

# 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 .....	75
served on crostini, herbed goat cheese	
CRAB AND AVOCADO CRISPS .....	75
MINI LOBSTER ROLL .....	85
celery leaf, old bay butter	
JUMBO SHRIMP .....	90
with cocktail sauce	
CHILLED OYSTERS ON THE HALF SHELL .....	90
TUNA TARTARE .....	85
nori crisps, radish, tobiko	

## Reception • *hot hors d'oeuvres*

MINI CRAB CAKES .....	140
CIOPPINO SPICED SHRIMP .....	95
CōV WINGS .....	85
spicy honey citrus glaze or house-made buffalo sauce	
MINI CōV BURGERS .....	115
CALAMARI .....	85
CRAB CAKE SLIDERS .....	130
CHICKEN SPRING ROLLS .....	75
CHICKEN SATAY WITH PEANUT SAUCE .....	75
BEEF SATAY WITH CHIMICHURRI .....	85

## Sushi • *3 rolls per order*

DRAGON ROLL .....	95
avocado, cucumber, tempura shrimp, spicy mayo, tempura crunch, eel sauce, tobiko	
HARBOR ROLL .....	90
house smoked salmon, avocado, cream cheese, sesame seeds, fresh salmon, sweet soy, scallions, wasabi cream	
WILD PEARL ROLL .....	90
yellowtail, jalapeño, avocado, cilantro, spicy mayo	
VEGETARIAN ROLL .....	75
cucumber, avocado, pickled carrot, leaf lettuce, asparagus, cilantro sauce	
CōV ROLL .....	90
soy paper roll, spicy tuna, 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 .....	85
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 .....	90
assortment of seasonal fresh vegetables, spinach dip, house-made green ranch	
CHEF'S SELECTION OF SEASONAL FRUIT .....	90
traditional fruit platter, pistachio crumble, greek yogurt, honey ricotta	
CHARCUTERIE BOARD & GARNISHES .....	110
aged salami, prosciutto, stuffed olives, oven roasted red wine tomatoes, marinated green asparagus, mushrooms, dried fig compote, torn baguette, crostini	
FRESH TOMATOES WITH BALSAMIC, BURRATA & BASIL PESTO .....	100

## Specialty Flatbread Selections

WILD MUSHROOM (2) .....	60
CLASSIC RUSTIC PEPPERONI (2) .....	60
MARGHERITA (2) .....	60

## Dessert Selections

BROWNIE TRIANGLES .....	55
MINI CHEESECAKES .....	55
KEY LIME BITES .....	55
8" FULL SAMMI CAKE .....	150
ASSORTED FRENCH MACARONS .....	55



# 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

**23 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

**28 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

### 37 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

### 42 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

### 52 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*

CLASSIC CAESAR SALAD  
organic romaine, baby toast crouton,  
anchovy, reggiano, fines herbes

GREEN GODDESS WEDGE  
house-cured bacon, chopped egg, marinated  
tomato, red onion, crispy serrano ham

LEAFY GREENS  
banyuls vinaigrette,  
parmigiano reggiano

NEW ENGLAND CLAM CHOWDER

**Entrée Selections**

*choose three*

CōV BURGER

wood-fired 8 oz Sakura wagyu, house grind, local butter lettuce,  
American cheese, creole mustard aioli, house pickles

WOOD-ROASTED CHICKEN

olives, cranberry shallot couscous, tangerine chili sauce

ARCTIC CHAR ROCKEFELLER

roasted orange and fennel farrotto, Pernod infused cream, rye crumb

WOOD-FIRED SALMON

charred lemon and almond pesto, roasted potato, green beans, sweet pepper relish

CRISPY CHICKEN SANDWICH

CōV slaw, maple creole aioli, pickles

PAN-SEARED WALLEYE

parmesan crusted, tomato basil cream, asparagus

PAN-SEARED SEA BASS

potatoes fondant, brown butter roasted carrots and turnips, carrot nage

VEGETABLE PASTA

garlic butter, tomato, capers, white wine, basil

PETITE FILET

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

LOBSTER ROLL *add 5*

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

**Desserts**

*choose one*

NEW YORK CHEESECAKE  
raspberry coulis and fresh berries

SAMMI CAKE

CARROT, FIG &  
CARDAMOM CAKE

lavender honey, fresh figs, brûlée carrot,  
masala walnut caramel

OZZY CAKE

pineapple cake, berry buttercream

KEY LIME PIE

fresh whipped cream

**67 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*

CLASSIC CAESAR SALAD  
organic romaine, baby toast crouton,  
anchovy, reggiano, fines herbes

