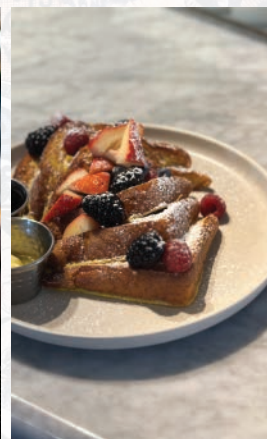
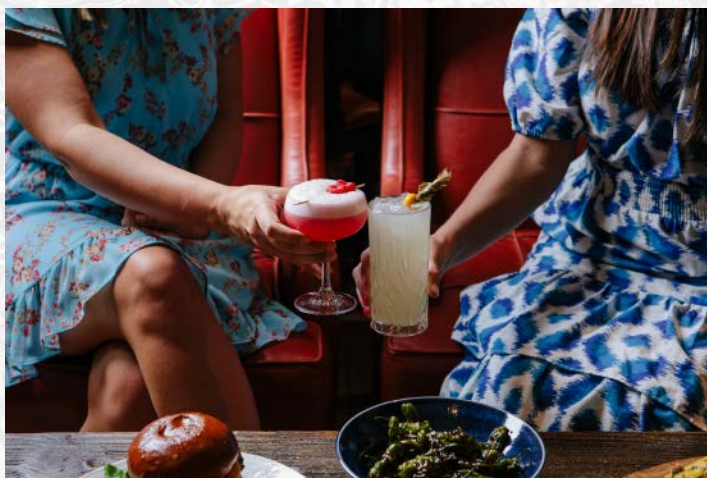


T. Cook's

LARGE PARTY DINING





BRUNCH

Two - Course Menu

"The Alicante"

| *starter - please choose one* |

GREEK FRUIT PARFAIT

LAURA'S GRANOLA | FRESH BERRIES

FRUIT PLATE

BABY GREENS SALAD

STRAWBERRY | DRIED CRANBERRIES | CANDIED PECANS
SHAVED RED ONION | CROW'S DAIRY FETA | CHAMPAGNE VINAIGRETTE

ROMAINE CAESAR SALAD

BABY HEIRLOOM TOMATO | PARMESAN CHEESE
FOCCACIA CROUTON | HOUSE CAESAR DRESSING

| *choice of entrée - please choose three* |

EGG WHITE FRITTATA

ARTICHOKE | BELL PEPPER | BROCCOLINI
SPINACH | GRUYERE | MARINATED TOMATO | BURRATA

BREAKFAST BURRITO

SCRAMBLED EGGS | JACK CHEDDAR | TATER TOTS | SIDE OF SALSA

AVOCADO TOAST

SCRAMBLED EGG | FETA | PICKLED RED ONION
RADISH | ROASTED TOMATO | CRESS

PANCAKES

MAPLE SYRUP | BUTTER

FRENCH TOAST

MAPLE SYRUP | BUTTER

BABY GREENS SALAD ADD CHICKEN OR SALMON

STRAWBERRY | DRIED CRANBERRIES | CANDIED PECANS
SHAVED RED ONION | CROW'S DAIRY FETA | CHAMPAGNE VINAIGRETTE

T. COOK'S BURGER

K4 RANCH 8OZ PATTY | BREADWORKS BRIOCHE BUN | CHEDDAR
HEIRLOOM TOMATO | BUTTER LETTUCE | RED ONION
GARLIC AIOLI | PICKLE SPEAR | FRIES

TURKEY SANDWICH

ROASTED TURKEY BREAST | GRAIN MUSTARD AIOLI | CHEDDAR
BUTTER LETTUCE | HEIRLOOM TOMATO | AVOCADO | BRIOCHE | FRIES

BATTERED FISH TACOS

CHILEAN SEABASS | CHIPOTLE CABBAGE SLAW | PICKLED RED ONION
TOMATILLO AVOCADO SALSA | LIME | COWBOY CHIPS

GRILLED CHICKEN SANDWICH

HERB MARINATED CHICKEN BREAST | HAVARTI
APPLEWOOD SMOKED BACON | RED ONION | GARLIC AIOLI | BUTTER
LETTUCE | TELERA ROLL | HEIRLOOM TOMATO | SERVED WITH FRIES

