THE COOK AND THE CORK
CATERING

THE PERFECT PRIVATE VENUE FOR YOUR CELEBRATION!

BEAUTIFUL GARDEN PATIO

INTIMATE INDOOR SEATING

LARGE SPANISH TILED BAR

FLEXILBLE FLOORPLAN

FULL LIQUOR BAR

CRAFT COCKTAILS

WINE SPECTATOR AWARD WINNING LIST

11 YEARS







Catering is our thing! Let us help you create a carefree, delicious and memorable event.

THE COOK AND THE CORK

You're Invited

CATERING OPTIONS

Have the place all to yourselves!
You may use our restaurant's menu for all your menu choices.
Alternatively, there are many other options for your catered event



LUNCH PROMOTION

WEDNESDAY-SATURDAY ONLY

PRIVATE PLATED LUNCH

3 HOURS (completed by 3:30)

HAVE THE WHOLE RESTAURANT TO YOURSELF!

On the bar

Festive Punch

First Course

Warm Rolls & Herbed Butter

Salad (Choose 1)

Greens with Dried Cranberries, Candied Walnuts,
Granny-Smith Apple Vinaigrette

or

Gem Lettuce Caesar Gremolata Salad

Entree

Tableside Choice of 3

Chicken, Fish, Vegetarian Options

*Steak/meat add'l $18.per order

*additional entree choices available, additional fee

*appetizer choices available, additional fee

Dessert:

(choose 2)

Key Lime Pie

Double Fudgy Brownies with Ice Cream

Fruit Cobbler

other options available

includes soft drinks, water, custom printed menu

Wine, Beer, Full Liquor Bar available for consumption pricing

Cappuccino/Espresso for consumption pricing

$55 per person

plus sales tax, 20% gratuity,

30 person minimum

$500 room fee

We can customize a menu to further suit your group's tastes & theme

Some Fun Ideas!

SUSHI BAR & ASIAN TAPAS

The Cook and The Cork's beautiful marble bar transforms into a sushi bar for an Asian Tapas Party
Served from an authentic Hoshizaki case, a sushi chef will roll to order an assortment of hand rolled sushi.

Saké Bar:
Assorted Saké: their beautiful and colorful bottles on display & poured for tasting.

Passed Hors D'oeuvres and Asian Tapas
Dim Sum Station: assorted dim sum served from bamboo steamers, with ponzu soy & vegetarian spring rolls with plum sauce

From a Giant Hand-Forged Wok: Honey-Garlic Chicken Bites with Jasmine Rice

Korean BBQ Station:
Bulgogi BBQ Beef, served from sizzling pan
BBQ Spare Ribs, Cucumber Kimchee

BEER GARDEN PARTY

Picnic Tables, Benches, "Chill" Atmosphere Outdoors In Our Garden.
A Great Place For A Guy's Night Out With Whiskey & Cigars
Or
A Biergarten Event:
Chefs Will Grill To Order: Gourmet Steaks Or Wholesome Bratwursts, Served On House-Made Mustard Seed Buns...Endless Options!

or…

BRUNCH, WINE TASTING, BEER TASTING, WINE & DINNER PAIRING, WINE & CHEESE PARTY, ETC. ETC.!







...JUST A COCKTAIL PARTY:

CONTINUALLY PASSED HORS D'OEUVRES,
CREATIVELY & IMPECCABLY PRESENTED

2 HOURS OF SERVICE
CHOICE OF 8 ITEMS FROM OUR MENU
40-60 GUESTS $40. per guest
(Servers, Bartenders, Beverages, tax, service charge & cleaning fee additional)

The options for stations are endless. Please consult our full catering menu for specific menu items and pricing.
Some ideas:
Chilled: Cheese Display, Market Fresh Vegetable Crudités
International Charcuterie, Mediterranean Antipasto
Sushi, Raw Bar
Hot: Carving Station, Specialty Pastas, Dim Sum ...

...COCKTAIL RECEPTION BEFORE OUR CATERED DINNER
up to 1 HOUR OF SERVICE CHOICE OF 6 ITEMS FROM OUR MENU
$28. per guest

COMPANY MIXER HAPPY HOUR!
BAR BITES ON BUFFET
$30. per guest

PINK THEMED BABY/BRIDAL SHOWER

Displayed on the Bar:
Fresh Squeezed Pink Lemonade
served into large wine glasses, filled with ice, rimmed in pink sugar

Also on display, chilled in a silver bucket, Sparkling Pink Champagne & Rose Wine*

Beautiful Cheese Display, assorted crackers, flatbreads

BRUNCH BUFFET

Deviled Eggs



Chilled Jumbo Shrimp with Horseradish Cocktail Sauce



Brioche French Toast
with Caramelized Bananas, Maple Syrup

Sonoma Chicken Salad
(with grapes, pecans, fresh herbs, light mayonnaise)

Wild Mushroom & Gruyere Quiche
Bacon & Cheddar Quiche



Open Faced Mini Bagels with Cream Cheese,
Smoked Salmon, Capers &
Pickled Onions



Beautiful Sliced Fruit Display

Baby Romaine & Arugula with Dried Cranberries,
Candied Pecans,
with Herbed Green Apple Vinaigrette

Home Baked Breads & Rolls

Sweets
Pink & White Chocolate Drizzled Pretzels & Strawberries
French Macarons
Shot Glass Desserts:
(pink cake with raspberries & cream, tiramisu, peanut butter cup,
triple chocolate mousse)



Cappuccino, Espresso, American Coffee & Tea
$75. per guest (35 guest minimum)
tax, gratuity, *beverages additional

PRIVATE EVENTS at THE COOK AND THE CORK

Have the place entirely to yourselves!
Your private event includes full use of the entire restaurant

Wednesday or Thursday evening buyout 4 hours

Food & Beverage Minimum	$3600.

Friday or Saturday evening buyout 4 hours

Food & Beverage Minimum	$6000.
Outside only (tent required)	$800.

Sunday, Monday, Tuesday afternoon or evening 3.5 hours

Food & Beverage minimum, 25 people	$3200.
Room/Labor Fee	$500.

Wednesday-Saturday afternoon 3 hours

Food & Beverage minimum, 25 people	$2100.

DETAILS

Our buyout fees and minimum spends are a price point which includes all food and beverages up until that amount is reached. Together we work on creating a food and beverage menu based on our existing selections or we can create a custom menu that bests suits your taste or theme.
The base price of the menu starts at $70. per person, excluding tax, gratuity, and beverages. This is a three-course menu which can be individually plated or served family style, offering 3 appetizers, 3 entrees and 2 desserts.
Buffet options available.

BAR

Full alcohol bar available, consumption pricing
Premium $12/glass
Ultra Premium $15-25/glass
House Wines $7-10/glass
plus all our wines from our Wine Spectator Award winning list are available by the glass and bottle, consumption pricing.

7% Tax & 20% service charge additional to food and beverage

THE COOK AND THE CORK

PARKLAND CHEF CATERING



Recipient of the prestigious Wine Spectator Award of Excellence
10 consecutive years

ACF American Culinary Federation The Standard of Excellence for Chefs CEC

Culinary Institute of America

Chef Keith Blauschild, Owner
Certified Executive Chef
Culinary Institute of America Alumni
Sommelier, Court of Master Sommeliers

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