

# MON AMI GABI®

A CLASSIC FRENCH BISTRO

*Private Dining*



*Reston*

11950 Democracy Drive

MONAMIGABI.COM



## MON AMI GABI

A CLASSIC FRENCH BISTRO

Thank you for considering hosting your next event with us. Our cozy French Bistro provides an intimate setting for celebrating the joie de vivre! Our menu signals a return to simple French food and features classic steak frites as well as a wide selection of fresh seafood and plats du jour.

Mon Ami Gabi offers rolling wine carts which display the best value and selection of the season. Our five private rooms are located off the main dining room and offer rich leather banquettes and a mosaic tile floor. Enjoy a taste of Paris while celebrating birthdays, weddings, showers, and corporate events or just because!



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*Breakfast, Lunch & Brunch*  
**PACKAGES**

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# BREAKFAST

*Available Monday – Friday until 10am*

## CONTINENTAL

### ASSORTED BREAKFAST BREADS

bagels, mini croissants, mini muffins, scones  
jam & butter

### SEASONAL FRESH FRUIT

### YOGURT & GRANOLA PARFAITS

~~\$18.00~~ PER PERSON

*includes fresh brewed coffee & decaf, hot tea & juice  
pricing does not include tax or gratuity*

## PETITE DÉJEUNER

### ASSORTED BREAKFAST BREADS

bagels, mini croissants, mini muffins, scones  
jam & butter

### SEASONAL FRESH FRUIT

### VANILLA FRENCH TOAST

maple syrup & warm cinnamon apples

### QUICHE LORRAINE

bacon & onion

### BREAKFAST POTATOES

### SCRAMBLED EGGS

### YOGURT & GRANOLA PARFAITS

~~\$27.00~~ PER PERSON

*includes fresh brewed coffee & decaf, hot tea & juice  
pricing does not include tax or gratuity*

# LUNCH MENU

\$28.<sup>00</sup> PER PERSON

*fresh brewed coffee & decaf, tea, soft drinks included  
pricing does not include tax and gratuity*

## CHOICE OF TWO COURSES

*host selects entrée and dessert course or appetizer and entrée course*

### APPETIZERS

*host selects two, your guests will select one during the event*

#### CAESAR SALAD

cheese biscotti, grana padano, chili oil

#### BAKED GOAT CHEESE

tomato sauce, warm herb garlic bread

#### SOUP DU JOUR

#### ARUGULA SALAD

ricotta crouton, tapenade, sherry vinaigrette

#### ESCARGOT DE BOURGOGNE

oven roasted snails with garlic herb butter

### SELECTION OF ENTRÉE

*host selects three, your guests will select one during the event*

#### CHICKEN & MUSHROOM CREPE

brie, kale

#### CLASSIC FRENCH TOASTED HAM & CHEESE

ham, gruyere cheese, mornay sauce

#### WARM CHICKEN & BRIE SANDWICH

caramelized onions, green apple

#### PRIME STEAK SANDWICH

caramelized onions & peppercorn mayo

#### SALMON & BABY SPINACH SALAD

lentils du puy, kale, celery root confit, watermelon radish, red wine vinaigrette

### DESSERT

*your guests will select during event*

CHOCOLATE MOUSSE • VANILLA CRÈME BRULÉE • PROFITEROLE

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#### FUNFETTI FRENCH MACARONS

*one dozen at \$36.<sup>00</sup> OR \$3.<sup>00</sup> EACH*

# GRAND LUNCH MENU

**\$36<sup>.00</sup>** PER PERSON

*fresh brewed coffee, tea & soft drinks included  
pricing does not include tax or gratuity*

## APPETIZERS

*host selects two, your guests will select one during the event*

### SOUP DU JOUR

#### BAKED GOAT CHEESE

tomato sauce, warm herb garlic bread

#### CAESAR SALAD

cheese biscotti, grana padano, chili oil

#### ARUGULA SALAD

ricotta crouton, tapenade, sherry vinaigrette

#### ESCARGOTS DE BOURGOGNE

oven roasted snails with garlic herb butter

## ENTRÉE

*host selects three, your guests will select one during the event*

#### CHICKEN & MUSHROOM CREPE

kale, brie

#### CLASSIC FRENCH TOASTED HAM & CHEESE

ham, gruyere cheese, mornay sauce

#### SALMON & BABY SPINACH SALAD

lentils du puy, kale, celery root confit, watermelon radish, red wine vinaigrette