TWO-COURSE MENU
\$55 PER PERSON

Three - Course Menu

"The Alemria"

| *starter - please choose one* |

GREEK FRUIT PARFAIT

LAURA'S GRANOLA | FRESH BERRIES

FRUIT PLATE

BABY GREENS SALAD

STRAWBERRY | DRIED CRANBERRIES | CANDIED PECANS
SHAVED RED ONION | CROW'S DAIRY FETA | CHAMPAGNE VINAIGRETTE

ROMAINE CAESAR SALAD

BABY HEIRLOOM TOMATO | PARMESAN CHEESE
FOCCACIA CROUTON | HOUSE CAESAR DRESSING

| *choice of entrée - please choose three* |

EGG WHITE FRITTATA

ARTICHOKE | BELL PEPPER | BROCCOLINI
SPINACH | GRUYERE | MARINATED TOMATO | BURRATA

BREAKFAST BURRITO

SCRAMBLED EGGS | JACK CHEDDAR | TATER TOTS | SIDE OF SALSA

AVOCADO TOAST

SCRAMBLED EGG | FETA | PICKLED RED ONION
RADISH | ROASTED TOMATO | CRESS

PANCAKES

MAPLE SYRUP | BUTTER

FRENCH TOAST

MAPLE SYRUP | BUTTER

BABY GREENS SALAD ADD CHICKEN OR SALMON

STRAWBERRY | DRIED CRANBERRIES | CANDIED PECANS
SHAVED RED ONION | CROW'S DAIRY FETA | CHAMPAGNE VINAIGRETTE

T. COOK'S BURGER

K4 RANCH 8OZ PATTY | BREADWORKS BRIOCHE BUN | CHEDDAR
HEIRLOOM TOMATO | BUTTER LETTUCE | RED ONION
GARLIC AIOLI | PICKLE SPEAR | FRIES

TURKEY SANDWICH

ROASTED TURKEY BREAST | GRAIN MUSTARD AIOLI | CHEDDAR
BUTTER LETTUCE | HEIRLOOM TOMATO | AVOCADO | BRIOCHE | FRIES

BATTERED FISH TACOS

CHILEAN SEABASS | CHIPOTLE CABBAGE SLAW | PICKLED RED ONION
TOMATILLO AVOCADO SALSA | LIME | COWBOY CHIPS

GRILLED CHICKEN SANDWICH

HERB MARINATED CHICKEN BREAST | HAVARTI
APPLEWOOD SMOKED BACON | RED ONION | GARLIC AIOLI | BUTTER
LETTUCE | TELERA ROLL | HEIRLOOM TOMATO | SERVED WITH FRIES

| *choice of dessert* |

NUTELLA CHEESECAKE

CHOCOLATE HAZELNUT CHEESECAKE | DARK CHOCOLATE FUDGE SAUCE
CHOCOLATE SHORTBREAD | COCOA NIB MERINGUE

LEMON COCONUT CAKE

TOASTED COCONUT DACQUOISE | LEMON MASCARPONE CREAM
BUTTER RUM SAUCE | COCONUT CREAM GELATO

THREE-COURSE MENU
\$65 PER PERSON

T. Cook's

DINNER

Three - Course Menu "The Lerida"

| *starter - please choose one* |

CHEESE RAVIOLI
PARMESAN | FORAGED MUSHROOMS

CUCUMBER GAZPACHO
HERBED RICOTTA | FRIED GREEN TOMATO
SUNFLOWER SEEDS | LEMON OIL

BABY GREENS SALAD
STRAWBERRY | CROW'S DAIRY FETA | CANDIED PECANS
SHAVED RED ONION | CHAMPAGNE VINAIGRETTE

BABY ICEBERG SALAD
BACON | BLUE CHEESE | BABY HEIRLOOM TOMATO
RED ONIONS | CASHEWS | HOUSE RANCH DRESSING

T. COOK'S CAESAR SALAD
BABY ROMAINE | MARINATED TOMATO | PARMESAN
NOBLE BREAD CROUTON | EVERYTHING BAGEL SPICE
GREEN GOODNESS DRESSING | HERBS

