

CōV Edina Dining Room and Bar



CōV
EDINA

CōV Edina Private Dining The Harbor Room



CōV
EDINA

CōV Edina Private Dining Reception Specialties

all items priced per dozen three-day notice required

Reception • *cold hors d'oeuvres*

HOUSE SMOKED SALMON	36
<i>served on bagel chips</i>	
CRAB AND AVOCADO CRISPS	36
LOBSTER TOAST	48
OUT OF THE BLUE ROLL	36
JUMBO SHRIMP	72
<i>with cocktail sauce</i>	
CHILLED OYSTERS ON THE HALF SHELL	60

Reception • *hot hors d'oeuvres*

MINI CRAB CAKES	60
CRISPY BUFFALO SHRIMP	72
CōV WINGS	48
<i>spicy honey citrus glaze or house-made buffalo sauce</i>	
MINI CōV BURGERS	60
WALLEYE SLIDERS	60
CHICKEN SPRING ROLLS	48
CHICKEN SATAY WITH PEANUT SAUCE	48
TERIYAKI BEEF SATAY	48

Sushi • *3 rolls per order*

NANTUCKET ROLL	48
<i>spicy tuna, spicy salmon and spicy yellowtail with tempura crunch and salmon roe</i>	
RED SKY AT NIGHT ROLL	48
<i>blackened tuna, tempura crunch, daikon sprouts and salmon roe with sriracha</i>	
WILD PEARL ROLL	48
<i>unagi, shrimp, avocado, cream cheese, sriracha</i>	
HEART OF THE SEA ROLL	48
<i>toro, salmon, yellowtail, daikon sprouts and salmon roe</i>	
CōV ROLL	48
<i>soy paper roll, spicy tuna, snow crab, cucumber, avocado, tempura crunch and mango salsa</i>	



CōV Edina Private Dining Reception Specialties

each order contains 12 servings three-day notice required

Presentation Stations

FRESH GUACAMOLE	72
tomato fresca, cilantro, lime, and house-made tortilla chips	
LOBSTER GUACAMOLE	200
cilantro, lime, and house-made tortilla chips	
HOUSE-SMOKED SALMON	84
greek yogurt cream cheese and bagel chips	
EUROPEAN CHEESES	100
derby sage, kerrygold Irish mature cheddar, maasdam smoked gouda, mozzarella caprese style / accompaniments: sea salt crostinis and garlic thyme crackers, savory bread sticks, greek and spanish olives, fig and orange compote, zesty char roasted portobello mushrooms, chef's choice savory garnishes	
FRESH VEGETABLE CRUDITÉ	60
tri color baby carrots, roma tomatoes, english cucumbers, petite sweet peppers, chopped celery, cherry tomatoes, roasted fennel, radishes, green and white asparagus spears, butter lettuce leaves accompaniments: homemade ranch dip, homemade lebanese garlic dip	
ALL WORLD FRUITS AND BERRIES	60
white watermelon, red watermelon, black grapes, star fruit, dragon fruit, kiwifruit, cantaloupe melon, golden berries, black berries, strawberries, raspberries, logan berries accompaniments: greek yogurt, baileys whipped cream	
SICILIAN ANTI PASTA	100
leoncini herb roasted ham, sweet capocollo, wild boar salami, balsamic marinated silver skin onions, garlic stuffed olives, oven roasted red wine tomatoes, marinated green and white asparagus, mushrooms with figs and pears with a selection of breads and european crackers	
FRESH TOMATOES WITH BALSAMIC, MOZZARELLA & BASIL PESTO	100

Specialty Flatbread Selections

PROSCIUTTO AND FIG COMPOTE (2)	48
CLASSIC RUSTIC PEPPERONI (2)	48
ORIGINAL CHEESE AND TOMATO (2)	48
WILD MUSHROOM (2)	48
pancetta, garlic, gorgonzola	
CHICKEN AND SUN DRIED TOMATO PESTO (2)	48
artichokes, mozzarella	

