

Geoffrey's Malibu

for parties of 15-24

(Please select one menu out of the following five and one item from each course that says "Host to Choose One")

Lunch

Menu One

First Course (Host to Choose One)

Mixed Baby Greens with a Tarragon Balsamic Vinaigrette and Pear Tomatoes

~

Mushroom Soup, Porcini, Morel & Button Mushrooms, Garnished With Spicy Croutons

~

Geoffrey's Caesar Salad with Parmesan, Classic Caesar Dressing and Garlic Croutons

Second Course (Choice)

Geoffrey's Eggs Benedict on Toasted Croissant with Prosciutto di Parma,
Rosemary Potatoes, Fresh Fruit, Hollandaise Sauce

~

Mediterranean Chicken Salad with Roasted Red Pepper, Feta Cheese and Pesto Vinaigrette

~

Miso Braised Tofu, Sautéed Vegetables, Hot n' Sour Sauce

Third Course (Host to Choose One)

Maple Blueberry Cheesecake with a Maple Graham cracker Crust and Blueberry Compote

~

Chocolate Hazelnut Crunch Bars with Crème Anglaise and Strawberry Coulis

\$57

Menu Two

First Course (Host to Choose One)

Geoffrey's Caesar Salad with Parmesan, Classic Caesar Dressing and Garlic Croutons

~

Baked Brie in Puff Pastry with Beurre Blanc and Roasted Pine nuts

~

Tahitian Corn Chowder: Sweet Corn Chowder with a Hint of Vanilla,
Garnished with miniature Lump Crab Cake

Second Course (Choice)

Herb Crusted Salmon, Artichoke Heart Puree, Broccoli, Roasted Tomato Beurre Blanc

~

Grilled Ahi Nicoise Salad served Nicoise Olives, Haricort Vert, Eggs,
Red Rose Potatoes with a Grain Mustard Vinaigrette

~

Chicken Picatta with Sautéed Vegetables, Mashed Potatoes, and a Lemon Caper Sauce

Third Course (Host to Choose One)

Maple Blueberry Cheesecake with a Maple Graham cracker Crust and Blueberry Compote

~

Chocolate Hazelnut Crunch Bars with Crème Anglaise and Strawberry Coulis

\$65

Menu Three

First Course (Host to Choose One)

Mixed Baby Greens with a Tarragon Balsamic Vinaigrette and Pear Tomatoes

~

Prawn and Scallop Ceviche

~

Sautéed Lump Crab Cake served over a Sweet Corn Butter Sauce
Topped with a Pasilla Chile and Grilled Corn Relish

Second Course (Choice)

Herb Crusted Salmon, Artichoke Heart Puree, Broccolini, Roasted Tomato Beurre Blanc

~

Grilled Filet Mignon with Fresh Vegetables and Roasted Potatoes

~

Mediterranean Chicken Salad with Feta Cheese, Roasted Red Peppers and Pesto Vinaigrette

Third Course (Host to Choose One)

Maple Blueberry Cheesecake with a Maple Graham cracker Crust and Blueberry Compote

~

Chocolate Hazelnut Crunch Bars with Crème Anglaise and Strawberry Coulis

\$68

Menu Four

First Course (Host to Choose One)

Baked Brie in Puff Pastry with Beurre Blanc and Roasted Pine nuts

~

Prawn and Scallop Ceviche

~

Sautéed Lump Crab Cake served over a Sweet Corn Butter Sauce
Topped with a Pasilla Chile and Grilled Corn Relish

Second Course (Host to Choose One)

Mixed Baby Greens with a Tarragon Balsamic Vinaigrette and Pear Tomatoes

~

Mushroom Soup, Porcini, Morel & Button Mushrooms, Garnished With Spicy Croutons

~

Geoffrey's Caesar Salad with Parmesan, Classic Caesar Dressing and Garlic Croutons

Third Course (Choice)

Chicken Picatta with Sautéed Vegetables, Mashed Potatoes, and a Lemon Caper Sauce

~

Grilled Filet Mignon with Fresh Vegetables and Roasted Potatoes

~

Chilean Sea Bass with Pesto Whipped Potatoes, Heirloom Tomato Marmalade and Basil Oil

Fourth Course (Host to Choose One)

