

# CōV Edina Dining Room and Bar



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# CōV Edina Private Dining The Harbor Room



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# CōV Edina Private Dining Reception Specialties

*all items priced per dozen three-day notice required*

## Reception • *cold hors d'oeuvres*

HOUSE SMOKED SALMON .....	40
served on bagel chips	
CRAB AND AVOCADO CRISPS .....	55
LOBSTER TOAST .....	55
OUT OF THE BLUE ROLL .....	42
JUMBO SHRIMP .....	72
with cocktail sauce	
CHILLED OYSTERS ON THE HALF SHELL .....	80

## Reception • *hot hors d'oeuvres*

MINI CRAB CAKES .....	115
CRISPY BUFFALO SHRIMP .....	72
CōV WINGS .....	48
spicy honey citrus glaze or house-made buffalo sauce	
MINI CōV BURGERS .....	84
WALLEYE SLIDERS .....	84
CHICKEN SPRING ROLLS .....	48
CHICKEN SATAY WITH PEANUT SAUCE .....	48
TERIYAKI BEEF SATAY .....	60

## Sushi • *3 rolls per order*

NANTUCKET ROLL .....	55
spicy tuna, spicy salmon, cucumber, tempura flake	
HARBOR ROLL .....	55
house smoked salmon, avocado, cream cheese, sesame seeds, fresh salmon, sweet soy, scallions, wasabi cream	
WILD PEARL ROLL .....	55
yellowtail, jalapeño, avocado, cilantro, spicy mayo	
MANGO CATERPILLAR .....	55
spicy tuna, crab, cream cheese, cucumber, avocado, spicy mayo	
CōV ROLL .....	55
soy paper roll, spicy tuna, king crab, cucumber, avocado, tempura crunch, mango salsa	



# 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	
IMPORTED AND DOMESTIC CHEESES .....	100
widmer aged cheddar, gruyère, local goat cheese, smoked gouda, with assorted crackers and crisps, greek and spanish olives, fig compote, zesty char roasted mushrooms and chef's choice savory garnishes	
FRESH VEGETABLE CRUDITÉ .....	60
tri color baby carrots, roma tomatoes, english cucumbers, chopped celery, cherry tomatoes, roasted fennel, radishes, asparagus spears, butter lettuce leaves accompaniments: homemade ranch dip, artichoke dip	
ALL WORLD FRUITS AND BERRIES .....	60
red watermelon, grapes, dragon fruit, kiwifruit, cantaloupe melon, golden berries, black berries, strawberries, raspberries, logan berries accompaniments: greek yogurt, baileys whipped cream	
SICILIAN ANTI PASTA .....	100
herb roasted ham, sweet capocollo, aged salami, balsamic marinated pearl onions, stuffed olives, oven roasted red wine tomatoes, marinated green asparagus, mushrooms, with figs and pears and 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
MARGHERITA (2) .....	48
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

LEAFY GREENS  
sherry vinaigrette

NEW ENGLAND  
CLAM CHOWDER

BLUE CHEESE WEDGE  
baby iceberg lettuce, tomatoes,  
bacon, marcona almonds

**Entrée Selections**

*choose three*

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

ROTISSERIE CHICKEN  
heirloom grits, braised mustard greens, brown butter jus

WOOD GRILLED SALMON  
fava bean and sweet corn succotash, corn puree, fresh lime

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, fingerling potatoes, grilled asparagus, red wine demi

**Desserts**

*choose one*

KEY LIME PIE  
fresh whipped cream

CHOCOALTE  
MOUSSE CAKE

SAMMI CAKE

NEW YORK CHEESECAKE  
raspberry coulis and fresh berries

**52 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

LEAFY GREENS  
sherry vinaigrette

NEW ENGLAND  
CLAM CHOWDER

BLUE CHEESE WEDGE  
baby iceberg lettuce, tomatoes,  
bacon, marcona almonds

**Entrée Selections**

*choose three*

ROTISSERIE CHICKEN

heirloom grits, braised mustard greens, brown butter jus

WOOD GRILLED SALMON

fava bean and sweet corn succotash, corn puree, fresh lime

PAN FRIED WALLEYE

tomato shallot salsa, balsamic reduction, basil and evoo

CHILEAN SEA BASS

roasted wild mushroom and green top carrots, romesco, marcona almonds

FILET MIGNON

9 oz. filet with grilled asparagus, red wine demi, fingerling potatoes,  
spinach and roasted tomato

GRILLED EYE OF RIB STEAK

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

HOUSE SMOKED PORK LOIN

smoked duroc pork, cider demi, CōV slaw

MEDITERRANEAN VEGETABLE LINGUINE

peppers, fennel, tomato, garlic, pesto and parmigiano

**Desserts**

*choose one*

KEY LIME PIE  
fresh whipped cream

CHOCOALTE  
MOUSSE CAKE

SAMMI CAKE

NEW YORK CHEESECAKE  
raspberry coulis and fresh berries

**82 Per Person**

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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 5*