Dessert Selections

KEY LIME PIE BITES	36
FUDGE BROWNIE SQUARES	36
MINI CHOCOLATE CUPCAKES	36
8" FULL SAMMI CAKE	150



CōV Edina Private Dining
Continental Breakfast

*all continental buffets include freshly brewed regular coffee,
decaffeinated coffee, and assorted rishi teas*

Continental Breakfast 1

BAKERY BASKET

brick oven country bread, danish pastries, croissants, variety of assorted
fruit muffins, organic valley butter, marmalade, preserves

SEASONALLY INSPIRED SLICED FRUITS AND BERRIES

SELECTION OF CHILLED FRUITS AND JUICES

19 Per Person

Continental Breakfast 2

BAKERY BASKET

brick oven country bread, danish pastries, croissants, warm cinnamon rolls,
organic valley butter, marmalade, preserves

SEASONALLY INSPIRED SLICED FRUITS AND BERRIES

HOMEMADE GRANOLA STATION

special k, dried fruits, berries, nuts, seeds, assorted yogurt flavors

SELECTION OF CHILLED FRUITS AND JUICES

25 Per Person

Continental Breakfast Additions

SELECTION OF OATMEAL WITH TOPPINGS	6
APPLE RAISIN COMPOTE	6
BACON, CHEESE, AND EGG STRATA	11
HARD BOILED EGGS	3



CōV Edina Private Dining Buffet Breakfast

Breakfast Buffet 1

SLICED FRESH MELONS
FLUFFY SCRAMBLED EGGS
scallions, cream cheese, wisconsin cheddar
THICK CUT BACON AND MARKET SAUSAGE LINKS
ROSEMARY ROASTED RED SKIN POTATOES
ASSORTED PASTRIES, CROISSANTS, BAGELS,
AND FRUIT MUFFINS
organic valley butter, marmalade, cream cheese, preserves

30 Per Person

Breakfast Buffet 2

SEASONALLY INSPIRED SLICED FRUITS AND BERRIES
INDIVIDUAL FRUIT PARFAITS
PECAN BANANA FRENCH TOAST STRATA
FLUFFY SCRAMBLED EGGS
tomatoes, chives, mozzarella cheese
HASH BROWN POTATOES
BRICK OVEN COUNTRY BREAD, PASTRIES,
CROISSANTS, AND BAGELS
organic valley butter, marmalade, cream cheese, preserves

35 Per Person

Breakfast Buffet 3

SEASONALLY INSPIRED SLICED FRUITS AND BERRIES
VANILLA YOGURT WITH FRESH FRUIT COMPOTE
FLUFFY SCRAMBLED EGGS
asparagus spears, aged cheddar
LYONNAISE STYLE POTATOES
ALASKAN CRAB BENEDICT
alaskan king crab, two freshly poached eggs, asparagus, hollandaise, english muffin
WAFFLES
fresh berries, whipped cream, syrup
ASSORTED BAGELS
cream cheese options of walnut raisin, vegetable, and traditional
ASSORTED MUFFINS AND SCONES
organic valley butter, marmalade, preserves

45 Per Person

egg white or egg beaters may be substituted for an additional \$5 per person



CōV Edina Private Dining
Plated Lunch

Amuse-Bouche

chef conceived bite-sized hors d'œuvre served gratis

First Course

choose one

CHICKEN SOUP
golden broth

CLASSIC CAESAR SALAD
crisp chopped romaine, shaved parmesan,
garlic herb croutons and anchovies

LEAFY GREENS
with balsamic vinaigrette

NEW ENGLAND
CLAM CHOWDER

BLUE CHEESE WEDGE
baby iceberg lettuce, tomatoes,
bacon, pickled red onion

Entrée Selections

choose three

CōV CHOPPED SALAD
pulled chicken, bacon, red onion, salami, egg, blue cheese with warm bacon vinaigrette

ROTISSERIE CHICKEN
sherry vinaigrette, tabouleh, spinach, natural jus, brown butter and tomato

PAN FRIED SKUNA SALMON
pan seared fillet, red onion caper relish, pickled vegetables, arugula, frisee and fresh herbs

FRENCH DIP
thinly sliced rare prime rib, natural jus, horseradish cream, toasted baguette

