

MON AMI GABI®

A CLASSIC FRENCH BISTRO

✦ PRIVATE DINING MENU PACKAGES ✦



260 OAKBROOK CENTER • OAK BROOK

MONAMIGABI.COM

Email ✉ MONAMIOBPARTIES@LEYE.COM

Téléphone ☎ 773.935.5000

BRUNCH MENU

Available Saturday & Sunday

Includes

french baguette with sweet cream butter, fresh-brewed coffee, tea & soft drinks

FIRST COURSE

host pre-selects one to be served individually

FRUIT & BERRY COUPE

BAKED GOAT CHEESE

house-made tomato sauce, herb-garlic bread, served family-style

ONION SOUP AU GRATIN

baked with gruyère cheese, half portion served for each guest,
additional \$4 per person, vegan option available

SEASONAL SALAD

SOUP DU JOUR

ENTREE

host pre-selects three for guests to order from, frites served family-style

CRÈME BRÛLÉE FRENCH TOAST *blueberries, chantilly cream*

ARTICHOKE & SPINACH BENEDICT* *poached eggs and hollandaise sauce*

CLASSIC EGGS BENEDICT* *canadian bacon, smoked salmon or steak on homemade english muffin*

SMOKED SALMON BENEDICT *smoked salmon, capers, red onion, english muffin*

SEASONAL VEGETABLE QUICHE *simple greens*

LEMON CHICKEN PAILLARD *seasonal vegetables*

DESSERT

host pre-selects one, served individually

CHOCOLATE MOUSSE *or* PROFITEROLE

36 *per person*

PRICING DOES NOT INCLUDE TAX AND GRATUITY. MENU PRESENTATIONS ARE SEASONAL AND MAY CHANGE TO FEATURE THE FRESHEST INGREDIENTS OF THE SEASON.

TO HELP OFFSET RESTRICTIONS ON OUR BUSINESS RESULTING FROM THE COVID-19 CRISIS, A 5% SURCHARGE
HAS BEEN ADDED TO ALL GUEST CHECKS. IF YOU WOULD LIKE THIS REMOVED, PLEASE LET US KNOW.

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LUNCH MENU

Includes

french baguette with sweet cream butter, fresh-brewed coffee, tea & soft drinks

FIRST COURSE

host pre-selects one to be served individually

FRUIT & BERRY COUPE

BAKED GOAT CHEESE

house-made tomato sauce, herb-garlic bread, served family-style

ONION SOUP AU GRATIN

*baked with gruyère cheese, half portion served for each guest,
additional \$4 per person, vegan option available*

SEASONAL SALAD

SOUP DU JOUR

ENTREE

host pre-selects three for guests to order from, frites served family-style

CHEESEBURGER *cheddar, brie, or blue cheese*

LEMON CHICKEN PAILLARD *seasonal vegetables*

ROAST CHICKEN *thick-cut bacon, mushrooms, pomme purée*

SEASONAL VEGETABLE QUICHE *simple greens*

SEARED SALMON *confit potatoes, soubise sauce*

CAESAR SALAD WITH CHICKEN *grana padano, baguette croutons, chili oil*

STEAK & FRITES *classique-maitre d'hôtel butter (additional \$7 per order)*

DESSERT

host pre-selects one, served individually

CHOCOLATE MOUSSE or PROFITEROLE

36 *per person*

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DINNER MENU

Includes

french baguette with sweet cream butter, fresh-brewed coffee, tea & soft drinks

FIRST COURSE

additional \$10 per person; host pre-selects two to be served family-style

ESCARGOTS DE BOURGOGNE *wild oven-roasted snails, garlic-herb butter*

MUSSELS MARINIÈRE *leek, onion, garlic, white wine, herb butter*

SHRIMP COCKTAIL *lemon dijonnaise, cocktail sauce (\$4 additional per guest)*

BAKED GOAT CHEESE *house-made tomato sauce, herb-garlic bread*

SOUP OR SALAD

host pre-selects two for guests to order from

ONION SOUP AU GRATIN

*half portion baked with gruyère cheese, for each guest,
additional \$4 per person, vegan option available*

