

MON·AMI·GABI®

Bistro Classique

✿ PRIVATE DINING MENU PACKAGES ✿



7239 WOODMONT AVE • BETHESDA, MD

MONAMIGABI.COM

Email ✉ MONAMIMDPARTIES@LEYE.COM

Téléphone ☎ 301.654.1234

MON·AMI·GABI®

Bistro Classique



Thank you for considering hosting your next event with us. Our cozy French Bistro provides an intimate setting for celebrating the joie de vivre! Our menu signals a return to simple French food and features classic steak frites as well as a wide selection of fresh seafood and plats du jour.

Mon Ami Gabi offers rolling wine carts which display the best value and selection of the season. Our private room is located off the main dining room and offers rich leather banquettes and a mosaic tile floor. Enjoy a taste of Paris while celebrating birthdays, weddings, showers, and corporate events or just because!

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Cocktail
RECEPTION
&
Dinner
PACKAGES

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PASSED HORS D'OEUVRES

all prices are per dozen

SAVORY

SMOKED SALMON TARTINE capers & crème fraîche	42
DEVEILED EGGS dijon mustard & chives	25
SALMON TARTARE avocado, aleppo pepper, gaufrette chip	39
DUCK PRESS PANINI raspberry mustard	34
GRUYÈRE CHEESE GOUGÈRES	21
MINI ONION SOUP AU GRATIN	30
CRISPY GOAT CHEESE CROQUETTES tomato	20
VEGETABLE QUICHE housemade tart shells	20
MINI CRAB CAKES gribiche	52
STEAK CROSTINI roquefort butter	36
CHICKEN SKEWERS seasonal vegetables	32
SALMON SLIDERS french tartar sauce	32
BACON WRAPPED SEA SCALLOPS	55
FRANK "EN CROUTE" dijon mustard	39
MINI CROQUE MONSIEURS country ham & swiss	36
QUICHE LORRAINE housemade tart shells	22
BACON WRAPPED BRUSSELS SPROUTS cranberry-apple chili sauce	30
BEEF CHEESEBURGER "SLIDERS" lettuce, tomato & dijon	42

Pricing does not include tax and gratuity.

Menu presentations are seasonal, and may change to feature the freshest ingredients of the season.

PASSED HORS D'OEUVRES

SWEET

host selects three – \$9.⁹⁵ per person

DARK CHOCOLATE MOUSSE in mini cups

LEMON TARTLETS

MINI CRÈME BRULÉE SEASONAL FRUIT TARTLETS

MINI CREME PUFFS pastry cream, chocolate

ADDITIONS

with 48 hour notice

HAND CUT GAUFRETTE CHIPS blue cheese dipping sauce \$8.⁹⁵ per order

MAC N CHEESE STATION \$10.⁹⁵ per person

SOUP DU JOUR STATION \$5.⁹⁵ per person

SALMON PLATTER DISPLAY \$20.⁹⁵ per person

FRUIT & CHEESE TRAY mixed nuts, dried fruit & compote \$15.⁹⁵ per person

VEGETABLE TRAY blue cheese & ranch dip \$8.⁹⁵ per person

PRIME RIB STATION brioche rolls, horseradish cream, au jus \$32.⁹⁵ per person
(minimum of 25 people)

SEAFOOD PLATTER

lobster, shrimp, oysters, salmon tartare
(serves 2-4 guests)

MARKET PRICE

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MENU TRADITIONNEL

fresh brewed coffee, tea & soft drinks included

APPETIZERS

your guests will select one during the event

SOUP DU JOUR

WARM BRIE apricot jam, brown buttered walnuts, mint, baguette croutons

CAESAR SALAD grana padano cheese, chili oil

ENTRÉE

host selects three, your guests will select one during the event

STEAK CLASSIQUE maitre d' hotel butter & pommes frites

ROAST CHICKEN A LA GRAND-MÈRE thick-cut bacon, sautéed mushrooms, pommes purée, chicken au jus

ROAST SALMON cauliflower puree, vadouvan butter, pine nuts, raisins

TROUT ALMONDINE french green beans, brown butter & lemon

MERGUEZ SPICED VEGETABLES toasted pearl couscous, sweet potato, shaved fennel & radish
(can be added as a 4th choice at no additional cost)