PAN FRIED WALLEYE
tomato shallot salsa, reduced balsamic, basil and evoo

LOBSTER ROLL
warm buttered fresh maine lobster, griddled split top bun

PETITE FILET
6 oz, yukon whipped potatoes and grilled asparagus

Desserts

choose one

KEY LIME PIE
fresh whipped cream

BANANA CREAM PIE

SAMMI CAKE

NEW YORK CHEESECAKE
raspberry coulis and fresh berries

47 Per Person

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CōV Edina Private Dining
Plated Dinner

Amuse-Bouche

chef conceived bite-sized hors d'œuvre served gratis

First Course

choose one

CHICKEN SOUP
golden broth

CLASSIC CAESAR SALAD
crisp chopped romaine, shaved parmesan,
garlic herb croutons and anchovies

LEAFY GREENS
with balsamic vinaigrette

NEW ENGLAND
CLAM CHOWDER

BLUE CHEESE WEDGE
baby iceberg lettuce, tomatoes,
bacon, pickled red onion

Entrée Selections

choose three

ROTISSERIE CHICKEN

brown butter chicken jus, quinoa cucumber and tomato salad

PAN FRIED SKUNA SALMON

red onion caper emulsion, pickled vegetables, arugula, frisee and fine herbs

PAN FRIED WALLEYE

tomato shallot salsa, balsamic reduction, basil and evoo

CHILEAN SEA BASS

pan seared with baby bok choy and mushroom consommé

FILET MIGNON

9 oz. filet with grilled asparagus, red wine demi, champagne shallots
and olives with yukon gold mashed potatoes

GRILLED EYE OF RIB STEAK

creole pineapple, blue cheese and red cress balsamic finish
with fingerling potatoes and haricots vert

HOUSE SMOKED PORK LOIN

smoked duroc pork, cider demi and apple jicama slaw

MEDITERRANEAN VEGETABLE FETTUCCINE

zucchini, peppers, fennel, tomato olives, garlic, evoo and parmigiano

Desserts

choose one

KEY LIME PIE
fresh whipped cream

BANANA CREAM PIE

SAMMI CAKE

NEW YORK CHEESECAKE
raspberry coulis and fresh berries

82 Per Person

CōV
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CōV Edina Private Dining
Executive Lunch - Buffet or Family Style

Starters / choose two

MARGHERITA FLATBREAD
PEPPERONI AND
SAUSAGE FLATBREAD
CRISPY CALAMARI FRIES

CōV WINGS
spicy honey citrus glaze or house-made buffalo sauce

LOBSTER GUACAMOLE *add 5*
MINI JUMBO LUMP CRAB CAKES *add 3*

HOUSE SMOKED SALMON
CōV ROLL
NANTUCKET ROLL *add 3*

Salad Selections / choose two

CLASSIC CAESAR SALAD
crisp chopped romaine, shaved parmesan, garlic herb croutons and anchovies

LEAFY GREENS
with balsamic vinaigrette

BLUE CHEESE CHOP
baby iceberg lettuce, tomatoes, bacon, pickled red onion

Entrée Selections / choose three

ROTISSERIE CHICKEN
brown butter chicken jus, quinoa cucumber and tomato salad

CHILEAN SEA BASS
pan seared with baby bok choy and mushroom consommé

PAN FRIED WALLEYE
tomato shallot salsa, balsamic reduction, basil and evoo

PAN FRIED SKUNA SALMON
red onion caper emulsion, pickled vegetables,
arugula, frisee and fine herbs

HOUSE SMOKED PORK LOIN
smoked duroc pork, cider demi and apple
jicama slaw

GRILLED EYE OF RIB STEAK
6 oz, yukon whipped potatoes and grilled asparagus

MEDITERRANEAN
VEGETABLE FETTUCCINE
zucchini, peppers, fennel, tomato olives,
garlic, evoo and parmigiano

