MON·AMI·GABI®

Bistro Classique

PRIVATE DINING MENU PACKAGES



2300 NORTH LINCOLN PARK WEST · CHICAGO

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

BRUNCH MENU

48 PER PERSON

available saturday & sunday

Includes

fresh-brewed coffee, iced tea & soft drinks

FIRST COURSE

WARMED BAGUETTE[V]
jam and sweet cream butter

FRUIT & BERRY COUPE[V, GF]

ENTRÉE

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

Les Bénédicts

house-made english muffins, soft-poached farm eggs, hollandaise sauce

CLASSIC EGGS BENEDICT canadian bacon

SMOKED SALMON BENEDICT smoked salmon, capers, red onions

STEAK BENEDICT grilled prime steak

Spécialités

QUICHE LORRAINE bacon, caramelized onions, jarlsberg cheese

SEASONAL VEGETABLE QUICHE[V] market vegetables, tomme de savoie cheese

CROQUE MONSIEUR ham, jarlsberg, dijon

SMOKED SALMON brioche toast, crème fraîche, egg, capers

FRENCH TOAST[V] market berries, vanilla maple butter, chantilly cream

DESSERT

host pre-selects one, served individually

CHOCOLATE MOUSSE
or
PROFITEROLE[V]

V = Vegetarian | GF = Gluten-Free | VG = Vegan
Pricing does not include tax and gratuity. Menu presentations may change to feature seasonal ingredients.

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LUNCH MENU

52 PER PERSON
two course menu

Includes

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

FIRST COURSE

host pre-selects one to be served individually

Les Soupes

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

SEASONAL SOUP DU JOUR

Les Salades

HEIRLOOM TOMATO[GF] corsican feta, persian cucumber, basil,
red wine vinaigrette (groups of 20 or less)

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

PETITE GREEN[VG, GF] avocado, herbs, verjus vinaigrette (groups of 20 or less)

CAESAR grana padano, chili oil, baguette croutons

ENTRÉE

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

STEAK FRITES[GF] classique maître d'hôtel butter (additional $12 per order)

ROAST SALMON sweet peppers, green olive, tomato bouillon, espelette (additional $9 per order)

LEMON CHICKEN PAILLARD[GF] french green beans

CROQUE MONSIEUR ham, jarlsberg, dijon

QUICHE LORRAINE bacon, caramelized onion, jarlsberg cheese

SEASONAL VEGETABLE QUICHE[V] market vegetables, tomme de savoie cheese

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

LE CHEESEBURGER & FRITES tomme de savoie cheese, house-made pickles, gribiche

GNOCCHI PARISIENNE[V] market vegetables, brown butter, lemon, pea shoots

DESSERT

course can be added to menu for an additional $5 per person
host pre-selects one, served individually

CHOCOLATE MOUSSE or PROFITEROLE[V]

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DINNER MENU

84 PER PERSON

Includes

warmed baguette with sweet cream butter, fresh-brewed coffee, iced 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[GF] dijon aioli, cocktail sauce ($10 additional per guest)

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

GRAND PLATEAU[GF] chilled maine lobster, shrimp, oysters, cocktail sauce, raspberry mignonette, dijon aioli (additional $98.95 per order)

LES SOUPES OR SALADES

host pre-selects two for guests to order from

Les Soupes

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

SEASONAL SOUP DU JOUR

Les Salades

CAESAR grana padano, baguette croutons, chili oil

HEIRLOOM TOMATO[GF] corsican feta, persian cucumber, basil, red wine vinaigrette (groups of 20 or less)

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

PETITE GREEN[VG, GF] 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[GF], au poivre[GF], bordelaise[GF], or roquefort

FILET MIGNON[GF] bordeaux butter, red wine reduction & pomme frites (additional $12 per order)

TROUT ALMONDINE french green beans, brown butter, lemon

ROAST SALMON sweet peppers, green olive, tomato bouillon, espelette

LEMON CHICKEN PAILLARD[GF] french green beans

ROAST CHICKEN À LA GRAND-MÈRE[GF] free-range half chicken, thick-cut bacon, sautéed mushrooms, pommes purée, chicken au jus (additional $7 per order, counts required five days prior to event date)

