

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

served with homemade potato chips

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

mixed greens, sherry 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

CLASSIC CROQUE MONSIEURS

ham, gruyere cheese

QUICHE LORRAINE

WALNUT-CRUSTED BLUE CHEESE

pickled grape

CHICKEN LIVER MOUSSE

onion marmalade

SEASONAL TART

ENDIVE LEAVES
blue cheese, walnuts

CHICKEN KABOB

seasonal vegetable

DEVILED EGGS

dijon mustard

CHILLED SEASONAL SOUP

MASHED PEA TOAST

TOMATO & MOZZARELLA

BITES

basil pesto

EGGPLANT JAM & PEPPER DROP

toast

SMOKED SALMON

brioche, lemon crème fraiche,
dill, capers

SPICY SALMON TARTARE

avocado, olives, gaufrette chip
(additional \$1 per person)

SHRIMP COCKTAIL SHOOTERS

(additional \$2 per person)

MINI SHRIMP ROLLS

(additional \$2 per person)

STEAK TARTARE

banana pepper aioli, baby kale,
baguette toast (additional \$2 per person)

SWEET

DARK CHOCOLATE MOUSSE

in mini cups

CHEF'S SEASONAL SELECTION

SUMMER BERRIES

chantilly cream, brown sugar

PECAN BAR BITES

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FRENCH SUMMER PACKAGE

\$39.⁰⁰ PER PERSON

PASSED CANAPES

CLASSIC CROQUE MONSIEURS

ham, gruyere tarts

QUICHE LORRAINE

CHILLED SEASONAL SOUP

MASHED PEA TOAST

SALADS

SALAD MAISON

mixed greens, sherry vinaigrette

CAESAR SALAD

grana padano, chili oil

ENTRÉES

SEARED SALMON

SUMMER PESTO

pasta, herbs, garlic

HERB-ROASTED PORK

ROASTED CHICKEN

SIDES

POMME PURÉE • GRILLED SUMMER VEGETABLE

GREEN BEANS AMANDINE

DESSERTS

DARK CHOCOLATE MOUSSE • SUMMER BERRIES

PECAN BAR BITES • SEASONAL CHEF'S SELECTION

GRAND PARIS PACKAGE

~~\$49.00~~ PER PERSON

PASSED CANAPES

Select 4 options from our canape menu above

SALADS

SALAD MAISON
mixed greens, sherry vinaigrette

CHEF'S SEASONAL SALAD

ENTRÉES

CHEF'S FISH SEASONAL SELECTION

SUMMER PESTO pasta, herbs, garlic

BEEF TENDERLOIN
horseradish crème fraîche,
bordelaise sauce, au poivre

ROASTED CHICKEN

SIDES

POMME PURÉE • GRILLED SUMMER VEGETABLE • OVEN-ROASTED CAULIFLOWER
PAN-SAUTÉED ASPARAGUS WITH LEMON PARMESAN VINAIGRETTE

DESSERTS

DARK CHOCOLATE MOUSSE

SUMMER BERRIES chantilly cream, brown sugar

PECAN BAR BITES

SEASONAL CHEF'S SELECTION

PRICING DOES NOT INCLUDE TAX AND GRATUITY.

MENU PRESENTATIONS ARE SEASONAL AND MAY CHANGE TO FEATURE THE FRESHEST INGREDIENTS OF THE SEASON.

*PLEASE SEE CANAPE MENU ABOVE FOR SELECTIONS