

T. Cook's

LARGE PARTY DINING



PRIVATE DINING SPACES



ROOM NAME

ROOM INFO GOES HERE



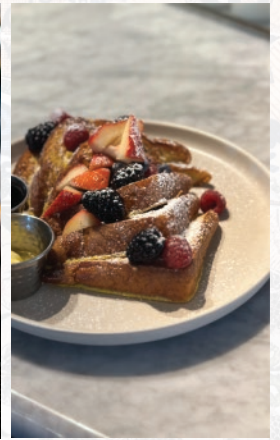
ROOM NAME

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BRUNCH

Two - Course Menu

"The Alicante"

| *starter - please choose one* |

GREEK FRUIT PARFAIT

LAURA'S GRANOLA | FRESH BERRIES

FRUIT PLATE

MIX GREEN SALAD

LADY APPLE | ORANGE | CRANBERRIES | FETA
CANDIED ALMONDS | ORANGE POPPY SEED DRESSING

ROMAINE CAESAR SALAD

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

| *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

VEGETARIAN QUICHE

MARINATED TOMATO | ARTICHOKE | SPINACH | MANCHEGO CHEESE
BABY ARUGULA | WATERMELON RADISH | BABY TOMATO | GOAT CHEESE

PANCAKES

MAPLE SYRUP | BUTTER

FRENCH TOAST

MAPLE SYRUP | BUTTER

MIX GREEN SALAD ADD CHICKEN OR SALMON

LADY APPLE | ORANGE | CRANBERRIES | FETA
CANDIED ALMONDS | ORANGE POPPY SEED DRESSING

LEMON GARLIC BUTTER PASTA

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

BAVETTE STREET TACOS

MARINATED BAVETTE | HOMEMADE CORN TORTILLAS | AVOCADO CREMA
CILANTRO + ONIONS | SAUTEED JALAPENOS | BLACK BEANS | COTIJIJA

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
\$40 PER PERSON

Three - Course Menu

"The Almeria"

| *starter - please choose one* |

GREEK FRUIT PARFAIT

LAURA'S GRANOLA | FRESH BERRIES

FRUIT PLATE

MIX GREEN SALAD

LADY APPLE | ORANGE | CRANBERRIES | FETA
CANDIED ALMONDS | ORANGE POPPY SEED DRESSING

ROMAINE CAESAR SALAD

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

| *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

VEGETARIAN QUICHE

MARINATED TOMATO | ARTICHOKE | SPINACH | MANCHEGO CHEESE
BABY ARUGULA | WATERMELON RADISH | BABY TOMATO | GOAT CHEESE

PANCAKES

MAPLE SYRUP | BUTTER

FRENCH TOAST

MAPLE SYRUP | BUTTER

MIX GREEN SALAD ADD CHICKEN OR SALMON

LADY APPLE | ORANGE | CRANBERRIES | FETA
CANDIED ALMONDS | ORANGE POPPY SEED DRESSING

LEMON GARLIC BUTTER PASTA

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

BAVETTE STREET TACOS

MARINATED BAVETTE | HOMEMADE CORN TORTILLAS | AVOCADO CREMA
CILANTRO + ONIONS | SAUTEED JALAPENOS | BLACK BEANS | COTIJIJA

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* |

TOFFEE BANANA CAKE

LAYERED BANANA CAKE | TOFFEE MASCARPONE FILLING
CARAMELIZED BANANAS | BOURBON WALNUT GELATO

CHOCOLATE FANTASIA

CHOCOLATE TRUFFLE PATE | DARK CHOCOLATE SEA SALT MOUSSE
FRESH RASPBERRY SORBET | CHOCOLATE COOKIE CRUMBLE

THREE-COURSE MENU
\$50 PER PERSON

T. Cook's

DINNER

Three - Course Menu "The Lerida"

| *starter - please choose one* |

CHEESE RAVIOLI

PARMESAN | FORAGED MUSHROOMS

WHIPPED CROW'S DAIRY GOAT

BEETS | LEMON OIL | PICKED HERBS | CANDIED WALNUTS | NOBLE BREAD

BABY KALE SALAD

POMEGRANATE | APPLE | PECORINO | MARCONA ALMONDS
SHAVED BRUSSELS | CIDER CINNAMON VINAIGRETTE

BABY ICEBERG SALAD

BACON | BLUE CHEESE | RED ONION | EASTER EGG RADISH
CASHEWS | BUTTERMILK RANCH DRESSING | HERBS

T. COOK'S CAESAR SALAD

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

PORK BELLY

POLENTA | PINEAPPLE CHILI GLAZE | CHARRED PINEAPPLE
AJI VERDE | CHILI PEANUTS | CILANTRO

| *choice of entrée - please choose three* |

SKUNA BAY SALMON OR BRANZINO

CARROT MILLE-FEUILLE | CARNIVAL CAULIFLOWER | CELERY ROOT PUREE
PORT BALSAMIC REDUCTION | ROASTED PEARL ONION | CRISP POTATO

