

MON·AMI·GABI[®]

Bistro Classique

✦ PRIVATE DINING MENU PACKAGES ✦



11950 DEMOCRACY DRIVE • RESTON VA

MONAMIGABI.COM

Email ✉ MONAMIRESTONPARTIES@LEYE.COM

Téléphone ☎ 703.707.0233

MON·AMI·GABI®

Bistro Classique



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!

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Cocktail
RECEPTION
&
Dinner
PACKAGES

PASSED HORS D'OEUVRES

all prices are per dozen

SAVORY

SMOKED SALMON TARTINE capers, crème fraiche	42
DEVILED EGGS bourbon bacon jam, chives	25
SALMON TARTARE avocado, aleppo, gaufrette chip	39
DUCK PRESS PANINI raspberry mustard	34
BRIE CROSTINI olive tapanade	21
MINI VEGETABLE QUICHE peas, spinach	22
CHICKPEA FRIES mint crème fraiche	25
BEEF SLIDERS lettuce, tomato, onion, gougere	42
STEAK CROSTINI roquefort butter	36
GRUYERE GOUGERE rosemary	21
CHICKEN SLIDERS fennel aioli, gougere	42
CHICKEN LIVER CROSTINI clementine jam, sea salt	28
FRANK EN CROUTE dijon mustard	39
QUICHE LORRAINE bacon, onions, gruyere	28
PORK BELLY SLIDERS rosemary aioli, gougere	42
SMOKED CHICKEN SKEWERS aleppo crème fraiche	32
INDIVIDUAL SHRIMP COCKTAIL housemade cocktail sauce, horseradish	75

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

SWEET

host selects three – \$9.⁹⁵ per person

SEASONAL FRUIT TARTLETS
MINI CREME PUFFS pastry cream, chocolate
COCONUT MACAROONS
DARK CHOCOLATE MOUSSE in mini cups
LEMON TARTLETS
MINI CRÈME BRULÉE

ADDITIONS

with 48 hour notice

HAND CUT GAUFRETTE CHIPS blue cheese dipping sauce	\$8. ⁹⁵ per order
SOUP DU JOUR STATION	\$5. ⁹⁵ per person
VEGETABLE TRAY blue cheese & ranch dip	\$8. ⁹⁵ per person
MAC N CHEESE STATION	\$10. ⁹⁵ per person
SMOKED SALMON PLATTER DISPLAY	\$15. ⁹⁵ per person
FRUIT & CHEESE TRAY mixed nuts, dried fruit & compote	\$15. ⁹⁵ per person
PRIME RIB STATION brioche rolls, horseradish cream, au jus (minimum of 25 people)	\$32. ⁹⁵ per person

SEAFOOD PLATTER

lobster, oysters, mussels, smoked scallops, and shrimp
(minimum of 25 people)

MARKET PRICE

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MENU TRADITIONNEL

fresh brewed coffee, tea & soft drinks included

APPETIZERS

your guests will select one during the event

SOUP DU JOUR

WARM BRIE brandied cherries, walnuts, black pepper, toasted baguette

CAESAR SALAD grana padano, chili oil

ENTRÉE

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

STEAK CLASSIQUE maitre d'hotel butter & pommes frites

ROAST CHICKEN thick cut bacon, mushrooms, pommes purée, chicken jus

ROAST SALMON asparagus, peas, snap peas, soubise, sauce verte

TROUT ALMONDINE french green beans, brown butter & lemon

CAVATAPPI spring vegetables, sauce verte, grana padano and a braised tomato sauce
(can be added as a 4th choice at no additional cost)

DESSERT

your guests will select during the event

CHOCOLATE MOUSSE • VANILLA CRÈME BRULÉÉ • PROFITEROLE

\$60 PER PERSON

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MENU CLASSIQUE

fresh brewed coffee, tea & soft drinks included

APPETIZERS

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

SOUP DU JOUR

ONION SOUP AU GRATIN

MUSSELS MARINIÈRE white wine & herbs

WARM BRIE brandied cherries, walnuts, black pepper, toasted baguette

ESCARGOT DE BOURGOGNE oven roasted snails, garlic-herb butter

SALAD

your guest will select during the event

CAESAR SALAD grana padano cheese, chili oil

PETIT SALAD MAISON mixed greens, red cabbage, carrot, white balsamic vinaigrette

ENTRÉE

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

STEAK CLASSIQUE maitre d' hotel butter & pommes frites

ROAST CHICKEN thick cut bacon, mushrooms, pommes purée, chicken jus

ROAST SALMON asparagus, peas, snap peas, soubise, sauce verte

TROUT ALMONDINE french green beans, brown butter & lemon

CAVATAPPI spring vegetables, sauce verte, grana padano and a braised tomato sauce
(can be added as a 4th choice at no additional cost)

