

T. Cook's

LARGE PARTY MENU



BRUNCH TWO-COURSE MENU

"THE ALICANTE"

| *starter - please choose one* |

GREEK FRUIT PARFAIT

LAURA'S GRANOLA | FRESH BERRIES

FRUIT PLATE

TOMATO BISQUE

CRÈME FRAÎCHE | MICRO BASIL

BABY GREEN SALAD

STRAWBERRY | COMPRESSED CUCUMBER | SHALLOTS | CROW'S DAIRY CHEVRE
MARCONA ALMONDS | STRAWBERRY LEMON VINAIGRETTE

ROMAINE CAESAR SALAD

BABY HEIRLOOM TOMATO | PARMESAN | FOCACCIA CROUTONS
HOUSE CAESAR DRESSING | FRESH HERBS

| *choice of entrée - please choose three* |

EGG WHITE FRITTATA

BELL PEPPERS | MUSHROOMS | SPINACH
SNAP PEAS | RICOTTA | PARMESAN | KALE | OLIVES | OLIVE OIL HERBS

BREAKFAST BURRITO

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

PANCAKES

MAPLE SYRUP | BUTTER

FRENCH TOAST

MAPLE SYRUP | BUTTER

BABY GREEN SALAD ADD CHICKEN OR SALMON

STRAWBERRY | COMPRESSED CUCUMBER | SHALLOTS | CROW'S DAIRY CHEVRE
MARCONA ALMONDS | STRAWBERRY LEMON VINAIGRETTE

LEMON GARLIC BUTTER PASTA

HOUSE MADE SPAGHETTI | CHILI FLAKE
PARMESAN | PARSLEY | OLIVE OIL | NOBLE BREAD

COCHINITA PIBIL TACOS

SLOW ROASTED PORK | PICO DE GALLO | PICKLED RED ONION
GRILLED PINEAPPLE | CILANTRO | CORN TORTILLA
SERVED WITH BLACK BEANS & QUESO FRESCO

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-COURSE MENU

\$49 PER PERSON



TCook's



BRUNCH THREE-COURSE MENU

"THE ALMERIA"

| *starter - please choose one* |

GREEK FRUIT PARFAIT

LAURA'S GRANOLA | FRESH BERRIES

FRUIT PLATE

TOMATO BISQUE

CRÈME FRAÎCHE | MICRO BASIL

BABY GREEN SALAD

STRAWBERRY | COMPRESSED CUCUMBER | SHALLOTS | CROW'S DAIRY CHEVRE
MARCONA ALMONDS | STRAWBERRY LEMON VINAIGRETTE

ROMAINE CAESAR SALAD

BABY HEIRLOOM TOMATO | PARMESAN | FOCACCIA CROUTONS
HOUSE CAESAR DRESSING | FRESH HERBS

| *choice of entrée - please choose three* |

EGG WHITE FRITTATA

BELL PEPPERS | MUSHROOMS | SPINACH
SNAP PEAS | RICOTTA | PARMESAN | KALE | OLIVES | OLIVE OIL HERBS

BREAKFAST BURRITO

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

PANCAKES

MAPLE SYRUP | BUTTER

FRENCH TOAST

MAPLE SYRUP | BUTTER

BABY GREEN SALAD ADD CHICKEN OR SALMON

STRAWBERRY | COMPRESSED CUCUMBER | SHALLOTS | CROW'S DAIRY CHEVRE
MARCONA ALMONDS | STRAWBERRY LEMON VINAIGRETTE

LEMON GARLIC BUTTER PASTA

HOUSE MADE SPAGHETTI | CHILI FLAKE | PARMESAN | PARSLEY | OLIVE OIL | NOBLE BREAD

COCHINITA PIBIL TACOS

SLOW ROASTED PORK | PICO DE GALLO | PICKLED RED ONION | GRILLED PINEAPPLE
CILANTRO | CORN TORTILLA | SERVED WITH BLACK BEANS & QUESO FRESCO

