

MON·AMI·GABI®

Bistro Classique

✦ PRIVATE DINING MENU PACKAGES ✦



2300 NORTH LINCOLN PARK WEST • CHICAGO

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BRUNCH MENU

42 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 tomme de savoie cheese, fines herbes

CROQUE MONSIEUR ham, jarlsberg, dijon

SMOKED SALMON brioche toast, crème fraîche, egg, capers

FRENCH TOAST^V whipped cream, blueberry sauce

DESSERT

host pre-selects one, served individually

CHOCOLATE MOUSSE^V
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.

LUNCH MENU

45 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 gruyère cheese (half portion served for each guest)

SEASONAL SOUP DU JOUR

Les Salades

FERMIÈRE^V little gem, radicchio, roquefort, farmers market vegetables, buttermilk dressing

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 \$11 per order)

ROAST SALMON sugar snap pea, radish, baby turnip,
marbled crème fraîche beurre blanc (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 tomme de savoie cheese, fines herbes

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

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

MERGUEZ-SPICED FARMERS MARKET VEGETABLES^V pearl couscous, fennel, radish, mint

DESSERT

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

CHOCOLATE MOUSSE^V or PROFITEROLE^V

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DINNER MENU

72 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 (\$5 additional per guest)

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 gruyère cheese (half portion served for each guest)

SEASONAL SOUP DU JOUR

Les Salades

CAESAR grana padano, baguette croutons, chili oil

FERMIÈRE^V little gem, radicchio, roquefort, farmers market vegetables, buttermilk dressing

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 \$10 per order)

TROUT ALMONDINE french green beans, brown butter, lemon

ROAST SALMON sugar snap peas, radish, baby turnip, marbled crème fraîche beurre blanc

LEMON CHICKEN PAILLARD^{GF} french green beans

MERGUEZ-SPICED FARMERS MARKET VEGETABLES^V pearl couscous, fennel, radish, mint

DESSERT

host pre-selects one, served individually

CHOCOLATE MOUSSE^V or PROFITEROLE^V

ADDITIONAL SIDES

priced a la carte, serves 2 guests per order

FRENCH GREEN BEANS^{V, GF} (\$7.50 per order) • SAUTÉED MUSHROOMS^{V, GF} (\$9.95 per order)

MACARONI GRATIN (\$12.95 per order) • WARM ASPARAGUS (\$12.95 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

armagnac prunes, toasted brioche
additional \$26.95 per order (serves 2-3)

ENTRÉE ENHANCEMENTS

CÔTE DE BOEUF^{GF}

22 oz. bone-in ribeye, leek & shallot beef butter, whipped horseradish cream
(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 (\$11.95 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	24
ROASTED POTATO FARCI ^{V, GF} wild mushroom duxelles, balsamic glaze, chervil	28
QUICHE LORRAINE bacon, jarlsberg cheese, caramelized onions	30
SEASONAL VEGETABLE QUICHE tomme de savoie cheese	28
CHICKEN LIVER MOUSSE onion marmalade	32
DEVEILED EGG ^V dijon mustard	32
CRISPY PANISSE ^{VG, GF} tomato jam, basil	32
SMOKED SALMON brioche, lemon crème fraîche, dill, capers	36
STEAK TARTARE ^{GF} dijon aioli, hand-cut gaufrette chips	44
SHRIMP COCKTAIL SHOOTERS ^{GF} cocktail sauce	48
EAST COAST OYSTERS ^{GF} on the half shell, cocktail sauce, raspberry mignonette	52
CHARCUTERIE & ASSORTED CHEESE DISPLAY priced per person	18

SWEET

MINI SALTED CARAMEL CHOCOLATE TART ^V	48
CHOCOLATE MOUSSE SHOOTERS ^V	30
MINI LEMON MERINGUE TART	42
SEASONAL MACARON ^{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, 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.