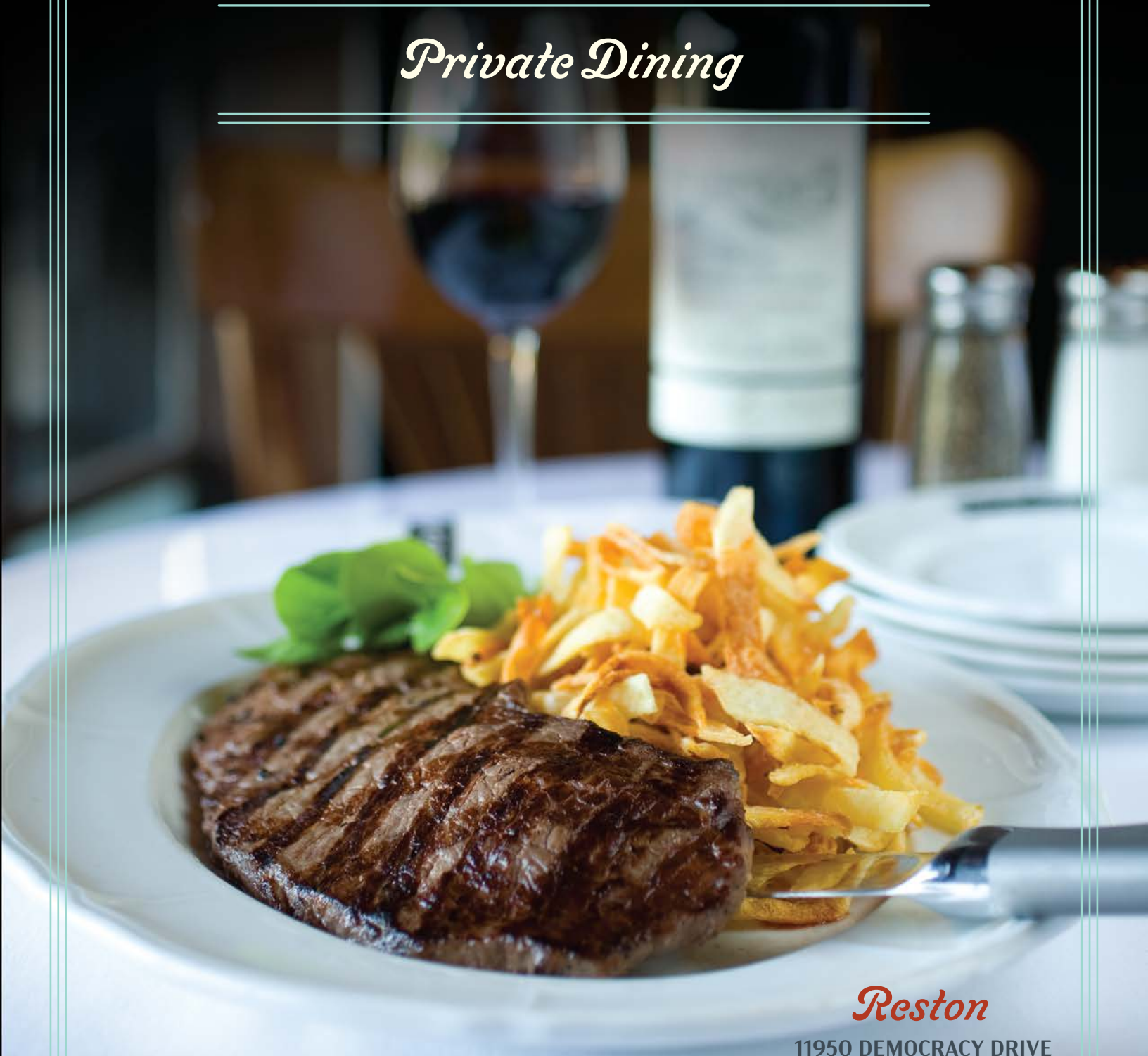


MON AMI GABI[®]

A CLASSIC FRENCH BISTRO

Private Dining



Reston

11950 DEMOCRACY DRIVE

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 five private rooms are located off the main dining room and offer rich leather banquettes and a mosaic tile floor. Enjoy a taste of Paris while celebrating birthdays, weddings, showers, and corporate events or just because!