#### WARM CHICKEN & BRIE SANDWICH

caramelized onions, green apple

#### PRIME STEAK SANDWICH & FRITES

caramelized onions, peppercorn mayo

## DESSERT

*your guests will select during the event*

CHOCOLATE MOUSSE • VANILLA CRÈME BRULÉE • PROFITEROLE

#### FUNFETTI FRENCH MACARONS

*one dozen at \$36<sup>.00</sup> OR \$3<sup>.00</sup> EACH*

# BRUNCH MENU

*Saturday & Sunday Only*

~~\$36.00~~ PER PERSON

*fresh brewed coffee & decaf, tea, soft drinks included  
pricing does not include tax and gratuity*

## APPETIZERS

*host selects two, guests will select one during the event*

FRESH FRUIT SALAD

SOUP DU JOUR

BAKED GOAT CHEESE

tomato sauce, warm herb garlic bread

CAESAR SALAD

cheese biscotti, grana padano, chili oil

ARUGULA SALAD

ricotta crouton, tapenade, sherry vinaigrette

## SELECTION OF ENTRÉE

*host selects three, your guests will select one during the event*

VANILLA FRENCH TOAST

WAFFLE BANANA FOSTER

\*parties no more than 25 guests

SEASONAL VEGETABLE QUICHE

QUICHE LORRAINE

bacon, jarlsberg cheese, caramelized onions

CLASSIC FRENCH TOASTED HAM & CHEESE

ham, gruyere cheese, mornay sauce

EGGS BENEDICT

canadian bacon

\*parties no more than 25 guests

CHICKEN & MUSHROOM CREPE

kale & brie

PRIME STEAK SANDWICH

caramelized onions & peppercorn mayo

## DESSERT

*your guests will select during the event*

CHOCOLATE MOUSSE • VANILLA CRÈME BRULÉE • PROFITEROLE

FUNFETTI FRENCH MACARONS

*one dozen at ~~\$36.00~~ OR ~~\$3.00~~ EACH*

# BEVERAGE OPTIONS

prices do not include sales tax or gratuity

## BEVERAGES UPON CONSUMPTION

### BEER LIST

\$5<sup>.95</sup> - \$12<sup>.95</sup>

### MIXED DRINKS & SPECIALTY COCKTAILS

\$8<sup>.95</sup> - \$12<sup>.95</sup>

### WINES BY THE GLASS

\$10<sup>.00</sup> - \$20<sup>.00</sup>

## BRUNCH BEVERAGES

### SPARKLING COCKTAILS

mimosa  
bellini  
kir royale

\$9<sup>.95</sup>

### BLOOD MARY BAR

choice of vodka & garnishes

STARTING AT  
\$8<sup>.95</sup> PER DRINK

### JUICE

cranberry  
orange juice  
pineapple  
apple

\$3<sup>.50</sup> PER GLASS



# BEVERAGE PACKAGES

all packages include soft drinks, house wine & beer as listed

## HOUSE BRAND PACKAGE:

SMIRNOFF VODKA FLAVORS, BOMBAY GIN, BACARDI RUM,  
SAUZA TEQUILA, JOHNNY WALKER BLACK LABEL

DRAFT BEER & \$5.95 BOTTLED BEERS  
HOUSE WINE NO MORE THAN \$10.00

## PREMIUM BRAND PACKAGE:

ABSOLUT VODKAS, STOLICHNAYA VODKAS, SMIRNOFF FLAVORS  
BEEFEATER GIN, BOMBAY GIN, TANGUERAY GIN  
BACARDI RUMS, MYERS RUM, SAILOR JERRY RUM  
DEWARS SCOTCH, JACK DANIELS, JEAM BEAM, MAKERS MARK BOURBON  
JAMESON IRISH WHISKEY, CANADIAN CLUB WHISKEY, SEAGRAMS  
MACALLAN 12, GLENLIVET 12, GLEFIDDICH 12

DRAFT BEER & \$5.95 BOTTLED BEERS  
HOUSE WINES NO MORE THAN \$10.50

## SUPER PREMIUM BRAND PACKAGE:

BELVEDERE VODKA, GREY GOOSE VODKA, CHOPIN VODKA  
BOMBAY SAPPHIRE GIN, TANGUERAY 10 GIN, TANGUERAY GIN  
PATRON SILVER TEQUILA, SAUZA TEQUILA  
BACARDI, BACARDI SELECT, CAPTAIN MORGAN  
CROWN ROYAL, KNOB GREEK, MAKERS MARK, CHIVAS REGAL  
BUSHMILLS, MACALLAN 12, GLENLIVET 12, GLEFIDDICH 12

