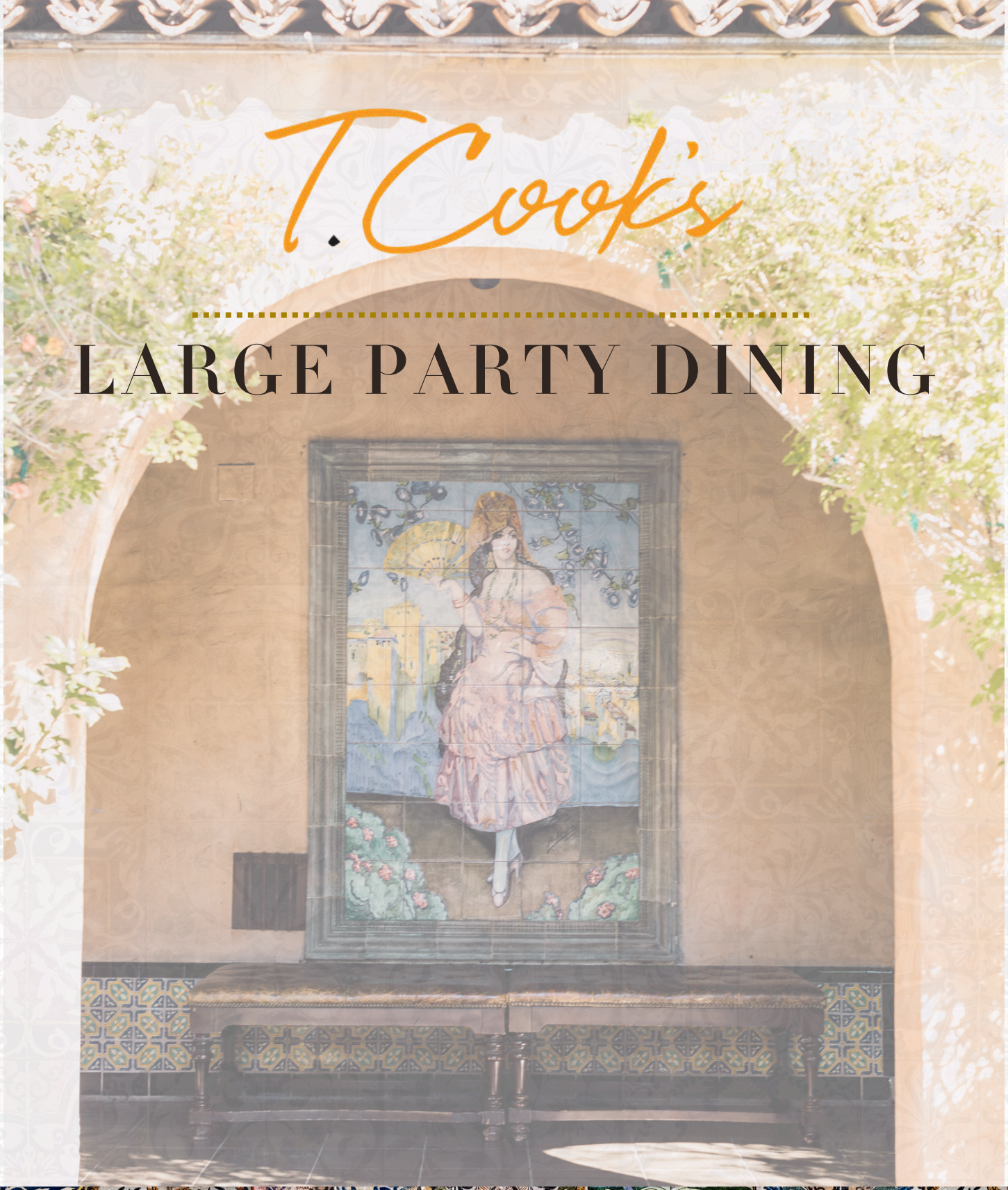
T. Cook's

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
Apple, Candied Pecans, Crow's Dairy Chevre,
Dried Cranberries, Balsamic Dressing

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

VEGAN OATS
Berries, Granola

TOMATO SOUP
Focaccia Croutons, Pesto

/ CHOICE OF ENTRÉE - PLEASE CHOOSE THREE /

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

BREAKFAST TOAST
Scrambled Egg, Tomato Aioli, Parmesan,
Noble Country Loaf, Olive Oil, Pea Greens

VEGGIE QUICHE
Marinated Tomato, Spinach, Manchego, Cress, Olive Oil

SEARED SALMON
Forbidden Rice, Asparagus, Roasted Corn,
Chili-Honey Ginger Glaze, Grilled Lemon, Cress

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, Swiss, Truffle Aioli, Crispy Onions,
Bacon, Breadworks Buttermilk Bun, Fries

AARON'S CHICKEN SANDWICH
Havarti, Applewood Smoked Bacon, Red Onion,
Tomato, Lettuce, Garlic Aioli, Telera Roll, Fries

