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## ***Geoffrey's Malibu***

27400 Pacific Coast Highway  
Malibu, CA 90265

T. 310.457.1519 ext. 11

Nicole Douglas, Special Events Coordinator

F. 310.457.7885

# *Geoffrey's/Malibu*

*For Parties of 15-40 People*

(Please choose one menu out of the following Four)

## *Brunch*

### Menu One

#### **First Course (choice)**

Roasted Corn Chowder with Blue Crab

~

Mixed Seasonal Fruit Plate

~

Mixed Green Salad with Balsamic Vinaigrette

#### **Second Course (choice)**

Geoffrey's Eggs Benedict with Prosciutto on Toasted Croissant

~

Challah French Toast with Sausage & Fresh Fruit

~

Southwest Barbeque Chicken Salad with Black Beans, Tomatoes, Corn and a Chipotle Barbeque Ranch Dressing

#### **Third Course**

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

\$42.50

### Menu Two

#### **First Course (choice)**

Mixed Seasonal Fruit Plate

~

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

~

Two Sautéed Maryland Crab Cakes served with Thai Curry Vinaigrette

#### **Second Course (choice)**

Grilled Filet Mignon with Fresh Vegetables and Roasted Potatoes

~

Geoffrey's Eggs Benedict with Prosciutto on Toasted Croissant

~

Chicken Picatta with Sautéed Vegetables, Mashed Potatoes with Lemon Caper Butter Sauce

#### **Third Course (choice)**

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

~

Geoffrey's Mango Cheesecake with Strawberry Coulis

\$49.50

### **Menu Three**

#### **First Course (choice)**

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

~

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

~

Moroccan Shrimp with a Sweet Vermouth Sauce

#### **Second Course (choice)**

Chicken Picatta with Sautéed Vegetables, Mashed Potatoes with Lemon Caper Butter Sauce

~

Grilled Filet Mignon with Fresh Vegetables and Roasted Potatoes

~

Thai Salmon with Pickled Asian Vegetables  
And a Sweet Red Coconut Curry Sauce

#### **Third Course (choice)**

Crème Brûlée

~

Geoffrey's Mango Cheesecake with Strawberry Coulis

\$45

### **Menu Four**

#### **First Course (choice)**

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

~

Jumbo Coconut Curry Shrimp with Tomato Chutney and Asian Plum Sauce

~

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

#### **Second Course (choice)**

Fresh Maine Lobster Cobb Salad

~

Crab Cake Benedict with House Made Hollandaise and Rosemary Potatoes

~

Sautéed Day Boat Scallops with a with a Hudson Valley Foie Gras Risotto  
and a Drizzle of Star Anis Infused Pomegranate Reduction

~

Grilled Filet Mignon with Fresh Vegetables and Roasted Potatoes

#### **Third Course (choice)**

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

~

Chocolate Hazelnut Crunch Torte with Crème Anglaise and Strawberry Coulis

\$60.50

*Pre-fix 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  
books without a signed reservation contract.*

Pre-fix menus are priced per person and do not include any beverage. All beverages will be charged for on 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 8.25% Sales Tax will be added to *all* food and beverage services.

Valet parking charges of \$7.00 *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 outside wine or alcohol on parties

Events are given a maximum of three (3) hours from start to finish.

*Should the event go over the three (3) hour 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, Nicole Douglas to make *all* of these reservations.

Thank you.

*Geoffrey's/Malibu 27400 Pacific Coast Highway Malibu, CA 90265*  
Special Events Coordinator, Nicole Douglas  
(310)457-1519 phone (310)457-7885 gmalibu@earthlink.net

# Geoffrey's/Malibu

(Please choose one menu out of the following four)

## *Lunch*

### Menu One

#### **First Course (choice)**

Roasted Corn Chowder with Blue Crab

~

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

#### **Second Course (choice)**

~

Geoffrey's Eggs Benedict with Prosciutto on Toasted Croissant

~

Southwest Barbeque Chicken Salad with Black Beans, Tomatoes, Corn and a Chipotle Barbeque Ranch Dressing

~

Grilled Marinated Portobello Mushroom  
with Parmesan Polenta, Ratatouille, Julienne Pasilla and Red Bell Pepper Coulis