DESSERT

your guests will select during the event

CHOCOLATE MOUSSE • VANILLA CRÈME BRULÉE • PROFITEROLE

\$60 PER PERSON

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MENU CLASSIQUE

fresh brewed coffee, tea & soft drinks included

APPETIZERS

host selects three, your guests will select one during the event

SOUP DU JOUR

ONION SOUP AU GRATIN

WARM BRIE apricot jam, brown buttered walnuts, mint, baguette croutons

ESCARGOT DE BOURGOGNE oven roasted snails, garlic-herb butter

MUSSELS MARINIÈRE white wine & herbs

SALAD

CAESAR SALAD grana padano cheese, chili oil

ENTRÉE

host selects three, your guests will select one during the event

STEAK CLASSIQUE maitre d' hotel butter & pommes frites

ROAST CHICKEN A LA GRAND-MÈRE thick-cut bacon, sautéed mushrooms, pommes purée, chicken au jus

ROAST SALMON cauliflower puree, vadouvan butter, pine nuts, raisins

TROUT ALMONDINE french green beans, brown butter & lemon

MERGUEZ SPICED VEGETABLES toasted pearl couscous, sweet potato, shaved fennel & radish
(can be added as a 4th choice at no additional cost)

DESSERT

your guests will select during the event

CHOCOLATE MOUSSE • VANILLA CRÈME BRULÉE • PROFITEROLE

\$75 PER PERSON

Pricing does not include tax and gratuity.

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MENU COMPLET

fresh brewed coffee, tea & soft drinks included

APPETIZERS

host selects three, your guests will select one during the event

SOUP DU JOUR

ONION SOUP AU GRATIN

WARM BRIE apricot jam, brown buttered walnuts, mint, baguette croutons

SMOKED SALMON crème fraîche & brioche, egg, capers

ESCARGOT DE BOURGOGNE oven roasted snails, garlic-herb butter

MUSSELS MARINIÈRE white wine & herbs

SALAD

CAESAR SALAD grana padano cheese, chili oil

ENTRÉE

host selects three, your guests will select one during the event

FILET MIGNON bordeaux butter, red wine reduction & pommes frites

ROAST CHICKEN A LA GRAND-MÈRE thick-cut bacon, sautéed mushrooms, pommes purée, chicken au jus

ROAST SALMON cauliflower puree, vadouvan butter, pine nuts, raisins

TROUT ALMONDINE french green beans, brown butter & lemon

MERGUEZ SPICED VEGETABLES toasted pearl couscous, sweet potato, shaved fennel & radish
(can be added as a 4th choice at no additional cost)

DESSERT

your guests will select during the event

CHOCOLATE MOUSSE • VANILLA CRÈME BRULÉE • PROFITEROLE

\$85 PER PERSON

Pricing does not include tax and gratuity.