Side Dishes / choose two

QUINOA, CUCUMBER & TOMATO SALAD
HAND CUT FRIES
RUSSET GARLIC MASHED POTATOES

GRILLED ASPARAGUS
ROASTED CAULIFLOWER
MAC AND CHEESE

Desserts / choose two

KEY LIME PIE
fresh whipped cream

BANANA CREAM PIE

SAMMI CAKE

NEW YORK CHEESECAKE
raspberry coulis and fresh berries

45 Per Person



CōV Edina Private Dining
Executive Dinner - Buffet or Family Style

Starters / choose three

MARGHERITA FLATBREAD

PEPPERONI AND
SAUSAGE FLATBREAD

CRISPY CALAMARI FRIES

CōV WINGS

spicy honey citrus glaze or house-made buffalo sauce

LOBSTER GUACAMOLE *add 3*

MINI JUMBO LUMP CRAB CAKES *add 3*

HOUSE SMOKED SALMON

ICED OYSTERS (6) *add 3*

CōV ROLL

NANTUCKET ROLL *add 3*

Salad Selections / choose two

CLASSIC CAESAR SALAD

crisp chopped romaine, shaved parmesan, garlic herb croutons and anchovies

LEAFY GREENS

with balsamic vinaigrette

BLUE CHEESE CHOP

baby iceberg lettuce, tomatoes, bacon, pickled red onion

Entrée Selections / choose three

ROTISSERIE CHICKEN

brown butter chicken jus, quinoa cucumber and tomato salad

PAN FRIED SKUNA SALMON

red onion caper emulsion, pickled vegetables, arugula,
frisee and fine herbs

PAN FRIED WALLEYE

tomato shallot salsa, balsamic reduction, basil and evoo

CHILEAN SEA BASS

pan seared with baby bok choy and mushroom consommé

MEDITERRANEAN VEGETABLE FETTUCCINE

zucchini, peppers, fennel, tomato olives, garlic, evoo
and parmigiano

GRILLED EYE OF RIB STEAK

creole pineapple, blue cheese and red cress balsamic
finish with fingerling potatoes and haricots vert

FILET MIGNON

9 oz. filet with grilled asparagus, red wine demi,
champagne shallots and olives with yukon gold
mashed potatoes

HOUSE SMOKED PORK LOIN

smoked duroc pork, cider demi and apple
jicama slaw

Side Dishes / choose two

QUINOA, CUCUMBER & TOMATO SALAD

HAND CUT FRIES

RUSSET GARLIC MASHED POTATOES

GRILLED ASPARAGUS

ROASTED CAULIFLOWER

MAC AND CHEESE

Desserts / choose two

KEY LIME PIE
fresh whipped cream

BANANA CREAM PIE

SAMMI CAKE

NEW YORK CHEESECAKE
raspberry coulis and fresh berries

75 per person

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CōV Edina Private Dining
Wine and Champagne - By the Bottle

White Wine

SAUVIGNON BLANC

Jules Taylor, <i>Marlborough</i>	32
Duckhorn, <i>Napa Valley</i>	56

CHARDONNAY

Newton, <i>Sonoma</i>	42
Ferrari Carano, <i>Sonoma</i>	52
Rombauer, <i>Carneros</i>	63

ROSÉ AND MORE WHITES

Kris Pinot Grigio, <i>Italy</i>	32
J Vineyards Pinot Gris, <i>Russian River Valley</i>	35
Chateau Ste. Michelle Riesling, <i>Columbia Valley</i>	28
Fleur De Mer Rosé, <i>Provence, France</i>	42

Red Wine

PINOT NOIR

Elouan, <i>Willamette Valley</i>	42
Erath 'Resplendent', <i>Willamette Valley</i>	45
Belle Glos 'Clark & Telephone', <i>Santa Maria Valley</i>	63

CABERNET SAUVIGNON

Joel Gott '815', <i>Napa Valley</i>	42
Intrinsic, <i>Columbia Valley</i>	50
Ferrari Carano, <i>Alexander Valley</i>	52
Round Pond Estate 'Kith & Kin', <i>Napa Valley</i>	63