GNOCCHI PARISIENNE[V] market vegetables, brown butter, lemon, pea shoots

DESSERT

host pre-selects one, served individually

CHOCOLATE MOUSSE or PROFITEROLE[V]

APPLE TARTE TATIN[V] caramel sauce, vanilla ice cream (additional $12.95 per order)

SALTED CHOCOLATE CARAMEL TART[V] whipped cream (additional $12.95 per order)

RASPBERRY ALMOND TART[V] almond crème, raspberry sauce (additional $12.95 per order)

SEASONAL CHEESE COURSE (additional $17.95 per person)

ADDITIONAL SIDES

priced a la carte, serves 2 guests per order

FRENCH GREEN BEANS[V, GF] ($7.50 per order) • SAUTÉED MUSHROOMS[GF] ($13.95 per order)

MACARONI GRATIN[V] ($9.95 per order) • POMMES PUREE[V, GF] ($7.50 per order)

HAND-CUT FRITES[VG, GF] ($5.95 per order) • RATATOUILLE PROVENÇAL[GF] ($12.95 per order)

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HORS D'OEUVRES

all items are priced per dozen
two dozen minimum on all orders
selections can be tray-passed or stationed

SAVORY

TAVERNE STYLE CROQUE MONSIEUR ham, jarlsberg, dijon	26
ROASTED POTATO FARCI[V] crispy potato, truffled brie	30
QUICHE LORRAINE bacon, jarlsberg cheese, caramelized onion	32
SEASONAL VEGETABLE QUICHE market vegetables, tomme de savoie cheese	30
CHICKEN LIVER MOUSSE onion jam, cornichon, pickled grape	34
DEVILED EGG[V, GF] black pepper aioli, chives	34
CRISPY PANISSE[VG, GF] cherry tomato confit, date molasses, basil	34
SMOKED SALMON brioche, crème fraîche, red onion, capers	38
FRENCH ONION GOUGÈRE savory pastry puff, caramelized onion, fromage blanc	38
STEAK TARTARE[GF] dijon aioli, capers, hand-cut gaufrette chip	46
SHRIMP COCKTAIL SHOOTERS[GF] cocktail sauce, celery	76
EAST COAST OYSTERS[GF] on the half shell, cocktail sauce, raspberry mignonette	54
ONE BITE STEAK FRITES potato fondant, hanger steak, classique butter, chives	54
CHARCUTERIE & ASSORTED CHEESE priced per person	25

SWEET

MINI SALTED CARAMEL CHOCOLATE TART[V]	48
CHOCOLATE MOUSSE SHOOTERS	30
MINI LEMON MERINGUE TART[V]	42
SEASONAL MACARON[V, GF]	48

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DRINKS

DRINK PACKAGES

all packages include select imported and domestic beers,
select wines, fresh-brewed coffee, soft drinks and iced tea
ask us about our signature cocktail upgrades

BEER & WINE

includes select imported and domestic beers, house wines

$35 PER PERSON FOR 2 HOURS • $45 PER PERSON FOR 3 HOURS

$55 PER PERSON FOR 4 HOURS

PREMIUM BAR

includes mixed drinks, select wines & beer

$55 PER PERSON FOR 2 HOURS • $65 PER PERSON FOR 3 HOURS

$75 PER PERSON FOR 4 HOURS

BRUNCH PACKAGES

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

ZERO PROOF

includes seasonal selections

$22 PER PERSON FOR 2 HOURS • $30 PER PERSON FOR 3 HOURS

COCKTAIL PACKAGE

includes sparkling rosé and brut, mimosas, bellinis, gabi bloody marys,
select imported and domestic beers and select wines

$40 PER PERSON FOR 2 HOURS • $48 PER PERSON FOR 3 HOURS

HOST BAR

host will determine beverages to be offered, charged on a per-drink basis.
fresh brewed coffee, soft drinks and iced tea complimentary

Pricing does not include tax and gratuity.
Please work with your catering representative if you wish to customize your wine selections.

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