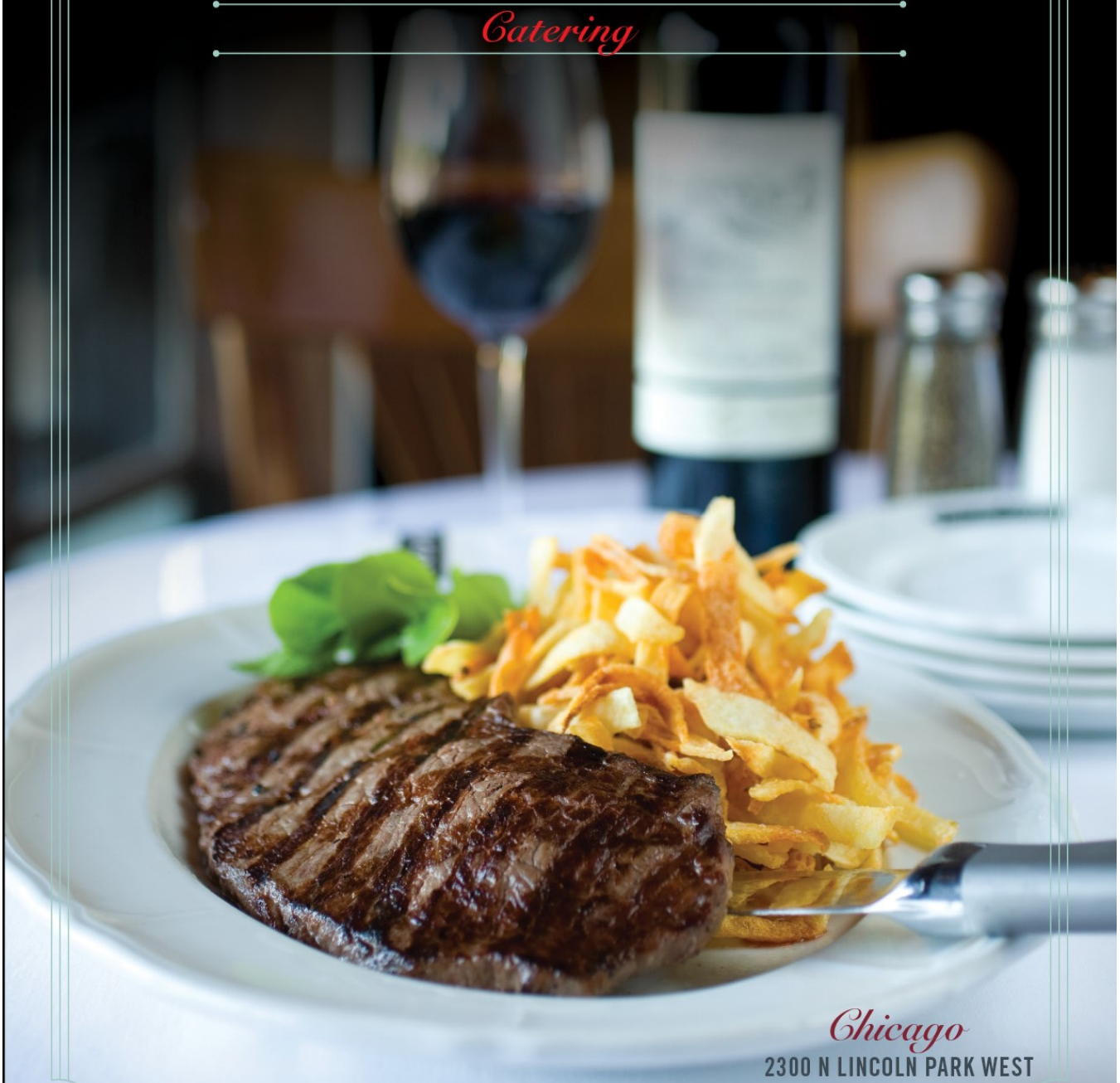


MON AMI GABI[®]