#### **Third Course**

Geoffrey's Mango Cheesecake and Strawberry Coulis

\$41

### Menu Two

#### **First Course (choice)**

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

~

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

~

Jumbo Coconut Curry Shrimp with Tomato Chutney and Asian Plum Sauce

#### **Second Course (choice)**

Grilled Marinated Portobello Mushroom  
with Parmesan Polenta, Ratatouille, Julienne Pasilla and Red Bell Pepper Coulis

~

Grilled Ahi Nicoise Salad served Niscoise 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**

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

\$48.50

### **Menu Three**

#### **First Course (choice)**

Mixed Baby Greens with a Tarragon Balsamic Vinaigrette and Pear Tomatoes

~

Fresh Ahi Tuna Tartar With Fresh Avocado, Scallions, Ginger, Red Onions, Wonton Crisp and Tobeiko Caviar

~

Two Sautéed Maryland Crab Cakes served with a Thai Curry Vinaigrette

#### **Second Course (choice)**

Thai Salmon with Pickled Asian Vegetables and a Sweet Red Coconut Curry Sauce

~

Grilled Filet Mignon with Fresh Vegetables and Roasted Potatoes

~

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

#### **Third Course**

Chocolate Hazelnut Crunch Torte with Crème Anglaise and Strawberry Coulis

\$47

### **Menu Four**

#### **First Course (choice)**

Caesar Salad with Geoffrey's Garlic Croutons

~

Roasted Corn Chowder with Blue Crab

~

Lobster Brushetta

Fresh Maine Lobster with a Pear Tomato Medley and Rustic Crostini

#### **Second Course (choice)**

Sautéed Day Boat Scallops with a Hudson Valley Foie Gras Risotto  
and a Drizzle of Star Anise Infused Pomegranate Reduction

~

Grilled Filet Mignon with Fresh Vegetables and Roasted Potatoes

~

Togarashi Dusted Ahi Tuna Wasabi infused Edamame  
and Blue Crab Puree, Mango Ponzu Sauce

~

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

#### **Third Course (choice)**

Chocolate Hazelnut Crunch Torte with Crème Anglaise and Strawberry Coulis

~

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

\$55.50

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books without a signed reservation contract.*

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20% Service Charge and 8.25% Sales Tax will be added to *all* food and beverage services.

Valet parking charges of \$7.00 *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 more than two (2) bottles of wine or champagne to be brought in at a time, per party.

If you would like to bring in the maximum of 2 bottles, corking fees are as follows: \$15.00 a bottle if we do not carry the brand; 30% of our wine list price a bottle (or \$15.00 a bottle, whichever is greater) if we do carry the brand.

Events booked on Friday or Saturday Nights are given a maximum of three (3) hours from start to finish.

*Should the event go over the three (3) hour 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, Nicole Douglas to make *all* of these reservations.

Thank you.

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Special Events Coordinator, Nicole Douglas  
(310)457-1519 phone (310)457-7885 gmalibu@earthlink.net

# *Geoffrey's/Malibu*

*For parties of 15-30 People*

(Please choose one menu out of the following six)

## *Dinner*

### Menu One

#### **First Course (choice)**

Corn Chowder with Blue Crab

~

Mixed Baby Greens with a Tarragon Balsamic Vinaigrette and Pear Tomatoes

#### **Second Course (choice)**

Thai Salmon with Pickled Asian Vegetables and a Sweet Red Coconut Curry Sauce

~

Grilled Marinated Portobello Mushroom with Parmesan Polenta,  
Ratatouille, Julienne Pasilla and Red Bell Pepper Coulis