Chocolate Hazelnut Crunch Bars with Crème Anglaise and Strawberry Coulis

~

Crisp Apple Tart served warm with Caramel Sauce with Vanilla Bean Ice Cream

\$82

Menu Five

First Course (Host to Choose One)

Baked Brie in Puff Pastry with Beurre Blanc and Roasted Pine Nuts

~

Sautéed Lump Crab Cake served over a Sweet Corn Butter Sauce
Topped with a Pasilla Chile and Grilled Corn Relish

~

Prawn and Scallop Ceviche

Second Course (Host to Choose One)

Geoffrey's Caesar Salad with Parmesan, Classic Caesar Dressing and Garlic Croutons

~

Mushroom Soup, Porcini, Morel & Button Mushrooms, Garnished With Spicy Croutons

~

Mixed Baby Greens with a Tarragon Balsamic Vinaigrette and Pear Tomatoes

Third Course (Choice)

Lobster Cobb Salad with Tomato, Bacon, Blue Cheese, Egg, Honey Dijon Dressing

~

Sautéed Day Boat Sea Scallops, Lobster Risotto, Pomegranate Reduction

~

Grilled Filet Mignon with Fresh Vegetables and Roasted Potatoes

~

Chilean Sea Bass with Pesto Whipped Potatoes, Heirloom Tomato Marmalade and Basil Oil

Fourth Course (Host to Choose One)

Chocolate Hazelnut Crunch Bars with Crème Anglaise and Strawberry Coulis

~

Crisp Apple Tart served warm with Caramel Sauce with Vanilla Bean Ice Cream

~

Crème Brûlée

\$90

Menu prices do not include any beverages. Beverages are based on consumption.

*Prix-fixe menus are required for all reservations of 15 people or more.
These large party reservations are not ever considered confirmed or placed in our reservation book without a signed reservation contract and deposit.*

Prix-fixe menus are priced per person and do not include any beverage. Menu items and preparations are subject to change depending on market availability without prior notice. All beverages will be charged for on a per-consumption basis and added to your total bill. We do not provide a "cash and carry" service. If there are any beverages not being hosted by the client, guests must go to the bar to purchase these drinks. All parties will be given their total bill on *one* single check, which must be paid for with *one* form of payment. We do not provide separate checks for large parties.

20% Service Charge and 9% Sales Tax will be added to *all* food and beverage services.

Valet parking charges of \$8.00 *per car* (includes tip) will automatically be added to your bill, guests *will not* be allowed to pay Geoffrey's separately for their own parking.

A cake cutting and serving fee of \$2.50 per person will be added to your bill when bringing a cake into the restaurant.

Geoffrey's *does not* allow bottles of wine or champagne to be brought in for a party. Events booked on Friday, Saturday, Sunday, or Holidays are given a maximum of two and a half (2.5) hours from start to finish.

Events are given a maximum of two and a half (2.5) hours from start to finish.

Should the event go over the time period given, an overtime fee will be charged per every half hour spent beyond this contracted time frame. Overtime fees are quoted individually on the reservation contract.

We do not have seating for large groups on our "point" or "annex" patios. Groups that desire taking over one of these dining areas, provided we have the space available, will be required to meet a specified Food and Beverage Minimum. This minimum will be quoted for on an individual basis.

Geoffrey's has limited space and available times for the booking of large parties (15 people or more). Please consult with our Special Events Coordinator, Sharon Amos to make *all* of these reservations.

Thank you.

Geoffrey's Malibu 27400 Pacific Coast Highway Malibu, CA 90265
Special Events Coordinator, Sharon Amos
(310)457-1519 phone (310)457-7885 geoffreysmalibu@gmail.com

Geoffrey's Malibu

for parties of 25 or more

(Please select one menu out of the following five and one item from each course that says "Host to Choose One")

Lunch

Menu One

First Course (Host to Choose One)

Mixed Baby Greens with a Tarragon Balsamic Vinaigrette and Pear Tomatoes

~

Mushroom Soup, Porcini, Morel & Button Mushrooms, Garnished With Spicy Croutons

~

Geoffrey's Caesar Salad with Parmesan, Classic Caesar Dressing and Garlic Croutons

Second Course (Choice)

Geoffrey's Eggs Benedict on Toasted Croissant with Prosciutto di Parma,
Rosemary Potatoes, Fresh Fruit, Hollandaise Sauce

~

Mediterranean Chicken Salad with Roasted Red Pepper, Feta Cheese and Pesto Vinaigrette

