

# MON·AMI·GABI®

## *Bistro Classique*

✦ PRIVATE DINING MENU PACKAGES ✦



2300 NORTH LINCOLN PARK WEST • CHICAGO

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# BRUNCH MENU

48 PER PERSON  
available saturday & sunday

## *Includes*

fresh-brewed coffee, iced 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

### *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<sup>V</sup> market vegetables, tomme de savoie cheese

CROQUE MONSIEUR ham, jarlsberg, dijon

SMOKED SALMON brioche toast, crème fraîche, egg, capers

FRENCH TOAST BRIAND<sup>V</sup> strawberries, vanilla crème fraîche, okinawa brown sugar

## DESSERT

host pre-selects one, served individually

CHOCOLATE MOUSSE<sup>GF</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

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*

MARCHÉ<sup>V</sup> corsican feta, cucumber, haricot vert, olive, pea, rhubarb-honey vinaigrette

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

PETITE GREEN<sup>VG, GF</sup> 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<sup>GF</sup> classique maître d'hôtel butter (additional \$12 per order)

ROAST SALMON sweet pea, spring onion, sauce bercy (additional \$9 per order)

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

CROQUE MONSIEUR ham, jarlsberg, dijon

QUICHE LORRAINE bacon, caramelized onion, jarlsberg cheese

SEASONAL VEGETABLE QUICHE<sup>V</sup> 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<sup>V</sup> 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<sup>GF</sup> or PROFITEROLE<sup>V</sup>

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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<sup>GF</sup> dijon aioli, cocktail sauce (\$10 additional per guest)

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

GRAND PLATEAU<sup>GF</sup> 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

MARCHÉ corsican feta, cucumber, haricot vert, olive, pea, rhubarb-honey vinaigrette

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

PETITE GREEN<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 \$12 per order)

TROUT ALMONDINE french green beans, brown butter, lemon

ROAST SALMON sweet pea, spring onion, sauce bercy

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

ROAST CHICKEN À LA GRAND-MÈRE<sup>GF</sup> 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<sup>V</sup> market vegetables, brown butter, lemon, pea shoots

## DESSERT

host pre-selects one, served individually

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

APPLE TARTE TATIN<sup>V</sup> caramel sauce, vanilla ice cream (additional \$12.95 per order)

SALTED CHOCOLATE CARAMEL TART<sup>V</sup> whipped cream (additional \$12.95 per order)

RASPBERRY ALMOND TART<sup>V</sup> 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<sup>V, GF</sup> (\$7.50 per order) • SAUTÉED MUSHROOMS<sup>GF</sup> (\$13.95 per order)

MACARONI GRATIN<sup>V</sup> (\$9.95 per order) • POMMES PUREE<sup>V, GF</sup> (\$7.50 per order)

HAND-CUT FRITES<sup>VG, GF</sup> (\$5.95 per order) • ASPARAGUS HOLLANDAISE<sup>V</sup> (\$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 <sup>V</sup> 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
DEVEILED EGG <sup>V, GF</sup> black pepper aioli, chives	34
CRISPY PANISSE <sup>VG, GF</sup> 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 <sup>GF</sup> dijon aioli, capers, hand-cut gaufrette chip	46
SHRIMP COCKTAIL SHOOTERS <sup>GF</sup> cocktail sauce, celery	76
EAST COAST OYSTERS <sup>GF</sup> 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 <sup>V</sup>	48
CHOCOLATE MOUSSE SHOOTERS <sup>GF</sup>	30
MINI LEMON MERINGUE TART <sup>V</sup>	42
SEASONAL MACARON <sup>V, GF</sup>	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.