~

Oven Roasted Chicken Breast

With Bravo Sage Potatoes and Broccolini with a Whole Grain Mustard Sauce

#### **Third Course (choice)**

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

~

Geoffrey's Mango Cheesecake and Strawberry Coulis

\$65

### Menu Two

#### **First Course (choice)**

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

~

Corn Chowder with Blue Crab

~

Fresh Ahi Tuna Tartar with Wasabi Caviar and Ginger Vinaigrette

#### **Second Course (choice)**

Oven Roasted Chicken Breast

With Bravo Sage Potatoes, Fresh Broccolini and a Whole Grain Mustard Sauce

~

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

~

Thai Salmon with Pickled Asian Vegetables and a Sweet Red Coconut Curry Sauce

#### **Third Course (choice)**

Crème Brulée

~

Chocolate Hazelnut Crunch Torte with Crème Anglaise and Strawberry Coulis

\$70



**First Course (choice)**

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

~

Jumbo Coconut Curry Shrimp with Tomato Chutney and Asian Plum Sauce

~

Lobster Brushetta

Fresh Maine Lobster with a Pear Tomato Medley and Rustic Crostini

**Second Course (choice)**

Mixed Baby Greens with a Tarragon Balsamic Vinaigrette and Pear Tomatoes

~

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

**Third Course (choice)**

Oven Roasted Chicken Breast

With Bravo Sage Potatoes, Fresh Broccolini and a Whole Grain Mustard Sauce

~

Togarashi Dusted Ahi Tuna Wasabi infused Edamame  
and Blue Crab Puree, Mango Ponzu Sauce

~

Grilled Marinated Portobello Mushroom  
with Parmesan Polenta, Ratatouille, Julienne Pasilla and Red Bell Pepper Coulis

**Fourth Course (choice)**

Chocolate Hazelnut Crunch Torte with Crème Anglaise and Strawberry Coulis

~

Geoffrey's Mango Cheesecake and Strawberry Coulis

\$80

**Menu Four**

**First Course (choice)**

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

~

Two Sautéed Maryland Crab Cakes served with Thai Curry Vinaigrette

~

Moroccan Shrimp served with a sweet Vermouth Sauce

**Second Course (choice)**

Roasted Corn Chowder with Blue Crab

~

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

**Third Course (choice)**

Oven Roasted Chicken Breast

With Bravo Sage Potatoes, Fresh Broccolini and a Whole Grain Mustard Sauce

~

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

~

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

**Fourth Course (choice)**

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

~

Chocolate Hazelnut Crunch Torte with Crème Anglaise and Strawberry Coulis

\$85

**First Course (choice)**

Jumbo Coconut Curry Shrimp with Tomato Chutney and Asian Plum Sauce

~

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

**Second Course (choice)**

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

~

Lobster Bisque

**Third Course (choice)**

Thai Salmon with Pickled Asian Vegetables and a Sweet Red Coconut Curry Sauce

~

Certified USDA Prime 14 oz New York Steak with Parmesan French Fries  
and Baby Arugula Salad with a Truffle Bordelaise Sauce

~

Oven Roasted Chicken Breast with Bravo Sage Potatoes,  
Fresh Broccolini and a Whole Grain Mustard Sauce

**Fourth Course (choice)**

Chocolate Hazelnut Crunch Torte with Crème Anglaise and Strawberry Coulis

~

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

\$88

**Menu Six**

**First Course (choice)**

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

~

Fresh Ahi Tuna Tartar with Wasabi Caviar and Ginger Vinaigrette

**Second Course (choice)**

Lobster Bisque

~

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

**Third Course (choice)**

Thai Salmon with Pickled Asian Vegetables and a Sweet Red Coconut Curry Sauce

~

Certified USDA Prime Beef 14 oz New York Steak with Parmesan French Fries  
and Baby Arugula Salad with a Truffle Bordelaise Sauce

~

Sautéed Day Boat Sea Scallops with a Hudson valley Foie Gras Risotto  
and a Drizzle of Star Anise Infused Pomegranate Reduction

**Fourth Course (choice)**

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

~

Crème Brulee

\$95

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We do not provide separate checks for large parties.

20% Service Charge and 8.25% Sales Tax will be added to *all* food and beverage services.

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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, Nicole Douglas to make *all* of these reservations.

Thank you.

Geoffrey's/Malibu 27400 Pacific Coast Highway Malibu, CA 90265  
Special Events coordinator, Nicole Douglas  
(310) 457-1519 phone (310) 457-7885 [gmalibu@earthlink.net](mailto:gmalibu@earthlink.net)

09-15-04

# ***Geoffrey's Malibu***

## **Brunch Parties of 40-200 People**

(Anything over 75 people please narrow down the First Course and Entree to 2 selections)

### **Menu One**

#### **First Course (choice)**

Corn Chowder with Blue Crab

~

Mixed Baby Greens with a Tarragon Balsamic Vinaigrette and Pear Tomatoes

#### **Second Course (Choice)**

Geoffrey's Eggs Benedict with Prosciutto on Toasted Croissant

~

Oriental Chicken Breast Salad with Napa Cabbage,  
Scallions, Pickled Ginger and Citrus Vinaigrette

