

MON AMI GABI[®]

A CLASSIC FRENCH BISTRO

Chicago's First Lady Cruise



AMOUR DE MA VIE

“LOVE OF MY LIFE”

SAVORY PASSED CANAPES

please select 3

CROQUE MONSIEURS
parisian ham, gruyere tarts

QUICHE LORRAINE

CHICKEN LIVER MOUSSE
onion marmalade, pate choux

TOMATO & MOZZARELA BITES

MINI LOBSTER ROLLS
(additional \$36 per dozen)

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

SHRIMP COCKTAIL SHOOTERS
(additional \$36 per dozen)

COUNTRY PATE

dijon, frisee, country toast

BLUE CHEESE & WALNUT-PICKLED GRAPES

DEVILED EGGS

traditional smoked paprika, dijon, parisian ham

ENDIVE LEAVES

blue cheese, walnuts

BAHN MI

chicken liver mousse, baguette

STEAK TARTARE

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

SALADS

pre-select 1 salad

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)

ENTREES

pre-select 3 entrees

SEARED SALMON
summer vegetables, lemon vinaigrette

MEDITERRANEAN PASTA
fresh herbs & garlic

BEEF TENDERLOIN
horseradish crème fraiche, bordelaise sauce

ROAST CHICKEN PROVENCAL
tomatoes, olives, lemon, rosemary vinaigrette

RATATOUILLE & GRAINS
hearty cut summer squash, eggplant,
peppers, in spiced tomato sauce

SLOW BRIASED BEEF BRISKET
au poirve, crème fraiche

SIDES

pre-select 1 side

POMME PUREE • GREEN BEANS AMANDINE • GRILLED SUMMER VEGETABLES
OVEN-ROASTED CAULIFLOWER • RATATOUILLE

DESSERT

CUSTOM WEDDING CAKE FROM BITTERSWEET PASTRY

~~\$55.00~~ PER PERSON

INCLUDES STAFFING, STANDARD LINEN, PLATEWARE, SILVERWARE
AND BUFFET SET UP. TAX AND GRATUITY IS ADDITIONAL.

JE T'ADORE

"I ADORE YOU"

SAVORY PASSED CANAPES

please select 4

SMOKED SALMON
brioche, lemon crème fraîche, dill, capers

CROQUE MONSIEURS
parisian ham, gruyere tarts

QUICHE LORRAINE

SHRIMP COCKTAIL SHOOTERS

MINI LOBSTER ROLLS

CHICKEN LIVER MOUSSE
onion marmalade, pate choux

TOMATO & MOZZARELA BITES

COUNTRY PATE
dijon, frisee, country toast

BLUE CHEESE & WALNUT-PICKLED GRAPES

DEVEILED EGGS
traditional smoked paprika, dijon, parisian ham

ENDIVE LEAVES
blue cheese, walnuts

STEAK TARTARE
gaufrettes, onions, capers

BAHN MI
chicken liver mousse, baguette

SALADS

pre-select 1 salad

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)

ENTREES

pre-select 3 entrees

SEARED SALMON
summer vegetables, lemon vinaigrette

MEDITERRANEAN PASTA
fresh herbs & garlic

BEEF TENDERLOIN
horseradish crème fraîche, bordelaise sauce

ROAST CHICKEN PROVENCAL
tomatoes, olives, lemon, rosemary vinaigrette

RATATOUILLE & GRAINS
hearty cut summer squash, eggplant,
peppers, in spiced tomato sauce

SLOW BRIASED BEEF BRISKET
au poirve, crème fraîche

CHARCUTERIE & CHEESE STATION

additional \$100 (serves 10 people)

assorted pates & terrines

PROSCIUTTO • ROSELLE DE LYON SAUSAGE • SEED MUSTARD • DIJON MUSTARD • RED WINE SHALLOT
FRENCH & ARTISAN AMERICAN CHEESE • BLACK PEPPER HONEY • FRUIT & NUTS • FRENCH BAGUETTE

SEAFOOD STATION

additional \$150 (serves 10 people)

WHOLE MAIN LOBSTER • JUMBO SHRIMP • SALMON TARTARE
COCKTAIL SAUCE • MIGNONETTE • GRIBICHE • LEMON & BAQUETTE CHIPS

SIDES

pre-select 1 side

POMME PUREE • GREEN BEANS AMANDINE • GRILLED SUMMER VEGETABLES
OVEN-ROASTED CAULIFLOWER • RATATOUILLE

DESSERT

CUSTOM WEDDING CAKE FROM BITTERSWEET PASTRY

~~\$70.00~~ PER PERSON

INCLUDES STAFFING, STANDARD LINEN, PLATEWARE, SILVERWARE
AND BUFFET SET UP. TAX AND GRATUITY IS ADDITIONAL.