MORTADELLA SANDWICH
Focaccia, Burratta, Sun Dried Tomato Pesto, Roasted Peppers

FRIED SHRIMP TACOS
Chipotle Orange Glaze, Shredded Carrot,
Cilantro, Pico de Gallo, Pickled Jalapenos, Flour Tortilla

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
Apple, Candied Pecans, Crow's Dairy Chevre,
Dried Cranberries, Balsamic Dressing

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

VEGAN OATS
Berries, Granola

TOMATO SOUP
Focaccia Croutons, Pesto

/ CHOICE OF ENTRÉE - PLEASE CHOOSE THREE /

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

BREAKFAST TOAST
Scrambled Egg, Tomato Aioli, Parmesan,
Noble Country Loaf, Olive Oil, Pea Greens

VEGGIE QUICHE
Marinated Tomato, Spinach, Manchego, Cress, Olive Oil

SEARED SALMON
Forbidden Rice, Asparagus, Roasted Corn,
Chili-Honey Ginger Glaze, Grilled Lemon, Cress

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, Swiss, Truffle Aioli, Crispy Onions,
Bacon, Breadworks Buttermilk Bun, Fries

AARON'S CHICKEN SANDWICH
Havarti, Applewood Smoked Bacon, Red Onion,
Tomato, Lettuce, Garlic Aioli, Telera Roll, Fries

MORTADELLA SANDWICH
Focaccia, Burratta, Sun Dried Tomato Pesto, Roasted Peppers

FRIED SHRIMP TACOS
Chipotle Orange Glaze, Shredded Carrot,
Cilantro, Pico de Gallo, Pickled Jalapenos, Flour Tortilla

/ CHOICE OF DESSERT /

SMORE'S BOMBE
Graham Cracker Cake, Milk Chocolate Mousse, Marshmallow Fluff (NF)

LEMON MERINGUE CHEESECAKE
New York Style Cheesecake, Lemon Curd, Vanilla Bean Meringue (NF, GF)

T. Cook's

DINNER

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

/ STARTER - PLEASE CHOOSE ONE /

CHEESE RAVIOLI
Parmesan, Foraged Mushrooms

BABY GREENS SALAD
Apple, Candied Pecans, Crow's Dairy Chevre,
Dried Cranberries, Balsamic Dressing

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

GREEK SALAD
Baby Red Romaine, Cucumber, Feta, Castelvetrano Olive,
Red Onion, Garbanzo Beans, House Italian Dressing

/ CHOICE OF ENTRÉE - PLEASE CHOOSE THREE /

BRANZINO OR SKUNA BAY SALMON
Saffron Potatoes, Olives, Artichokes, Baby Tomatoes,
Raisin Caper Emulsion

PAN ROASTED MARY'S CHICKEN
Risotto, Duxelles, Haricot Vert, Chicken Jus, Herbs

SHORT RIB
Buttery Potato Puree, Pearl Onions,
Mushrooms, Bacon, Carrot, Beef Jus

BONE-IN SAKURA PORK MILANESE
Mushrooms, Capers, Arugula, Parmesan, Madeira Butter Sauce

CHEF LEE'S CARBONARA
House Fettucine, Garlic Cream, Pancetta, Prosciutto Crisp,
Egg Yolk, Parmesan, Parsely

/ CHOICE OF DESSERT /

SMORE'S BOMBE
Graham Cracker Cake, Milk Chocolate Mousse,
Marshmallow Fluff (NF)

LEMON MERINGUE CHEESECAKE
New York Style Cheesecake, Lemon Curd,
Vanilla Bean Meringue (NF, GF)

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

/ STARTER - PLEASE CHOOSE ONE /

CHEESE RAVIOLI
Parmesan, Foraged Mushrooms

BABY GREENS SALAD
Apple, Candied Pecans, Crow's Dairy Chevre,
Dried Cranberries, Balsamic Dressing

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

GREEK SALAD
Baby Red Romaine, Cucumber, Feta, Castelvetrano Olive,
Red Onion, Garbanzo Beans, House Italian Dressing

/ CHOICE OF ENTRÉE - PLEASE CHOOSE THREE /

K4 RANCH TENDERLOIN
Smoked Gouda, Caramelized Onion Galette,
Horseradish Cream, Honey Roasted Parsnips, Bordelaise

BRANZINO OR SKUNA BAY SALMON
Saffron Potatoes, Olives, Artichokes, Baby Tomatoes,
Raisin Caper Emulsion

PAN ROASTED MARY'S CHICKEN
Risotto, Duxelles, Haricot Vert, Chicken Jus, Herbs

SHORT RIB
Buttery Potato Puree, Pearl Onions,
Mushrooms, Bacon, Carrot, Beef Jus

BONE-IN SAKURA PORK MILANESE
Mushrooms, Capers, Arugula, Parmesan, Madeira Butter Sauce

CHEF LEE'S CARBONARA
House Fettucine, Garlic Cream, Pancetta, Prosciutto Crisp,
Egg Yolk, Parmesan, Parsely