DESSERT

your guests will select during the event

CHOCOLATE MOUSSE • VANILLA CRÈME BRULÉÉ • PROFITEROLE

\$75 PER PERSON

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MENU COMPLET

fresh brewed coffee, tea & soft drinks included

APPETIZERS

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

SOUP DU JOUR

ONION SOUP AU GRATIN

SMOKED SALMON crème fraîche & brioche, egg, capers

WARM BRIE brandied cherries, walnuts, black pepper, toasted baguette

ESCARGOT DE BOURGOGNE oven roasted snails, garlic-herb butter

MUSSELS MARINIÈRE white wine & herbs

SALAD

your guest will select during the event

CAESAR SALAD grana padano cheese, chili oil

PETIT SALAD MAISON mixed greens, red cabbage, carrot, white balsamic vinaigrette

ENTRÉE

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

FILET MIGNON bordeaux butter, red wine reduction & pommes frites

NEW YORK STRIP STEAK bordeaux butter & pommes frites

ROAST CHICKEN thick cut bacon, mushrooms, pommes purée, chicken jus

ROAST SALMON asparagus, peas, snap peas, soubise, sauce verte

TROUT ALMONDINE french green beans, brown butter & lemon

CAVATAPPI spring vegetables, sauce verte, grana padano and a braised tomato sauce
(can be added as a 4th choice at no additional cost)

DESSERT

your guests will select during the event

CHOCOLATE MOUSSE • VANILLA CRÈME BRULÉÉ • PROFITEROLE

\$85 PER PERSON

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Lunch & Brunch
PACKAGES

LUNCH MENU

fresh brewed coffee, tea & soft drinks included

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

WARM BRIE brandied cherries, walnuts, black pepper, toasted baguette

SOUP DU JOUR

FRISEE & WARM BACON SALAD soft poached egg, champagne dijon vinaigrette

ESCARGOT DE BOURGOGNE oven roasted snails with garlic herb butter

ENTRÉE

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

CHICKEN & MUSHROOM CREPE spinach and mornay auce

CROQUE MONSIEUR ham, gruyere cheese, mornay sauce

GRILLED CHICKEN & GRUYERE SANDWICH frites, lettuce, tomato, red onion, basil aioli, toasted brioche roll

LUNCH-CUT STEAK FRITES maitre d'hotel butter

SALMON SALAD WITH SPINACH & BABY KALE avocado, blueberries, walnuts, lemon vinaigrette

DESSERT

your guests will select during the event

CHOCOLATE MOUSSE • VANILLA CRÈME BRULÉÉ • PROFITEROLE

\$32 PER PERSON

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GRAND LUNCH MENU

fresh brewed coffee, tea & soft drinks included

APPETIZERS

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

CAESAR SALAD grana padano, chili oil

WARM BRIE brandied cherries, walnuts, black pepper, toasted baguette

SOUP DU JOUR

FRISEE & WARM BACON SALAD soft poached egg, champagne dijon vinaigrette

ESCARGOT DE BOURGOGNE oven roasted snails with garlic herb butter

ENTRÉE

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

CHICKEN & MUSHROOM CREPE spinach and mornay auge

CROQUE MONSIEUR ham, gruyere cheese, mornay sauce

GRILLED CHICKEN & GRUYERE SANDWICH frites, lettuce, tomato, red onion, basil aioli, toasted brioche roll

LUNCH-CUT STEAK FRITES maitre d'hotel butter

SALMON SALAD WITH SPINACH & BABY KALE avocado, blueberries, walnuts, lemon vinaigrette

DESSERT

your guests will select during the event

CHOCOLATE MOUSSE • VANILLA CRÈME BRULÉÉ • PROFITEROLE

\$42 PER PERSON

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BRUNCH MENU

saturday & sunday only
fresh brewed coffee & decaf, tea, soft drinks included

APPETIZERS

host selects two, guests will select one during the event

FRESH FRUIT SALAD

WARM BRIE brandied cherries, walnuts, black pepper, toasted baguette

SOUP DU JOUR

FRISEE & WARM BACON SALAD soft poached egg, champagne dijon vinaigrette

CAESAR SALAD grana padano, chili oil

ENTRÉE

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

OEUF EN COCOTTE baked eggs, creamed spinach, tomatoes, parmesan cheese,
served with house salad & garlic bread