MORE REDS

Chateau Ste. Michelle 'Indian Wells' Merlot, <i>Columbia Valley</i>	42
Duckhorn Merlot, <i>Napa Valley</i>	62
Klinker Brick 'Farrah' Syrah, <i>Lodi</i>	45
Darcie Kent 'Madden Ranch' Petite Sirah, <i>Livermore Valley</i>	35
Villa Antinori Rosso 'Super Tuscan' Red, <i>Italy</i>	52
Torres Altos Ibéricos Crianza Tempranillo, <i>Spain</i>	35
Trefethen Family Vineyards 'Dragon's Tooth', <i>Napa Valley</i>	63
Turley Old Vine Zinfandel, <i>Napa Valley</i>	63

Sparkling

Taittinger Brut, <i>France</i>	82
Laurent Perrier Brut Rosé, <i>France</i>	85
Moet Imperial Brut, <i>France</i>	90
Veuve Clicquot Brut Yellow Label, <i>France</i>	95



CōV Edina Private Dining Reserve Selections

Red

CHAPPELLET 'SIGNATURE' CABERNET FRANC 2014
Napa Valley 110

GROTH OAKVILLE CABERNET SAUVIGNON 2013
Napa Valley 115

GRGICH ESTATE CABERNET SAUVIGNON 2014
Napa Valley 135

CHATEAU MONTELENA CABERNET SAUVIGNON 2014
Calistoga 90

CLOUDY BAY PINOT NOIR 2015
Marlborough 70

ACUMEN 'MOUNTAINSIDE' BLEND 2013
Napa Valley 77

MOLLYDOOKER 'THE BOXER' SHIRAZ 2016