/ CHOICE OF DESSERT /

SMORE'S BOMBE
Graham Cracker Cake, Milk Chocolate Mousse,
Marshmallow Fluff (NF)

LEMON MERINGUE CHEESECAKE
New York Style Cheesecake, Lemon Curd,
Vanilla Bean Meringue (NF, GF)

DINNER

Four-Coursed Menu
"The Sevilla"
$140 per person

/ STARTER - PLEASE CHOOSE ONE /

CHEESE RAVIOLI
Parmesan, Foraged Mushrooms

FRIED CAULIFLOWER
Pomegrante Molasses, Capers, Parmesan,
Balsamic Reduction, Herbs, Lemon Oil

GRILLED OCTOPUS
Romesco, Spanish Chorizo, Lentils, Fennel, Frisée, Lemon Oil

/ SALADS - PLEASE CHOOSE ONE /

BABY GREENS SALAD
Apple, Candied Pecans, Crow's Dairy Chevre,
Dried Cranberries, Balsamic Dressing

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

GREEK SALAD
Baby Red Romaine, Cucumber, Feta, Castelvetrano Olive,
Red Onion, Garbanzo Beans, House Italian Dressing

/ CHOICE OF ENTRÉE - PLEASE CHOOSE THREE /

BRANZINO OR SKUNA BAY SALMON
Saffron Potatoes, Olives, Artichokes, Baby Tomatoes,
Raisin Caper Emulsion

PAN ROASTED MARY'S CHICKEN
Risotto, Duxelles, Haricot Vert, Chicken Jus, Herbs

SHORT RIB
Buttery Potato Puree, Pearl Onions,
Mushrooms, Bacon, Carrot, Beef Jus

BONE-IN SAKURA PORK MILANESE
Mushrooms, Capers, Arugula, Parmesan, Madeira Butter Sauce

CHEF LEE'S CARBONARA
House Fettucine, Garlic Cream, Pancetta, Prosciutto Crisp,
Egg Yolk, Parmesan, Parsely

SHRIMP SPAGHETTI
Roasted Tomato, Mushroom, Spinach,
Truffle Cream, Parmesan, Bread Crumbs, Herbs

/ CHOICE OF DESSERT /

SMORE'S BOMBE
Graham Cracker Cake, Milk Chocolate Mousse,
Marshmallow Fluff (NF)

LEMON MERINGUE CHEESECAKE
New York Style Cheesecake, Lemon Curd,
Vanilla Bean Meringue (NF, GF)

Four-Coursed Menu
"The Valencia"
$175 per person

/ STARTER - PLEASE CHOOSE ONE /

CHEESE RAVIOLI
Parmesan, Foraged Mushrooms

FRIED CAULIFLOWER
Pomegrante Molasses, Capers, Parmesan,
Balsamic Reduction, Herbs, Lemon Oil

GRILLED OCTOPUS
Romesco, Spanish Chorizo, Lentils, Fennel, Frisée, Lemon Oil

/ STARTER - PLEASE CHOOSE ONE /

BABY GREENS SALAD
Apple, Candied Pecans, Crow's Dairy Chevre,
Dried Cranberries, Balsamic Dressing

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

GREEK SALAD
Baby Red Romaine, Cucumber, Feta, Castelvetrano Olive,
Red Onion, Garbanzo Beans, House Italian Dressing

/ CHOICE OF ENTRÉE - PLEASE CHOOSE THREE /

K4 RANCH TENDERLOIN
Smoked Gouda, Caramelized Onion Galette,
Horseradish Cream, Honey Roasted Parsnips, Bordelaise

BRANZINO OR SKUNA BAY SALMON
Saffron Potatoes, Olives, Artichokes, Baby Tomatoes,
Raisin Caper Emulsion

PAN ROASTED MARY'S CHICKEN
Risotto, Duxelles, Haricot Vert, Chicken Jus, Herbs

SHORT RIB
Buttery Potato Puree, Pearl Onions,
Mushrooms, Bacon, Carrot, Beef Jus

BONE-IN SAKURA PORK MILANESE
Mushrooms, Capers, Arugula, Parmesan, Madeira Butter Sauce

CHEF LEE'S CARBONARA
House Fettucine, Garlic Cream, Pancetta, Prosciutto Crisp,
Egg Yolk, Parmesan, Parsely

SHRIMP SPAGHETTI
Roasted Tomato, Mushroom, Spinach,
Truffle Cream, Parmesan, Bread Crumbs, Herbs

/ CHOICE OF DESSERT /

SMORE'S BOMBE
Graham Cracker Cake, Milk Chocolate Mousse,
Marshmallow Fluff (NF)

LEMON MERINGUE CHEESECAKE
New York Style Cheesecake, Lemon Curd,
Vanilla Bean Meringue (NF, GF)

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 25% service charge and an 9.1% 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 freshiest ingredients and most expectional 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 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