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Lunch & Brunch **PACKAGES**

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LUNCH MENU

fresh brewed coffee, tea & soft drinks included

CHOICE OF TWO COURSES

host selects entrée and dessert course or appetizer and entrée course

APPETIZERS

host selects two, guests will select one during the event

SOUP DU JOUR

WARM BRIE apricot jam, brown buttered walnuts, mint, baguette croutons

CAESAR SALAD grana padano, chili oil

ESCARGOTS DE BOURGOGNE oven roasted snails with garlic herb butter

ENTRÉE

host selects three, your guests will select one during the event

GRILLED CHICKEN CAESAR SALAD croutons, grana padano

CHICKEN & MUSHROOM CREPE kale, brie

CROQUE MONSIEUR ham, gruyère cheese, mornay sauce

SALMON & BABY SPINACH SALAD avocado, blueberries, walnuts, lemon vinaigrette

WARM CHICKEN & BRIE SANDWICH caramelized onions, green apple

PRIME STEAK SANDWICH & FRITES caramelized onions, peppercorn mayo

DESSERT

your guests will select during the event

CHOCOLATE MOUSSE • VANILLA CRÈME BRULÉE • PROFITEROLE

\$32 PER PERSON

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GRAND LUNCH MENU

fresh brewed coffee, tea & soft drinks included

APPETIZERS

host selects two, guests will select one during the event

SOUP DU JOUR

WARM BRIE apricot jam, brown buttered walnuts, mint, baguette croutons

CAESAR SALAD grana padano, chili oil

ESCARGOTS DE BOURGOGNE oven roasted snails with garlic herb butter

ENTRÉE

host selects three, your guests will select one during the event

GRILLED CHICKEN CAESAR SALAD croutons, grana padano

CHICKEN & MUSHROOM CREPE kale, brie

CROQUE MONSIEUR ham, gruyère cheese, mornay sauce

SALMON & BABY SPINACH SALAD avocado, blueberries, walnuts, lemon vinaigrette

WARM CHICKEN & BRIE SANDWICH caramelized onions, green apple

PRIME STEAK SANDWICH & FRITES caramelized onions, peppercorn mayo

DESSERT

your guests will select during the event

CHOCOLATE MOUSSE • VANILLA CRÈME BRULÉE • PROFITEROLE

\$42 PER PERSON

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BRUNCH MENU

saturday & sunday only
fresh brewed coffee & decaf, tea, soft drinks included

APPETIZERS

host selects two, guests will select one during the event

FRESH FRUIT SALAD

SOUP DU JOUR

WARM BRIE apricot jam, brown buttered walnuts, mint, baguette croutons

CAESAR SALAD grana padano, chili oil

ENTRÉE

host selects three, your guests will select one during the event

VANILLA FRENCH TOAST

SEASONAL VEGETABLE QUICHE

QUICHE LORRAINE bacon, jarlsberg cheese, caramelized onions

CROQUE MONSIEUR ham, gruyère cheese, mornay sauce

EGGS BENEDICT canadian bacon (parties no more than 25 guests)

CHICKEN & MUSHROOM CREPE kale & brie

PRIME STEAK SANDWICH & FRITES caramelized onions & peppercorn mayo

DESSERT

your guests will select during the event

CHOCOLATE MOUSSE • VANILLA CRÈME BRULÉE • PROFITEROLE

\$42 PER PERSON

Pricing does not include tax and gratuity.
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ENTRÉE ADDITIONS

SIDES

served family style, 2 guests per side

FRENCH GREEN BEANS

\$5.⁹⁵

GARLIC SPINACH

\$5.⁹⁵

SAUTEED MUSHROOMS

\$8.⁹⁵

POMMES PURÉE

\$3.⁹⁵

FRITES

\$3.⁹⁵

BEVERAGE OPTIONS

BEVERAGES ON CONSUMPTION

Please see our current beverage menu list for options and pricing

or

SELECTED WINE, BEER & COCKTAILS

Pre Select for your Guests: 2 Reds, 2 Whites, 3 Beer Choices & 3 of our Signature Cocktails

BRUNCH BEVERAGE OPTIONS

Create Your Own

MIMOSA BAR

FRESH JUICE

choose 3

ORANGE • CRANBERRY • PINEAPPLE • APPLE • GRAPEFRUIT

FRESHLY CUT FRUIT

choose 3

STRAWBERRIES • APPLES • ORANGES • RASPBERRIES • BLUEBERRIES

table set includes glassware, selected garnishes, selected juices, cocktail napkins,
bamboo picks, tongs, straws and selected sparkling wine

\$7.⁹⁵ PER PERSON*

BLOODY MARY BAR

CHOICE OF VODKA & GARNISHES

garnishes include: zing zang bloody mary mix, celery, cornishons, olives,
lime, lemon, worcestershire, hot sauce

\$6.⁹⁵ PER DRINK*

*6.⁹⁵ per person does not include the per bottle price of the wine or vodka selection

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BEVERAGE PACKAGES

all packages include soft drinks, house wine & beer as listed

HOUSE BRAND PACKAGE

TITO'S VODKA, BEEFEATER GIN, BACARDI RUM,
JOSE QUERVO TEQUILA, JOHNNIE WALKER RED LABEL SCOTCH WHISKY

BOTTLED BEERS \$7.⁹⁵ AND LESS
HOUSE WINE NO MORE THAN \$12

PREMIUM BRAND PACKAGE

BELVEDERE VODKA, GREY GOOSE VODKA, CHOPIN VODKA
BOMBAY SAPPHIRE GIN, TANQUERAY GIN
PATRON SILVER TEQUILA, CASAMIGOS TEQUILA
BACARDI RUM, BACARDI SELECT RUM, CAPTAIN MORGAN RUM
CROWN ROYAL WHISKY, KNOB CREEK BOURBON WHISKEY,
MAKER'S MARK BOURBON WHISKEY, CHIVAS REGAL WHISKY,
MACALLAN 12 SINGLE MALT, GLENLIVET 12 WHISKY

BOTTLED BEER \$8.⁹⁵ AND LESS
HOUSE WINES NO MORE THAN \$14

CHARGES PER PERSON

	2 HOUR	3 HOUR	4 HOUR
HOUSE WINE & BEER ONLY	\$30	\$40	\$50
HOUSE BRAND LIQUOR PACKAGE	\$40	\$50	\$60
PREMIUM BRAND LIQUOR PACKAGE	\$50	\$60	\$70