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* |

APPLE PIE CHEESECAKE

SPICED CIDER CHEESECAKE | CINNAMON APPLES | BUTTERY SWEET SHORTBREAD

S'MORES CRUNCH BAR

GRAHAM CRACKER BUTTER CAKE | MILK CHOCOLATE MOUSSE
FIRE ROASTED MARSHMALLOW

THREE-COURSE MENU

\$65 PER PERSON



TCook's

T. Cook's



DINNER THREE-COURSE MENU

"THE LERIDA"

| *starter - please choose one* |

DUCK CONFIT GARLIC CREAM RAVIOLI

PARMESAN | ARUGULA | MUSHROOMS

PEACH MELON GAZPACHO

WHIPPED FETA | CRISPY PROSCIUTTO | HAZELNUT OIL

BABY GREEN SALAD

STRAWBERRY | CUCUMBER | CROW'S DAIRY CHEVRE | MARCONA ALMONDS
STRAWBERRY LEMON VINAIGRETTE

LITTLE GEM SALAD

NUESKE'S BACON | BLUE CHEESE | RED ONION | EASTER EGG RADISH
FRESH HERB CASHEWS | RANCH BUTTERMILK DRESSING

| *choice of entrée - please choose three* |

SCOTTISH SALMON

GRILLED CORN SUCCOTASH | PEEWEE POTATOES | CELERY | RED BELL PEPPER
CELERY ROOT PUREE | CHIMICHURRI | FRISEE | CHARRED LEMON DRESSING

MARY'S CHICKEN

MEYER LEMON CREAM | ORZO | BRAISED CHICKEN THIGH
MADEIRA CHICKEN JUS | BROCCOLINI | PICKLED HERBS

SLOW BRAISED BEEF SHORT RIB

POLENTA | CHIMICHURRI | BABY CARROTS | BLACK GARLIC DEMI
ARUGULA | PICKLED SHALLOT | CHILI CRISP

BOLOGNESE

HOUSE SPAGHETTI | HERBED RICOTTA | PARMESAN | BASIL

VEGAN BOLOGNESE

PARMESAN | CASHEW RICOTTA | BASIL

| *choice of dessert* |

APPLE PIE CHEESECAKE

SPICED CIDER CHEESECAKE | CINNAMON APPLES | BUTTERY SWEET SHORTBREAD

S'MORES CRUNCH BAR

GRAHAM CRACKER BUTTER CAKE | MILK CHOCOLATE MOUSSE | FIRE ROASTED MARSHMALLOW

THREE-COURSE MENU

\$100 PER PERSON

TCook's



DINNER THREE-COURSE MENU

"THE HUELVA"

| *starter - please choose one* |

DUCK CONFIT GARLIC CREAM RAVIOLI

PARMESAN | ARUGULA | MUSHROOMS

PEACH MELON GAZPACHO

WHIPPED FETA | CRISPY PROSCIUTTO | HAZELNUT OIL

BABY GREEN SALAD

STRAWBERRY | COMPRESSED CUCUMBER | SHALLOTS | CROW'S DAIRY CHEVRE
MARCONA ALMONDS | STRAWBERRY LEMON VINAIGRETTE

LITTLE GEM SALAD

NUESKE'S BACON | BLUE CHEESE | RED ONION | EASTER EGG RADISH
FRESH HERB CASHEWS | RANCH BUTTERMILK DRESSING

| *choice of entrée - please choose three* |

COPPER STATE RESERVE TENDERLOIN

BOURSIN LEEK PAVE | MEXICAN ONION | ASPARAGUS | BORDELAISE

SEASONAL FRESH FISH OR SCOTTISH SALMON

GRILLED CORN SUCCOTASH | PEEWEE POTATOES | CELERY | RED BELL PEPPER
CELERY ROOT PUREE | CHIMICHURRI | FRISEE | CHARRED LEMON DRESSING