~

Salmon

#### **Third Course (Choice)**

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

**\$42**

### **Menu Two**

#### **First Course**

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

~

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

~

Two Sautéed Maryland Crab Cakes served with a Thai Curry Vinaigrette

#### **Second Course**

Geoffrey's Eggs Benedict with Prosciutto on Toasted Croissant

~

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

~

Salmon

#### **Third Course**

Geoffrey's Baked Cheesecake with Montrachet and Strawberry Coulis

**\$43.50**

**First Course (choice)**

Jumbo Coconut Curry Shrimp with Tomato Chutney and Asian Plum Sauce

~

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

~

Two Sautéed Maryland Crab Cakes served with a Thai Curry Vinaigrette

**Second Course (Choice)**

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

~

Corn Chowder with Blue Crab

**Third Course (Choice)**

Filet Mignon

~

Crab Cake Benedict

~

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

**Fourth Course (Course)**

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

~

Chocolate Tarte

**\$59**

**\*\*ALL MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE\*\***

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*These large party reservations are not ever considered confirmed or placed in our reservation books without a signed reservation contract.*

Pre-fix menus are priced per person and do not include any beverage. 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 8.25% 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.

Events booked on Friday or Saturday Nights, Saturday and Sunday days are given a maximum of three (3) hours from start to finish.

Geoffrey's has limited space and available times for the booking of large parties  
please consult with our Special Events Coordinator, Nicole Douglas to make *all* of these reservations.  
Thank you.

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Special Events Coordinator, Nicole Douglas  
(310) 457-1519 phone (310) 457-7885 [gmalibu@earthlink.net](mailto:gmalibu@earthlink.net)

# *Geoffrey's Malibu*

## **Lunch Parties of 40-200 People**

(Anything over 75 people please narrow down the First Course and Entree to 2 selections)

### **Menu One**

#### **First Course (choice)**

Corn Chowder with Blue Crab

~

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

#### **Second Course (Choice)**

Geoffrey's Eggs Benedict with Prosciutto on Toasted Croissant

~

Oriental Chicken Breast Salad with Napa Cabbage,  
Scallions, Pickled Ginger and Citrus Vinaigrette

~

Salmon

#### **Third Course (Choice)**

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

**\$41**

### **Menu Two**

#### **First Course**

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

~

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

~

Corn Chowder with Blue Crab

#### **Second Course**

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

~

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

~

Salmon

#### **Third Course**

Geoffrey's Baked Cheesecake with Montrachet and Strawberry Coulis

**\$43**

**First Course (choice)**

Jumbo Coconut Curry Shrimp with Tomato Chutney and Asian Plum Sauce

~

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

~

Two Sautéed Maryland Crab Cakes served with a Thai Curry Vinaigrette

**Second Course (Choice)**

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

~

Lobster Bisque

**Third Course ( Choice)**

Filet Mignon

~

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

~

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

**Fourth Course (Course)**

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

~

Chocolate Tarte

**\$58**

**\*\*ALL MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE\*\***

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Pre-fix menus are priced per person and do not include any beverage. 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 8.25% 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.

Events booked on Friday ,Saturday Nights, Saturday and Sunday days are given a maximum of three (3) hours from start to finish.

Geoffrey's has limited space and available times for the booking of large parties  
please consult with our Special Events Coordinator, Nicole Douglas to make *all* of these reservations.

Thank you.

*Geoffrey's/Malibu 27400 Pacific Coast Highway Malibu, CA 90265*

*Special Events Coordinator, Nicole Douglas*

*(310) 457-1519 phone*

*(310) 457-7885*

*[gmalibu@earthlink.net](mailto:gmalibu@earthlink.net)*

# ***Geoffrey's Malibu***

## **Dinner Parties of 40-200 People**

(Anything over 75 people please narrow down the First Course and Entree to 2 selections)