| *choice of entrée - please choose three* |

SALMON OR BRANZINO
CORN SOUBISE | WARM TATER SALAD | ROASTED CORN
BABY CARROT | CHIMICHURRI | FRISÉE

CHICKEN PICCATA
ORZO | LEMON CAPER BUTTER | BROCCOLINI | HERBS | CHARRED LEMON

SHORT RIBS
POTATO CROQUETTES | TRUFFLE OIL | MUSHROOMS
BORDELAISE | PICKLED SHALLOT | ARUGULA

ELOTE RIGATONI
CORN SOUBISE | ROASTED CORN | CHILI CRISP
COTIJA | CREMA MEXICANA | CILANTRO

SUMMER SQUASH SPAGHETTI
SQUASH BLOSSOM | POBLANO CREAM | ROASTED CORN
TOMATO | JACK CHEESE | CILANTRO

CLAM SPAGHETTI
WHITE WINE | LEMON | BUTTER | CHILI FLAKE | HERBS

| *choice of dessert* |

NUTELLA CHEESECAKE
CHOCOLATE HAZELNUT CHEESECAKE | DARK CHOCOLATE FUDGE SAUCE
CHOCOLATE SHORTBREAD | COCOA NIB MERINGUE

LEMON COCONUT CAKE
TOASTED COCONUT DACQUOISE | LEMON MASCARPONE CREAM
BUTTER RUM SAUCE | COCONUT CREAM GELATO

THREE-COURSE MENU
\$105 PER PERSON

Three - Course Menu "The Huebra"

| *starter - please choose one* |

CHEESE RAVIOLI
PARMESAN | FORAGED MUSHROOMS

CUCUMBER GAZPACHO
HERBED RICOTTA | FRIED GREEN TOMATO
SUNFLOWER SEEDS | LEMON OIL

BABY GREENS SALAD
STRAWBERRY | CROW'S DAIRY FETA | CANDIED PECANS
SHAVED RED ONION | CHAMPAGNE VINAIGRETTE

BABY ICEBERG SALAD
BACON | BLUE CHEESE | BABY HEIRLOOM TOMATO
RED ONIONS | CASHEWS | HOUSE RANCH DRESSING

T. COOK'S CAESAR SALAD
BABY ROMAINE | MARINATED TOMATO | PARMESAN
NOBLE BREAD CROUTON | EVERYTHING BAGEL SPICE
GREEN GOODNESS DRESSING | HERBS

| *choice of entrée - please choose three* |

K4 RANCH RIBEYE
GARLIC SMASHED YUKONS | GRILLED ASPARAGUS | AU PIVOIRE

SALMON OR BRANZINO
CORN SOUBISE | WARM TATER SALAD | ROASTED CORN
BABY CARROT | CHIMICHURRI | FRISÉE

CHICKEN PICCATA
ORZO | LEMON CAPER BUTTER | BROCCOLINI | HERBS | CHARRED LEMON

SHORT RIBS
POTATO CROQUETTES | TRUFFLE OIL | MUSHROOMS
BORDELAISE | PICKLED SHALLOT | ARUGULA

SUMMER SQUASH SPAGHETTI
SQUASH BLOSSOM | POBLANO CREAM | ROASTED CORN
TOMATO | JACK CHEESE | CILANTRO

CLAM SPAGHETTI
WHITE WINE | LEMON | BUTTER | CHILI FLAKE | HERBS

| *choice of dessert* |

NUTELLA CHEESECAKE
CHOCOLATE HAZELNUT CHEESECAKE | DARK CHOCOLATE FUDGE SAUCE
CHOCOLATE SHORTBREAD | COCOA NIB MERINGUE

LEMON COCONUT CAKE
TOASTED COCONUT DACQUOISE | LEMON MASCARPONE CREAM
BUTTER RUM SAUCE | COCONUT CREAM GELATO

THREE-COURSE MENU
\$135 PER PERSON

T. Cook's

DINNER

Four - Course Menu "The Sevilla"

