

T. Cook's

LARGE PARTY DINING





BRUNCH

Two-Coursed Menu “The Alicante” \$65 per person

/ STARTER - PLEASE CHOOSE ONE /

GREEK FRUIT PARFAIT
Laura's Granola, Fresh Berries

FRUIT PLATE

BABY GREENS SALAD
Strawberry, AZ Tangerine, Crow's Dairy Feta,
Toasted Almonds, Honey Lemon Vinaigrette

ROMAINE CAESAR SALAD
Baby Heirloom Tomato, Parmesan Cheese
Focaccia Crouton, House Caesar Dressing

VEGAN OATS
Berries | Granola

HEIRLOOM TOMATO BISQUE
Gruyere Crouton, Crème Fraîche, Basil Oil

/ CHOICE OF ENTRÉE - PLEASE CHOOSE THREE /

BREAKFAST BURRITO
Scrambled Eggs, Jack Cheddar, Tater Tots, Side of Salsa

AVOCADO TOAST
Scrambled Egg, Feta, Pickled Red Onion
Radish, Roasted Tomato, Cress

GREEN CHICKEN CHILAQUILES
Braised Chicken, Tomatillo Sauce, Corn Tortilla Chips,
Sunny Side Up Eggs, Queso Fresco, Sour Cream, Scallions

SEARED SALMON
Carrot Puree, Mushrooms, Toy Box Squash,
Swiss Chard, Sage Chicken Jus, Arugula Pesto

CAESAR SALAD
ADD CHICKEN OR SALMON
Baby Heirloom Tomato, Parmesan Cheese,
Focaccia Crouton, House Caesar Dressing, Herbs

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, Mayo, Boursin Cream Cheese,
Sprouts, Cucumber, Avocado, Fries

BARBACOA TACOS
Cilantro & Onion, Shaved Radish, Salsa Roja, Lime

GRILLED CHICKEN SANDWICH
Herb Marinated Chicken Breast, Havarti,
Applewood Smoked Bacon, Red Onion,
Garlic Aioli, Butter Lettuce, Telera Roll,
Heirloom Tomato, Served with Fries

Three-Coursed Menu “The Alemria” \$75 per person

/ STARTER - PLEASE CHOOSE ONE /

GREEK FRUIT PARFAIT
Laura's Granola, Fresh Berries

FRUIT PLATE

BABY GREENS SALAD
Strawberry, AZ Tangerine, Crow's Dairy Feta,
Toasted Almonds, Honey Lemon Vinaigrette

ROMAINE CAESAR SALAD
Baby Heirloom Tomato, Parmesan Cheese
Focaccia Crouton, House Caesar Dressing

VEGAN OATS
Berries | Granola

HEIRLOOM TOMATO BISQUE
Gruyere Crouton, Crème Fraîche, Basil Oil

/ CHOICE OF ENTRÉE - PLEASE CHOOSE THREE /

BREAKFAST BURRITO
Scrambled Eggs, Jack Cheddar, Tater Tots, Side of Salsa

AVOCADO TOAST
Scrambled Egg, Feta, Pickled Red Onion
Radish, Roasted Tomato, Cress

GREEN CHICKEN CHILAQUILES
Braised Chicken, Tomatillo Sauce, Corn Tortilla Chips,
Sunny Side Up Eggs, Queso Fresco, Sour Cream, Scallions

SEARED SALMON
Carrot Puree, Mushrooms, Toy Box Squash,
Swiss Chard, Sage Chicken Jus, Arugula Pesto

CAESAR SALAD
ADD CHICKEN OR SALMON
Baby Heirloom Tomato, Parmesan Cheese,
Focaccia Crouton, House Caesar Dressing, Herbs

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, Mayo, Boursin Cream Cheese,
Sprouts, Cucumber, Avocado, Fries

BARBACOA TACOS
Cilantro & Onion, Shaved Radish, Salsa Roja, Lime

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 /
CARAMEL CHEESECAKE BRÛLÉE
Guava Sauce, Almond Pecan Shortbread,
Vanilla Bean Custard

CHOCOLATE TORTE
Dark Chocolate Cake, Cookie Butter Crisp,
Milk Chocolate Chantilly, Kahlua Gelato

T. Cook's

DINNER

Three-Coursed Menu "The Lerida" \$117 per person

/ STARTER - PLEASE CHOOSE ONE /

CHEESE RAVIOLI

Parmesan, Foraged Mushrooms

HEIRLOOM TOMATO BISQUE

Gruyere Crouton, Crème Fraîche, Basil Oil

BABY GREENS SALAD

Strawberry, AZ Tangerine, Crow's Dairy Feta,
Toasted Almonds, Honey Lemon Vinaigrette

