



georges
AT THE COVE

Special Event Bistro Menu

cold canapes

Oysters on the Half Shell

with mignonette 2.50

Tuna Tartare

cucumber, daikon, wasabi sprouts 3

Halibut Ceviche

tangerine, jalapeno, mango, coconut, carrot-ginger foam 3

Beef Tartare

asparagus, rhubarb, soy and dry aged beef gelées, herb crackers 3

warm canapes

Spicy Cheese Sticks 2.25

Dungeness Crab Cake

with spicy aioli 3.50

Crispy Fried Shrimp

with tamarind sauce 3

Miso Seared Tuna

with shiitake mushrooms 3

Miso Marinated Beef Skewer

with scallions 2.75

Crispy Polenta

bacon-onion chutney, sunny side up quail egg 2.75

Marinated Mushroom Bruschetta

with ricotta and basil 3

Canapes must be ordered 3 business days prior to the event date.

Canapes are bite size and priced per piece.

There is a (10) piece minimum order for each selection.



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dinner appetizers

to be shared

Asian Style Chicken Wings

cilantro and crushed peanuts 9

Crispy Calamari

fennel, Meyer lemon aioli 9.5

Spring Pea Bruschetta

ricotta, goats cheese, almonds 10

Charcuterie Plate

La Quercia prosciutto, pecorino crotonese, fig mustard, grilled bread 12

Fresh Mussels

baked in natural juice with stock and butter served with grilled levain bread 11.5

Seared Rare Tuna

served cold on a bed of soba noodle salad with a wasabi-soy vinaigrette 12

Marinated and Grilled Fresh Fish Tacos

mango salsa, jalapeno-lime creme fraiche, guacamole and shredded cabbage 11

Mexican Style Shrimp Cocktail

chopped shrimp in a spicy tomato sauce with cucumber, onion, lime, cilantro and avocado 13

soup and salad

please select one

George's Famous Signature Soup

smoked chicken, broccoli and black bean soup 10

Caesar Salad

romaine lettuce with a traditional Caesar dressing 9

Baby Green Salad

shaved vegetables, citrus-shallot vinaigrette 8.5

Almond Crusted Goats Cheese on Arugula

Asian pear, red onion and grape salad 12



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dinner entrees

please select three

Penne with Lamb Sugo

roasted tomatoes, black olives, artichokes, mint ricotta 17.5

Spaghetti with Clams

toasted garlic, roasted butternut squash and white wine 16.5

Grilled Mahi Mahi

potato gnocchi, pancetta, artichoke, shiitake mushrooms, red wine-grape vinaigrette 23

Grilled Loch Duarte Salmon

roasted vegetable-farro salad, tangerine vinaigrette 24.5

Sesame Crusted Tombo

baby bok choy, oyster mushrooms, leek fondue, miso-soy vinaigrette 24

Grilled Roasted Shrimp

chorizo and piquillo pepper risotto, roasted fennel, lemon and almonds 24

Grilled Vegetable Skewer with Tabbouleh Salad

hearts of romaine, crisp pita strips, yogurt-mint pomegranate sauce 16.5

Roasted Organic Chicken Breast

fingerling potatoes, rapini, salsa verde 20

Niman Ranch Pork Chop Milanese

fingerling potato-Meyer lemon salad, spicy grilled broccoli 25

Asian Marinated Skirt Steak

garlic spinach and buttermilk onion rings 25

Steak Frites

hanger steak, red wine onions, blue cheese butter, french fries 25



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desserts

please select one

\$8.25

Vanilla Crème Brulee

dark chocolate meringue crisps, orange segments

Mixed Berry Cobbler

cinnamon-oat streusel, vanilla ice cream

Sticky Toffee Pudding Cake

bananas, toffee sauce, salted almonds, sweetened mascarpone

Warm Chocolate Cake

dulce de leche ice cream, chocolate fudge sauce

Strawberry Crème Caramel

fresh strawberries, mint

Grilled Brioche Bread Pudding

lemon glaze, candied jalapeños, whipped cream

Chocolate Ice Cream Sandwich

cocoa nib sable, chocolate fudge sauce, fresh strawberries, clear mint caramel