

# CōV Edina Dining Room and Bar



CōV  
EDINA

# 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 .....	50
served on crostini, herbed goat cheese	
CRAB AND AVOCADO CRISPS .....	65
MINI LOBSTER ROLL .....	75
celery leaf, old bay butter	
OUT OF THE BLUE ROLL .....	42
JUMBO SHRIMP .....	78
with cocktail sauce	
CHILLED OYSTERS ON THE HALF SHELL .....	80
TUNA TARTARE .....	80
nori crisps, radish, tobiko	

## Reception • *hot hors d'oeuvres*

MINI CRAB CAKES .....	115
CIOPPINO SPICED SHRIMP .....	72
CōV WINGS .....	48
spicy honey citrus glaze or house-made buffalo sauce	
MINI CōV BURGERS .....	84
CRAB CAKE SLIDERS .....	84
CHICKEN SPRING ROLLS .....	48
CHICKEN SATAY WITH PEANUT SAUCE .....	48

## Sushi • *3 rolls per order*

NANTUCKET ROLL .....	65
spicy tuna, spicy salmon, cucumber, tempura flake	
HARBOR ROLL .....	65
house smoked salmon, avocado, cream cheese, sesame seeds, fresh salmon, sweet soy, scallions, wasabi cream	
WILD PEARL ROLL .....	65
yellowtail, jalapeño, avocado, cilantro, spicy mayo	
MANGO CATERPILLAR ROLL .....	65
spicy tuna, crab, cream cheese, cucumber, avocado, spicy mayo	
CōV ROLL .....	65
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

SELECTION OF DIPS & CRISPS .....	72
romesco, hummus, guacamole, pita chips, tortilla crisps, lavash	
LOBSTER GUACAMOLE .....	200
cilantro, lime, and house-made tortilla chips	
CHEF'S SELECTION OF DOMESTIC AND IMPORTED CHEESES .....	100
crackers and crisps, olives, fig compote, sweet and savory accoutrements	
FRESH VEGETABLE CRUDITÉ .....	60
assortment of seasonal fresh vegetables, spinach dip, house-made green ranch	
CHEF'S SELECTION OF SEASONAL FRUIT .....	60
traditional fruit platter, pistachio crumble, greek yogurt, honey ricotta	
CHARCUTERIE BOARD & GARNISHES .....	100
aged salami, prosciutto, stuffed olives, oven roasted red wine tomatoes, marinated green asparagus, mushrooms, dried fig compote, cracker, bread	
FRESH TOMATOES WITH BALSAMIC, BURRATA & BASIL PESTO .....	100

## Specialty Flatbread Selections

WILD MUSHROOM (2) .....	48
CLASSIC RUSTIC PEPPERONI (2) .....	48
MARGHERITA (2) .....	48
SPICY SHRIMP, CILANTRO PESTO, PEPITAS (2) .....	48

## Dessert Selections

KEY LIME PIE SHOOTERS .....	55
MINI CHEESECAKES .....	50
ASSORTED MINI CUPCAKES .....	60
8" FULL SAMMI CAKE .....	150
ASSORTED FRENCH MACARONS .....	50



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

assorted artisanal breakfast pastries, 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

assorted artisanal breakfast pastries, organic valley butter,  
marmalade, preserves

SEASONALLY INSPIRED SLICED FRUITS AND BERRIES

HOMEMADE GRANOLA STATION

dried fruits, berries, nuts, seeds, yogurt

SELECTION OF CHILLED FRUITS AND JUICES

**25 Per Person**

## Continental Breakfast Additions

BACON, CHEESE, AND EGG STRATA .....	11
ASSORTED DEVILED EGGS .....	5
bacon, scallion, wasabi	



# CōV Edina Private Dining Buffet Breakfast

## Breakfast Buffet 1

SEASONAL FRUITS AND BERRIES

FLUFFY SCRAMBLED EGGS

choice of 3: wisconsin cheddar • scallions • fresh tomatoes  
asparagus • ham • parmesan

THICK CUT BACON AND MARKET SAUSAGE LINKS

HASH BROWN POTATOES

ASSORTED BREAKFAST PASTRIES

organic valley butter, marmalade, preserves

### 35 Per Person

## Breakfast Buffet 2

SEASONAL FRUITS AND BERRIES

INDIVIDUAL FRUIT PARFAITS

PECAN BANANA FRENCH TOAST STRATA

FLUFFY SCRAMBLED EGGS

choice of 3: wisconsin cheddar • scallions • fresh tomatoes  
asparagus • ham • parmesan