A CLASSIC FRENCH BISTRO

Catering



Chicago
2300 N LINCOLN PARK WEST

MONAMIGABI.COM

SANDWICH PLATTERS

\$24 PER PERSON

SANDWICHES

CHICKEN SALAD

PICKLED MUSTARD SEEDS, BABY LETTUCE

~

HAM & CHEESE

SMOKED HAME, GRUYERE CHEESE, SWEET BUTTER, CORNICHONS

~

MOZZARELLA & TOMATO

BASIL PESTO

~

ROAST BEEF & CHEDDAR

HORSERADISH CREAM, BLACK PEPPER

~

SALAD

SALAD MAISON

MIXED GREENS & VEGETABLES, WHITE 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

~

CHEFS 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 (6 PIECES PER PERSON) & 2 SWEET ITEMS \$25 PER PERSON

8 SAVORY ITEMS (8 PIECES PER PERSON) & 2 SWEET ITEMS \$28 PER PERSON

Savory Items

CLASSIC CROQUE MONSIEURS - ham, gruyère cheese

QUICHE LORRAINE

WALNUT CRUSTED BLUE CHEESE - pickled grapes

CHICKEN LIVER MOUSSE - onion marmalade

SEASONAL TART

COUNTRY PATE - dijon, frisee, country toast

ENDIVE LEAVES – blue cheese, walnuts

CHICKEN KABOB - seasonal vegetable

DEVILED EGGS - dijon mustard

CHILLED SEASONAL SOUP

TOMATO & MOZZARELLA BITES – Basil Pesto

WILD MUSHROOM TARTARE -cheese toast

SMOKED SALMON - brioche, lemon crème fraîche, dill, capers

SALMON RILLETTES -gaufrette chip (additional \$1 per person)

SHRIMP COCKTAIL SHOOTERS – (additional \$2 per person)

MINI LOBSTER ROLLS - (additional \$2 per person)

STEAK TARTARE - (additional \$2 per person)

SWEET

SUMMER BERRIES - Chantilly cream, brown sugar

PECAN BAR BITES

DARK CHOCOLATE MOUSSE

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FRENCH SUMMER PACKAGE

\$39 PER PERSON

PASSED CANAPES

CLASSIC CROQUE MONSIEURS - ham, gruyère cheese

QUICHE LORRAINE

CHILLED SEASONAL SOUP

WILD MUSHROOM TARTARE -cheese toast

SALADS

SALAD MAISON - MIXED GREENS & VEGETABLES, WHITE BALSAMIC VINAIGRETTE

CAESAR SALAD – GRANA PADANO, CHILI OIL

ENTREES

SEARED SALMON

SUMMER PESTO – PASTA, HERBS & GARLIC

HERB ROASTED PORK

ROASTED CHICKEN

SIDES

POMME PUREE

GRILLED SUMMER VEGETABLE

GAUFRETTE CHIPS

GREEN BEANS AMANDINE

DESERPTS

DARK CHOCOLATE MOUSSE

SUMMER BERRIES – CHANTILLY CREAM, BROWN SUGAR

PECAN BAR BITES

SEASONAL CHEFS SELECTION

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GRAND PARIS PACKAGE

\$49 PER PERSON

PASSED CANAPES

*SELECT 4 OPTIONS FROM OUR CANAPE MENU ABOVE FOR SELECTIONS

SALADS

SALAD MAISON - MIXED GREENS & VEGETABLES, WHITE BALSAMIC VINAIGRETTE

CHEFS SEASONAL SALAD

ENTREES

GRILLED SHRIMP – lemon vinaigrette

SUMMER PESTO – PASTA, HERBS & GARLIC

BEEF TENDERLOIN – HORSERADISH CRÈME FRAICHE, BORDELAISE SAUCE & AU POIVRE

ROASTED CHICKEN

SIDES

POMME PUREE

GRILLED SUMMER VEGETABLE

ROASTED POTATOES

OVEN- ROASTED CAULIFLOWER

DESERTS

DARK CHOCOLATE MOUSSE

SUMMER BERRIES – CHANTILLY CREAM, BROWN SUGAR

PECAN BAR BITES

SEASONAL CHEFS SELECTION

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*PLEASE SEE CANAPE MENU ABOVE FOR SELECTIONS