QUICHE LORRAINE bacon, jarlsberg cheese, caramelized onions

CROQUE MONSIEUR ham, gruyere cheese, mornay sauce

EGGS BENEDICT canadian bacon, *parties no more than 25 guests

CHICKEN & MUSHROOM CREPE spinach & mornay sauce

LUNCH-CUT STEAK FRITES maitre d'hotel butter

SALMON WITH SPINACH & BABY KALE avocado, blueberries, walnuts, lemon vinaigrette

DESSERT

your guests will select during event

CHOCOLATE MOUSSE • VANILLA CRÈME BRÛLÉE • PROFITEROLE

\$42 PER PERSON

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ENTRÉE ADDITIONS

FRENCH BAGUETTE

sweet cream butter

\$2.⁹⁵ EACH

SIDES

served family style, 2 guests per side

FRENCH GREEN BEANS

\$5.⁹⁵

GARLIC SPINACH

\$5.⁹⁵

SAUTEED MUSHROOMS

\$8.⁹⁵

POMMES PURÉE

\$3.⁹⁵

FRITES

\$3.⁹⁵

BEVERAGE OPTIONS

BEVERAGES ON CONSUMPTION

Please see our current beverage menu list for options and pricing

or

SELECTED WINE, BEER & COCKTAILS

Pre Select for your Guests: 2 Reds, 2 Whites, 3 Beer Choices & 3 of our Signature Cocktails

BRUNCH BEVERAGE OPTIONS

Create Your Own

MIMOSA BAR

FRESH JUICE

choose 3

ORANGE • CRANBERRY • PINEAPPLE • APPLE • GRAPEFRUIT

FRESHLY CUT FRUIT

choose 3

STRAWBERRIES • APPLES • ORANGES • RASPBERRIES • BLUEBERRIES

table set includes glassware, selected garnishes, selected juices, cocktail napkins,
bamboo picks, tongs, straws and selected sparkling wine

\$6.⁹⁵ PER PERSON*

BLOODY MARY BAR

CHOICE OF VODKA & GARNISHES

garnishes include: zing zang bloody mary mix, celery, cornishons, olives,
lime, lemon, worcestershire, hot sauce

\$6.⁹⁵ PER DRINK*

*6.⁹⁵ per person does not include the per bottle price of the wine or vodka selection

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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,
KENTUCKY GENTLEMAN BOURBON

M.P. DRAFT BEER & \$8.25 BOTTLED BEERS
HOUSE WINE NO MORE THAN \$12

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, GLENFIDDICH 12

M.P. DRAFT BEER & \$8.25 BOTTLED BEERS
HOUSE WINES NO MORE THAN \$16

CHARGES PER PERSON

	2 HOUR	3 HOUR	4 HOUR
HOUSE WINE & BEER ONLY	\$30	\$40	\$50
HOUSE BRAND LIQUOR PACKAGE	\$40	\$50	\$60
PREMIUM BRAND LIQUOR PACKAGE	\$50	\$60	\$70

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

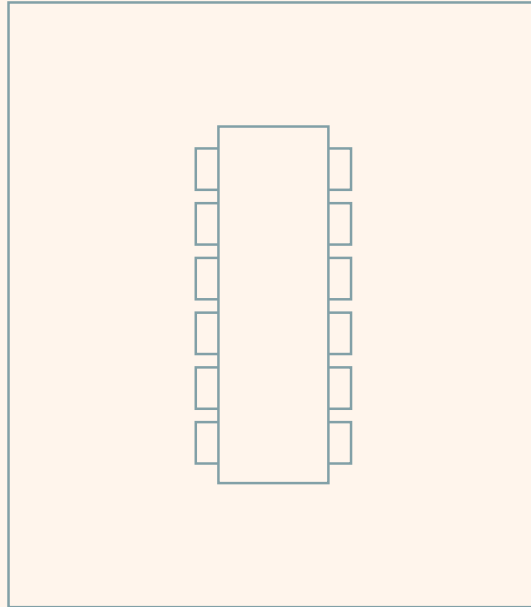
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BOARD ROOM