HOUSE SMOKED SALMON  
CōV ROLL  
NANTUCKET ROLL *add 3*

**Salad Selections / choose two**

CLASSIC CAESAR SALAD  
crisp chopped romaine, shaved parmesan, garlic herb croutons  
LEAFY GREENS  
sherry vinaigrette  
BLUE CHEESE CHOP  
baby iceberg lettuce, tomatoes, bacon, marcona almonds

**Entrée Selections / choose three**

ROTISSERIE CHICKEN  
heirloom grits, braised mustard greens, brown butter jus  
CHILEAN SEA BASS  
roasted wild mushroom and green top carrots,  
romesco, marcona almonds  
PAN FRIED WALLEYE  
tomato shallot salsa, balsamic reduction, basil and evoo

WOOD GRILLED SALMON  
fava bean and sweet corn succotash, corn puree, fresh lime  
HOUSE SMOKED PORK LOIN  
smoked duroc pork, cider demi, CōV slaw  
GRILLED EYE OF RIB STEAK  
6 oz, fingerling potatoes, grilled asparagus  
SHRIMP CAPELLINI  
garlic butter, tomato, capers, white wine, basil

**Side Dishes / choose two**

FAVA BEAN SUCCOTASH  
HAND CUT FRIES  
HEIRLOOM GRITS

GRILLED ASPARAGUS  
ROASTED CAULIFLOWER  
MAC AND CHEESE

**Desserts / choose two**

KEY LIME PIE  
fresh whipped cream

CHOCOALTE  
MOUSSE CAKE

SAMMI CAKE

NEW YORK CHEESECAKE  
raspberry coulis and fresh berries

**50 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 5*  
MINI JUMBO LUMP CRAB CAKES *add 5*

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

LEAFY GREENS  
sherry vinaigrette

BLUE CHEESE CHOP  
baby iceberg lettuce, tomatoes, bacon, marcona almonds

**Entrée Selections / choose three**

ROTISSERIE CHICKEN  
heirloom grits, braised mustard greens, brown butter jus

WOOD GRILLED SALMON  
fava bean and sweet corn succotash, corn puree, fresh lime

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

CHILEAN SEA BASS  
roasted wild mushroom and green top carrots, romesco, marcona almonds

MEDITERRANEAN VEGETABLE LINGUINE  
peppers, fennel, tomato, garlic, pesto 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 center cut, smashed fingerlings, wood grilled asparagus, béarnaise

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

**Side Dishes / choose two**

FAVA BEAN SUCCOTASH  
HAND CUT FRIES  
HEIRLOOM GRITS

GRILLED ASPARAGUS  
ROASTED CAULIFLOWER  
MAC AND CHEESE

**Desserts / choose two**

KEY LIME PIE  
fresh whipped cream

CHOCOALTE MOUSSE CAKE

SAMMI CAKE

NEW YORK CHEESECAKE  
raspberry coulis and fresh berries

**80 per person**

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# 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 SAUVIGNON 2015  
*Napa Valley 130*