THICK CUT BACON AND MARKET SAUSAGE LINKS

HASH BROWN POTATOES

ASSORTED BREAKFAST PASTRIES

organic valley butter, marmalade, preserves

### 40 Per Person

## Breakfast Buffet 3

SEASONAL FRUITS AND BERRIES

VANILLA YOGURT WITH FRESH FRUIT COMPOTE

FLUFFY SCRAMBLED EGGS

choice of 3: wisconsin cheddar • scallions • fresh tomatoes  
asparagus • ham • parmesan

THICK CUT BACON AND MARKET SAUSAGE LINKS

HASH BROWN POTATOES

HOUSE-SMOKED SALMON BENEDICT

poached eggs, asparagus, hollandaise, english muffin

PECAN BANANA FRENCH TOAST STRATA

ASSORTED BREAKFAST PASTRIES

organic valley butter, marmalade, preserves

### 50 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*

### First Course

*choose one*

ROTISSERIE CHICKEN &  
VEGETABLE SOUP

CLASSIC CAESAR SALAD  
organic romaine, garlic crouton,  
anchovy, reggiano, fines herbes

BLUE CHEESE WEDGE  
organic baby iceberg, praline bacon,  
marcona almond, egg, pickled  
onion, buttermilk ranch, gorgonzola

NEW ENGLAND  
CLAM CHOWDER

LEAFY GREENS  
banyuls vinaigrette,  
parmigiano reggiano

### Entrée Selections

*choose three*

#### CōV BURGER

9 oz house grind, aged cheddar, russian dressing, butter lettuce

#### ROTISSERIE CHICKEN

wild local mushroom, adobo chili polenta, pickled red onion, kale, bacon cider demi

#### WOOD GRILLED SALMON

rye crusted, peruvian potato, spring vegetable medley, dill caper beurre blanc

#### CRISPY CHICKEN SANDWICH

CōV slaw, maple creole aioli, pickles

#### PAN SEARED WALLEYE

tomato shallot salsa, parmesan crusted, tomato salad

#### LOBSTER ROLL *add 5*

fresh cooked lobster, griddled split top roll, tarragon, mayo

#### PETITE FILET

6 oz, fingerling potatoes, grilled asparagus, red wine demi

### Desserts

*choose one*

#### KEY LIME PIE

fresh whipped cream

#### CHOCOLATE MOUSSE CAKE

caramel, whipped cream

#### SAMMI CAKE

#### NEW YORK CHEESECAKE

raspberry coulis and fresh berries

## 57 Per Person

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CōV Edina Private Dining  
**Plated Dinner**

**Amuse-Bouche**

*chef conceived bite-sized hors d'œuvre*

**First Course**

*choose one*

ROTISSERIE CHICKEN &  
VEGETABLE SOUP

CLASSIC CAESAR SALAD  
organic romaine, garlic crouton,  
anchovy, reggiano, fines herbes

BLUE CHEESE WEDGE  
organic baby iceberg, praline bacon,  
marcona almond, egg, pickled  
onion, buttermilk ranch, gorgonzola

NEW ENGLAND  
CLAM CHOWDER

LEAFY GREENS  
banyuls vinaigrette,  
parmigiano reggiano

**Entrée Selections**

*choose three*

ROTISSERIE CHICKEN

wild local mushroom, adobo chili polenta, pickled red onion, kale, bacon cider demi

WOOD GRILLED SALMON

rye crusted, peruvian potato, spring vegetable medley, dill caper beurre blanc

PAN SEARED WALLEYE

tomato shallot salsa, parmesan crusted, tomato salad

CHILEAN SEA BASS

summer risotto, vegetable medley, pesto romesco

FILET MIGNON

9 oz center cut, mashed potatoes, grilled asparagus, demi

PORK CHOP

single cut, heritage pork, CōV slaw, peach butter

VEGETABLE SCAMPI PASTA

garlic butter, tomato, capers, white wine, basil

**Desserts**

*choose one*

KEY LIME PIE

fresh whipped cream

CHOCOLATE MOUSSE CAKE

caramel, whipped cream

SAMMI CAKE

NEW YORK CHEESECAKE

raspberry coulis and fresh berries

**90 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 buffalo  
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  
organic romaine, garlic crouton, anchovy, reggiano, fines herbes  
LEAFY GREENS  
banyuls vinaigrette, parmigiano reggiano  
BLUE CHEESE WEDGE  
organic baby iceberg, praline bacon, marcona almond, egg,  
pickled onion, buttermilk ranch, gorgonzola