| *starter - please choose one* |

CHEESE RAVIOLI

PARMESAN | FORAGED MUSHROOMS

CUCUMBER GAZPACHO

HERBED RICOTTA | FRIED GREEN TOMATO
SUNFLOWER SEEDS | LEMON OIL

CRISPY SPANISH OCTOPUS

POTATO | MEXICAN CHORIZO | AJI AMARILLO | ORANGE | CILANTRO

| *salad- please choose one* |

BABY GREENS SALAD

STRAWBERRY | CROW'S DAIRY FETA | CANDIED PECANS
SHAVED RED ONION | CHAMPAGNE VINAIGRETTE

BABY ICEBERG SALAD

BACON | BLUE CHEESE | BABY HEIRLOOM TOMATO
RED ONIONS | CASHEWS | HOUSE RANCH DRESSING

T. COOK'S CAESAR SALAD

BABY ROMAINE | MARINATED TOMATO | PARMESAN
NOBLE BREAD CROUTON | EVERYTHING BAGEL SPICE
GREEN GOODESS DRESSING | HERBS

| *choice of entrée - please choose three* |

SALMON OR BRANZINO

CORN SOUBISE | WARM TATER SALAD | ROASTED CORN
BABY CARROT | CHIMICHURRI | FRISÉE

CHICKEN PICCATA

ORZO | LEMON CAPER BUTTER | BROCCOLINI | HERBS | CHARRED LEMON

SHORT RIBS

POTATO CROQUETTES | TRUFFLE OIL | MUSHROOMS
BORDELAISE | PICKLED SHALLOT | ARUGULA

CLAM SPAGHETTI

WHITE WINE | LEMON | BUTTER | CHILI FLAKE | HERBS

ELOTE RIGATONI

CORN SOUBISE | ROASTED CORN | CHILI CRISP
COTIJA | CREMA MEXICANA | CILANTRO

SUMMER SQUASH SPAGHETTI

SQUASH BLOSSOM | POBLANO CREAM | ROASTED CORN
TOMATO | JACK CHEESE | CILANTRO

SPAGHETTI CARBONARA

GUANCIALE | PROSCIUTTO | EGG YOLK | PARMESAN

| *choice of dessert* |

NUTELLA CHEESECAKE

CHOCOLATE HAZELNUT CHEESECAKE | DARK CHOCOLATE FUDGE SAUCE
CHOCOLATE SHORTBREAD | COCOA NIB MERINGUE

LEMON COCONUT CAKE

TOASTED COCONUT DACQUOISE | LEMON MASCARPONE CREAM
BUTTER RUM SAUCE | COCONUT CREAM GELATO

FOUR-COURSE MENU
\$130 PER PERSON

T. Cook's

Four - Course Menu "The Valencia"