DRAFT BEER & \$6.95 BOTTLED BEERS  
HOUSE WINES NO MORE THAN \$11.50

## CHARGES PER PERSON

	2 Hour	3 Hour	4 Hour
HOUSE WINE & BEER	\$23	\$28	\$34
HOUSE BRAND LIQUOR	\$25	\$31	\$36
PREMIUM BRAND LIQUOR	\$30	\$39	\$44
SUPER PREMIUM BRAND LIQUOR	\$35	\$47	\$52

(6% tax and gratuity at your discretion)

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*Cocktail*  
**RECEPTION**  
&  
*Dinner*  
**PACKAGES**

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# PASSED HORS D'OEUVRES

*all prices are per dozen*

## SAVORY

SMOKED SALMON TARTINE - \$30.00  
capers & crème fraîche

DEVEILED EGGS - \$15.00  
dijon mustard & chives

SALMON TARTARE - \$28.00  
avocado, aleppo pepper, gaufrette chip

DUCK PRESS PANINI - \$20.00  
raspberry mustard

MINI ONION SOUP AU GRATIN - \$23.00

CRISPY GOAT  
CHEESE CROQUETTES- \$15.00  
tomato

VEGETABLE QUICHE - \$16.00  
housemade tart shells

MINI CRAB CAKES - \$35.00  
gribiche

BACON WRAPPED  
BRUSSELS SPROUTS - \$22.00  
cranberry-apple chili sauce

CHEDDAR COOKIE - \$22.00  
butternut squash, kale, apple

MUSHROOM CAP - \$18.00  
soy bechamel, garlic, spinach

CHICKEN SKEWERS - \$22.00  
seasonal vegetables

MINI NEW ENGLAND  
LOBSTER ROLLS - \$45.00

STEAK CROSTINI - \$26.00  
roquefort butter

GRUYÈRE CHEESE GOUGÈRES - \$15.00

SUMAC CHICKEN BITES - \$26.00  
caramelized onions, pine nuts

ESCARGOT EN CROUTE - \$28.00  
garlic butter

SALMON SLIDERS - \$20.00  
french tartar sauce

BACON WRAPPED  
SEA SCALLOPS - \$35.00

FRANK "EN CROUTE" - \$28.00  
dijon mustard

MINI CROQUE MONSIEURS - \$24.00  
country ham & swiss

QUICHE LORRAINE - \$20.00  
housemade tart shells

BEEF CHEESEBURGER "SLIDERS" - \$30.00  
lettuce, tomato & dijon

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

# PASSED HORS D'OEUVRES

## SWEET

*host selects three – \$6.95 per person*

DARK CHOCOLATE MOUSSE  
in mini cups

LEMON TARTLETS

MINI CRÈME BRULÉE

SEASONAL FRUIT TARTLETS

MINI CREME PUFFS  
pastry cream, chocolate

COCONUT MACAROONS

## COCKTAIL RECEPTION ADDITIONS

*with 48 hour notice*

HAND CUT GAUFRETTE CHIPS

blue cheese dipping sauce  
\$5.<sup>95</sup> PER ORDER

SEAFOOD PLATTER

lobster, shrimp, oysters, salmon tartare  
(serves 2-4 guests)  
\$58.<sup>00</sup>

MAC N CHEESE STATION

\$5.<sup>95</sup> PER PERSON

SOUP DU JOUR STATION

\$3.<sup>95</sup> PER PERSON

SALMON PLATTER DISPLAY

\$14.<sup>95</sup> PER PERSON

FRUIT & CHEESE TRAY

mixed nuts, dried fruit & compote  
\$9.<sup>95</sup> PER PERSON

VEGETABLE TRAY

blue cheese & ranch dip  
\$5.<sup>95</sup> PER PERSON

PRIME RIB STATION

brioche rolls, horseradish cream, au jus  
minimum of 25 people  
\$15.<sup>95</sup> PER PERSON

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FUNFETTI FRENCH MACARONS

*one dozen at \$36.<sup>00</sup> OR \$3.<sup>00</sup> EACH*

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

# MENU TRADITIONNEL

~~\$48.00~~ PER PERSON

*fresh brewed coffee, tea & soft drinks included  
pricing does not include tax or gratuity*