**Entrée Selections / choose three**

CHILEAN SEA BASS  
pesto romesco

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

WOOD GRILLED SALMON  
dill caper beurre blanc

ROTISSERIE CHICKEN  
brown butter jus

PETIT FILET  
red wine demi

GRILLED PORK TENDERLOIN  
cider demi

VEGETABLE SCAMPI PASTA  
garlic butter, tomato, capers, white wine, basil

**Side Dishes / choose two**

ROASTED MUSHROOMS  
PERUVIAN POTATOES

CREAMY POLENTA  
GRILLED ASPARAGUS

BRUSSELS SPROUTS  
MAC AND CHEESE

**Desserts / choose two**

KEY LIME PIE  
fresh whipped cream

CHOCOLATE MOUSSE CAKE  
caramel, whipped cream

SAMMI CAKE

NEW YORK CHEESECAKE  
raspberry coulis and fresh berries

**58 Per Person**

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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 buffalo  
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  
organic romaine, garlic crouton, anchovy, reggiano, fines herbes  
LEAFY GREENS  
banyuls vinaigrette, parmigiano reggiano  
BLUE CHEESE WEDGE  
organic baby iceberg, praline bacon, marcona almond, egg,  
pickled onion, buttermilk ranch, gorgonzola

**Entrée Selections / choose three**

PAN SEARED WALLEYE  
tomato shallot salsa, parmesan crusted, tomato salad

WOOD GRILLED SALMON  
dill caper beurre blanc

FILET MIGNON  
red wine demi

GRILLED PORK TENDERLOIN  
cider demi

ROTISSERIE CHICKEN  
bacon cider demi

VEGETABLE SCAMPI PASTA  
garlic butter, tomato, capers,  
white wine, basil

CHILEAN SEA BASS  
pesto romesco

**Side Dishes / choose two**

ROASTED MUSHROOMS  
PERUVIAN POTATOES

CREAMY POLENTA  
GRILLED ASPARAGUS

BRUSSELS SPROUTS  
MAC AND CHEESE

**Desserts / choose two**

KEY LIME PIE  
fresh whipped cream

CHOCOLATE MOUSSE CAKE  
caramel, whipped cream

SAMMI CAKE

NEW YORK CHEESECAKE  
raspberry coulis and fresh berries

**87 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> .....	35
Justin, <i>Central Coast, 2018</i> .....	50

### CHARDONNAY

Newton, <i>Sonoma</i> .....	42
Domaine Serene Château de la Créée, <i>Burgundy, France</i> .....	60
Rombauer, <i>Carneros</i> .....	68

### ROSÉ AND MORE WHITES

Kris Pinot Grigio, <i>Italy</i> .....	35
Belle Glos 'Oeil de Perdrix' Rosé, <i>Sonoma</i> .....	50
Pacific Rim 'J' Riesling, <i>Columbia Valley 2019</i> .....	35
Fleur De Mer Rosé, <i>Provence, France</i> .....	42

## Red Wine

### PINOT NOIR

Böen, <i>Santa Lucia Highlands 2018</i> .....	55
Erath 'Resplendent', <i>Willamette Valley</i> .....	46
Belle Glos 'Clark & Telephone', <i>Santa Maria Valley</i> .....	68

### CABERNET SAUVIGNON

Joel Gott '815', <i>Napa Valley</i> .....	50
Penfold's 'Max's', <i>Australia 2017</i> .....	55
Smith & Hook, <i>Central Coast, 2017</i> .....	59
Justin Cabernet Paso Robles, <i>Central Coast, 2017</i> .....	68