CHICKEN FRA DIAVOLO

ORZO | CHICKEN THIGH | PEPPERS | CHARRED LEMON
PICKED HERBS | BUFFALO MOZZARELLA

SHORT RIB BOURGUIGNON

POMME PUREE | PEARL ONION | CARROT | MUSHROOM
RED WINE JUS | GRILLED NOBLE BREAD

BOLOGNESE

HOUSE SPAGHETTI | HERBED RICOTTA | PARMESAN | BASIL

VEGAN BOLOGNESE

PARMESAN | CASHEW RICOTTA | BASIL

SHORT RIB RAGU

MUSHROOMS | PECORINO | SHAVED CARROT
PICKED HERBS | TRUFFLE RICOTTA

| *choice of dessert* |

TOFFEE BANANA CAKE

LAYERED BANANA CAKE | TOFFEE MASCARPONE FILLING
CARAMELIZED BANANAS | BOURBON WALNUT GELATO

CHOCOLATE FANTASIA

CHOCOLATE TRUFFLE PATE | DARK CHOCOLATE SEA SALT MOUSSE
FRESH RASPBERRY SORBET | CHOCOLATE COOKIE CRUMBLE

THREE-COURSE MENU
\$105 PER PERSON

Three - Course Menu "The Huebra"

| *starter - please choose one* |

CHEESE RAVIOLI

PARMESAN | FORAGED MUSHROOMS

WHIPPED CROW'S DAIRY GOAT

BEETS | LEMON OIL | PICKED HERBS | CANDIED WALNUTS | NOBLE BREAD

BABY KALE SALAD

POMEGRANATE | APPLE | PECORINO | MARCONA ALMONDS
SHAVED BRUSSELS | CIDER CINNAMON VINAIGRETTE

BABY ICEBERG SALAD

BACON | BLUE CHEESE | RED ONION | EASTER EGG RADISH
CASHEWS | BUTTERMILK RANCH DRESSING | HERBS

T. COOK'S CAESAR SALAD

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

PORK BELLY

POLENTA | PINEAPPLE CHILI GLAZE | CHARRED PINEAPPLE
AJI VERDE | CHILI PEANUTS | CILANTRO

| *choice of entrée - please choose three* |

COPPER STATE RANCH PRIME FILET

POTATO PAVE | HERB BUTTER | MUSHROOMS
CARAMELIZED ONIONS | ASPARAGUS | BORDELAISE

SKUNA BAY SALMON OR BRANZINO

CARROT MILLE-FEUILLE | CARNIVAL CAULIFLOWER | CELERY ROOT PUREE
PORT BALSAMIC REDUCTION | ROASTED PEARL ONION | CRISP POTATO

CHICKEN FRA DIAVOLO

ORZO | CHICKEN THIGH | PEPPERS | CHARRED LEMON
PICKED HERBS | BUFFALO MOZZARELLA

SHORT RIB BOURGUIGNON

POMME PUREE | PEARL ONION | CARROT | MUSHROOM
RED WINE JUS | GRILLED NOBLE BREAD

VEGAN BOLOGNESE

PARMESAN | CASHEW RICOTTA | BASIL

SHORT RIB RAGU

MUSHROOMS | PECORINO | SHAVED CARROT
PICKED HERBS | TRUFFLE RICOTTA

| *choice of dessert* |

TOFFEE BANANA CAKE

LAYERED BANANA CAKE | TOFFEE MASCARPONE FILLING
CARAMELIZED BANANAS | BOURBON WALNUT GELATO

CHOCOLATE FANTASIA

CHOCOLATE TRUFFLE PATE | DARK CHOCOLATE SEA SALT MOUSSE
FRESH RASPBERRY SORBET | CHOCOLATE COOKIE CRUMBLE

THREE-COURSE MENU
\$125 PER PERSON

T. Cook's

DINNER

Four - Course Menu "The Sevilla"

| *starter - please choose one* |

CHEESE RAVIOLI

PARMESAN | FORAGE MUSHROOMS

WHIPPED CROW'S DAIRY GOAT

BEETS | LEMON OIL | PICKED HERBS | CANDIED WALNUTS | NOBLE BREAD

PORK BELLY

POLENTA | PINEAPPLE CHILI GLAZE | CHARRED PINEAPPLE
AJI VERDE | CHILI PEANUTS | CILANTRO

| *salad- please choose one* |

BABY KALE SALAD

PEACH | BLACKBERRY | CROW'S DAIRY GOAT CHEESE | CANDIED PECAN
SHAVED RED ONION | HONEY LEMON VINAIGRETTE

T. COOK'S CAESAR SALAD

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

BABY ICEBERG SALAD

BACON | BLUE CHEESE | RED ONION | EASTER EGG RADISH
CASHEWS | BUTTERMILK RANCH DRESSING | HERBS

| *choice of entrée - please choose three* |

SKUNA BAY SALMON OR BRANZINO

CARROT MILLE-FEUILLE | CARNIVAL CAULIFLOWER | CELERY ROOT PUREE
PORT BALSAMIC REDUCTION | ROASTED PEARL ONION | CRISP POTATO

