

# MON·AMI·GABI®

*Bistro Classique*

✦ PRIVATE DINING MENU PACKAGES ✦



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# MON·AMI·GABI®

*Bistro Classique*



# BRUNCH MENU

38 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, frites served family-style

CLASSIC EGGS BENEDICT canadian bacon, poached eggs, hollandaise sauce

SALMON BENEDICT smoked salmon, capers, red onions, english muffin

STEAK BENEDICT grilled prime steak, soft-poached egg, hollandaise sauce

ARTICHOKE & SPINACH BENEDICT florentine style

QUICHE LORRAINE bacon, caramelized onion, jarlsberg cheese

SUMMER SQUASH & TOMME DE SAVOIE QUICHE<sup>V</sup> petite salad

CROQUE MONSIEUR ham, gruyère cheese, mornay sauce, frites

APPLEWOOD SMOKED SALMON traditional garnish, brioche toast

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

## 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.

# LUNCH MENU

44 PER PERSON

## *Includes*

warmed baguette with sweet cream butter, fresh-brewed coffee, iced tea & soft drinks

## FIRST COURSE

host pre-selects one to be served individually

ONION SOUP AU GRATIN baked with gruyère cheese (half portion served for each guest)

SEASONAL SOUP DU JOUR

SALAD FERMIÈRE<sup>V</sup> little gem, radicchio, farmers market vegetables, roquefort, buttermilk dressing

FRISÉE & LARDON SALAD warm, thick-cut bacon, soft-poached organic egg, champagne-dijon vinaigrette

HEIRLOOM TOMATO SALAD<sup>VG, GF</sup> corsian feta, cucumber, red onion, red wine vinaigrette (additional \$8.95 per order)

PETITE GREEN SALAD<sup>V, GF</sup> avocado, herbs, verjus vinaigrette (groups of 20 or less)

CAESAR SALAD grana padano, chili oil, baguette croutons

## ENTRÉE

host pre-selects three for guests to order from, frites served family-style

STEAK & FRITES<sup>GF</sup> classique maître d'hôtel butter (additional \$9 per order)

ROAST SALMON PROVENCAL tomato olives, fennel, artichoke (additional \$7 per order)

LEMON CHICKEN PAILLARD<sup>GF</sup> french green beans

QUICHE LORRAINE bacon, caramelized onion, jarlsberg cheese

SUMMER SQUASH & TOMME DE SAVOIE QUICHE<sup>V</sup> petite salad

CAESAR SALAD WITH CHICKEN grana padano, baguette croutons, chili oil

LE CHEESEBURGER & FRITES tomme de savoie, gribiche, pickles

MERGUEZ-SPICED FARMERS MARKET VEGETABLES<sup>V</sup> pearl couscous, fennel, radish, mint

## DESSERT

host pre-selects one, served individually

CHOCOLATE MOUSSE<sup>V</sup> or PROFITEROLE<sup>V</sup>

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# DINNER MENU

72 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 (\$5 additional per guest)

MELTED BRIE apricot jam, brown butter walnuts, mint, baguette croutons

## SOUP OR SALAD

host pre-selects two for guests to order from

ONION SOUP AU GRATIN baked with gruyère cheese (half portion served for each guest)

SEASONAL SOUP DU JOUR

CAESAR SALAD grana padano, baguette croutons, chili oil

SALADE FERMIÈRE<sup>V</sup> little gem, radicchio, farmers market vegetables, roquefort, buttermilk dressing

HEIRLOOM TOMATO SALAD corscian feta, cucumber, red onion, red wine vinaigrette (additional \$8.95 per order)

FRISÉE & LARDON SALAD warm, thick-cut bacon, soft-poached organic egg, champagne-dijon vinaigrette

PETITE GREEN SALAD<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 choice of sauce: classique<sup>GF</sup>, au poivre<sup>GF</sup>, bordelaise<sup>GF</sup>, or roquefort

FILET MIGNON<sup>GF</sup> bordeaux butter, red wine reduction & pomme frites (additional \$10 per order)

TROUT ALMONDINE<sup>GF</sup> french green beans, brown butter, lemon

ROAST SALMON PROVENCAL tomato, olives, fennel, artichoke

LEMON CHICKEN PAILLARD<sup>GF</sup> french green beans

MERGUEZ-SPICED FARMERS MARKET VEGETABLES<sup>V</sup> pearl couscous, fennel, radish, mint

## 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> (\$7.50 per order)

SAUTÉED MUSHROOMS<sup>V, GF</sup> (\$9.95 per order)

ASPARAGUS MIMOSA<sup>V</sup> (\$11.95 per order)

MACARONI GRATIN<sup>V</sup> (\$12.95 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, 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 \$22.95 per order (serves 2-3)

### FOIE GRAS TORCHON

armagnac prunes, pain de mie toasts  
additional \$24.95 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)

### DOVER SOLE

trumpet mushroom conserva, lobster aioli, citrus lace  
(additional \$20 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 \$5 per order, counts required five days prior to event date)

## DESSERT

(additional \$3.95 per order)

APPLE TARTE TATIN<sup>V</sup> caramel sauce, vanilla ice cream

SALTED CHOCOLATE CARAMEL TART<sup>V</sup> whipped cream

LEMON BAR<sup>V</sup> sweet chantilly cream, candied orange

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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

CLASSIC CROQUE MONSIEUR ham, gruyère cheese, mornay sauce	24
FRENCH RADISH TARTINE <sup>V</sup> whipped butter, maldon salt	24
ROASTED POTATO CUP <sup>V, GF</sup> wild mushroom duxelles, balsamic glaze, chervil	28
ARTICHOKE CONFIT <sup>GF</sup> preserved lemon aioli, pickled pearl onion	28
QUICHE LORRAINE bacon, jarlsberg cheese, caramelized onions	30
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
SPICY SALMON TARTARE <sup>GF</sup> avocado, gaufrette chip	38
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	48
CHARCUTERIE & ASSORTED CHEESE DISPLAY priced per person	14

## DESSERT

MINI DARK CHOCOLATE MOUSSE <sup>V</sup>	30
MINI FRUIT & BERRY COUPE <sup>V, GF</sup>	30
LEMON BAR <sup>V</sup> sweet chantilly cream, candied orange	30

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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

\$32 PERSON FOR 2 HOURS • \$42 PERSON FOR 3 HOURS • \$52 PERSON FOR 4 HOURS

### PREMIUM BAR

includes specialty cocktails, martinis, select wines & beer

\$50 PERSON FOR 2 HOURS • \$60 PERSON FOR 3 HOURS • \$70 PERSON FOR 4 HOURS

## BRUNCH PACKAGES

all packages include fresh-brewed coffee, soft drinks and iced tea

### MOCKTAIL PACKAGE

includes seasonal selections

\$10 PERSON FOR 2 HOURS • \$15 PERSON FOR 3 HOURS

### COCKTAIL PACKAGE

includes mimosa with orange or grapefruit juice, seasonal elixirs, bellini and gabi bloody mary

select imported and domestic beers and select wines.

\$32 PERSON FOR 2 HOURS • \$42 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.