### **Menu One**

#### **First Course (choice)**

Corn Chowder with Blue Crab

~

Mixed Baby Greens with a Tarragon Balsamic Vinaigrette and Pear Tomatoes

#### **Second Course (Choice)**

Filet Mignon

~

Salmon

~

Chicken

#### **Third Course**

Geoffrey's Baked Mango Cheesecake with a Macaroon Crust and Strawberry Coulis

**\$63**

### **Menu Two**

#### **First Course (choice)**

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

~

Jumbo Coconut Shrimp with Tomato Chutney and Asian Plum Sauce

~

Corn Chowder with Blue Crab

#### **Second Course (choice)**

Filet Mignon

~

Salmon

~

Chicken

#### **Third Course (choice)**

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

~

Geoffrey's Baked Cheesecake with Montrachet and Strawberry Coulis

**\$71**



### **Menu Three**

#### **First Course (choice)**

Jumbo Coconut Shrimp with Tomato Chutney and Asian Plum Sauce

~

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

~

Moroccan Shrimp served with a Sweet Vermouth Sauce

#### **Second Course (Choice)**

Lobster Bisque

~

Mixed Baby Greens with a Tarragon Balsamic Vinaigrette and Pear Tomatoes

#### **Third Course (Choice)**

Filet Mignon

~

Salmon

~

Chicken

#### **Fourth Course (Course)**

Crisp Apple Tart served warm with Caramel Sauce

And Vanilla Bean Ice Cream

~

Geoffrey's Baked Cheesecake with Montrachet and Strawberry Coulis

**\$83**

### **Menu Four**

#### **First Course (Choice)**

Two Sautéed Maryland Crab Cakes served with Thai Curry Vinaigrette

~

Jumbo Coconut Shrimp with Tomato Chutney and Asian Plum Sauce

~

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

#### **Second Course (choice)**

Corn Chowder with Blue Crab

~

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

#### **Third Course (Choice)**

Filet Mignon

~

Salmon

~

Chicken

#### **Fourth Course (choice)**

Crisp Apple Tart served warm with Caramel Sauce

And Vanilla Bean Ice Cream

~

Chocolate Torte

**\$85**

**Menu Five**

**First Course (Choice)**

Two Sautéed Maryland Crab Cakes served with Thai Curry Vinaigrette

~

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

~

Lobster Brushetta

**Second Course (Choice)**

Lobster Bisque

~

Mixed Greens Salad with Blue Cheese Crumbles, Caramelized Walnuts and Seasonal Grapes

**Third Course (choice)**

Filet Mignon

~

Chilean Sea Bass

**Fourth Course (Choice)**

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

~

Chocolate Torte

**\$95**

***\*\*ALL MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE\*\****

*Pre-fix 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 books without a signed reservation contract.*

Pre-fix menus are priced per person and do not include any beverage. 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 8.25% 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.

-There is a ceremony fee of \$500 when buying out the restaurant

Geoffrey's has limited space and available times for the booking of large parties please consult with our Special Events Coordinator, Nicole Douglas to make *all* of these reservations.

Thank you.

*Geoffrey's Malibu 27400 Pacific Coast Highway Malibu, CA 90265*

*Special Events Coordinator, Nicole Douglas*

*(310) 457-1519 phone*

*(310) 457-7885*

*[gmalibu@earthlink.net](mailto:gmalibu@earthlink.net)*

# *Geoffrey's Malibu*

## **Tray-Passed Hors D'oeuvres**

**\$6 per person per choice**

Spinach and Feta Triangles

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Chicken Satay with Spicy Peanut Sauce

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Lemongrass Beef Satay

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Mini Baked Brie topped with Fresh Pesto

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Grilled Portobello Mushrooms Croustade

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Chicken Empanadas with Cilantro Sour Cream

## **\$8 per person per choice**

Jumbo Shrimp Cocktail

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Coconut Shrimp with spicy Plum dipping Sauce

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Fresh Ahi Tuna Tartar with Avocado  
& Wasabi Caviar In Filo cups

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Mini Crab Cakes with Thai Curry Vinaigrette

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Lobster Salad in Filo Cups

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Grilled, Marinated baby Lamb Chops

# *Geoffrey's Malibu*

Stationary Hors D'oeuvres

Market Price

Fresh Fruit Display

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Crudite

~

Imported Cheese Boards

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Whole Baked Brie

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Seafood Station

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Sushi Station (with or without sushi chef)

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Oysters & Caviar

## **Tray-Passed & Stationary Desserts \$25 per person (please select 4)**

Assorted Freshly-baked Cookies

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Scharffen Berger Chocolate Brownie Bites

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Rice Krispie Treats

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Grand Marnier Bread Pudding (served warm in chafing dish)

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Chocolate Hazelnut Crunch Bars

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Exotic Fruit Cocktail

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Chocolate Soufflé Pudding Cups

~

Ice Cream Bars

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Mini Lemon Tarts