SOUP DU JOUR

CAESAR SALAD

grana padano, baguette croutons, chili oil

SEASONAL SALAD

ENTREE

host pre-selects three for guests to order from

LEMON CHICKEN PAILLARD *seasonal vegetables*

ROAST CHICKEN *thick-cut bacon, mushrooms, pomme purée*

FILET MIGNON *bordeaux butter, red wine reduction & pomme frites (additional \$10 per order)*

TROUT ALMONDINE *french green beans, brown butter, lemon*

STEAK & FRITES *choice of sauce: classique, au poivre, bordelaise, or roquefort*

CAULIFLOWER STEAK *with olive tapenade*

DESSERT

host pre-selects one, served individually

CHOCOLATE MOUSSE or PROFITEROLE

50 *per person*

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HORS D'OEUVRES



ALL ITEMS ARE PRICED PER DOZEN, TWO DOZEN MINIMUM ON ALL ORDERS.
SELECTIONS CAN BE TRAY-PASSED OR STATIONED.



SAVORY

SMOKED SALMON <i>brioche, lemon crème fraîche, dill, capers</i>	30
QUICHE LORRAINE	24
STEAK TARTARE <i>banana pepper aioli, baby kale, gaufrette chips</i>	36
CHICKEN LIVER MOUSSE <i>onion marmalade</i>	26
CLASSIC CROQUE MONSIEUR <i>ham, gruyère cheese, mornay sauce</i>	26
WALNUT-CRUSTED BLUE CHEESE <i>pickled grapes</i>	28
DEVEILED EGG <i>dijon mustard</i>	28
SPICY SALMON TARTARE <i>avocado, olives, gaufrette chip</i>	32
SHRIMP COCKTAIL SHOOTERS	35
CRISPY GOAT CHEESE CROQUETTES <i>tomato</i>	17

DESSERT

MINI DARK CHOCOLATE MOUSSE	24
MINI FRUIT & BERRY COUPE	24

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DRINKS

DRINK PACKAGES

*all packages include select imported and domestic beers,
select wines, fresh brewed coffee, soft drinks and tea*

BEER & WINE

includes select imported and domestic beers, select wines

\$32 PERSON FOR 2 HOURS • \$42 PERSON FOR 3 HOURS • \$52 PERSON FOR 4 HOURS

PREMIUM BAR

includes specialty cocktails, martinis, wine cart & beer

\$50 PERSON FOR 2 HOURS • \$60 PERSON FOR 3 HOURS • \$70 PERSON FOR 4 HOURS

BRUNCH PACKAGES

all packages include fresh brewed coffee, soft drinks and tea

MOCKTAIL PACKAGE

includes seasonal bellini, strawberry spritz, or provence l'orange

\$10 PERSON FOR 2 HOURS • \$15 PERSON FOR 3 HOURS

COCKTAIL PACKAGE

*includes mimosa with orange or grapefruit juice, seasonal bellini and gabi bloody mary
select imported and domestic beers and select wines.*

\$25 PERSON FOR 2 HOURS • \$30 PERSON FOR 3 HOURS

HOST BAR

beverage orders will be charged on consumption

SPARKLING COCKTAILS

*house sparkling brut and classic orange, grapefruit juice or seasonal elixir
\$11.95 per drink*

AVAILABLE ON THE WINE CART

*house sparkling brut and classic orange, grapefruit juice or seasonal elixir
\$44.95 per bottle*

JUICE

*cranberry, orange, pineapple, apple
\$3.50 per glass*

PRICING DOES NOT INCLUDE TAX AND GRATUITY.
PLEASE WORK WITH YOUR CATERING REPRESENTATIVE IF YOU WISH TO CUSTOMIZE YOUR WINE SELECTIONS.

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