GREEN GODDESS WEDGE  
house-cured bacon, chopped egg, marinated  
tomato, red onion, crispy serrano ham

LEAFY GREENS  
banyuls vinaigrette,  
parmigiano reggiano

NEW ENGLAND CLAM CHOWDER

**Entrée Selections**

*choose three*

WOOD-FIRED SALMON  
charred lemon and almond pesto, roasted potato, green beans, sweet pepper relish

PAN-SEARED WALLEYE  
parmesan crusted, tomato basil cream, asparagus

PAN-SEARED SEA BASS  
potatoes fondant, brown butter roasted carrots and turnips, carrot nage

ARCTIC CHAR ROCKEFELLER  
roasted orange and fennel farrotto, Pernod infused cream, rye crumb

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

WOOD-ROASTED CHICKEN  
olives, cranberry shallot couscous, tangerine chili sauce

16OZ RIBEYE  
mashed potatoes, asparagus

FILET MIGNON  
8 oz center cut, mashed potatoes, grilled asparagus, demi

NEW YORK STRIP  
mashed potatoes, asparagus

ROTISSERIE SAKURA PORK CHOP  
wood-fired, romesco, charred spring onion, avocado butter, scallion and cilantro, marcona almond

16OZ BONE IN SHORT RIB  
garlic thyme mashed potato, charred carrots and Florentine cauliflower

**Desserts / choose one**

NEW YORK CHEESECAKE  
raspberry coulis and fresh berries

SAMMI CAKE

CARROT, FIG &  
CARDAMOM CAKE  
lavender honey, fresh figs, brûlée carrot,  
masala walnut caramel

OZZY CAKE  
pineapple cake, berry buttercream

KEY LIME PIE  
fresh whipped cream

**97 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

CōV WINGS  
spicy honey citrus glaze or house buffalo  
LOBSTER GUACAMOLE *add 7*  
MINI JUMBO LUMP CRAB CAKES *add 7*

HOUSE SMOKED SALMON  
CōV ROLL  
WILD PEARL *add 3*

**Salad Selections / choose two**

CLASSIC CAESAR SALAD  
organic romaine, baby toast crouton, anchovy, reggiano, fines herbes  
LEAFY GREENS  
banyuls vinaigrette, parmigiano reggiano  
GREEN GODDESS WEDGE  
house-cured bacon, chopped egg, marinated  
tomato, red onion, crispy serrano ham

**Entrée Selections / choose three**

CHILEAN SEA BASS  
tarragon beurre blanc  
PAN-SEARED WALLEYE  
salsa, tomato basil cream  
WOOD-GRILLED SALMON  
pesto crusted, peperonata  
ROTISSERIE CHICKEN  
tangerine chili sauce  
PETIT FILET  
red wine demi  
PORK CHOP  
romesco  
VEGETABLE PASTA  
garlic butter, tomato, capers, white wine, basil

**Side Dishes / choose two**

ROASTED MUSHROOMS  
CRISPY POTATOES

FALL RISOTTO  
GRILLED ASPARAGUS

BRUSSELS SPROUTS  
MAC AND CHEESE

**Desserts / choose two**

KEY LIME PIE  
fresh whipped cream  
NEW YORK  
CHEESECAKE  
raspberry coulis and fresh berries

CARROT, FIG &  
CARDAMOM CAKE  
lavender honey, fresh figs, brûlée carrot,  
masala walnut caramel  
SAMMI CAKE

**70 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 7*  
MINI JUMBO LUMP CRAB CAKES *add 7*

HOUSE SMOKED SALMON  
ICED OYSTERS (6) *add 3*  
CōV ROLL  
WILD PEARL *add 3*

**Salad Selections / choose two**

CLASSIC CAESAR SALAD  
organic romaine, garlic crouton, anchovy, reggiano, fines herbes  
LEAFY GREENS  
banyuls vinaigrette, parmigiano reggiano  
GREEN GODDESS WEDGE  
house-cured bacon, chopped egg, marinated  
tomato, red onion, crispy serrano ham