| *starter - please choose one* |

CHEESE RAVIOLI

PARMESAN | FORAGED MUSHROOMS

CUCUMBER GAZPACHO

HERBED RICOTTA | FRIED GREEN TOMATO
SUNFLOWER SEEDS | LEMON OIL

CRISPY SPANISH OCTOPUS

POTATO | MEXICAN CHORIZO | AJI AMARILLO | ORANGE | CILANTRO

| *salad- please choose one* |

BABY GREENS SALAD

STRAWBERRY | CROW'S DAIRY FETA | CANDIED PECANS
SHAVED RED ONION | CHAMPAGNE VINAIGRETTE

BABY ICEBERG SALAD

BACON | BLUE CHEESE | BABY HEIRLOOM TOMATO
RED ONIONS | CASHEWS | HOUSE RANCH DRESSING

T. COOK'S CAESAR SALAD

BABY ROMAINE | MARINATED TOMATO | PARMESAN
NOBLE BREAD CROUTON | EVERYTHING BAGEL SPICE
GREEN GOODESS DRESSING | HERBS

| *choice of entrée - please choose three* |

K4 RANCH RIBEYE

GARLIC SMASHED YUKONS | GRILLED ASPARAGUS | AU PIVOIRE

SALMON OR BRANZINO

CORN SOUBISE | WARM TATER SALAD | ROASTED CORN
BABY CARROT | CHIMICHURRI | FRISÉE

CHICKEN PICCATA

ORZO | LEMON CAPER BUTTER | BROCCOLINI | HERBS | CHARRED LEMON

SHORT RIBS

POTATO CROQUETTES | TRUFFLE OIL | MUSHROOMS
BORDELAISE | PICKLED SHALLOT | ARUGULA

CLAM SPAGHETTI

WHITE WINE | LEMON | BUTTER | CHILI FLAKE | HERBS

SUMMER SQUASH SPAGHETTI

SQUASH BLOSSOM | POBLANO CREAM | ROASTED CORN
TOMATO | JACK CHEESE | CILANTRO

COLORADO LAMB POPS

ARUGULA | RED ONION | BABY TOMATO
SHAVED PARMESAN | BALSAMIC REDUCTION | LEMON OIL

| *choice of dessert* |

NUTELLA CHEESECAKE

CHOCOLATE HAZELNUT CHEESECAKE | DARK CHOCOLATE FUDGE SAUCE
CHOCOLATE SHORTBREAD | COCOA NIB MERINGUE

LEMON COCONUT CAKE

TOASTED COCONUT DACQUOISE | LEMON MASCARPONE CREAM
BUTTER RUM SAUCE | COCONUT CREAM GELATO

FOUR-COURSE MENU
\$160 PER PERSON

UPGRADES

AVAILABLE FOR BRUNCH OR DINNER

ADD 3 SEASONALLY INSPIRED HORS D'OEUVRES \$26.00 PER PERSON

ADD 4 SEASONALLY INSPIRED HORS D'OEUVRES \$34.00 PER PERSON

ADD 5 SEASONALLY INSPIRED HORS D'OEUVRES \$42.00 PER PERSON

| Cold |

WATERMELON CUBES • MINT | AGED BALSAMIC 

VEGAN MOZZARELLA • TOMATO CHUTNEY | HERB POLENTA

CANAPÉ OF GRILLED VEGETABLES • ARUGULA PESTO

CROW'S DAIRY GOAT CHEESE • GRILLED CIABATTA CROSTINI | SUN-DRIED TOMATO

SKEWER OF PROSCIUTTO • ARTICHOKE | MANCHEGO | OLIVE 

SOUTHWEST BEEF TENDERLOIN • BLUE CORN PANCAKE

AHI TUNA TACOS • MANGO-GINGER SALSA

SMOKED SALMON • POTATO GALETTE | CHIVE CRÈME FRAÎCHE

LOBSTER MEDALLION • ROASTED VEGETABLES

| Hot |

AVOCADO EGG ROLLS • SWEET CHILI SAUCE


MUSHROOM & TRUFFLE RISOTTO WHEEL

VEGETABLE SPRING ROLL • CHINESE HOT MUSTARD

ANTIPASTO SPRING ROLL • MARINARA SAUCE

SPICY CHICKEN AND BLACK BEAN IN PHYLLO

PETITE CRAB BEIGNET • HARISSA CHIVE AIOLI

BACON WRAPPED MEDJOOOL DATES • HERB GOAT CHEESE FILLING 

PULLED PORK EMPANADA • GREEN CHILI SALSA

MINI SPANISH CHORIZAO AREPA • AVOCADO SALSA

MINI CUBAN • PICKLE RELISH

THAI CHICKEN SATAY • THAI PEANUT SAUCE

KOFTA KABOB • TADZHIK SAUCE | COCONUT SHRIMP | THAI CHILI SAUCE

PANCETTA WRAPPED SCALLOPS • APRICOT CHUTNEY 

SHORT RIB & FONTINA PANINI • MUSTARD AIOLI

MENU PRICES DO NOT INCLUDE ALCOHOL. ALL MENUS ARE SUBJECT TO A 24% SERVICE CHARGE AND AN 8.6% TAX.
TAXES AND SERVICE CHARGES ARE SUBJECT TO CHANGE

