

# MON·AMI·GABI<sup>®</sup>

## *Bistro Classique*

✦ PRIVATE DINING MENU PACKAGES ✦



7239 WOODMONT AVE • BETHESDA, MARYLAND

MONAMIGABI.COM

Email ✉ MONAMIMDPARTIES@LETTUCE.COM

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

MUSHROOM & LEEK QUICHE<sup>V</sup> tomme de savoie cheese, thyme, petite salade

CROQUE MONSIEUR jambon de paris, jarlsberg, mornay

FRENCH TOAST<sup>V</sup> whipped cream, blueberry sauce

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.

MONAMIGABI.COM

Email ✉ MONAMIMDPARTIES@LETTUCE.COM

Téléphone ☎ 301-654-1234

# 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 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*

ENDIVE & APPLE<sup>V</sup> radicchio, roquefort, walnut, apple cider 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 montpellier creamed spinach, roe (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>

V = Vegetarian | GF = Gluten-Free | VG = Vegan

Pricing does not include tax and gratuity. Menu presentations may change to feature seasonal ingredients.

MONAMIGABI.COM

Email ✉ MONAMIMDPARTIES@LETTUCE.COM

Téléphone ☎ 301-654-1234

# 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

DEVEILED 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<sup>V</sup> radicchio, roquefort, walnut, apple cider 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 montpellier creamed spinach, roe

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> (\$9.95 per order)

MACARONI GRATIN (\$12.95 per order)

V = Vegetarian | GF = Gluten-Free | VG = Vegan

Pricing does not include tax and gratuity. Menu presentations may change to feature seasonal ingredients.

MONAMIGABI.COM

Email ✉ MONAMIMDPARTIES@LETTUCE.COM

Téléphone ☎ 301-654-1234

# 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

ENDIVE & APPLE<sup>V</sup> radicchio, roquefort, walnut, apple cider 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 montpellier creamed spinach, roe

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> (\$9.95 per order)

MACARONI GRATIN (\$12.95 per order)

V = Vegetarian | GF = Gluten-Free | VG = Vegan

Pricing does not include tax and gratuity. Menu presentations may change to feature seasonal ingredients.

# 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 - \$11.95 per order

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

whipped cream - \$12.95 per order

V = Vegetarian | GF = Gluten-Free | VG = Vegan

Pricing does not include tax and gratuity. Menu presentations may change to feature seasonal ingredients.

MONAMIGABI.COM

Email ✉ MONAMIMDPARTIES@LETTUCE.COM

Téléphone ☎ 301-654-1234

# HORS D'OEUVRES



all items are priced per dozen  
two dozen minimum on all orders  
selections can be tray-passed or stationed



## SAVORY

CLASSIC CROQUE MONSIEUR ham, gruyère cheese, mornay sauce	24
ROASTED POTATO CUP <sup>V, GF</sup> wild mushroom duxelles, balsamic glaze, chervil	28
QUICHE LORRAINE bacon, jarlsberg cheese, caramelized onions	30
SEASONAL VEGETABLE QUICHE	28
CHICKEN LIVER MOUSSE onion marmalade	32
DEVILED EGG <sup>V</sup> dijon mustard	32
CRISPY PANISSE <sup>VG, GF</sup> tomato jam, basil	32
SMOKED SALMON brioche, lemon crème fraîche, dill, capers	36
STEAK TARTARE <sup>GF</sup> dijon aioli, hand-cut gaufrette chips	44
SHRIMP COCKTAIL SHOOTERS <sup>GF</sup> spicy cocktail sauce	48
EAST COAST OYSTERS <sup>GF</sup> on the half shell, spicy cocktail sauce	52
CHARCUTERIE & ASSORTED CHEESE DISPLAY priced per person	18
ONE BITE STEAK FRITES potato fondant, hanger steak, classique butter, chives	54

## SWEET

MINI SALTED CARAMEL CHOCOLATE TART <sup>V</sup>	48
CHOCOLATE MOUSSE SHOOTERS <sup>V</sup>	30
LEMON PROFITEROLE <sup>V</sup>	36
SEASONAL MACARON <sup>GF</sup>	48

V = Vegetarian | GF = Gluten-Free | VG = Vegan

Pricing does not include tax and gratuity. Menu presentations may change to feature seasonal ingredients.



# 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.*

**MONAMIGABI.COM**

*Email* ✉ **MONAMIMDPARTIES@LETTUCE.COM**

*Téléphone* ☎ **301-654-1234**