Southern Australia 65

DOMAINE SERENE 'EVENSTAD' PINOT NOIR 2014
Willamette Valley 118

FAUST CABERNET SAUVIGNON 2014
Napa Valley 90

FAUST CABERNET SAUVIGNON, MAGNUM 2012
Napa Valley 180

LOUIS LATOUR 'GEVREY-CHAMBERTIN' PINOT NOIR 2011
Burgundy 105

SILVER OAK CABERNET SAUVIGNON 2013
Alexander Valley 125

White/Sparkling

PAHLMAYER 'JAYSON' CHARDONNAY 2014
Napa Valley 100

JUSTIN SAUVIGNON BLANC 2017
Central Coast 42

MINER FAMILY CHARDONNAY 2016
Napa Valley 60

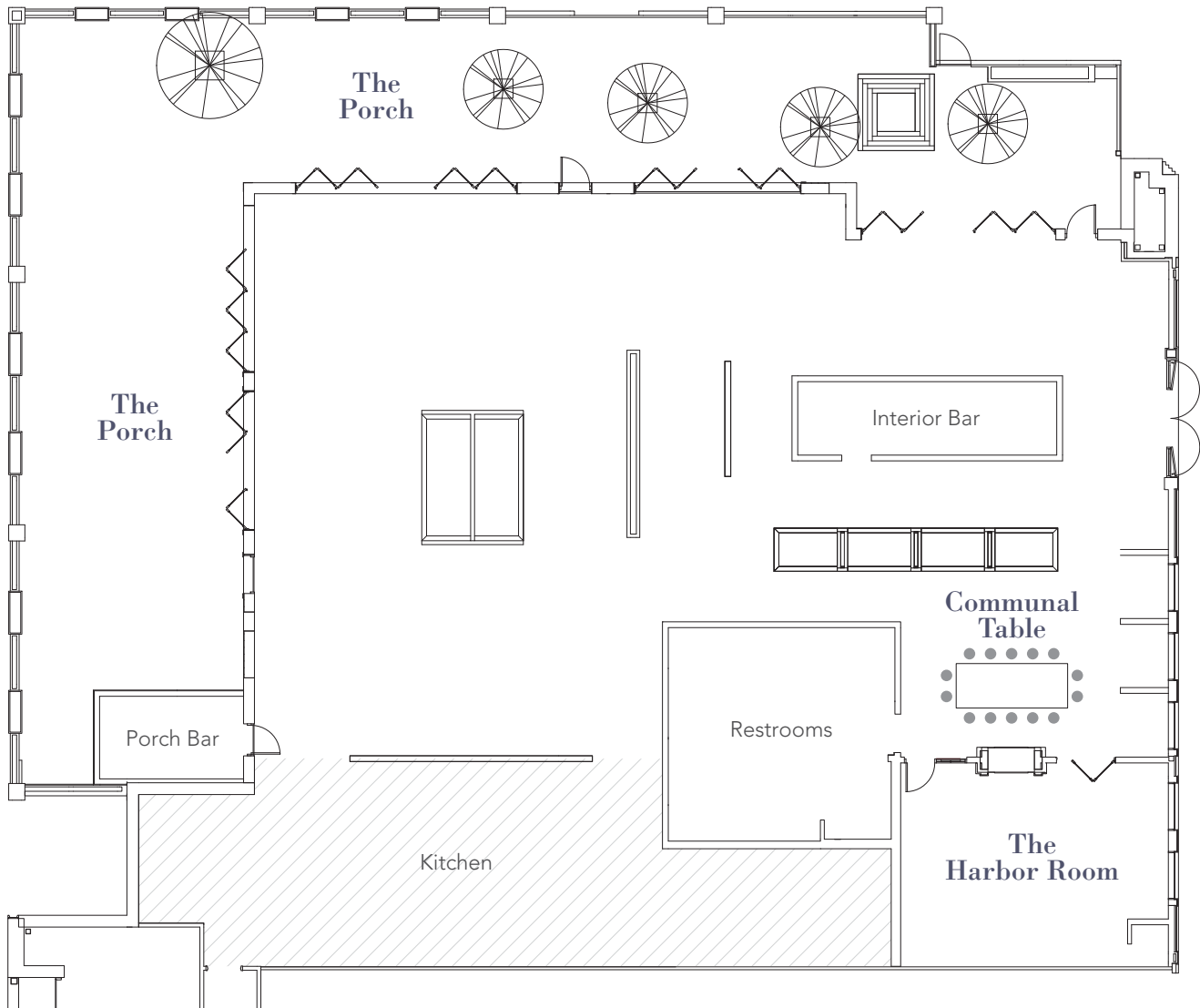
TAITTINGER BRUT
France 85

NEWTON UNFILTERED CHARDONNAY 2014
Napa Valley 160

STAG'S LEAP WINE CELLARS 'KARIA' CHARDONNAY 2015
Napa Valley 60



CōV Edina Private Dining Spaces and Capacities



The Harbor Room

Double-sided fireplace

Accommodates 40 people for seated meals and 50+ for reception style events

Built-in television monitor for business presentations

Communal Table

Double-sided fireplace

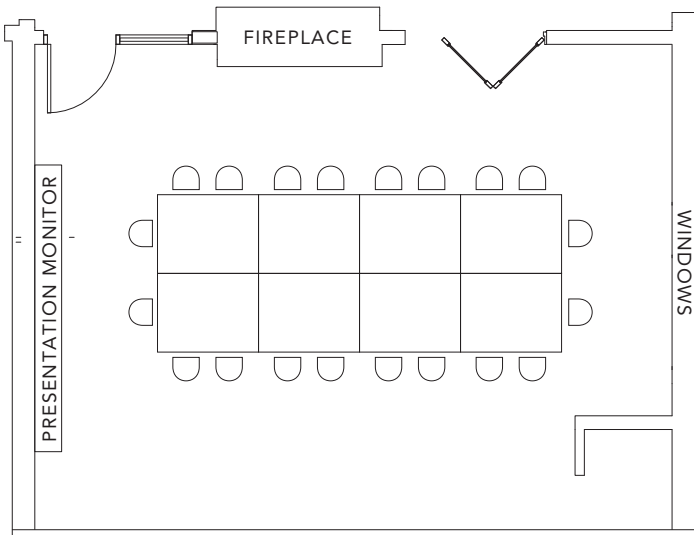
Accommodates 14 people for seated meals

The Porch

