (serves 2-3)

## ENTRÉE ENHANCEMENTS

### CÔTE DE BOEUF<sup>GF</sup>

22 oz. bone-in ribeye, leek & shallot beef butter, whipped horseradish cream  
(additional \$40 per order, counts required five days prior to event date)

### DOVER SOLE

trumpet mushroom conserva, lobster aioli, citrus lace  
(additional \$20 per order, counts required two weeks prior to event date)

### ROASTED CHICKEN A LA GRAND-MERE<sup>GF</sup>

crispy free-range half chicken, thick-cut bacon, sautéed mushrooms, pommes purée, chicken au jus  
(additional \$5 per order, counts required five days prior to event date)

### BEEF BOURGUIGNON

buttered egg noodles, bacon, carrots, pearl onions  
(additional \$6 per order, counts required five days prior to event date)

## DESSERT

(additional \$3.95 per order)

APPLE TARTE TATIN<sup>V</sup> caramel sauce, vanilla ice cream

SALTED CHOCOLATE CARAMEL TART<sup>V</sup> whipped cream

LEMON BAR<sup>V</sup> sweet chantilly cream, candied orange

V = Vegetarian | GF = Gluten-Free | VG = Vegan

Pricing does not include tax and gratuity. Menu presentations may change to feature seasonal ingredients.

# HORS D'OEUVRES



ALL ITEMS ARE PRICED PER DOZEN,  
TWO DOZEN MINIMUM ON ALL ORDERS.  
SELECTIONS CAN BE TRAY-PASSED OR STATIONED.



## SAVORY

CLASSIC CROQUE MONSIEUR ham, gruyère cheese, mornay sauce	24
FRENCH RADISH TARTINE <sup>V</sup> whipped butter, maldon salt	24
ROASTED POTATO CUP <sup>V, GF</sup> wild mushroom duxelles, balsamic glaze, chervil	28
ARTICHOKE CONFIT <sup>GF</sup> preserved lemon aioli, pickled pearl onion	28
QUICHE LORRAINE bacon, jarlsberg cheese, caramelized onions	30
CHICKEN LIVER MOUSSE onion marmalade	32
DEVILED EGG <sup>V</sup> dijon mustard	32
CRISPY PANISSE <sup>VG, GF</sup> tomato jam, basil	32
SMOKED SALMON brioche, lemon crème fraîche, dill, capers	36
SPICY SALMON TARTARE <sup>GF</sup> avocado, gaufrette chip	38
STEAK TARTARE <sup>GF</sup> dijon aioli, hand-cut gaufrette chips	44
SHRIMP COCKTAIL SHOOTERS <sup>GF</sup> spicy cocktail sauce	48
EAST COAST OYSTERS <sup>GF</sup> on the half shell, spicy cocktail sauce	48
CHARCUTERIE & ASSORTED CHEESE DISPLAY priced per person	14

## DESSERT

MINI DARK CHOCOLATE MOUSSE <sup>V</sup>	30
MINI FRUIT & BERRY COUPE <sup>V, GF</sup>	30
LEMON BAR <sup>V</sup> sweet chantilly cream, candied orange	30

V = Vegetarian | GF = Gluten-Free | VG = Vegan

Pricing does not include tax and gratuity. Menu presentations may change to feature seasonal ingredients.

# DRINKS

## DRINK PACKAGES

*all packages include select imported and domestic beers,  
select wines, fresh-brewed coffee, soft drinks and tea*

### BEER & WINE

includes select imported and domestic beers, house wines

\$32 PERSON FOR 2 HOURS • \$42 PERSON FOR 3 HOURS • \$52 PERSON FOR 4 HOURS

### PREMIUM BAR

includes specialty cocktails, martinis, select wines & beer

\$50 PERSON FOR 2 HOURS • \$60 PERSON FOR 3 HOURS • \$70 PERSON FOR 4 HOURS

## BRUNCH PACKAGES

*all packages include fresh-brewed coffee, soft drinks and tea*

### MOCKTAIL PACKAGE

includes seasonal selections

\$10 PERSON FOR 2 HOURS • \$15 PERSON FOR 3 HOURS

### COCKTAIL PACKAGE

includes mimosa with orange or grapefruit juice, seasonal elixirs, bellini and gabi bloody mary  
select imported and domestic beers and select wines.

\$32 PERSON FOR 2 HOURS • \$42 PERSON FOR 3 HOURS

## HOST BAR

*beverage orders will be charged on consumption*

### SPARKLING COCKTAILS

house sparkling brut and classic orange, grapefruit juice or seasonal elixir

\$12.95 per drink

\$47.95 per bottle

### JUICE

cranberry, orange, pineapple, apple

\$3.50 per glass

*Pricing does not include tax and gratuity.*

*Please work with your catering representative if you wish to customize your wine selections.*