GROTH OAKVILLE CABERNET SAUVIGNON 2013  
*Napa Valley 115*

GRGICH ESTATE CABERNET SAUVIGNON 2014  
*Napa Valley 139*

CHATEAU MONTELENA CABERNET SAUVIGNON 2014  
*Calistoga 90*

GHOST BLOCK CABERNET SAUVIGNON 2014  
*Napa Valley 160*

CLOUDY BAY PINOT NOIR 2015  
*Marlborough 109*

ACUMEN 'MOUNTAINSIDE' BLEND 2013  
*Napa Valley 95*

MOLLYDOOKER 'THE BOXER' SHIRAZ 2016  
*Southern Australia 65*

DOMAINE SERENE 'EVENSTAD' PINOT NOIR 2014  
*Willamette Valley 144*

FAUST CABERNET SAUVIGNON 2014  
*Napa Valley 115*

FAUST CABERNET SAUVIGNON, MAGNUM 2012  
*Napa Valley 198*

LOUIS LATOUR 'GEVREY-CHAMBERTIN' PINOT NOIR 2011  
*Burgundy 112*

SILVER OAK CABERNET SAUVIGNON 2013  
*Alexander Valley 148*

GAMLING & MCDUCK CABERNET FRANC 2014  
*Sonoma 85*

## White/Sparkling

PAHLMAYER 'JAYSON' CHARDONNAY 2014  
*Napa Valley 104*

MINER FAMILY CHARDONNAY 2016  
*Napa Valley 64*

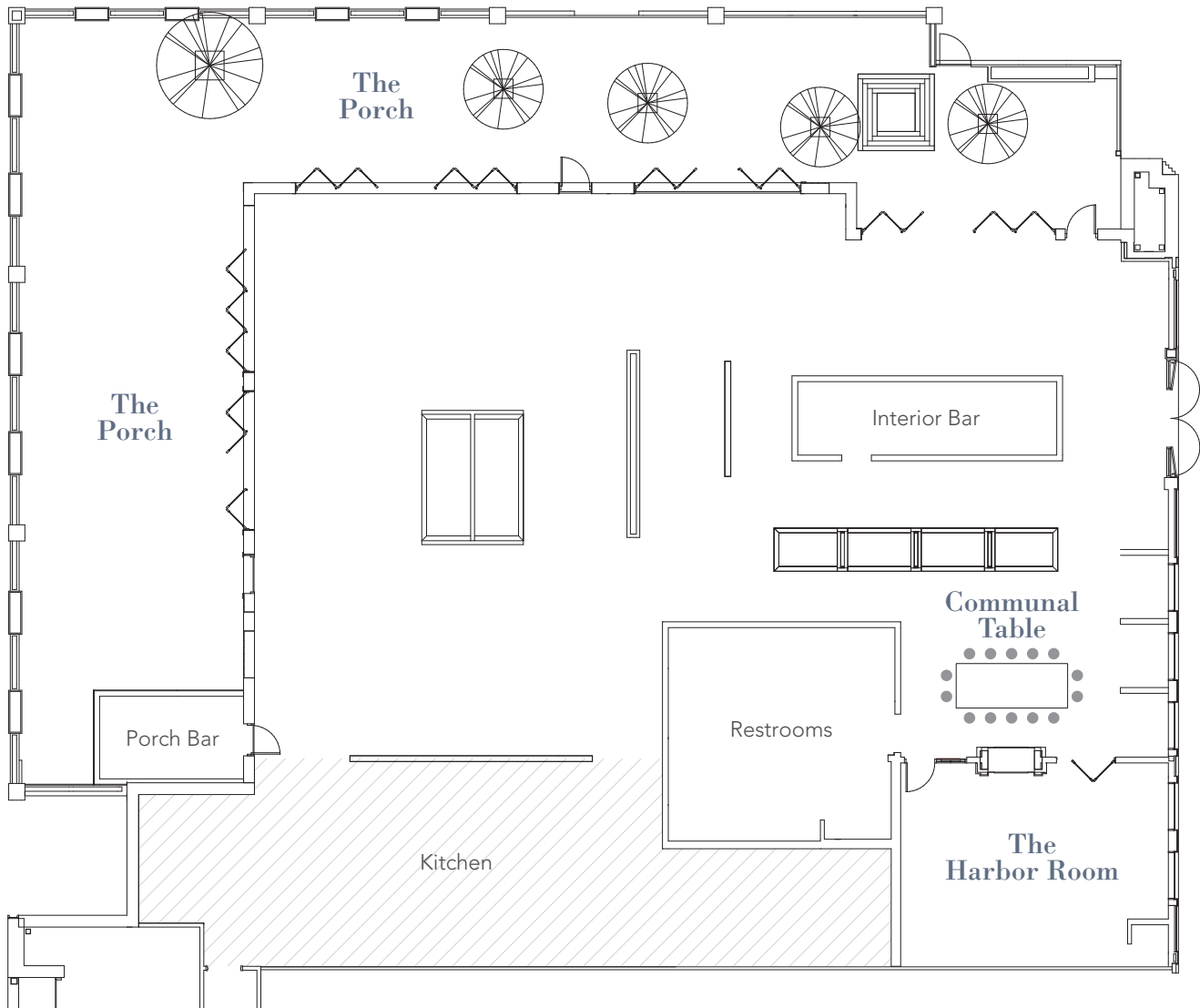
TAITTINGER BRUT  
*France 118*

NEWTON UNFILTERED CHARDONNAY 2014  
*Napa Valley 160*