MARY'S CHICKEN

MEYER LEMON CREAM | ORZO | BRAISED CHICKEN THIGH
MADEIRA CHICKEN JUS | BROCCOLINI | PICKLED HERBS

SLOW BRAISED BEEF SHORT RIB

POLENTA | CHIMICHURRI | BABY CARROTS | BLACK GARLIC DEMI
ARUGULA | PICKLED SHALLOT | CHILI CRISP

TAGLIATELLE

PRAWNS | SUMMER SQUASH | BABY ZUCCHINI | PESTO
RICOTTA | SQUASH BLOSSOM | BASIL | MINT | PECORINO | BACON

VEGAN BOLOGNESE

PARMESAN | CASHEW RICOTTA | BASIL

| *choice of dessert* |

APPLE PIE CHEESECAKE

SPICED CIDER CHEESECAKE | CINNAMON APPLES | BUTTERY SWEET SHORTBREAD

S'MORES CRUNCH BAR

GRAHAM CRACKER BUTTER CAKE | MILK CHOCOLATE MOUSSE | FIRE ROASTED MARSHMALLOW

THREE-COURSE MENU

\$120 PER PERSON

DINNER FOUR-COURSE MENU

"THE SEVILLA"

| *starter - please choose one* |

DUCK CONFIT GARLIC CREAM RAVIOLI

PARMESAN | ARUGULA | MUSHROOMS

PEACH MELON GAZPACHO

WHIPPED FETA | CRISPY PROSCIUTTO | HAZELNUT OIL

GARLIC CREAM MUSHROOM CHEESE RAVIOLI

PARMESAN | ARUGULA | MUSHROOMS

| *salad - please choose one* |

BABY GREEN SALAD

STRAWBERRY | COMPRESSED CUCUMBER | SHALLOTS | CROW'S DAIRY CHEVRE
MARCONA ALMONDS | STRAWBERRY LEMON VINAIGRETTE

ROMAINE CAESAR SALAD

BABY HEIRLOOM TOMATO | PARMESAN | FOCACCIA CROUTONS
HOUSE CAESAR DRESSING | FRESH HERBS

ARIZONA CITRUS SALAD

POMEGRANATE | ARUGULA | PISTACHIO | PROSCIUTTO
CARAMELIZED YOGURT | HONEY LEMON VINAIGRETTE

| *choice of entree - please choose three* |

SCOTTISH SALMON

GRILLED CORN SUCCOTASH | PEEWEE POTATOES | CELERY | RED BELL PEPPER
CELERY ROOT PUREE | CHIMICHURRI | FRISEE | CHARRED LEMON DRESSING

MARY'S CHICKEN

MEYER LEMON CREAM | ORZO | BRAISED CHICKEN THIGH
MADEIRA CHICKEN JUS | BROCCOLINI | PICKLED HERBS

SLOW BRAISED BEEF SHORT RIB

POLENTA | CHIMICHURRI | BABY CARROTS | BLACK GARLIC DEMI
ARUGULA | PICKLED SHALLOT | CHILI CRISP

TAGLIATELLE

PRAWNS | SUMMER SQUASH | BABY ZUCCHINI | PESTO
RICOTTA | SQUASH BLOSSOM | BASIL | MINT | PECORINO | BACON

VEGAN BOLOGNESE

PARMESAN | CASHEW RICOTTA | BASIL

| *choice of dessert* |

APPLE PIE CHEESECAKE

SPICED CIDER CHEESECAKE | CINNAMON APPLES | BUTTERY SWEET SHORTBREAD

S'MORES CRUNCH BAR

GRAHAM CRACKER BUTTER CAKE | MILK CHOCOLATE MOUSSE | FIRE ROASTED MARSHMALLOW

FOUR-COURSE MENU

\$125 PER PERSON





DINNER FOUR-COURSE MENU

"THE VALENCIA"

