



Brunch

MENU

Southern Style Brunch

Shrimp & Cheddar Grits
Maple Glazed Ham
Scrambled Eggs – Peppers & Onions
Seasonal Fresh Fruit & Berries
Mini Buttermilk Biscuits – Assorted Jams, Butters,
Sausage Gravy
Muffaletta Salad – Olives, Giardiniera, Celery, Bell
Pepper, Red Onion, Salami, Ham, Provolone
Strawberry Mint Lemonade

Tampa Brunch

Cuban Sandwich Bites – House Roasted Pork
Thick Cut Bacon
Scrambled Eggs – Pesto, Roasted Tomatoes & Goat Cheese
Belgian Waffles – Mixed Berry Sauce, Whipped Topping
Key Lime Cilantro Shrimp – Spicy Remoulade
Strawberry Goat Cheese Salad – House Candied Pecans
Cheesy Potato Bake
Assorted Mini Doughnuts
Passion Fruit Pineapple Orange Iced Tea

CBK Signature Brunch

Crème Brûlée French Toast
Artisan Cheese & Seasonal Fruit Display
Chilled Tenderloin Platter – Horseradish, Chimichurri, Assorted Rolls
Assorted Individual Frittatas
Grilled Vegetable Platter
Lump Crab Cakes – Fresh Mango Salsa
Fresh Baked Muffins & Pastries
Lemon Cucumber Spa Water

Chef-Attended Action Stations

Waffle & Bacon Display

Peppered Bacon, Pearl Sugar Belgian Waffles, Honey Butter,
Maple Syrup, Berry Compote, Strawberry Whipped Cream

Omelet

Peppers, Onions, Mushrooms, Spinach,
Sausage, Ham, Bacon, Cheddar, Feta, Tomatoes

Pancake

Chocolate Chip, Plain, Blueberry,
Maple Syrup, Walnuts, Pecans, Fresh Fruit, Whipped Cream