Cocktail
RECEPTION

PASSED HORS D'OEUVRES

all prices are per dozen

SAVORY

SMOKED SALMON TARTINE - 30

capers, crème fraîche

STEAK CROSTINI - 26

roquefort butter

DEVILED EGGS - 18

bourbon bacon jam, chives

GRUYERE GOUGERE - 15

rosemary

SALMON TARTARE V28

avocado, aleppo, gaufrette chip

CHICKEN SLIDERS - 30

fennel aioli, gougere

DUCK PRESS PANINI - 24

raspberry mustard

CHICKEN LIVER CROSTINI - 20

clementine jam, sea salt

BRIE CROSTINI - 15

olive tapenade

FRANK EN CROUTE - 28

dijon mustard

MINI VEGETABLE QUICHE - 16

peas, spinach

QUICHE LORRAINE - 20

bacon, onions, gruyere

CHICKPEA FRIES - 18

mint crème fraîche

PORK BELLY SLIDERS - 30

rosemary aioli, gougere

BEEF SLIDERS - 30

lettuce, tomato, onion, gougere

SMOKED CHICKEN SKEWERS - 22

aleppo crème fraîche

pricing does not include tax and gratuity. menu presentations are seasonal, and may change to feature the freshest ingredients of the season.

PASSED HORS D'OEUVRES

all prices are per dozen

SWEET

host selects three – \$6.95 per person

DARK CHOCOLATE MOUSSE

in mini cups

LEMON TARTLETS

MINI CRÈME BRULÉE

SEASONAL FRUIT TARTLETS

MINI CREME PUFFS

pastry cream, chocolate

COCONUT MACAROONS

COCKTAIL RECEPTION ADDITIONS

with 48 hour notice

HAND CUT GAUFRETTE CHIPS

blue cheese dipping sauce

\$5.95 per order

MAC N CHEESE STATION

\$5.95 per person

SOUP DU JOUR STATION

\$3.95 per person

SALMON PLATTER DISPLAY

\$14.95 per person

FRUIT & CHEESE TRAY

mixed nuts, dried fruit & compote

\$9.95 per person

VEGETABLE TRAY

blue cheese & ranch dip

\$5.95 per person

PRIME RIB STATION

*brioche rolls, horseradish cream,
au jus*

(minimum of 25 people)

\$22.95 per person

pricing does not include tax and gratuity. menu presentations are seasonal, and may change to feature the freshest ingredients of the season.

BEVERAGE OPTIONS

prices do not include sales tax or gratuity

BEVERAGES UPON CONSUMPTION

BEER LIST

\$5.25 - \$10.95

MIXED DRINKS & SPECIALTY COCKTAILS

\$8.95 - \$14.95

WINES BY THE GLASS

\$10.00 - \$25.00

BRUNCH BEVERAGES

SPARKLING COCKTAILS

*mimosa
bellini
kir royale*

\$11.95

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:

ARISTOCRAT VODKA, BOMBAY GIN, BACARDI RUM,
LUNAZUL TEQUILA, DEWARS SCOTCH

M.P. DRAFT BEER & \$8.25 BOTTLED BEERS
HOUSE WINE NO MORE THAN \$12.00

PREMIUM BRAND PACKAGE:

ABSOLUT VODKAS, STOLICHNAYA VODKAS, TITO'S VODKA
BOMBAY GIN, TANGUERAY GIN, BACARDI RUMS, MYERS RUM
DEWARS SCOTCH, JACK DANIELS, JEAM BEAM, MAKERS MARK BOURBON
JAMESON IRISH WHISKEY, CANADIAN CLUB WHISKEY,
SEAGRAMS, GLENLIVET 12, GLEFIDDICH 12

M.P. DRAFT BEER & \$8.25 BOTTLED BEERS
HOUSE WINES NO MORE THAN \$15.00

SUPER PREMIUM BRAND PACKAGE:

GREY GOOSE VODKA, TITO'S VODKA, TANGUERAY GIN
PATRON SILVER TEQUILA, LUNAZUL TEQUILA
BACARDI, CAPTAIN MORGAN
CROWN ROYAL, KNOB GREEK, MAKERS MARK, CHIVAS REGAL
BALVENIE 12, GLENLIVET 12, GLEFIDDICH 12

