



2300 N. Lincoln Park West • Chicago, IL 60614 • 773.348.8886

monamichgoparties@leye.com

Thank you for considering hosting your event with us. Our cozy French Bistro provides an intimate setting for celebrating the joie de vivre!

We are located in the heart of Chicago's Lincoln Park inside the historic Belden-Stratford Hotel. Guests in our dining room will enjoy the cozy interior surrounded by large French windows that open out onto the Lincoln Park Conservatory.

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 floating wine carts which display the best value and selection of the season.

Let us create something extraordinary with you...

Private Room



Our private room can accommodate up to 30 guests, a semi private area seating an additional 25 guests and our entire restaurant is available for groups of up to 130.

Daytime events welcome.

Hosts can select from a variety of menu options- customization is welcome! Our extensive wine list allows perfect pairings for dinner.

AV equipment is permitted. Curtains can be drawn for presentations.

Valet parking is available.



Passed Hors D'oeuvres

Froid/Cold

Brie Cheese on Crostini with Black Pepper Honey \$15

Shrimp Salad with Avocado on Toast \$ 16

Mon Ami Deviled Eggs with Smoked Salmon \$15

Smoked Salmon on Brioche with Crème Fraîche, Red Onion & Capers \$15

Chicken Liver Mousse with Red Wine Mustard & Country Toast \$15

Endive Spears with Blue Cheese, Grapes & Celery \$15

Tuna Niçoise with Red Potato, Black Olive & Celery \$16

Chaud/Hot

Mini Onion Soup au Gratin \$1.95 each

Mini Crab Cakes with Gribiche \$18

Traditional Quiche Lorraine or Vegetable Quiche Tartlets \$12

Orange Duck Paninis \$18

Mini Croques-Monsiers \$16

Skate Wing with Gaufrette Chip & Lemon Caper Parsley \$16

Steak Classique Canape with Maître d'Hôtel Butter \$18

Bacon wrapped Sea Scallops \$19

*2 dozen minimum order for each item, most priced per dozen



Add a Cheese Course to any menu! \$4 per person

Menu Traditionnel

Salade Maison

House Greens, Cherry Tomatoes, Vinaigrette & Croutons

~

Selection of Entrée: *your guests will select during the event*

Lemon-Thyme Seared Salmon
Orzo, Peas, Asparagus & Spinach with Lemon Butter

Steak Classique
with Maître d'Hôtel Butter & Pommes Frites

Lemon Chicken Paillard
with French Green Beans & Lemon Butter

~

Trio of Mini Desserts: *each guest will receive these Classics*

Chocolate Mousse

Crème Brulée

Profiterole

\$35 per person

Coffee, Decaf, Tea & Soft Drinks Included

5/10

Pricing Does Not Include 11.5% Tax or 20% Gratuity



Menu Classique

Appetizers (host selects 3): *served for the tables to share*

Warm Olive Jar with Roasted Garlic, Orange & Herbs
Hand Cut Gaufrette Chips with Blue Cheese Sauce
Country Pâté with Whole Grain Mustard, Cornichons & Country Toast
Sea Scallops Gratinées
Baked Cheese with Tomato Sauce & Herbs

~

Potage ou Salade: *your guests will select during the event*

Salade Maison
House Greens, Vinaigrette, Cherry Tomatoes & Croutons
Onion Soup au Gratin
Baked with Gruyere Cheese

~

Selection of Entrée: *your guests will select during the event*

Lemon-Thyme Seared Salmon
Orzo, Peas, Asparagus & Spinach with Lemon Butter
Steak Classique
with Maître d'Hôtel Butter & Pommes Frites
Lemon Chicken Paillard
with French Green Beans & Lemon Butter

~

Trio of Mini Desserts: *each guest will receive these Classics*

Chocolate Mousse
Crème Brulée
Profiterole

\$45 per person
Coffee, Decaf, Tea & Soft Drinks Included

5/10

Pricing Does Not Include 11.5% Tax or 20% Gratuity



Menu Complet

Appetizers (host selects 3): *served for the tables to share*

Warm Brie with Black Pepper Honey, Hazelnuts & Croutons
Smoked Salmon with Crème Fraîche & Brioche
Mussels Marinère with White Wine & Herbs
Escargots de Bourgogne – Oven Roasted with Garlic Herb Butter
Hand-Cut Beef Tenderloin Tartare with Country Toast

~

Potage ou Salade: *your guests will select during the event*

Salade Maison
House Greens, Vinaigrette, Cherry Tomatoes & Croutons
Onion Soup au Gratin
Baked with Gruyere Cheese

~

Selection of Entrée: *your guests will select during the event*

Lemon-Thyme Seared Salmon
Orzo, Peas, Asparagus & Spinach with Lemon Butter
Filet Mignon
with Merlot Butter, Red Wine Reduction & Pommes Frites
Lemon Chicken Paillard
with French Green Beans & Lemon Butter

~

Trio of Mini Desserts: *each guest will receive these Classics*

Chocolate Mousse
Crème Brulée
Profiterole

\$55 per person
Coffee, Decaf, Tea & Soft Drinks Included

5/10

Pricing Does Not Include 11.5% Tax or 20% Gratuity