**Entrée Selections / choose three**

PAN-SEARED WALLEYE  
salsa, tomato basil cream  
WOOD-GRILLED SALMON  
pesto crusted, peperonata  
FILET MIGNON  
red wine demi  
PORK CHOP  
romesco  
ROTISSERIE CHICKEN  
tangerine chili sauce  
VEGETABLE PASTA  
garlic butter, tomato, capers, white wine, basil  
CHILEAN SEA BASS  
tarragon beurre blanc

**Side Dishes / choose two**

ROASTED MUSHROOMS  
CRISPY POTATOES

FALL RISOTTO  
GRILLED ASPARAGUS

BRUSSELS SPROUTS  
MAC AND CHEESE

**Desserts / choose two**

KEY LIME PIE  
fresh whipped cream  
NEW YORK  
CHEESECAKE  
raspberry coulis and fresh berries

CARROT, FIG &  
CARDAMOM CAKE  
lavender honey, fresh figs, brûlée carrot,  
masala walnut caramel  
SAMMI CAKE

**99 per person**

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CōV Edina Private Dining  
**Wine and Champagne - By the Bottle**

**White Wine**

SAUVIGNON BLANC

Villa Maria "Earth Garden" ..... 54  
 Threadcount, Rutherford, CA, 2023 ..... 54

CHARDONNAY

Newton, Sonoma ..... 58  
 Stoller Family Unoaked ..... 58  
 Freemark Abbey ..... 80  
 Rombauer, Carneros ..... 100

ROSÉ AND MORE WHITES

Zenato Pinot Grigio, Italy ..... 43  
 Belle Glos 'Oeil de Perdrix' Rosé, Sonoma ..... 58  
 Bodega Garzón Albariño, Uruguay ..... 58  
 Fleur De Mer Rosé, Provence, France ..... 50

**Red Wine**

PINOT NOIR

Böen, Santa Lucia Highlands 2019 ..... 63  
 Erath 'Resplendent', Willamette Valley ..... 54  
 Belle Glos 'Clark & Telephone', Santa Maria Valley ..... 76  
 Flowers, Sonoma Coast ..... 112  
 Ken Wright, Willamette Valley ..... 66

CABERNET SAUVIGNON

Joel Gott '815', Napa Valley ..... 58  
 Penfold's 'Max's', Australia 2017 ..... 63  
 Faust, Napa Valley 2019 ..... 116  
 Justin Cabernet Paso Robles, Central Coast, 2017 ..... 78  
 Chappellet Signature, Napa Valley 2018 ..... 158  
 Caymus, Napa Valley 2019 ..... 178

