

MON AMI GABI®

A CLASSIC FRENCH BISTRO

Private Dining



Bethesda

7239 WOODMONT AVE

MONAMIGABI.COM



MON AMI GABI

A CLASSIC FRENCH BISTRO

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!



*Breakfast,
Lunch & Brunch*
PACKAGES

BREAKFAST MENU

Available Monday – Friday until 10am

CONTINENTAL

ASSORTED BREAKFAST BREADS

*bagels, mini croissants, mini muffins, scones
jam & butter*

SEASONAL FRESH FRUIT

YOGURT & GRANOLA PARFAITS

\$18.00 PER PERSON

*includes fresh brewed coffee & decaf, hot tea & juice
pricing does not include tax or gratuity*

PETITE DÉJEUNER

ASSORTED BREAKFAST BREADS

*bagels, mini croissants, mini muffins, scones
jam & butter*

SEASONAL FRESH FRUIT

VANILLA FRENCH TOAST

QUICHE LORRAINE

bacon & onion

BREAKFAST POTATOES

SCRAMBLED EGGS

YOGURT & GRANOLA PARFAITS

\$27.00 PER PERSON

*includes fresh brewed coffee & decaf, hot tea & juice
pricing does not include tax or gratuity*

LUNCH MENU

\$28.00 PER PERSON

*fresh brewed coffee & decaf, tea, soft drinks included
pricing does not include tax and gratuity*

CHOICE OF TWO COURSES

host selects entrée and dessert course or appetizer and entrée course

APPETIZERS

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

CAESAR SALAD

grana padano, chili oil

BAKED GOAT CHEESE

tomato sauce, warm herb garlic bread

SOUP DU JOUR

ESCARGOT DE BOURGOGNE

oven roasted snails with garlic herb butter

SELECTION OF ENTRÉE

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

CHICKEN & MUSHROOM CREPE

brie, kale

CROQUE MONSIEUR

ham, gruyère cheese, mornay sauce

WARM CHICKEN & BRIE SANDWICH

caramelized onions, green apple

PRIME STEAK SANDWICH & FRITES

caramelized onions & peppercorn mayo

GRILLED CHICKEN CAESAR SALAD

croutons, grana padano

SALMON & BABY SPINACH SALAD

avocado, blueberries, walnuts, lemon vinaigrette

DESSERT

your guests will select during event

CHOCOLATE MOUSSE

VANILLA CRÈME BRULÉE

PROFITEROLE

GRAND LUNCH MENU

\$36^{.00} PER PERSON

*fresh brewed coffee & decaf, tea, soft drinks included
pricing does not include tax and gratuity*

APPETIZERS

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

SOUP DU JOUR

BAKED GOAT CHEESE

warm herb garlic bread

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 event

CHOCOLATE MOUSSE

VANILLA CRÈME BRULÉE

PROFITEROLE

BRUNCH MENU

Saturday & Sunday Only

\$36.00 PER PERSON

*fresh brewed coffee & decaf, tea, soft drinks included
pricing does not include tax and gratuity*

APPETIZERS

host selects two, guests will select one during the event

FRESH FRUIT SALAD

SOUP DU JOUR

BAKED GOAT CHEESE

tomato sauce, warm herb garlic bread

CAESAR SALAD

grana padano, chili oil

SELECTION OF 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 event

CHOCOLATE MOUSSE

VANILLA CRÈME BRULÉE

PROFITEROLE

BEVERAGE OPTIONS

prices do not include sales tax or gratuity

BEVERAGES UPON CONSUMPTION

BEER LIST

\$5.95 - \$12.95

MIXED DRINKS & SPECIALTY COCKTAILS

\$8.95 - \$12.95

WINES BY THE GLASS

\$10.00 - \$20.00

BRUNCH BEVERAGES

SPARKLING COCKTAILS

*mimosa
bellini
kir royale*

\$9.95

BLOOD MARY BAR

choice of vodka & garnishes

STARTING AT

\$8⁹⁵ PER DRINK

JUICE

*cranberry
orange juice
pineapple
apple*

\$3.50 per glass

BEVERAGE PACKAGES

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

HOUSE BRAND PACKAGE

SMIRNOFF VODKA FLAVORS, BOMBAY GIN, BACARDI RUM,
SAUZA TEQUILA, JOHNNY WALKER BLACK LABEL

DRAFT BEER & \$5.95 BOTTLED BEERS
HOUSE WINE NO MORE THAN \$10.00

PREMIUM BRAND PACKAGE

ABSOLUT VODKAS, STOLICHNAYA VODKAS, SMIRNOFF FLAVORS
BEEFEATER GIN, BOMBAY GIN, TANQUERAY GIN
BACARDI RUMS, MYERS RUM,
DEWARS SCOTCH, JACK DANIELS, JIM BEAM, MAKERS MARK BOURBON
JAMESON IRISH WHISKEY, CANADIAN CLUB WHISKEY, SEAGRAMS
MACALLAN 12, GLENLIVET 12, GLEFIDDICH 12

DRAFT BEER & \$5.95 BOTTLED BEERS
HOUSE WINES NO MORE THAN \$10

SUPER PREMIUM BRAND PACKAGE

BELVEDERE VODKA, GREY GOOSE VODKA, CHOPIN VODKA
BOMBAY SAPPHIRE GIN, TANGUERAY 10 GIN, TANGUERAY GIN
PATRON SILVER TEQUILA, SAUZA TEQUILA
BACARDI, BACARDI SELECT, CAPTAIN MORGAN
CROWN ROYAL, KNOB GREEK, MAKERS MARK, CHIVAS REGAL
BUSHMILLS, MACALLAN 12, GLENLIVET 12, GLEFIDDICH 12

DRAFT BEER & \$6.95 BOTTLED BEERS
HOUSE WINES NO MORE THAN \$11.50

CHARGES PER PERSON

	2 HOUR	3 HOUR	4 HOUR
HOUSE WINE & BEER	\$23	\$28	\$34
HOUSE BRAND LIQUOR	\$25	\$31	\$36
PREMIUM BRAND LIQUOR	\$30	\$39	\$44
SUPER PREMIUM BRAND LIQUOR	\$35	\$47	\$52

(6% tax and gratuity at your discretion)