

MON AMI GABI®

A CLASSIC FRENCH BISTRO

Chicago's First Lady Cruise



WE BELONG AT SEA

SAVORY PASSED CANAPES

please select 3

SMOKED SALMON
brioche, lemon crème fraiche, dill, capers

CROQUE MONSIEURS
parisian ham, gruyere tarts

QUICHE LORRAINE

SHRIMP COCKTAIL SHOOTERS

SALMON TARTARE
gaufrette chips

MINI LOBSTER ROLLS

CHICKEN LIVER MOUSSE
onion marmalade, pate choux

TOMATO & MOZZARELA BITES

COUNTRY PATE
dijon, frisee, country toast

WATERMELON RADISH SWEET BUTTER, CHIVE

BLUE CHEESE & WALNUT-PICKLED GRAPES

DEVILED 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

GRILLED CHICKEN COBB
amish chicken, bacon, egg, tomato,
blue cheese, tarragon-buttermilk dressing

TUNA NICOISE
potato, egg, haricots verts, olives,
tomato, radish, dijon dressing

ENTREES

pre-select 3 entrees

SEARED SALMON
summer vegetables, lemon vinaigrette

COQ AU VIN
amish chicken legs & thighs braised in red wine,
cipollini onions, bacon & mushroom

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

~~\$50.00~~ PER PERSON

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

TYING THE KNOT ON WATER

SAVORY PASSED CANAPES

please select 3

SMOKED SALMON
brioche, lemon crème fraiche, dill, capers

CROQUE MONSIEURS
parisian ham, gruyere tarts

QUICHE LORRAINE

SHRIMP COCKTAIL SHOOTERS

SALMON TARTARE
gaufrette chips

MINI LOBSTER ROLLS

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SLOW BRIASED BEEF BRISKET
au poirve, crème fraiche

CHARCUTERIE & CHEESE STATION

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

SIDES

pre-select 1 side

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

DESSERT

CUSTOM WEDDING CAKE FROM BITTERSWEET PASTRY

~~\$75.00~~ PER PERSON

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

LET'S GET MARRIED, ON A BOAT

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QUICHE LORRAINE

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gaufrette chips

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FRENCH & ARTISAN AMERICAN CHEESE • BLACK PEPPER HONEY • FRUIT & NUTS • FRENCH BAGUETTE

SEAFOOD STATION

WHOLE MAIN LOBSTER • JUMBO SHRIMP • MARKET OYSTERS • 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

~~\$100.00~~ PER PERSON

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