M.P. DRAFT BEER & \$8.25 BOTTLED BEERS
HOUSE WINES NO MORE THAN \$16.00

CHARGES PER PERSON

	2 HOUR	3 HOUR	4 HOUR
HOUSE WINE & BEER	\$25	\$30	\$36
HOUSE BRAND LIQUOR	\$27	\$32	\$38
PREMIUM BRAND LIQUOR	\$32	\$40	\$46
SUPER PREMIUM BRAND LIQUOR	\$37	\$48	\$54

(6% tax and gratuity at your discretion)

Private ROOMS

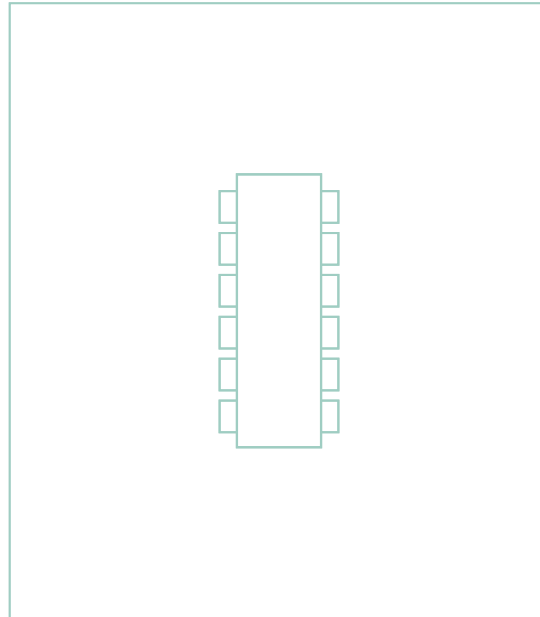
With built-in screens and AV capabilities paired with outstanding service & atmosphere, our 5 private rooms provide a great setting for programs, presentations, lunch meetings and all-day conferences! Food & beverage minimums apply.

ADDITIONAL SERVICES

*LCD rental \$125
microphone & sound system \$75 (not always needed in private rooms)
complimentary garage parking*