## APPETIZERS

*your guests will select one during the event*

### SOUP DU JOUR

#### BAKED GOAT CHEESE

tomato sauce, warm herb garlic bread

#### CAESAR SALAD

cheese biscotti, grana padano, chili oil

## ENTRÉE

*host selects three, your guests will select one during the event*

### STEAK CLASSIQUE

maitre d'hotel butter & pommes frites

### GRILLED CHICKEN PAILLARD

french green beans, lemon beurre blanc

### ROAST SALMON

butternut squash seed oil, creamed spinach, calabrian chili, kale

### TROUT ALMONDINE

french green beans, brown butter & lemon

### CAVATELLI PASTA

wild mushrooms, confit celery root, truffle butter, preserved lemon, sicilian pepato cheese

\*can be added as a 4th choice at no additional cost

## DESSERT

*your guests will select during the event*

### CHOCOLATE MOUSSE

### VANILLA CRÈME BRULÉÉ

### PROFITEROLE

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### FUNFETTI FRENCH MACARONS

*one dozen at ~~\$36.00~~ OR ~~\$3.00~~ EACH*

# MENU CLASSIQUE

~~\$60.00~~ PER PERSON

*fresh brewed coffee, tea & soft drinks included  
pricing does not include tax or gratuity*

## APPETIZERS

*host selects three, your guests will select one during the event*

SOUP DU JOUR  
ONION SOUP AU GRATIN

MUSSELS MARINIÈRE  
white wine & herbs

BAKED GOAT CHEESE  
tomato sauce, warm herb garlic bread

ESCARGOT DE BOURGOGNE  
oven roasted snails, garlic-herb butter

## SALAD

ARUGULA SALAD  
ricotta crouton, tapenade, sherry vinaigrette

## ENTRÉE

*host selects three, your guests will select one during the event*

STEAK CLASSIQUE  
maitre d' hotel butter & pommes frites

GRILLED CHICKEN PAILLARD  
french green beans, lemon beurre blanc

ROAST SALMON  
butternut squash seed oil, creamed spinach, calabrian chili, kale

TROUT ALMONDINE  
french green beans, brown butter & lemon

CAVATELLI PASTA  
wild mushrooms, confit celery root, truffle butter, preserved lemon, sicilian pepato cheese  
\*can be added as a 4th choice at no additional cost

## DESSERT

*your guests will select during the event*

CHOCOLATE MOUSSE  
VANILLACRÈME BRULÉÉ  
PROFITEROLE

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FUNFETTI FRENCH MACARONS  
*one dozen at \$36.00 OR \$3.00 EACH*

# MENU COMPLET

\$72.00 PER PERSON

*fresh brewed coffee, tea & soft drinks included  
pricing does not include tax or gratuity*

## APPETIZERS

*host selects three, your guests will select one during the event*

### SOUP DU JOUR

### ONION SOUP AU GRATIN

### ESCARGOT DE BOURGOGNE

oven roasted snails, garlic-herb butter

### SMOKED SALMON

crème fraîche & brioche, egg, capers

### BAKED GOAT CHEESE

tomato sauce, warm herb garlic bread

### MUSSELS MARINIÈRE

white wine & herbs

## SALAD

### ARUGULA SALAD

ricotta crouton, tapenade, sherry vinaigrette

## ENTRÉE

*host selects three, your guests will select one during the event*

### FILET MIGNON

bordeaux butter, red wine reduction & pommes frites

### GRILLED CHICKEN PAILLARD

french green beans, lemon beurre blanc

### ROAST SALMON

butternut squash seed oil, creamed spinach, calabrian chili, kale

### TROUT ALMONDINE

french green beans, brown butter & lemon

### CAVATELLI PASTA

wild mushrooms, confit celery root, truffle butter, preserved lemon, sicilian pepato cheese

