

THE BRUNCH MENU

BRUNCH

Southern Heritage Brunch

Fresh Seasonal Fruit

Southern Garden Salad: Mixed Greens, Tomatoes, Cucumbers, Red Onion, Shredded Carrots, Radishes, Cheddar Cheese, Bacon Crumbles, Hard Boiled Eggs, Ranch Dressing

Mini Buttermilk Biscuits - Jams & Whipped Honey Butter

Home Fries with Peppers & Onions

Scrambled Eggs

Fried Chicken & Pearl Sugar Waffle - Bourbon Maple Glaze

Shrimp & Cheddar Stone Grits

Mediterranean Grazing Brunch

Seasonal Fresh Fruit with Mint

Greek Salad - Mixed Greens, Tomatoes, Cucumbers, Garbanzo Beans, Kalamata Olives, Oregano, Feta, Pepperoncini

Tabbouleh Salad & Stuffed Grape Leaves

Mezze Platter - Hummus, Warm Pita, Chickpeas, Shaved Onion, Feta, Cucumber, Olives, Olive Oil

Shakshuka Skillets (Poached Egg in Spiced Tomato & Bell Pepper Sauce)

Moussaka (Layered Eggplant and Beef Casserole)

Chicken Souvlaki with Tzatziki

Roasted Herb Potatoes

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Tex-Mex Brunch

Tropical Fresh Fruit

Fresh Garden Greens - Mixed Greens, Tomato,

Jicama, Radish, Tortilla Strips, Avocado Ranch Dressing

Guacamole & Roasted Salsa with Fresh Tortilla Chips

Mexican Street Corn Cups with Cotija, Lime & Chili

Refried Beans

Chilaquiles with Green or Red Salsa & Queso Fresco

Slow Roasted Carnitas with Warm Tortillas

Breakfast Burrito - Scrambled Eggs, Bacon, Roasted Potatoes, Cheddar-Jack, Avocado, Fresh Salsa, and Cilantro Crema





CBK Signature Brunch

Artisan Cheese & Fruit Display

Quiche Tarts - Lorraine or Artichoke, Sun-Dried Tomato & Spinach

Crème Brûlée French Toast

Fresh Baked Pastries, Muffins, Madelines, Croissants & Coffee Cake

Blueberry Ube Overnight Oats

Strawberry & Goat Cheese Salad - Mixed Greens, Mandarin Oranges, House Made Candied Pecans, Vidalia Onion Vinaigrette

Grilled Vegetable Board with Balsamic Glaze & Chimichurri

Lump Crab Cakes with Fresh Mango Salsa & Remoulade

Tenderloin Carving Station - Horseradish Crème, House Made Demi-Glace, Artisan Rolls

Coastal Brunch

Deviled Egg Trio (Million Dollar Bacon, Pimento, Pickled Beet)

Shrimp Scampi with Linguini

Florida Citrus Salad - Green Sweet Crisp Lettuce, Citrus Segments, Shaved Fennel, Greek Yogurt, Meyer Lemon Vinaigrette

Smoked Salmon Platter - Mini Bagels & Chips, Onion, Tomato, Egg, Capers, Cucumber, Chive & Plain Cream Cheese

Fried Mahi Mahi Sliders with Remoulade & Pickles

Short Rib & Roasted Fingerling Hash

Tomato & Goat Cheese Frittata - Full size, cut in triangles

Cold Seafood Display - Key Lime Shrimp, Oysters, Snow

Crab Claws, Mussels, Clams, Ceviche - Spicy Cocktail Sauce, Remoulade, Mignonette, Spicy Mustard
- Upsell for \$38/pp

DISPLAY STATIONS

Waffle & Bacon

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

Bagel Bar

Assorted Bagels, Smoked Salmon Platter, Tomato, Onions, Capers, Plain, Chive, Fresh Berry, and Honey Walnut Cream Cheeses

Stuffed French Toast

Pistachio Chocolate, Crème Brûlée, or Blueberry

Quiche Display

Quiche Lorraine, Spinach & Cheese, Broccoli Cheddar, Mushroom & Gruyère

Seasonal Fruit Market Display



Breakfast Sandwich

Under 100 Guests (3 sandwich options)

Above 100 Guests (4 sandwich options)

Classic Breakfast Burrito

Scrambled Eggs, Home Fries, Cheddar Cheese, Bacon

South Tampa Burrito

Scrambled Eggs, Chorizo, Pepper Jack, Pico de Gallo, Salsa Roja

Veggie Burrito

Scrambled Eggs, Black Beans, Vegetarian Chorizo, Pepper Jack

Bacon, Egg & Cheese

Crispy Applewood Smoked Bacon, Fried Egg, American Cheese, Kaiser Roll

Sausage, Egg & Cheese

Breakfast Sausage, Fried Egg, American Cheese, Kaiser Roll

The Bodega Classic

Bacon, Egg, American Cheese, Hash Brown, Kaiser Roll

The Bayshore Veggie

Brioche Bun, Swiss Cheese, Sautéed Mushrooms, Caramelized Onions, Fried Egg

Cigar City Classic

Local Cuban Bread, Ham, Salami, Cheddar Cheese, Egg

Premium Options

Smoked Salmon Bagel

Additional Option +\$2/pp

Everything Bagel, Chive Cream Cheese, Scrambled Eggs, Smoked Salmon, Crispy Onions

Healthy Skyway

Additional Option +\$2/pp

Multigrain Bread, Spinach, Feta Cheese, Scrambled Eggs, Tomato, Turkey Breast

The Brooklyn

Additional Option +\$4/pp

Ciabatta, Scrambled Eggs, Pastrami, Swiss Cheese, Russian Dressing, Cabbage Slaw

Steak & Egg

Additional Option +\$4/pp

Brioche Bun, Shaved Ribeye, Caramelized Onions, Chimichurri, Provolone

ACTION STATIONS

Omelette Station

Cheddar/Feta, Sausage/Bacon/Ham/Veg Chorizo, Peppers, Onions, Mushrooms, Tomato, Spinach, Whole Eggs or Egg Whites

Eggs Benedict Station

English Muffins or Polenta Cakes, Pork Sausage, Canadian Bacon, Florentine (Veg), Shaved Ribeye (+\$6), California Tomato/Avocado (+\$2), Crab Cake (+\$8)



HOT TEA & COFFEE STATION

Tea Forte Pillow Infusers (Choose Any 2 Flavors)

Black Currant	Earl Grey	Orchid Vanilla	Jasmine Green
Bombay Chai	English Breakfast	Cherry Blossom	Moroccan Mint
Decaf Breakfast	Estate Darjeeling	Green Mango Peach	Sencha
Peach Blossom	Blueberry Merlot	Ginger Lemongrass	
White Ginger Pear	Chamomile Citron	Raspberry Nectar	
African Solstice	Citrus Mint		

AFTERNOON TEA

Petite Salad Cups

Heirloom Tomato & Mozzarella Salad ShooterMixed Berry & Feta Salad Shooter

Scratch Baked Scones

Served with Preserves & Honey

Petite Sweets - Choose (3)

Served Petite Fruit Tarts
Espresso Ganache Bite
Madeleines
Seasonal Macarons
Mini Eclairs
Lemon Meringue Tart

Enhancements

Mini Curried Chicken Salad Waffle Cup - Add \$5
Crudit  Cups with Assorted Dips - Add \$5
Chef Selection Deviled Egg Flight - Add \$5