### MORE REDS

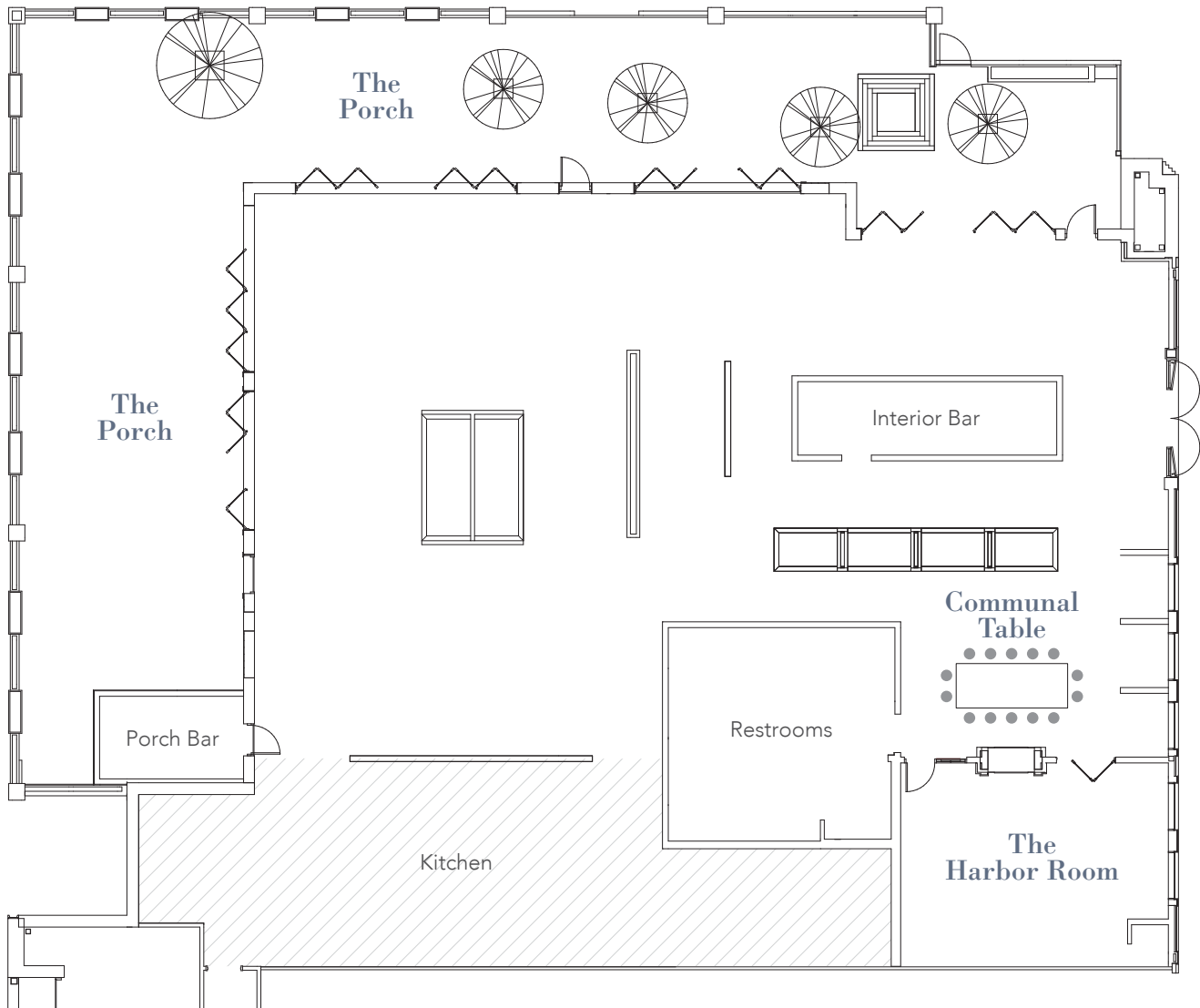
Oberon Merlot, <i>Napa Valley 2018</i> .....	68
Duckhorn Merlot, <i>Napa Valley</i> .....	68
Piattelli Grand Reserve Malbec, <i>Cafayate, Argentina 2017</i> .....	50
J. Lohr 'Pure Paso' Red Blend, <i>Paso Robles, 2017</i> .....	59
Brancaia Tre Super Tuscan, <i>Italy 2016</i> .....	50
Torres Altos Ibéricos Crianza Tempranillo, <i>Spain</i> .....	42
Valpolicella Allegrini, <i>Italy 2018</i> .....	40
Prisoner Wine Co. 'Unshackled' Blend, <i>North CA 2018</i> .....	55

## Sparkling

Taittinger Brut, <i>France</i> .....	118
Moet Imperial Brut, <i>France</i> .....	120
Veuve Clicquot Brut Yellow Label, <i>France</i> .....	122