12 GUESTS



BOARD ROOM

Private room with
complimentary flatscreen TV



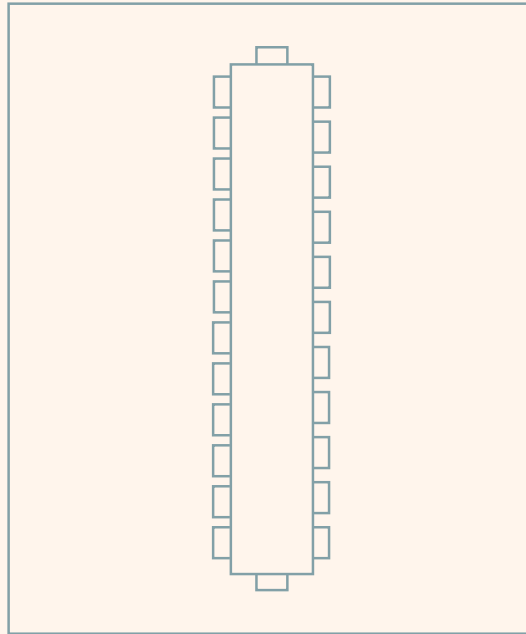
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ATRIUM

25 GUESTS



ATRIUM

Private room

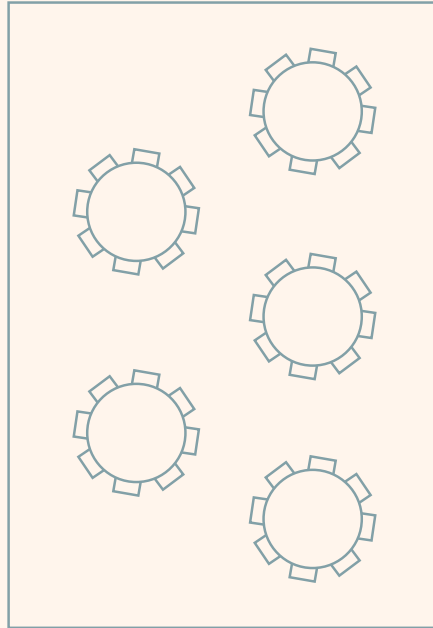
Maximum of 25 seated guests

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



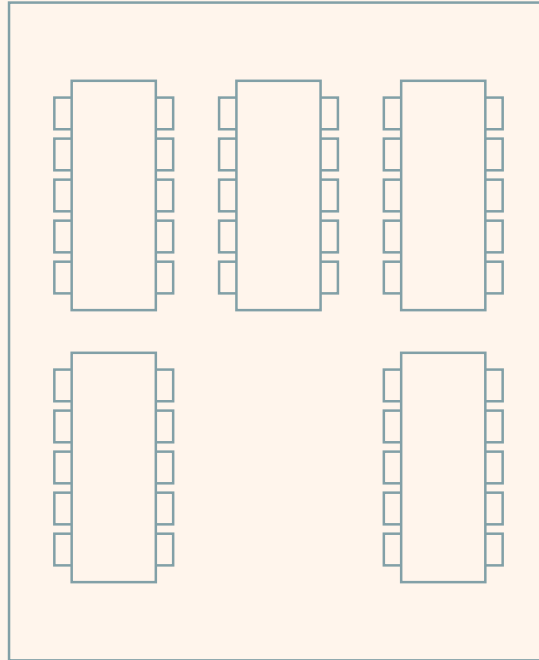
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LEFT BANK

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



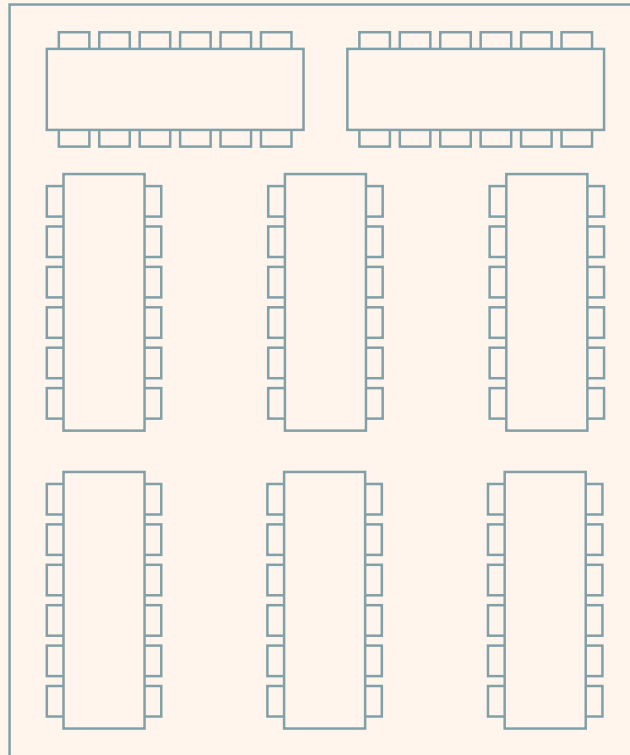
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EIFFEL ROOM

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

