

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 chipes included

CHICKEN BAHN MI
pickled vegetables, siracha mayo

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

GRAIN & VEGETABLE SALAD
summer squash, sunflower seeds, lemon vinaigrette

DESSERT

DARK CHOCOLATE MOUSSE CUPS
crunchy chocolate pearls

SUMMER BERRIES
chantilly cream, brown sugar

LEMON TART
lemon curd, cookie shell

*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

BLUE CHEESE & WALNUT

pickled grape

CHICKEN LIVER MOUSSE

onion marmalade, pate choux

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

DEVEILED EGGS

traditional - smoked paprika,

dijon, parisian ham

BANH -MI BITES

chicken liver mousse, baguette

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

LEMON TARTLETS

SUMMER BERRIES

chantilly cream, brown sugar

PECAN BAR BITES

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

FRENCH BARBECUE

\$24⁰⁰ PER PERSON

FRENCH BURGERS

6 oz. burgers

gruyere cheese • roquefort • caramelized onions
raw onions • lettuce • sautéed mushrooms • tomatoes • pickles

FRENCH GARLIC BOUDIN

PORTOBELLO & SQUASH BURGER

BRIOCHE BUNS

HOMEMADE GIARDINIERA

DIJON LYONNAISE POTATO SALAD

SALAD MAISON

arugula, cherry tomatoes, gruyere cheese,
balsamic vinaigrette

GAUFRETTES

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

BLUE CHEESE & WALNUT
pickled grape

CHICKEN LIVER MOUSSE
onion marmalade, pate choux

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

DEVILED EGGS
traditional - smoked paprika,
dijon, parisian ham

BANH -MI BITES
chicken liver mousse, baguette

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

SALAD MAISON
arugula, cherry tomatoes, gruyere cheese,
balsamic vinaigrette

GRAIN & VEGETABLE
summer squash, sunflower seeds,
lemon vinaigrette

CAESAR SALAD
warm chick pea croutons,
grana padano, chili oil
(add chicken for \$2)

SALAD MAISON
arugula, cherry tomatoes, gruyere cheese,
balsamic vinaigrette

MENU PACKAGES

ENTREES

SEARED SALMON
summer vegetables, lemon vinaigrette

BEEF TENDERLOIN,
horseradish crème fraiche, bordelaise sauce

SLOW-BRAISED BEEF BRISKET
au poirve, crème fraiche

ROAST CHICKEN PROVENCAL
tomatoes, olives, lemon, rosemary vinaigrette

MEDITERRANEAN PASTA
fresh herbs & garlic

SIDES

POMME PUREE

GREEN BEANS AMANDINE

GRILLED SUMMER VEGETABLE

OVEN-ROASTED CAULIFLOWER

RATATOUILLE

DESSERTS

DARK CHOCOLATE MOUSSE
in mini cups

SUMMER BERRIES
chantilly cream, brown sugar

PECAN BAR BITES

LEMON BITES

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

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...