

# MON·AMI·GABI<sup>®</sup>

## *Bistro Classique*

✦ PRIVATE DINING MENU PACKAGES ✦



7239 WOODMONT AVE • BETHESDA, MARYLAND

MONAMIGABI.COM

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Téléphone ☎ 301-654-1234

# 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<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

### *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 market vegetables, tomme de savoie, petite salade

CROQUE MONSIEUR jambon de paris, jarlsberg, mornay

FRENCH TOAST BRIAND strawberries, vanilla crème fraîche, okinawa brown sugar

AVOCADO TARTIN toasty croissant, radish, chives, espelette

## DESSERT

host pre-selects one, served individually

CHOCOLATE MOUSSE<sup>V</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.

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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 gruyère cheese (half portion served for each guest)

SOUP DU JOUR

### *Les Salades*

MARCHÉ<sup>GF</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<sup>VG, GF</sup> green avocado, herbs, verjus vinaigrette (groups of 20 or less)

CAESAR grana padano, chili oil, croutons

## SECOND COURSE

host pre-selects three for guests to order from

STEAK FRITES<sup>GF</sup> classique maître d'hôtel butter (additional \$12 per order)

CHICKEN PAILLARD<sup>GF</sup> grilled chicken breast, lemon

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

JAMON & CHEESE CRÊPE buckwheat crêpe, fine herbs

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

AVOCADO TARTINE toasty croissant, radish, chives, espelette

CROQUE MONSIEUR jambon de paris, jarlsberg, mornay

ROAST SALMON sweet pea, spring onion, sauce bercy (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<sup>V</sup> or PROFITEROLE<sup>V</sup>

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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<sup>GF</sup> 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

MARCHÉ<sup>GF</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)

## ENTRÉE

host pre-selects three for guests to order from

STEAK FRITES classique maître d'hôtel butter

FILET MIGNON<sup>GF</sup> bordeaux butter, red wine reduction & pomme frites (additional \$15 per order)

TROUT ALMONDINE french green beans, brown butter, lemon

ROAST SALMON sweet pea, spring onion, sauce beryc

LEMON CHICKEN PAILLARD<sup>GF</sup> 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<sup>V</sup> or PROFITEROLE<sup>V</sup>

## ADDITIONAL SIDES

priced a la carte, serves 2 guests per order

FRENCH GREEN BEANS<sup>V, GF</sup> (\$8.50 per order) SAUTÉED MUSHROOMS<sup>V, GF</sup> (\$12.95 per order)

MACARONI GRATIN (\$9.95 per order) HAND-CUT FRITES<sup>V, GF, VG</sup> (\$7.95 per order)

ASPARAGUS HOLLANDAISE<sup>GF</sup> (\$12.95 per order) POMMES PUREE<sup>VG, GF</sup> (\$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<sup>GF</sup> 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 gruyère cheese (half portion served for each guest)

SOUP DU JOUR

### *Les Salades*

CAESAR grana padano, baguette croutons, chili oil

MARCHÉ<sup>GF</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>TVG, GF</sup> avocado, herbs, verjus vinaigrette (groups of 20 or less)

## ENTRÉE

host pre-selects three for guests to order from

STEAK FRITES classique maître d'hôtel butter

FILET MIGNON<sup>GF</sup> bordeaux butter, red wine reduction & pomme frites (additional \$15 per order)

TROUT ALMONDINE french green beans, brown butter, lemon

ROAST SALMON sweet pea, spring onion, sauce berycy

CHICKEN PAILLARD<sup>GF</sup> 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<sup>V</sup> or PROFITEROLE<sup>V</sup>

## ADDITIONAL SIDES

priced a la carte, serves 2 guests per order

FRENCH GREEN BEANS<sup>V, GF</sup> (\$8.50 per order) SAUTÉED MUSHROOMS<sup>V, GF</sup> (\$12.95 per order)

MACARONI GRATIN (\$9.95 per order) HAND-CUT FRITES<sup>V, GF, VG</sup> (\$7.95 per order)

ASPARAGUS HOLLANDAISE<sup>GF</sup> (\$12.95 per order) POMMES PUREE<sup>VG, GF</sup> (\$8.50 per order)

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# LE GRAND SÉLECTION

*Priced à la Carte*

## FRUITS DE MER

### GRAND PLATEAU<sup>GF</sup>

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<sup>GF</sup>

dijon aioli, hand-cut gaufrette chips  
additional \$23.95 per order (serves 2-3)

### FOIE GRAS TORCHON

armagnac prunes, pain de mie toasts  
additional \$26.95 per order (serves 2-3)

## ENTRÉE ENHANCEMENTS

### CÔTE DE BOEUF<sup>GF</sup>

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<sup>GF</sup>

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<sup>V</sup>

caramel sauce, vanilla ice cream - \$12.95 per order

### SALTED CHOCOLATE CARAMEL TART<sup>V</sup>

whipped cream - \$12.95 per order

### RASPBERRY ALMOND TART<sup>V</sup>

almond crème, raspberry sauce - \$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 <sup>V</sup> market vegetables, tomme de savoie, petite salade	30
CHICKEN LIVER MOUSSE onion jam, cornichon, pickled grape	34
DEVILED 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 chips	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 DISPLAY priced per person	25

## SWEET

MINI SALTED CARAMEL CHOCOLATE TART <sup>V</sup>	48
CHOCOLATE MOUSSE SHOOTERS <sup>V</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*

### 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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