\*can be added as a 4th choice at no additional cost

## DESSERT

*your guests will select during the event*

### CHOCOLATE MOUSSE VANILLA CRÈME BRULÉÉ PROFITEROLE

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### FUNFETTI FRENCH MACARONS

one dozen at \$36.00 OR \$3.00 EACH

# ENTRÉE ADDITIONS

*with 7 day notice*

## DOVER SOLE

sautéed spinach, brown butter & lemon

\$15<sup>00</sup> PER SUPPLEMENT

## DUCK A L'ORANGE

potato gratin, candied orange peel

\$10<sup>00</sup> PER SUPPLEMENT

## 3 PETITE FILETS

beef medallions, yukon gold potatoes, truffle butter

\$10<sup>00</sup> PER SUPPLEMENT

## SIDES

*served family style- 2 guests per side*

FRENCH GREEN BEANS \$5<sup>95</sup>

GARLIC SPINACH \$5<sup>95</sup>

SAUTEED MUSHROOMS \$8<sup>95</sup>

POMMES PURÉE \$3<sup>95</sup>

FRITES \$3<sup>95</sup>

BROCCOLINI capers, chili \$7<sup>95</sup>



# BEVERAGE OPTIONS

prices do not include sales tax or gratuity

## BEVERAGES UPON CONSUMPTION

### BEER LIST

\$5<sup>.95</sup> - \$12<sup>.95</sup>

### MIXED DRINKS & SPECIALTY COCKTAILS

\$8<sup>.95</sup> - \$12<sup>.95</sup>

### WINES BY THE GLASS

\$10<sup>.00</sup> - \$20<sup>.00</sup>

## BRUNCH BEVERAGES

### SPARKLING COCKTAILS

mimosa  
bellini  
kir royale

\$9<sup>.95</sup>

### BLOOD MARY BAR

choice of vodka & garnishes

STARTING AT  
\$8<sup>.95</sup> PER DRINK

### JUICE

cranberry  
orange juice  
pineapple  
apple

\$3<sup>.50</sup> PER GLASS

# BEVERAGE PACKAGES

all packages include soft drinks, house wine & beer as listed

## HOUSE BRAND PACKAGE:

SMIRNOFF VODKA FLAVORS, BOMBAY GIN, BACARDI RUM,  
SAUZA TEQUILA, JOHNNY WALKER BLACK LABEL

DRAFT BEER & \$5.95 BOTTLED BEERS  
HOUSE WINE NO MORE THAN \$10.00

## PREMIUM BRAND PACKAGE:

ABSOLUT VODKAS, STOLICHNAYA VODKAS, SMIRNOFF FLAVORS  
BEEFEATER GIN, BOMBAY GIN, TANGUERAY GIN  
BACARDI RUMS, MYERS RUM, SAILOR JERRY RUM  
DEWARS SCOTCH, JACK DANIELS, JEAM BEAM, MAKERS MARK BOURBON  
JAMESON IRISH WHISKEY, CANADIAN CLUB WHISKEY, SEAGRAMS  
MACALLAN 12, GLENLIVET 12, GLEFIDDICH 12

DRAFT BEER & \$5.95 BOTTLED BEERS  
HOUSE WINES NO MORE THAN \$10.50

## SUPER PREMIUM BRAND PACKAGE:

BELVEDERE VODKA, GREY GOOSE VODKA, CHOPIN VODKA  
BOMBAY SAPPHIRE GIN, TANGUERAY 10 GIN, TANGUERAY GIN  
PATRON SILVER TEQUILA, SAUZA TEQUILA  
BACARDI, BACARDI SELECT, CAPTAIN MORGAN  
CROWN ROYAL, KNOB GREEK, MAKERS MARK, CHIVAS REGAL  
BUSHMILLS, MACALLAN 12, GLENLIVET 12, GLEFIDDICH 12

DRAFT BEER & \$6.95 BOTTLED BEERS  
HOUSE WINES NO MORE THAN \$11.50

## CHARGES PER PERSON

	2 Hour	3 Hour	4 Hour
HOUSE WINE & BEER	\$23	\$28	\$34
HOUSE BRAND LIQUOR	\$25	\$31	\$36
PREMIUM BRAND LIQUOR	\$30	\$39	\$44
SUPER PREMIUM BRAND LIQUOR	\$35	\$47	\$52

(6% tax and gratuity at your discretion)

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# *Private* **ROOMS**

With built-in screens and AV capabilities paired with outstanding service & atmosphere, our 5 private rooms provide a great setting for programs, presentations, lunch meetings and all-day conferences! Food & beverage minimums apply.