BABY ICEBERG SALAD

Bacon, Blue Cheese, Easter Egg Radish, Herbs
Red Onions, Cashews, House Ranch Dressing

T. COOK'S CAESAR SALAD

Baby Romaine, Marinated Tomato, Parmesan,
Focaccia Crouton, Everything Bagel Spice,
Green Goddess Dressing, Herbs

/ CHOICE OF ENTRÉE - PLEASE CHOOSE THREE /

SALMON OR BRANZINO

Warm Crab Potato Salad, Peas,
Picked Herbs, Chive Buerre Blanc

CHICKEN PICCATA

Lemon Cream Orzo, Marinated Tomato,
Capers, Picked Herbs

SHORT RIB

Cauliflower Puree, Spiced Carrots, Charred Onion,
Black Garlic Demi, Chimichurri, Cress

SPAGHETTI PRIMAVERA

Basil Cream, Spring Vegetables, Marinated Tomato,
Herbed Ricotta, Parmesan, Olive Oil

SAKURA PORK TOMAHAWK

Polenta, Fried Brussels, Lardons, Honey Dijon,
Braised Apples, Apple Cider Glaze

/ CHOICE OF DESSERT /

CARAMEL CHEESECAKE BRÛLÉE

Guava Sauce, Almond Pecan Shortbread, Vanilla Bean Custard

CHOCOLATE TORTE

Dark Chocolate Cake, Cookie Butter Crisp,
Milk Chocolate Chantilly, Kahlua Gelato

Three-Coursed Menu "The Huebra" \$145 per person

/ STARTER - PLEASE CHOOSE ONE /

CHEESE RAVIOLI

Parmesan, Foraged Mushrooms

HEIRLOOM TOMATO BISQUE

Gruyere Crouton, Crème Fraîche, Basil Oil

BABY GREENS SALAD

Strawberry, AZ Tangerine, Crow's Dairy Feta,
Toasted Almonds, Honey Lemon Vinaigrette

BABY ICEBERG SALAD

Bacon, Blue Cheese, Easter Egg Radish, Herbs
Red Onions, Cashews, House Ranch Dressing

T. COOK'S CAESAR SALAD

Baby Romaine, Marinated Tomato, Parmesan,
Focaccia Crouton, Everything Bagel Spice,
Green Goddess Dressing, Herbs

/ CHOICE OF ENTRÉE - PLEASE CHOOSE THREE /

K4 RANCH TENDERLOIN

Smashed Yukon Potatoes, Mushrooms,
Asparagus, Chives, Au Poivre

SALMON OR BRANZINO

Warm Crab Potato Salad, Peas,
Picked Herbs, Chive Buerre Blanc

CHICKEN PICCATA

Lemon Cream Orzo, Marinated Tomato,
Capers, Picked Herbs

SHORT RIB

Cauliflower Puree, Spiced Carrots, Charred Onion,
Black Garlic Demi, Chimichurri, Cress

SAKURA PORK TOMAHAWK

Polenta, Fried Brussels, Lardons, Honey Dijon,
Braised Apples, Apple Cider Glaze

LOBSTER & SHRIMP SPAGHETTI

Lemon Cream, Blistered Tomatoes, Spinach,
Herbs, Brown Butter Bread Crumbs, Parmesan

/ CHOICE OF DESSERT /

CARAMEL CHEESECAKE BRÛLÉE

Guava Sauce, Almond Pecan Shortbread, Vanilla Bean Custard

CHOCOLATE TORTE

Dark Chocolate Cake, Cookie Butter Crisp,
Milk Chocolate Chantilly, Kahlua Gelato

DINNER

Four-Coursed Menu “The Sevilla” \$140 per person

/ STARTER - PLEASE CHOOSE ONE /

CHEESE RAVIOLI

Parmesan, Foraged Mushrooms

HEIRLOOM TOMATO BISQUE

Gruyere Crouton, Crème Fraîche, Basil Oil

TEMPURA FRIED MUSHROOMS

Garlic Lemon Crema, Chili Crisp, Parmesan

/ SALADS - PLEASE CHOOSE ONE /

BABY GREENS SALAD

Strawberry, AZ Tangerine, Crow's Dairy Feta,
Toasted Almonds, Honey Lemon Vinaigrette