MORE REDS

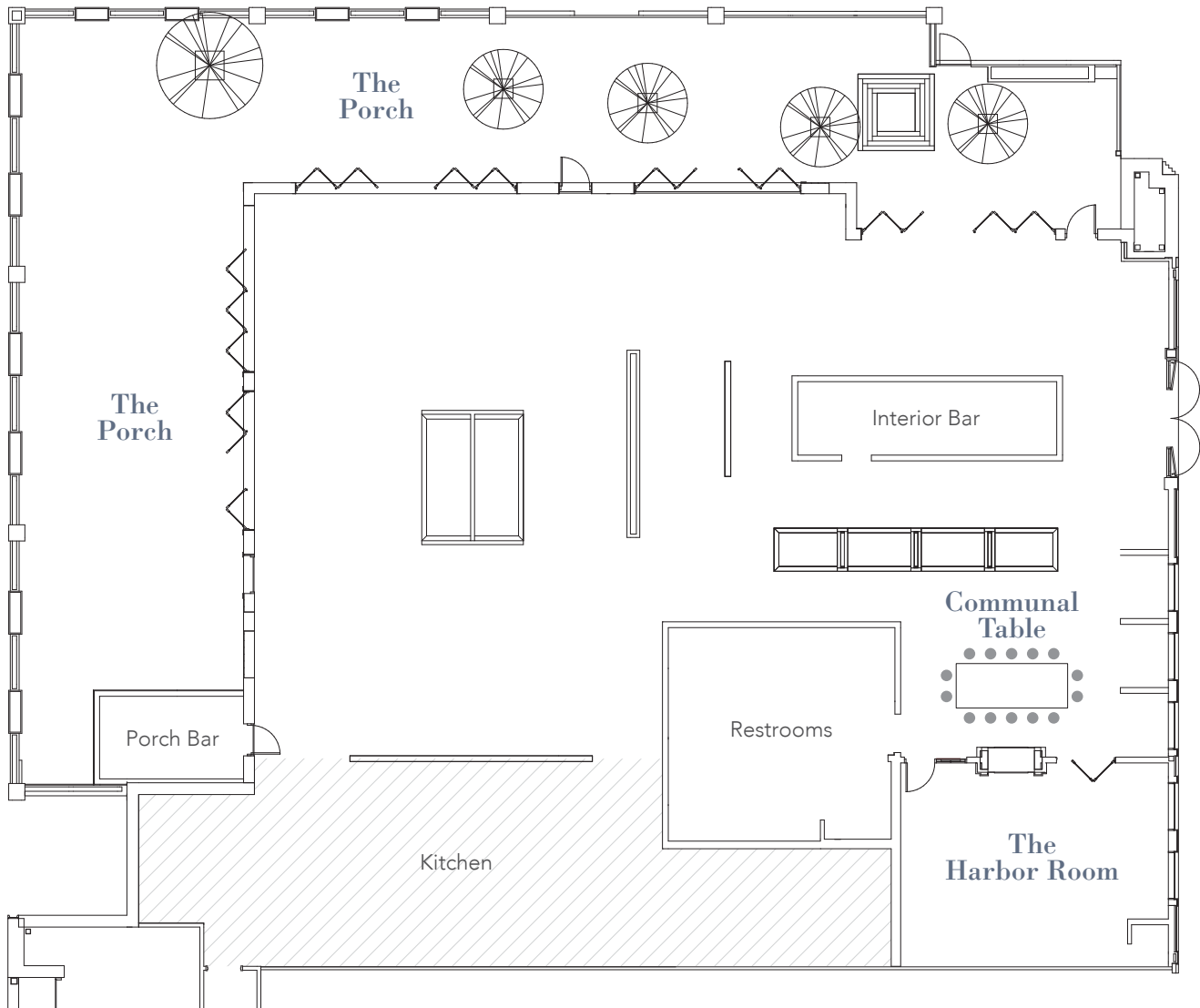
PlumpJack Merlot, Napa Valley 2018 ..... 140  
 Duckhorn Merlot, Napa Valley ..... 84  
 Piattelli Grand Reserve Malbec, Cafayate, Argentina 2017 ..... 58  
 J. Lohr 'Pure Paso' Red Blend, Paso Robles, 2017 ..... 68  
 Caymus Suisun Petite Syrah, Suisun Valley ..... 60  
 Brancaia Tre Super Tuscan, Italy 2016 ..... 58  
 Torres Altos Ibéricos Crianza Tempranillo, Spain ..... 50  
 Prisoner Wine Co. 'Unshackled' Blend, North CA 2018 ..... 63  
 Decoy Zinfandel, Napa 2019 ..... 54

**Sparkling**

Chandon Blanc de Blancs ..... 76  
 Taittinger Brut, France ..... 126  
 Moët Imperial Brut, France ..... 128  
 Veuve Clicquot Brut Yellow Label, France ..... 130