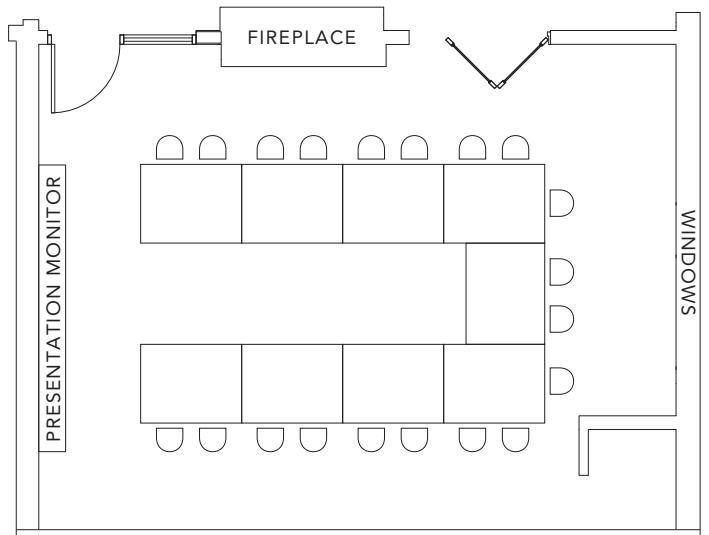
Accommodates 60 people for seated meals and 100 for reception style events



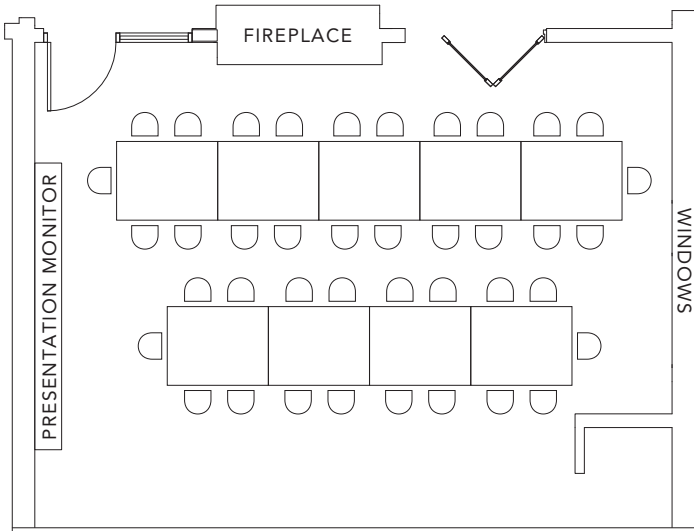
CōV Edina Private Dining Table Arrangements - The Harbor Room



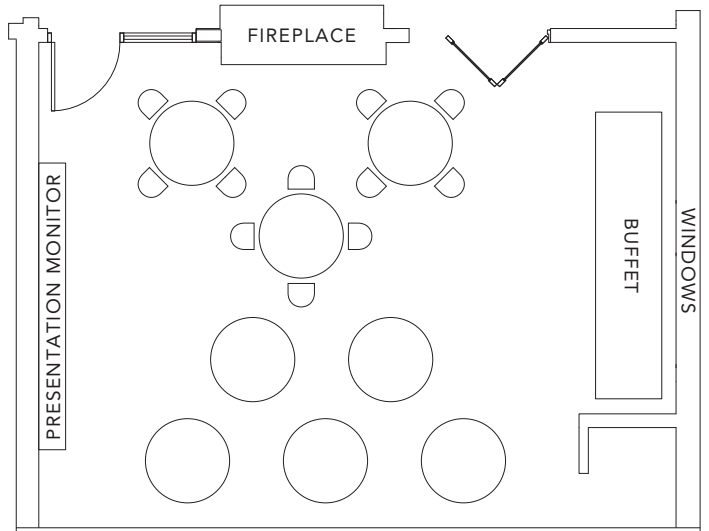
20 People



20 People



40 People



50+ People



CōV Restaurants Private Dining Event Policies

Food & Beverage Minimums - The Harbor Room

CōV private dining room food and beverage minimums listed are prior to tax and gratuity (no separate room rental fee). Food and beverage minimums may be subject to cost increases over holiday weekends.

<i>Monday - Sunday</i> Lunch \$1,000	<i>Saturday</i> Brunch \$750	<i>Sunday - Thursday</i> Dinner \$1,500	<i>Friday and Saturday</i> Dinner \$2,000
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Food & Beverage Minimums - Communal Table

CōV private dining room food and beverage minimums listed are prior to tax and gratuity (no separate room rental fee). Food and beverage minimums may be subject to cost increases over holiday weekends.