CONTAINS (OR MAY CONTAIN) RAW OR UNCOOKED INGREDIENTS. RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

TO PROVIDE OUR GUESTS WITH THE FRESHEST INGREDIENTS AND MOST EXCEPTIONAL DINING EXPERIENCE, ALL
MENUS ARE SEASONAL AND SUBJECT TO CHANGE WITHOUT NOTICE

ADDITIONAL INFORMATION

TABLESIDE WINE SERVICE HIGHLY SUGGESTED WITH EVENTS OF 8 OR GREATER.

GLUTEN-FREE, VEGETARIAN AND VEGAN OPTIONS AVAILABLE UPON REQUEST.

.....

WHAT DOES A FOOD & BEVERAGE MINIMUM CONSIST OF?

A FOOD & BEVERAGE MINIMUM GOES TOWARDS ANY FOOD AND BEVERAGE SPENDING FOR YOUR EVENT. SHOULD THE MINIMUM NOT BE MET, THE REMAINING AMOUNT WILL BE ADDED TO YOUR FINAL BILL. PLEASE KEEP IN MIND THAT MINIMUMS VARY ON THE DAY OF THE WEEK, TIME OF YEAR, SPACE REQUESTED AND GROUP SIZE.

WHEN DO I SUBMIT MY MENU SELECTIONS?

PLEASE SUBMIT YOUR MENU AND WINE SELECTIONS TWO WEEKS PRIOR TO YOUR EVENT. THIS WILL ENSURE ANY AND ALL PRODUCT IS ORDERED AND DELIVERED ON TIME.

WHEN DO I PROVIDE MY FINAL GUEST COUNT?

A GUARANTEED FINAL ATTENDANCE MUST BE RECEIVED FROM THE CATERING OFFICE BY 12:00 NOON TEN WORKING DAYS PRIOR TO THE COMMENCEMENT OF THE FUNCTION. IF A GUARANTEE IS NOT GIVEN TO THIS OFFICE BY THIS DEADLINE, THE ESTIMATED ATTENDANCE INDICATED ON THE CONTRACT WILL AUTOMATICALLY BECOME THE GUARANTEE, AND CHARGES WILL BE BASED ON THAT NUMBER. THE GUARANTEE COUNT CANNOT BE LOWERED, AND CHARGES WILL BE MADE ACCORDINGLY.

WHAT HAPPENS IF I CANCEL MY EVENT?

IN THE EVENT THE GROUP CANCELS, THE GROUP SHALL PAY LIQUIDATED DAMAGES IN THE AMOUNT CALCULATED AS FOLLOWS. FROM CONTRACT SIGNING UP TO 10 DAYS PRIOR TO EVENT DATE, SEVENTY-FIVE PERCENT (75%) OF FOOD AND BEVERAGE REVENUE COMMITMENT & ROOM RENTAL WILL BE DUE AT THE TIME OF CANCELLATION. WITHIN 10 BUSINESS DAYS OF THE EVENT DATE, ONE-HUNDRED PERCENT (100%) OF FOOD AND BEVERAGE REVENUE COMMITMENT & ROOM RENTAL AT THE TIME OF CANCELLATION. ALL CANCELLATIONS WILL INCLUDE APPLICABLE TAXES.

WHAT HAPPENS IF I BOOK A PATIO EVENT AND IT RAINS?

ALTHOUGH WE LIVE IN MOSTLY SUNSHINE YEAR ROUND, THE OCCASIONAL RAIN DOES OCCUR. IF THE WEATHER IS NOT COOPERATING, WE TRY OUR BEST TO RELOCATE YOUR EVENT TO ANOTHER LOCATION ON THE RESORT PROPERTY.

