



G E O F F R E Y ' S • M A L I B U

Dinner

Parties of 8 guests or more

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

Menu One

First Course (Host to Choose One)

Mixed Baby Greens with a Tarragon Balsamic Vinaigrette and Pear Tomatoes

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Wild Mushroom Soup, Porcini, Morel Button Mushrooms, Garnished with Spicy Croutons

~

Caesar Salad with Parmesan, Classic Caesar Dressing and Garlic Croutons

Second Course (Choice)

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

~

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

~

Oven Roasted Chicken Roulade, Stuffed with a Spinach Bread Pudding, Broccoli Rabe, Sage Country Gravy

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

\$78

Menu Two

First Course (Host to Choose One)

Caesar Salad with Parmesan, Classic Caesar Dressing and Garlic Croutons

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Wild Mushroom Soup, Porcini, Morel Button Mushrooms, Garnished with Spicy Croutons

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Jumbo Coconut Curry Shrimp with Tomato Chutney and Asian Plum Sauce

Second Course (Choice)

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

~

Grilled Angus Filet Mignon with Mashed Potatoes, Grilled Asparagus and a Cabernet Sauce

~

Oven Roasted Chicken Roulade, Stuffed with a Spinach Bread Pudding, Broccoli Rabe, Sage Country Gravy

Third Course (Host to Choose One)

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

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Chocolate Hazelnut Crunch Bars with Crème Anglaise and Strawberry Coulis

\$89

Menu Three

First Course (Host to Choose One)

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

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Jumbo Coconut Curry Shrimp with Tomato Chutney and Asian Plum Sauce

~

Octopus & Prawn Ceviche

Second Course (Host to Choose One)

Mixed Baby Greens with a Tarragon Balsamic Vinaigrette and Pear Tomatoes

~

Wild Mushroom Soup, Porcini, Morel Button Mushrooms, Garnished with Spicy Croutons

~

Caesar Salad with Parmesan, Classic Caesar Dressing and Garlic Croutons

Third Course (Choice)

Miso Braised Tofu, Sautéed Vegetables, Hot n Sour Sauce

~

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

~

Oven Roasted Chicken Roulade, Stuffed with a Spinach Bread Pudding, Broccoli Rabe, Sage Country Gravy

Fourth Course (Host to Choose One)

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

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Chocolate Hazelnut Crunch Bars with Crème Anglaise and Strawberry Coulis

\$94

Menu Four

First Course (Host to Choose One)

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

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

~

Octopus & Prawn Ceviche

Second Course (Host to Choose One)

Mixed Baby Greens with a Tarragon Balsamic Vinaigrette and Pear Tomatoes

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

~

Caesar Salad with Parmesan, Classic Caesar Dressing and Garlic Croutons

Third Course (Choice)

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

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Grilled Angus Filet Mignon with Mashed Potatoes, Grilled Asparagus and a Cabernet Sauce

~

Oven Roasted Chicken Roulade, Stuffed with a Spinach Bread Pudding, Broccoli Rabe, Sage Country Gravy

Fourth Course (Host to Choose One)

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

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Chocolate Hazelnut Crunch Bars with Crème Anglaise and Strawberry Coulis

\$106

Menu Five

First Course (Host to Choose One)

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

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

~

Braised Kobe Wagyu Beef Belly, Fried Taro Root Cucumber Salad, Tiny Cilantro, Sweet Soy Braising Jus

Second Course (Host to Choose One)

Mixed Baby Greens with a Tarragon Balsamic Vinaigrette and Pear Tomatoes

~

Wild Mushroom Soup, Porcini, Morel Button Mushrooms, Garnished with Spicy Croutons

~

Caesar Salad with Parmesan, Classic Caesar Dressing and Garlic Croutons

Third Course (Choice)

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

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Pork shank

~

Oven Roasted Chicken Roulade, Stuffed with a Spinach Bread Pudding, Broccoli Rabe, Sage Country Gravy

Fourth Course (Host to Choose One)

Chocolate Hazelnut Crunch Bars with Crème Anglaise and Strawberry Coulis

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

~

Crème Brûlée

\$120

Menu Six

First Course (Host to Choose One)

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

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Braised Kobe Wagyu Beef Belly, Fried Taro Root Cucumber Salad, Tiny Cilantro, Sweet Soy Braising Jus

~

Octopus & Prawn Ceviche

Second Course (Host to Choose One)

Caesar Salad with Parmesan, Classic Caesar Dressing and Garlic Croutons

~

Wild Mushroom Soup, Porcini, Morel Button Mushrooms, Garnished with Spicy Croutons

~

Grilled Artichoke Salad, Mixed Greens, Long Stem Artichokes, Julienne Peppers, Olives, Fried Prosciutto, Pepper Vinaigrette

Third Course (Choice)

Slow Braised Pork Shank, Red Cabbage, Mashed Potatoes, Rapini, Brandied Apples, Braising Jus

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Sautéed Day Boat Sea Scallops, Foie Gras Risotto, Pomegranate Reduction

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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

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

~

Crème Brûlée

\$135

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

Prix fixe menus are required for all reservations of 8 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 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 \$12.00 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 Monday through Thursday have a three 2 and half hour time slot from start to finish. Events booked on Friday, Saturday, or Holidays are also 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 on an individual basis.

Geoffrey's has limited space and available times for the booking of large parties (10 people or more) and cannot guarantee a specific area of the restaurant at a specific time.

Please consult with our Special Events Manager, Sharon Amos to make all of these reservations.

Thank you.

27400 Pacific Coast Highway Malibu, CA 90265

Special Events Manager, Sharon Amos

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