

MON AMI GABI

A CLASSIC FRENCH BISTRO

Chicago's First Lady Cruise



EVENING MENU PACKAGES

Angela Renee Photography

SANDWICH PLATTERS

\$24.⁰⁰ PER PERSON

SANDWICHES

host pre-selects 3
homemade gaufrette chips included

CHICKEN SALAD

pickled mustard seeds, baby lettuce

HAM & CHEESE

smoked ham, gruyere cheese,
sweet butter, cornichons

MOZZARELLA & TOMATO

basil, pesto

ROAST BEEF & CHEDDAR

horseradish cream, black pepper

SALAD

SALAD MAISON

arugula, cherry tomatoes, gruyere cheese, balsamic vinaigrette

SUMMER VEGETABLE SALAD

summer squash, sunflower seeds, lemon vinaigrette

DESSERT

DARK CHOCOLATE MOUSSE CUPS

crunchy chocolate pearls

SUMMER BERRIES

chantilly cream, brown sugar

CHEF'S SEASONAL SELECTION

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

PASSED CANAPES

6 savory items & 2 sweet items

~~\$25.00~~ PER PERSON

8 savory items & 2 sweet items

~~\$28.00~~ PER PERSON

SAVORY

CROQUE MONSIEURS
parisian ham, gruyere tarts

QUICHE LORRAINE

BUTTER RADISH

BLUE CHEESE & WALNUT
pickled grape

CHICKEN LIVER MOUSSE
onion marmalade, pate choux

SEASONAL TART

COUNTRY PATE
dijon, frisee, country toast

MINI LOBSTER ROLLS
(additional \$36 per dozen)

STEAK TARTARE
gaufrettes, onions, capers
(additional \$28 per dozen)

ENDIVE LEAVES
blue cheese, walnuts

SMOKED CHICKEN
buttermilk

DEVILED EGGS
traditional - smoked paprika,
dijon, parisian ham

CHILLED SEASONAL SOUP

TOMATO & MOZZARELLA BITES
basil pesto

SHRIMP COCKTAIL SHOOTERS
(additional \$36 per dozen)

SMOKED SALMON
brioche, lemon crème fraiche, dill, capers
(additional \$26 per dozen)

SWEET

DARK CHOCOLATE MOUSSE
in mini cups

CHEF'S SEASONAL SELECTION

SUMMER BERRIES
chantilly cream, brown sugar

PECAN BAR BITES

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MENU PACKAGES

FRENCH SUMMER PACKAGE

2 canapes, 1 salad
2 entrees, 1 side, 2 desserts
~~\$39.00~~ PER PERSON

GRAND PARIS PACKAGE

3 canapes, 2 salads
3 entrees, 2 sides, 3 desserts
~~\$49.00~~ PER PERSON

SAVORY

CROQUE MONSIEURS
parisian ham, gruyere tarts

QUICHE LORRAINE

BUTTER RADISH

BLUE CHEESE & WALNUT
pickled grape

CHICKEN LIVER MOUSSE
onion marmalade, pate choux

SEASONAL TART

COUNTRY PATE
dijon, frisee, country toast

MINI LOBSTER ROLLS
(additional \$36 per dozen)

STEAK TARTARE
gaufrettes, onions, capers
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ENDIVE LEAVES
blue cheese, walnuts

SMOKED CHICKEN
buttermilk

DEVILED EGGS
traditional - smoked paprika,
dijon, parisian ham

CHILLED SEASONAL SOUP

TOMATO & MOZZARELLA BITES
basil pesto

SHRIMP COCKTAIL SHOOTERS
(additional \$36 per dozen)

SMOKED SALMON
brioche, lemon crème fraiche, dill, capers
(additional \$26 per dozen)

SALADS

CHEF'S SEASONAL SALAD

CAESAR SALAD
grana padano, chili oil
(add chicken for \$2)

SUMMER VEGETABLE SALAD

SALAD MAISON
arugula, cherry tomatoes,
gruyere, house vinaigrette

MENU PACKAGES

ENTREES

SEARED SALMON
summer vegetables, lemon vinaigrette

BEEF TENDERLOIN,
horseradish crème fraiche, bordelaise sauce

GRILLED SHRIMP
capers, lemon olive oil, herbs

ROASTED CHICKEN
chicken jus, grilled summer vegetables

SUMMER PESTO
pasta, herbs & garlic

SIDES

POMME PUREE

GREEN BEANS AMANDINE

GRILLED SUMMER VEGETABLE

OVEN-ROASTED CAULIFLOWER

GAUFRETTE CHIPS

DESSERTS

DARK CHOCOLATE MOUSSE
in mini cups

SUMMER BERRIES
chantilly cream, brown sugar

PECAN BAR BITES

SEASONAL CHEF'S SELECTION

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Thank you for considering hosting your event with us. Mon Ami Gabi pricing includes serving and/or passing platters and disposables. Menu prices do not include delivery fees, service charges, taxes or gratuities. Food minimum of \$500 for catered parties. We are more than happy to customize or modify your packages. We can arrange for specialty linen, floral décor and customized cakes from Bittersweet.

Let us create something extraordinary with you...