MON·AMI·GABI®

Bistro Classique

PRIVATE DINING MENU PACKAGES



7239 WOODMONT AVE • BETHESDA, MARYLAND

MONAMIGABI.COM | *Email* MONAMIMDPARTIES@LETTUCE.COM | *Téléphone* 301-654-1234

03/20/25


MON AMI GABI
Bistro Classique









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

Les Bénédicts

toasted housemade english muffins, soft-poached farm eggs, hollandaise eggs

CLASSIC EGGS BENEDICT canadian bacon

SMOKED SALMON BENEDICT smoked salmon, capers, red onions

STEAK BENEDICT grilled prime steak

Spécialités

QUICHE LORRAINE bacon, caramelized onion, jarlsberg cheese

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

CROQUE MONSIEUR jambon de paris, jarlsberg, mornay

FRENCH TOAST baked apples, vanilla-maple butter, whipped 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 two, guests will select one during the event

Les Soupes

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

SOUP DU JOUR

Les Salades

CAESAR grana padano, chili oil, croutons

ENDIVE & APPLE farm apple, roquefort, walnut, apple cider vinaigrette

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

PETITE[VG, GF] green avocado, herbs, verjus vinaigrette

SECOND COURSE

host pre-selects three for guests to order from

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

CHICKEN PAILLARD[GF] grilled chicken breast, lemon

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

JAMBON & CHEESE CRÊPE sunnyside farm egg, buckwheat crepe, petite salade

CHICKEN & BRIE SANDWICH roasted chicken, gala apple, chive aioli, frites

CROQUE MONSIEUR jambon de paris, jarlsberg, mornay, frites

SALMON A L'AMÉRICAINE melted leek, roe, butternut squash-lobster américaine (additional $10 per order)

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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MENU CLASSIQUE

75 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

SHRIMP COCKTAIL[GF] dijon aioli, cocktail sauce ($5 additional per guest)

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

CRISPY GOAT CHEESE CROQUETTE crushed tomato sauce

DEVILED EGGS smoked whitefish caviar, herbs, black pepper aioli

LES SALADES

course can be added to menu for an additional $10

CAESAR grana padano, croutons, chili oil

ENDIVE & APPLE farm apple, roquefort, walnut, apple cider vinaigrette

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

PETITE GREEN[VG, GF] avocado, herbs, verjus vinaigrette

ENTRÉE

host pre-selects three for guests to order from

STEAK FRITES[GF] classique maître d'hôtel butter

FILET MIGNON[GF] bordeaux butter, red wine reduction & pommes frites (additional $15 per order)

TROUT ALMONDINE french green beans, brown butter, lemon

SALMON A L'AMÉRICAINE melted leek, roe, butternut squash-lobster américaine

LEMON CHICKEN PAILLARD[GF] french green beans

HANDMADE CAVATELLI crushed tomato sauce, parmigiano

GNOCCHI PARISIENNE market vegetables, brown butter, lemon, pea shoots

DESSERT

host pre-selects one, served individually

CHOCOLATE MOUSSE or PROFITEROLE[V]

ADDITIONAL SIDES

priced a la carte, serves 2 guests per order

FRENCH GREEN BEANS[V, GF] ($8.50 per order) SAUTÉED MUSHROOMS[GF] ($12.95 per order)

MACARONI GRATIN ($9.95 per order) HAND-CUT FRITES[GF] ($7.95 per order)

CREAMED SPINACH[V] ($9.95 per order) POMMES PURÉE[VG, GF] ($8.50 per order)

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MENU COMPLET

95 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
MELTED BRIE apricot jam, brown butter walnuts, mint, baguette croutons

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)
SOUP DU JOUR

Les Salades

CAESAR grana padano, baguette croutons, chili oil
ENDIVE & APPLE farm apple, roquefort, walnut, apple cider vinaigrette
FRISÉE & LARDON warm, thick-cut bacon, soft-poached farm egg, champagne-dijon vinaigrette
PETITE GREEN[VG, GF] avocado, herbs, verjus vinaigrette

ENTRÉE

host pre-selects three for guests to order from

STEAK FRITES[GF] classique maître d'hôtel butter
FILET MIGNON[GF] bordeaux butter, red wine reduction & pommes frites (additional $15 per order)
TROUT ALMONDINE french green beans, brown butter, lemon
SALMON A L'AMÉRICAINE melted leek, roe, butternut squash-lobster américaine
CHICKEN PAILLARD[GF] grilled chicken breast, lemon
HANDMADE CAVATELLI crushed tomato sauce, parmigiano
GNOCCHI PARISIENNE market vegetables, brown butter, lemon, pea shoots

DESSERT

host pre-selects one, served individually

CHOCOLATE MOUSSE or PROFITEROLE[V]

ADDITIONAL SIDES

priced a la carte, serves 2 guests per order

FRENCH GREEN BEANS[V, GF] ($8.50 per order) SAUTÉED MUSHROOMS[GF] ($12.95 per order)
MACARONI GRATIN ($9.95 per order) HAND-CUT FRITES[GF,] ($7.95 per order)
CREAMED SPINACH[V] ($9.95 per order) POMMES PURÉE[VG, GF] ($8.50 per order)

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LE GRAND SÉLECTION

Priced à la Carte

FRUITS DE MER

GRAND PLATEAU[GF]
chilled maine lobster, shrimp, oysters, cocktail sauce, raspberry 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[GF]
dijon aioli, hand-cut gaufrette chips
additional $23.95 per order (serves 2-3)

FOIE GRAS TORCHON
pain de mie to toasted brioche
additional $26.95 per order (serves 2-3)

ENTRÉE ENHANCEMENTS

CÔTE DE BOEUF[GF]
18 oz. bone-in ribeye, café de paris butter, veal jus & red watercress, pommes frites
(additional $40 per order, counts required five days prior to event date)

LOBSTER THERMIDOR ET FRITES
broiled whole maine lobster, fines herbes mornay, gruyère, lobster butter breadcrumbs
(additional $35 per order, counts required two weeks prior to event date)

ROASTED CHICKEN A LA GRAND-MERE[GF]
crispy 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)

DESSERT

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

SALTED CHOCOLATE CARAMEL TART[V]
whipped cream - $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[V] market vegetables, tomme de savoie, petite salade	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 chips	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 DISPLAY priced per person	25

SWEET

MINI SALTED CARAMEL CHOCOLATE TART[V]	48
CHOCOLATE MOUSSE TART	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

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 specialty cocktails, martinis, 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, kir royale, 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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