# CōV Edina Private Dining Spaces and Capacities



## The Harbor Room

Double-sided fireplace

Accommodates 42 people for seated meals and 50 for reception style events

Built-in television monitor for business presentations

## Communal Table

Double-sided fireplace

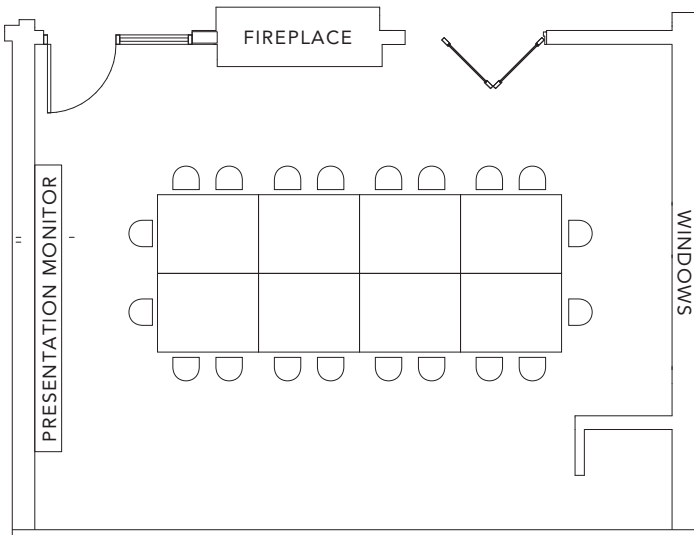
Accommodates 14 people for seated meals

## The Porch

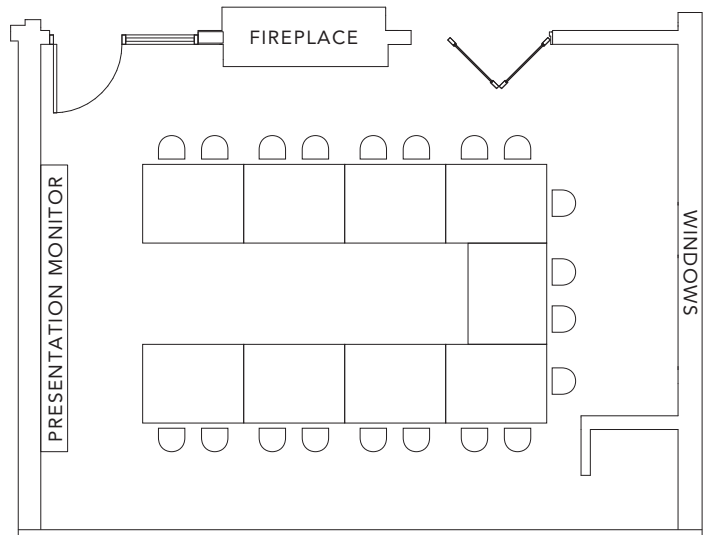
Accommodates 54 people for seated meals and 75 for reception style events



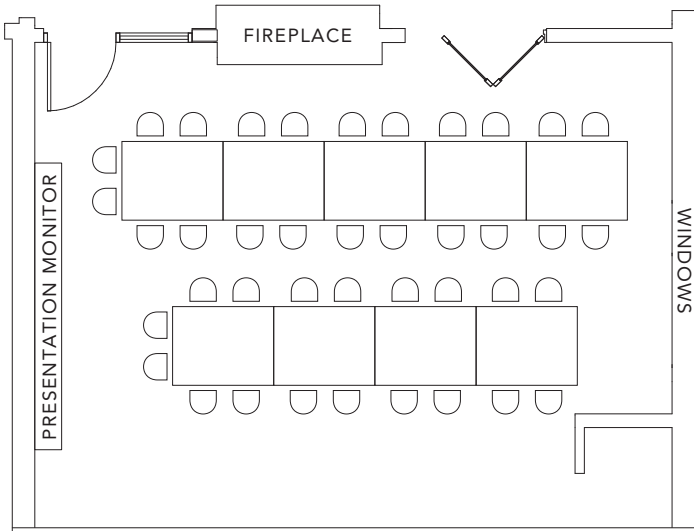
CōV Edina Private Dining  
**Table Arrangements - The Harbor Room**



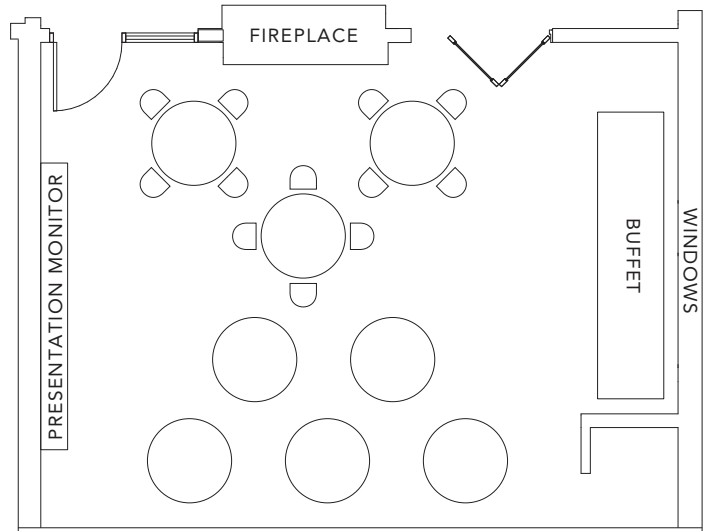
**20 People**



**20 People**



**42 People**



**50 People**



# CōV Restaurants Private Dining Event Policies

## 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 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.