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## **ADDITIONAL SERVICES**

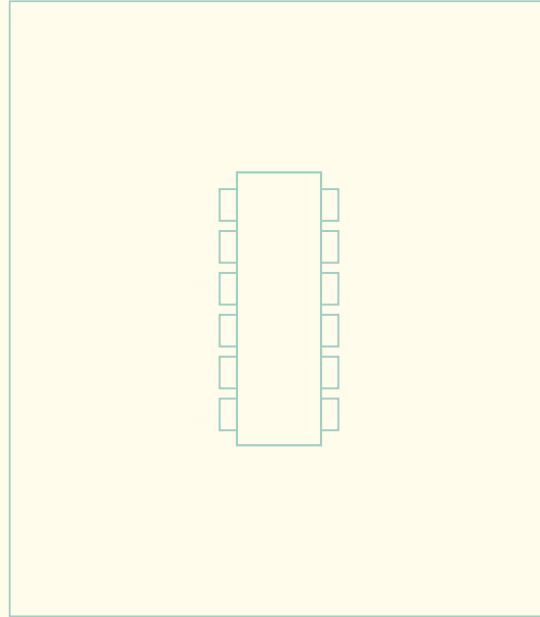
LCD rental \$125

microphone & sound system \$75 (not always needed in private rooms)

complimentary garage parking

# BOARD ROOM

12 GUESTS



## BOARD ROOM

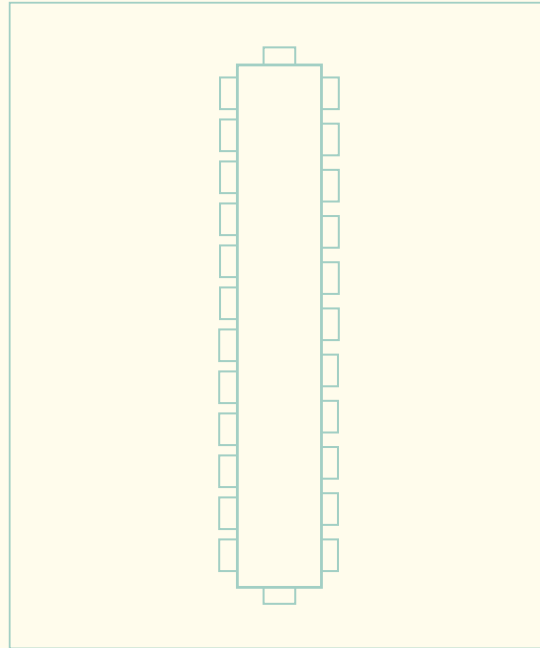
Private room with complimentary flatscreen TV