# 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

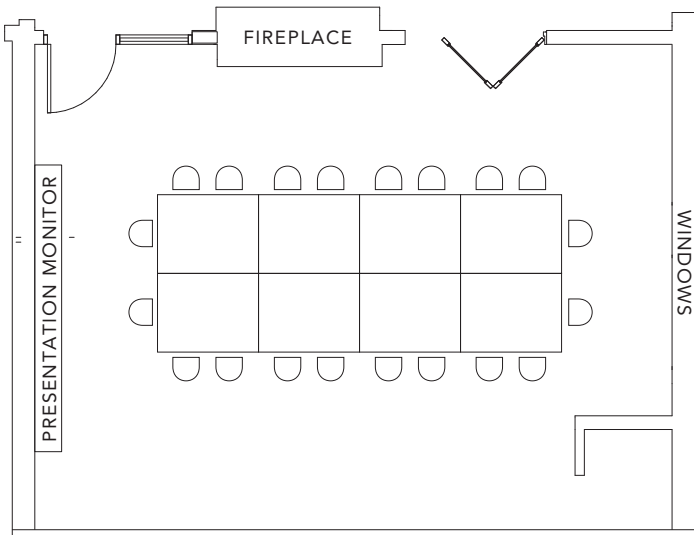
Accommodates 14 people for seated meals

## The Porch

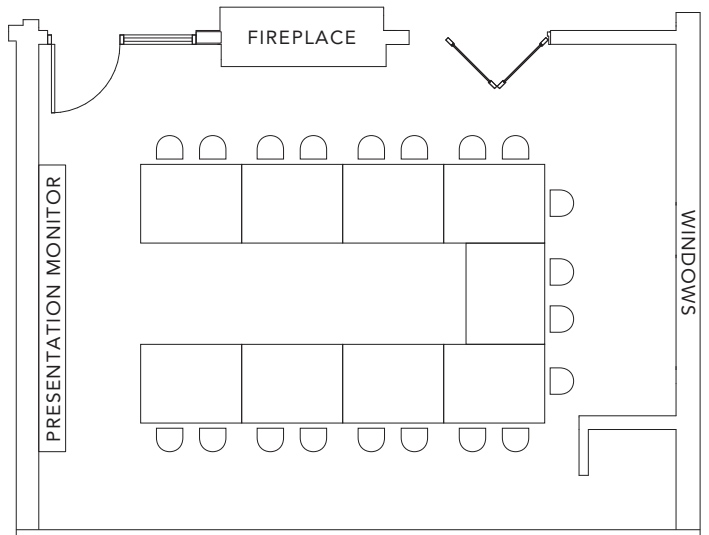
Accommodates 54 people for seated meals and 75 for reception style events

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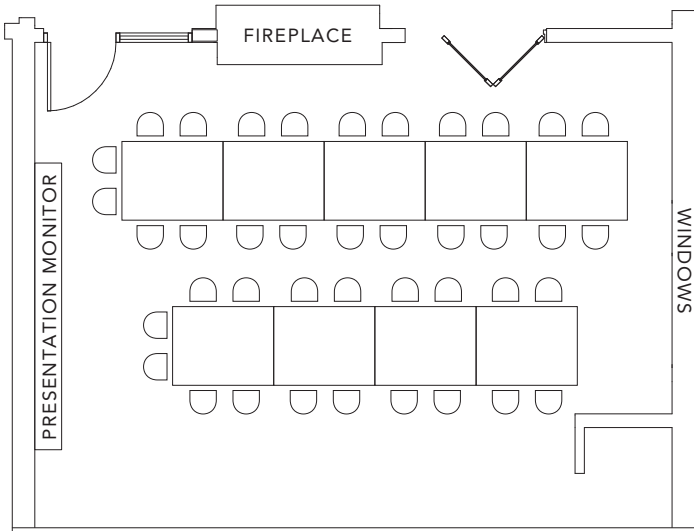
# CōV Edina Private Dining Table Arrangements - The Harbor Room



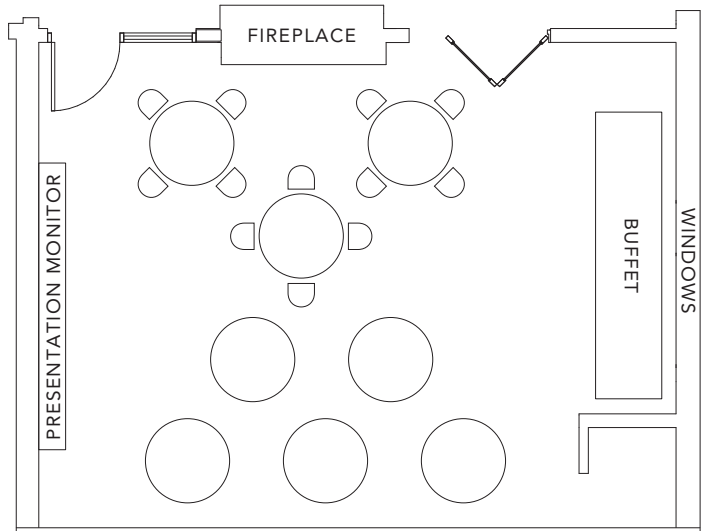
20 People



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 5% service charge. Both of which are subject to applicable taxes. We accept all major credit cards. No personal checks accepted.

*\*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 14 days of event will be charged 50% of Food & Beverage Minimum.

Cancellation within 48 hours of event will be charged 100% of the estimated event charges.

## Guest Count and Menu Due

Groups of 15+ are requested to preorder all menu selections. Groups will select from a 'condensed menu' consisting of 1 starter, 4 entrées, and 1 dessert.

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.

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

## 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.