BOARD ROOM

12 GUESTS



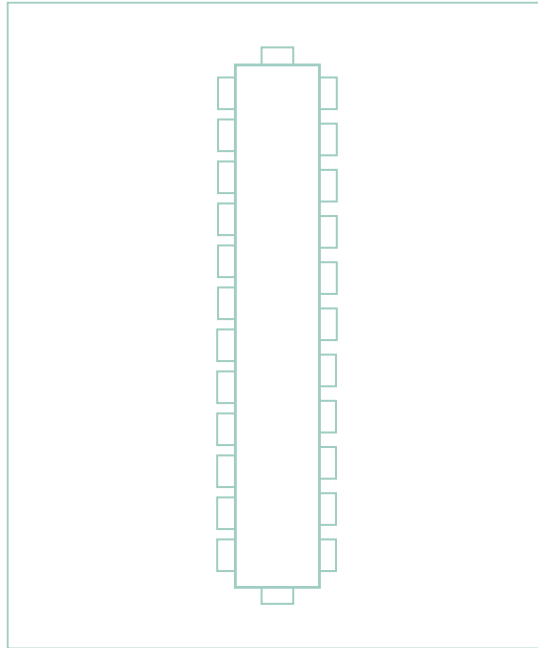
BOARD ROOM

Private room with complimentary flatscreen TV



ATRIUM

25 GUESTS



ATRIUM

Private room

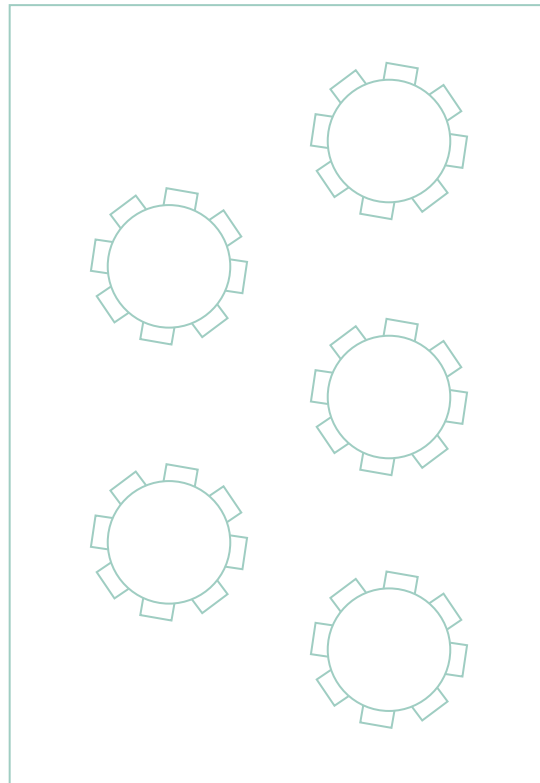
Maximum of 25 guests

Maximum of 30 guests for cocktail reception



RIGHT BANK

40 GUESTS



RIGHT BANK

Private room

Maximum is 40 guests

One table of 22 guests

Conference style seating for 30 guests

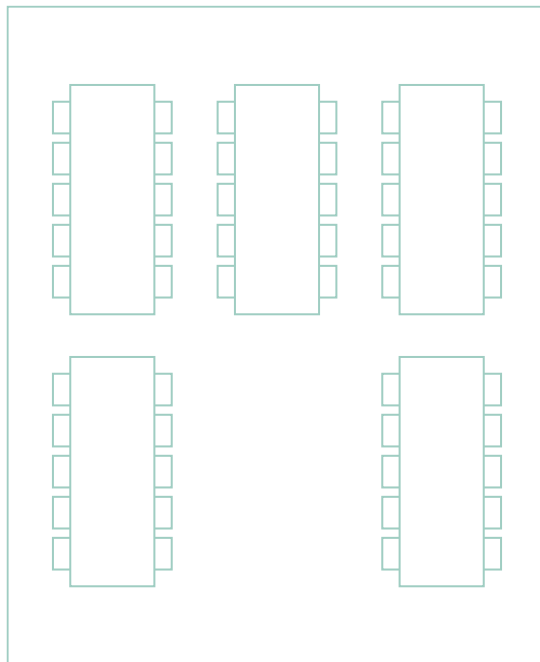
Rounds available seating up to 40 guests

Maximum of 60 for cocktail reception



LEFT BANK

50 GUESTS



LEFT BANK

Private room with complimentary built-in screen

Maximum is 50 guests

U-shape up to 26 guests

Conference style seating for 40 guests

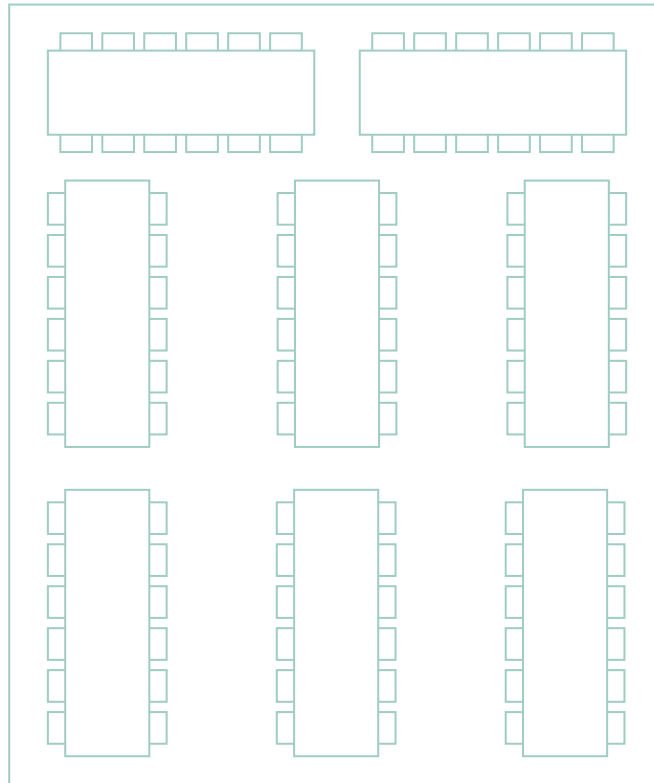
Rounds are not available

Maximum of 70 guests for cocktail reception



EIFFEL ROOM

85 GUESTS



EIFFEL ROOM

Private room with complimentary screen

Maximum is 85 guests

8 rectangular tables of 10-12 guests

Maximum of 100 guests for cocktail reception

U-Shape up to 30 guests

Conference seating for 60 guests

Rounds are not available