<i>Sunday</i> Dinner \$750	<i>Monday</i> Dinner \$750	<i>Tuesday</i> Dinner \$750	<i>Wednesday</i> Dinner \$750	<i>Thursday</i> Dinner \$1,000	<i>Friday</i> Dinner \$1,000	<i>Saturday</i> Dinner \$1,200
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Payment

Is due in full at the completion of your scheduled event. Please present one major credit card, at the conclusion of event, to pay final guest check. CōV does not honor 'split checks' or 'multiple guest checks' for private dining room functions. All events are subject to 18% gratuity, and 3% service charge. Both of which are subject to applicable taxes. We accept all major credit cards. No personal checks accepted.

**Once guest submits credit card information via the online GATHER Portal, CōV does not have access to the entire card number. Should guest want CōV to use and store a specific credit card to pay for final event guest check, guest must confirm this with the Private Dining Coordinator prior to their event date. A separate 'Credit Card Authorization Form' will be sent to guest upon their request.*

**Should the minimum not be reached, the difference may not be made with the purchase of CōV Gift Cards. CōV reserves the right to charge the remaining balance to reach minimum prior to tax, gratuity and service charges.*

Confirmation and Cancellation

Your date will be confirmed upon receipt of a signed proposal and valid credit card to our Private Dining Coordinator at events@covrestaurants.com

Cancellation within 7 days of event will be charged 50% of Food & Beverage Minimum.

Guest Count and Menu Due

Groups of 12+ are requested to preorder all menu selections. Groups will select from a 'condensed menu' consisting of 3 starters, 4 entrées, and 3 desserts.

Groups must provide final guarantee and meal choices 72 business hours prior to the event with a specific breakdown of quantities of each starter, entrée, and dessert.

Once submitted, this is considered a guaranteed guest count. Should menus not be submitted 3 days prior to event date, all entrees will be presented 'Family Style', Chef's choice.

Increases to your guest count are subject to approval. We will do our best to accommodate late additions.

Prices are guaranteed 30 days prior to event date only. All menu items and pricing are subject to change based on availability.



CōV Restaurants Private Dining Event Policies

CōV Saturday Brunch Menu

OUR BRUNCH ITEMS ARE ONLY SERVED FAMILY STYLE TO GUESTS ON PLATTERS
We do not offer individual entrée orders for brunch.

CōV Appetizers and Desserts

Appetizers and desserts will always need to be ordered in advance, not the day of your event. Desserts are available served family style on large platters or individually plated.

Food Regulations

Health Department regulations and insurance standards prohibit us from allowing guests to take home extra food.

Outside Beverage

Corking fee for wine brought into CōV is \$25 per bottle opened.

Special Event/Birthday Cakes/Cupcakes/Desserts

There is a 2.50 per person dessert service charge for all outside desserts brought into CōV's private dining room. All outside food must be approved prior to arrival by the Private Dining Coordinator.

Deliveries

Please do not have flowers, cakes or any perishable items delivered until the day of your event. Decorating is permitted, please check with the Private Dining Coordinator for a time your space will be available for your decorating crew. Confetti is not allowed. Any decorations left after the event will be discarded.

Audio/Visual

Guests may use the TV to show video/presentations. Guest must provide their own technology, such as a laptop with an HDMI port to enable a connection to our TV. CōV does have an HDMI cable, however if guests want to ensure proper connections, it is suggested that they bring in all their own technology needs. We do not have onsite tech support.

Volume of music in room may be controlled to suit guests' desires.

Liability

CōV reserves to right to inspect and control all private functions. Liability for damage to our premises will be charged accordingly. CōV is not responsible for any loss of materials, equipment, or personal belonging left in unattended and/or unsecured areas.

Vehicle Parking

There is valet parking available for all guests. Valet parking availability may seasonally change their hours of service. Please check with CōV's host stand to confirm availability. There is a free public parking ramp adjacent to CōV as well as Galleria parking.