BABY ICEBERG SALAD

Bacon, Blue Cheese, Easter Egg Radish, Herbs
Red Onions, Cashews, House Ranch Dressing

T. COOK'S CAESAR SALAD

Baby Romaine, Marinated Tomato, Parmesan,
Focaccia Crouton, Everything Bagel Spice,
Green Goddess Dressing, Herbs

/ CHOICE OF ENTRÉE - PLEASE CHOOSE THREE /

SALMON OR BRANZINO

Warm Crab Potato Salad, Peas,
Picked Herbs, Chive Buerre Blanc

CHICKEN PICCATA

Lemon Cream Orzo, Marinated Tomato,
Capers, Picked Herbs

SHORT RIB

Cauliflower Puree, Spiced Carrots, Charred Onion,
Black Garlic Demi, Chimichurri, Cress

SPAGHETTI PRIMAVERA

Basil Cream, Spring Vegetables, Marinated Tomato,
Herbed Ricotta, Parmesan, Olive Oil

HOUSE FENNEL SAUSAGE & MUSHROOM RIGATONI

Spinach, Garlic Cream, Demi, Parmesan, Herbs

SAKURA PORK TOMAHAWK

Polenta, Fried Brussels, Lardons, Honey Dijon,
Braised Apples, Apple Cider Glaze

/ CHOICE OF DESSERT /

CARAMEL CHEESECAKE BRÛLÉE

Guava Sauce, Almond Pecan Shortbread, Vanilla Bean Custard

CHOCOLATE TORTE

Dark Chocolate Cake, Cookie Butter Crisp,
Milk Chocolate Chantilly, Kahlua Gelato

Four-Coursed Menu “The Valencia” \$175 per person

/ STARTER - PLEASE CHOOSE ONE /

CHEESE RAVIOLI

Parmesan, Foraged Mushrooms

HEIRLOOM TOMATO BISQUE

Gruyere Crouton, Crème Fraîche, Basil Oil

TEMPURA FRIED MUSHROOMS

Garlic Lemon Crema, Chili Crisp, Parmesan

/ STARTER - PLEASE CHOOSE ONE /

BABY GREENS SALAD

Strawberry, AZ Tangerine, Crow's Dairy Feta,
Toasted Almonds, Honey Lemon Vinaigrette

BABY ICEBERG SALAD

Bacon, Blue Cheese, Easter Egg Radish, Herbs
Red Onions, Cashews, House Ranch Dressing

T. COOK'S CAESAR SALAD

Baby Romaine, Marinated Tomato, Parmesan,
Focaccia Crouton, Everything Bagel Spice,
Green Goddess Dressing, Herbs

/ CHOICE OF ENTRÉE - PLEASE CHOOSE THREE /

K4 RANCH TENDERLOIN

Smashed Yukon Potatoes, Mushrooms,
Asparagus, Chives, Au Poivre

SALMON OR BRANZINO

Warm Crab Potato Salad, Peas,
Picked Herbs, Chive Buerre Blanc

CHICKEN PICCATA

Lemon Cream Orzo, Marinated Tomato,
Capers, Picked Herbs

SHORT RIB

Cauliflower Puree, Spiced Carrots, Charred Onion,
Black Garlic Demi, Chimichurri, Cress

SAKURA PORK TOMAHAWK

Polenta, Fried Brussels, Lardons, Honey Dijon,
Braised Apples, Apple Cider Glaze

HOUSE FENNEL SAUSAGE & MUSHROOM RIGATONI

Spinach, Garlic Cream, Demi, Parmesan, Herbs

/ CHOICE OF DESSERT /

Arugula, Red Onion, Baby Tomato, Shaved Parmesan,
Balsamic Reduction, Lemon Oil

/ CHOICE OF DESSERT /

CARAMEL CHEESECAKE BRÛLÉE

Guava Sauce, Almond Pecan Shortbread, Vanilla Bean Custard

CHOCOLATE TORTE

Dark Chocolate Cake, Cookie Butter Crisp,
Milk Chocolate Chantilly, Kahlua Gelato

T. Cook's

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

Canape of Grilled Vegetables, Arugula Pesto

Crow's Dairy Goat Cheese, Grilled Ciabatta Crostini, Sundried Tomato

Skewer of Prosciutto, Artichoke, Manchego, Olive 

Southwest Beef Tenderloin, Blue Corn Pancak

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 Medjool Dates, Herb Goat Cheese Filling 

Pulled Pork Empanada, Green Chili Salsa

Mini Spanish Chorizo 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

Tablesides 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 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