~

Miso Braised Tofu, Sautéed Vegetables, Hot n' Sour Sauce

Third Course (Host to Choose One)

Maple Blueberry Cheesecake with a Maple Graham cracker Crust and Blueberry Compote

~

Chocolate Hazelnut Crunch Bars with Crème Anglaise and Strawberry Coulis

\$57

Menu Two

First Course (Host to Choose One)

Geoffrey's Caesar Salad with Parmesan, Classic Caesar Dressing and Garlic Croutons

~

Baked Brie in Puff Pastry with Beurre Blanc and Roasted Pine nuts

~

Mushroom Soup, Porcini, Morel & Button Mushrooms, Garnished With Spicy Croutons

Second Course (Choice)

Herb Crusted Salmon, Artichoke Heart Puree, Broccoli, Roasted Tomato Beurre Blanc

~

Miso Braised Tofu, Sautéed Vegetables, Hot n' Sour Sauce

~

Chicken Picatta with Sautéed Vegetables, Mashed Potatoes, and a Lemon Caper Sauce

Third Course (Host to Choose One)

Maple Blueberry Cheesecake with a Maple Graham cracker Crust and Blueberry Compote

~

Chocolate Hazelnut Crunch Bars with Crème Anglaise and Strawberry Coulis

\$65

Menu Three

First Course (Host to Choose One)

Mixed Baby Greens with a Tarragon Balsamic Vinaigrette and Pear Tomatoes

~

Tahitian Corn Chowder: Sweet Corn Chowder with a Hint of Vanilla,
Garnished with miniature Lump Crab Cake

~

Sautéed Lump Crab Cake served over a Sweet Corn Butter Sauce
topped with a Pasilla Chile and Grilled Corn Relish

Second Course (Choice)

Herb Crusted Salmon, Artichoke Heart Puree, Broccolini, Roasted Tomato Beurre Blanc

~

Grilled Filet Mignon with Fresh Vegetables and Roasted Potatoes

~

Mediterranean Chicken Salad with Feta Cheese, Roasted Red Peppers and Pesto Vinaigrette

Third Course (Host to Choose One)

Maple Blueberry Cheesecake with a Maple Graham cracker Crust and Blueberry Compote

~

Chocolate Hazelnut Crunch Bars with Crème Anglaise and Strawberry Coulis

\$68

Menu Four

First Course (Host to Choose One)

Baked Brie in Puff Pastry with Beurre Blanc and Roasted Pine nuts

~

Prawn and Scallop Ceviche

~

Sautéed Lump Crab Cake served over a Sweet Corn Butter Sauce
topped with a Pasilla Chile and Grilled Corn Relish

Second Course (Host to Choose One)

Mixed Baby Greens with a Tarragon Balsamic Vinaigrette and Pear Tomatoes

~

Mushroom Soup, Porcini, Morel & Button Mushrooms, Garnished With Spicy Croutons

~

Geoffrey's Caesar Salad with Parmesan, Classic Caesar Dressing and Garlic Croutons

Third Course (Choice)

Chicken Picatta with Sautéed Vegetables, Mashed Potatoes, and a Lemon Caper Sauce

~

Grilled Filet Mignon with Fresh Vegetables and Roasted Potatoes

~

Chilean Sea Bass with Pesto Whipped Potatoes, Heirloom Tomato Marmalade and Basil Oil

Fourth Course (Host to Choose One)

Chocolate Hazelnut Crunch Bars with Crème Anglaise and Strawberry Coulis

~

Crisp Apple Tart served warm with Caramel Sauce with Vanilla Bean Ice Cream

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Menu Five

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~

Tahitian Corn Chowder: Sweet Corn Chowder with a Hint of Vanilla,
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Third Course (Choice)

Lobster Cobb Salad with Tomato, Bacon, Blue Cheese, Egg, Honey Dijon Dressing

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Grilled Filet Mignon with Fresh Vegetables and Roasted Potatoes

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Crème Brûlée

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Geoffrey's *does not* allow bottles of wine or champagne to be brought in for a party.

Food Preparations: Please note for parties of 25 guests or more in which a menu with filet is selected, in order to ensure quality of food and efficiency of service our filets will be prepared Medium to Medium Rare. The exception to this is if a guest requests their filet Well Done.

Events are given a maximum of two and a half (2.5) hours from start to finish.

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