| *starter - please choose one* |

DUCK CONFIT GARLIC CREAM RAVIOLI

PARMESAN | ARUGULA | MUSHROOMS

PEACH MELON GAZPACHO

WHIPPED FETA | CRISPY PROSCIUTTO | HAZELNUT OIL

GARLIC CREAM MUSHROOM CHEESE RAVIOLI

PARMESAN | ARUGULA | MUSHROOMS

| *salad - please choose one* |

BABY GREEN SALAD

STRAWBERRY | COMPRESSED CUCUMBER | SHALLOTS | CROW'S DAIRY CHEVRE

MARCONA ALMONDS | STRAWBERRY LEMON VINAIGRETTE

ROMAINE CAESAR SALAD

BABY HEIRLOOM TOMATO | PARMESAN | FOCACCIA CROUTONS | HOUSE CAESAR DRESSING | FRESH HERBS

ARIZONA CITRUS

POMEGRANATE | ARUGULA | PISTACHIO | PROSCIUTTO

CARAMELIZED YOGURT | HONEY LEMON VINAIGRETTE

| *choice of entree - please choose three* |

COPPER STATE RESERVE TENDERLOIN

BOURSIN LEEK PAVE | MEXICAN ONION | ASPARAGUS | BORDELAISE

SEASONAL FRESH FISH OR SCOTTISH SALMON

GRILLED CORN SUCCOTASH | PEEWEE POTATOES | CELERY | RED BELL PEPPER

CELERY ROOT PUREE | CHIMICHURRI | FRISEE | CHARRED LEMON DRESSING

MARY'S CHICKEN

MEYER LEMON CREAM | ORZO | BRAISED CHICKEN THIGH

MADEIRA CHICKEN JUS | BROCCOLINI | PICKLED HERBS

SLOW BRAISED BEEF SHORT RIB

POLENTA | CHIMICHURRI | BABY CARROTS | BLACK GARLIC DEMI

ARUGULA | PICKLED SHALLOT | CHILI CRISP

TAGLIATELLE

PAWNS | SUMMER SQUASH | BABY ZUCCHINI | PESTO

RICOTTA | SQUASH BLOSSOM | BASIL | MINT | PECORINO | BACON

VEGAN BOLOGNESE

PARMESAN | CASHEW RICOTTA | BASIL

| *choice of dessert* |

APPLE PIE CHEESECAKE

SPICED CIDER CHEESECAKE | CINNAMON APPLES | BUTTERY SWEET SHORTBREAD

S'MORES CRUNCH BAR

GRAHAM CRACKER BUTTER CAKE | MILK CHOCOLATE MOUSSE | FIRE ROASTED MARSHMALLOW

FOUR-COURSE MENU

\$145 PER PERSON

T. Cook's

| upgrade |

ADD 3 SEASONALLY
INSPIRED HORS D'OEUVRES

\$26.00 PER PERSON

ADD 4 SEASONALLY
INSPIRED HORS D'OEUVRES


\$34.00 PER PERSON

(AVAILABLE BRUNCH OR DINNER)

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
SHOTS OF TOMATO BISQUE • TRUFFLED GRILLED CHEESE
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 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

 - GLUTEN FREE

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.

HOW DOES FINAL PAYMENT WORK?

A DEPOSIT OF 25% OF THE FOOD AND BEVERAGE MINIMUM IS REQUIRED AT CONTRACT SIGNING. FULL ESTIMATED CHARGES ARE DUE 10 DAYS PRIOR TO EVENT DATE. A PREPAYMENT ESTIMATE WILL BE PROVIDED PRIOR TO FULL PREPAYMENT WHICH WILL INCLUDE ALL F&B CHARGES, SERVICE CHARGE AND TAXES. ON THE NIGHT OF THE EVENT WE WILL PRESENT ONE CHECK TO COLLECT A SIGNATURE.