STAG'S LEAP WINE CELLARS 'KARIA' CHARDONNAY 2015  
*Napa Valley 70*



# 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

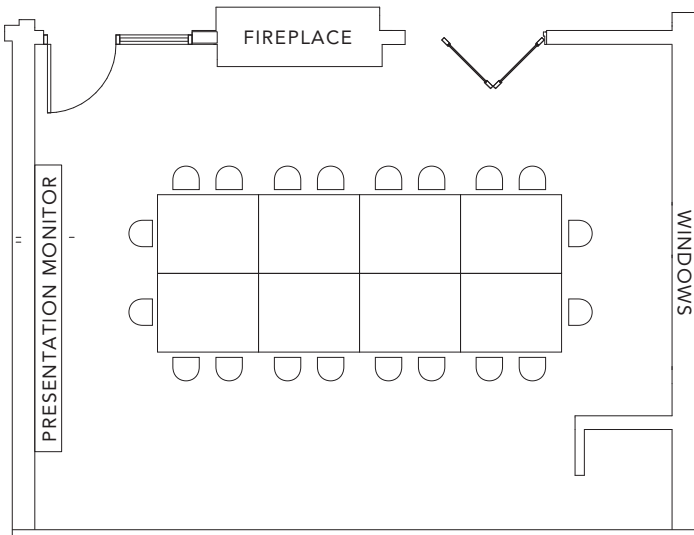
Accommodates 14 people for seated meals

## The Porch

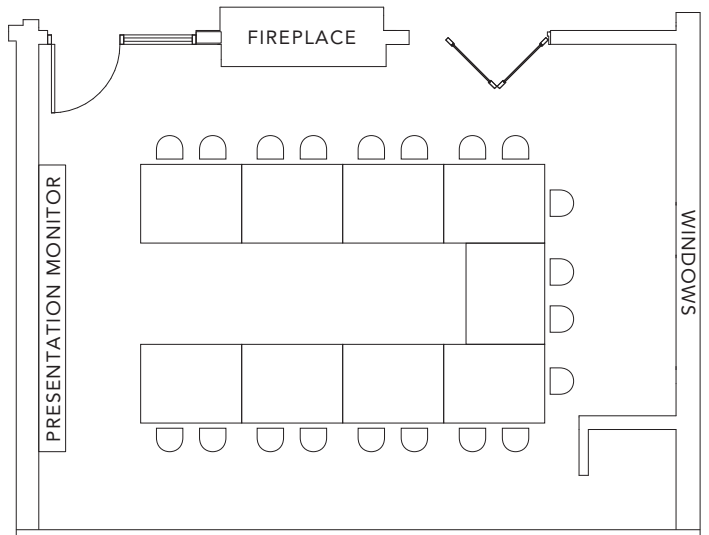
Accommodates 60 people for seated meals and 100 for reception style events

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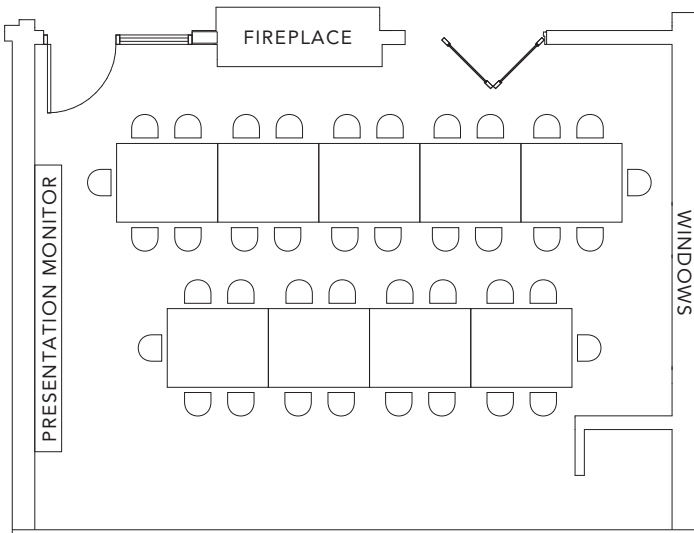
# CōV Edina Private Dining Table Arrangements - The Harbor Room



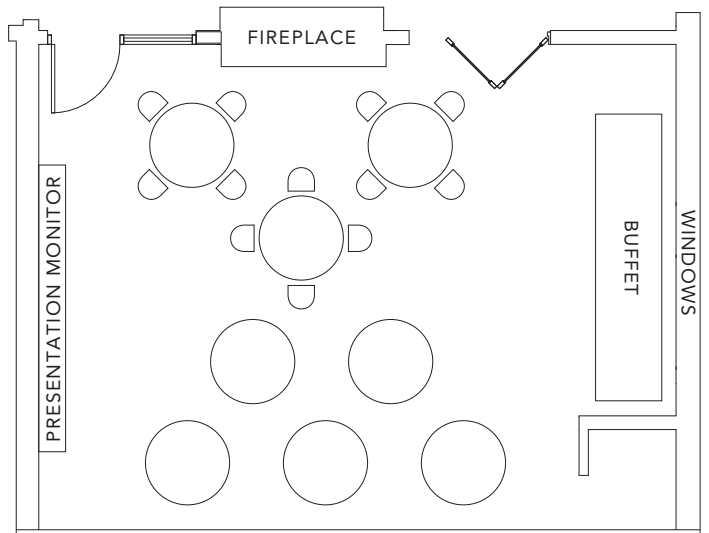
20 People



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>	<i>Saturday</i>	<i>Sunday - Thursday</i>	<i>Friday and Saturday</i>
Lunch \$1,000	Brunch \$1,000	Dinner \$1,500	Dinner \$2,000

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

## 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 4% 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](mailto: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 the 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.