Maximum is 14 guests



# ATRIUM

25 GUESTS

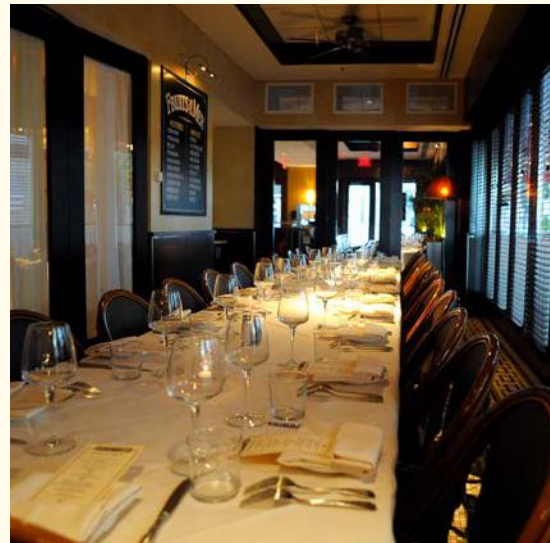


## ATRIUM

Private room

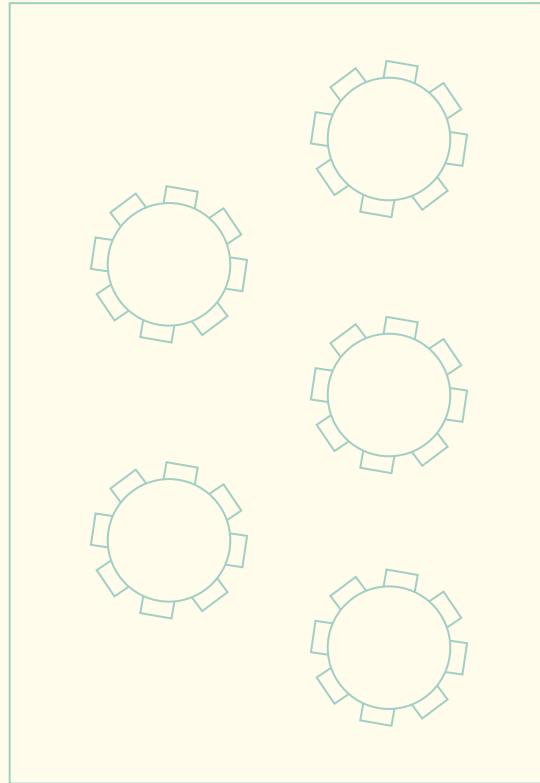
Maximum of 25 guests

Maximum of 30 guests for cocktail reception



# CANTEEN

40 GUESTS



## CANTEEN

Private room

Maximum is 40 guests

One table of 22 guests

Conference style seating for 30 guests

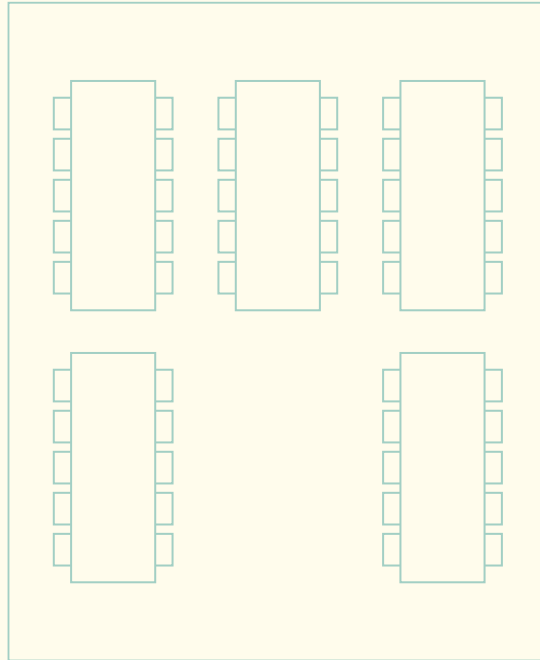
Rounds available seating up to 40 guests

Maximum of 60 for cocktail reception



# LEFT BANK

50 GUESTS



## LEFT BANK

Private room with complimentary built-in screen

Maximum is 50 guests

U-shape up to 26 guests

Conference style seating for 40 guests

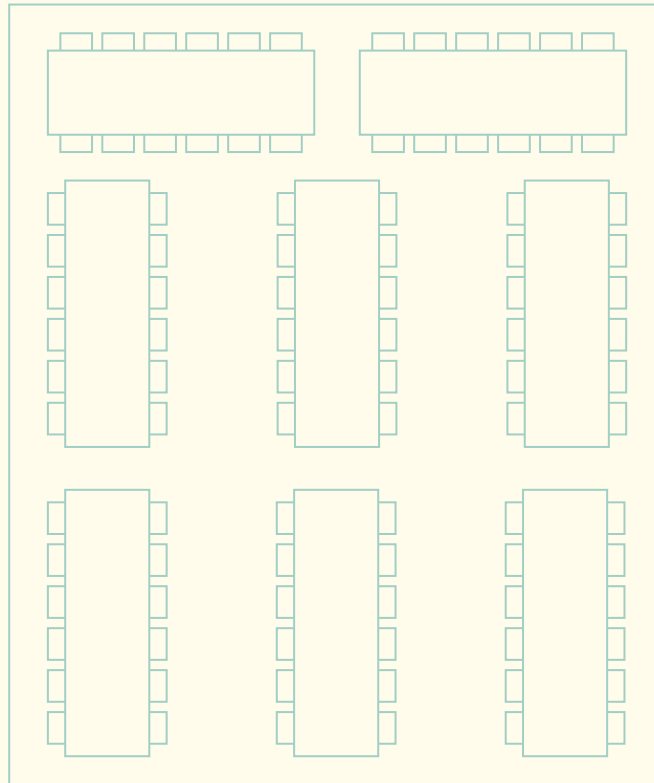
Rounds are not available

Maximum of 70 guests for cocktail reception



# EIFFEL ROOM

85 GUESTS



## EIFFEL ROOM

Private room with complimentary screen

Maximum is 85 guests

8 rectangular tables of 10-12 guests

Maximum of 100 guests for cocktail reception

U-Shape up to 30 guests

Conference seating for 60 guests

Rounds are not available