CHICKEN FRA DIAVOLO

ORZO | CHICKEN THIGH | PEPPERS | CHARRED LEMON
PICKED HERBS | BUFFALO MOZZARELLA

SHORT RIB BOURGUIGNON

POMME PUREE | PEARL ONION | CARROT | MUSHROOM
RED WINE JUS | GRILLED NOBLE BREAD

SHORT RIB RAGU

MUSHROOMS | PECORINO | SHAVED CARROT
PICKED HERBS | TRUFFLE RICOTTA

BOLOGNESE

HOUSE SPAGHETTI | HERBED RICOTTA | PARMESAN | BASIL

VEGAN BOLOGNESE

PARMESAN | CASHEW RICOTTA | BASIL

IBERICO PORK

POLENTA | FRIED BRUSSELS | CANDIED BACON | PECANS
BOURBON REDUCTION | BRAISED CINNAMON APPLES

| *choice of dessert* |

TOFFEE BANANA CAKE

LAYERED BANANA CAKE | TOFFEE MASCARPONE FILLING
CARAMELIZED BANANAS | BOURBON WALNUT GELATO

CHOCOLATE FANTASIA

CHOCOLATE TRUFFLE PATE | DARK CHOCOLATE SEA SALT MOUSSE
FRESH RASPBERRY SORBET | CHOCOLATE COOKIE CRUMBLE

FOUR-COURSE MENU
\$130 PER PERSON

Four - Course Menu "The Valencia"

| *starter - please choose one* |

CHEESE RAVIOLI

PARMESAN | FORAGE MUSHROOMS

WHIPPED CROW'S DAIRY GOAT

BEETS | LEMON OIL | PICKED HERBS | CANDIED WALNUTS | NOBLE BREAD

PORK BELLY

POLENTA | PINEAPPLE CHILI GLAZE | CHARRED PINEAPPLE
AJI VERDE | CHILI PEANUTS | CILANTRO

| *salad- please choose one* |

BABY KALE SALAD

PEACH | BLACKBERRY | CROW'S DAIRY GOAT CHEESE | CANDIED PECAN
SHAVED RED ONION | HONEY LEMON VINAIGRETTE

T. COOK'S CAESAR SALAD

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

BABY ICEBERG SALAD

BACON | BLUE CHEESE | RED ONION | EASTER EGG RADISH
CASHEWS | BUTTERMILK RANCH DRESSING | HERBS

| *choice of entrée - please choose three* |

COPPER STATE RANCH PRIME FILET

POTATO PAVE | HERB BUTTER | MUSHROOMS
CARAMELIZED ONIONS | ASPARAGUS | BORDELAISE

SKUNA BAY SALMON OR BRANZINO

CARROT MILLE-FEUILLE | CARNIVAL CAULIFLOWER | CELERY ROOT PUREE
PORT BALSAMIC REDUCTION | ROASTED PEARL ONION | CRISP POTATO

CHICKEN FRA DIAVOLO

ORZO | CHICKEN THIGH | PEPPERS | CHARRED LEMON
PICKED HERBS | BUFFALO MOZZARELLA

SHORT RIB BOURGUIGNON

POMME PUREE | PEARL ONION | CARROT | MUSHROOM
RED WINE JUS | GRILLED NOBLE BREAD

SHORT RIB RAGU

MUSHROOMS | PECORINO | SHAVED CARROT
PICKED HERBS | TRUFFLE RICOTTA

VEGAN BOLOGNESE

PARMESAN | CASHEW RICOTTA | BASIL

IBERICO PORK

POLENTA | FRIED BRUSSELS | CANDIED BACON | PECANS
BOURBON REDUCTION | BRAISED CINNAMON APPLES

| *choice of dessert* |

TOFFEE BANANA CAKE

LAYERED BANANA CAKE | TOFFEE MASCARPONE FILLING
CARAMELIZED BANANAS | BOURBON WALNUT GELATO

CHOCOLATE FANTASIA

CHOCOLATE TRUFFLE PATE | DARK CHOCOLATE SEA SALT MOUSSE
FRESH RASPBERRY SORBET | CHOCOLATE COOKIE CRUMBLE

FOUR-COURSE MENU
\$150 PER PERSON

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

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.

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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.

