



Breakfast

MENU

Simple Continental

Fresh Baked Pastries & Muffins / Fresh Seasonal Fruit / Florida Orange Juice / Complete Coffee & Hot Tea Service

Fresh Continental Plus

Fresh Baked Pastries & Muffins / Individual Greek Yogurt Cups & House-Made Almond Granola / Fresh Seasonal Fruit / Florida Orange Juice / Complete Coffee & Hot Tea Service

Healthy Start

Freshly Made Hot Oatmeal & Sides: Brown Sugar, Nuts, Craisins, Cinnamon, Milk / Hard Boiled Eggs / Individual Greek Yogurt Cups & House-Made Almond Granola / Fresh Baked Pastries & Muffins / Fresh Seasonal Fruit / Florida Orange Juice / Complete Coffee & Hot Tea Service

European Continental

Assorted Cheeses & Meats / Tomato & Cucumber Slices / Baguette & Petite Croissants / Hard Boiled Eggs / Fresh Seasonal Fruit / Individual Greek Yogurt Cups & House-Made Almond Granola / Florida Orange Juice / Complete Coffee & Hot Tea Service

CBK Signature Breakfast

Class Style Scrambled Eggs / Thick-Cut Bacon / Cheesy Potato Bake / Crème Brûlée French Toast / Fresh Sliced Fruit / Individual Greek Yogurt Cups & House-Made Almond Granola / Fresh Baked Muffins & Pastries / Florida Orange Juice / Complete Coffee & Hot Tea Service

Hot Entrée Selections

Entrée Includes Pork Sausage, Fresh Baked Muffins & Pastries, Fresh Seasonal Fruit, Florida Orange Juice, Complete Coffee & Hot Tea Service

Frittatas - YOUR CHOICE OF 2

Ham & Cheese / Sausage & Cheese / Goat Cheese, Tomato & Spinach / Mushroom, Spinach & Mozzarella

Scrambles - CHOOSE ONE

- Classic
- Cheddar & Scallion
- Pesto Drizzle & Roasted Grape Tomato

Burrito Bar

Scrambled Eggs / Salsa / Sour Cream / Cheddar Cheese / Black Beans / Hot Sauce / Tortillas

Breakfast Sandwich - MIN. 10 PER SELECTION

Includes Egg & Cheese – Ham, Bacon or Sausage

Breakfast Quesadilla

Scrambled Eggs / Pepper Jack / Bacon / Avocado / Peppers & Onions / Sour Cream & Salsa

Breakfast Extras

Thick-Cut Bacon
Crème Brûlée French Toast
Chicken Sausage
Oven Roasted Potatoes
Belgian Waffles
Petite Fresh Fruit & Yogurt Parfaits



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



MENU

All Breaks Include Bottled Water & Assorted Soda

Anytime Break

Assorted Individually Wrapped Snack Basket – Granola, Protein & Breakfast Bars, Nuts, Chips, Cookies, Pretzels, Trail Mix

Premium Anytime Break

Assorted Individually Wrapped Snack Basket – Granola, Protein & Breakfast Bars, Nuts, Chips, Cookies, Pretzels, Trail Mix, Upgraded Nut Selections, Kind & Cliff Bars, Specialty Chocolates or Cookies.

Add: Whole Fruit (Bananas, Apples, Oranges) - \$1.95/person

Afternoon Entertainer

Cheese Board & Charcuterie – Assorted Meats & Cheeses, Artichoke, Roasted Red Pepper, Hummus, Olives, Nuts, Honey, Fig Jam, Grapes & Berries, Artisan Crackers, Baguette

South of the Border

Tortilla Chips, Southwest Bean Salsa, Fresh Guacamole & Pico de Gallo

From the Garden

Vegetable Crudité – Spinach Dip & Hummus

Trail Mix Tapas Bar

MAKE YOUR OWN TRAIL MIX. MINIMUM OF 25 GUESTS.

Includes Display Of: Nuts, Dried Fruits, Pretzels, M&M's, Chocolates, Craisins, Seeds, Granola, Sesame Snack Mix

The Cookie Jar

Assorted Fresh Baked Cookies

Add: Complete Coffee Service – \$3.50/person

Gourmet Popcorn Station

+ \$150 SETUP/EQUIPMENT FEE. MINIMUM OF 25 GUESTS.

Movie Theatre Style Popcorn Container, Assorted Flavorings, Popped Fresh On-Site, Staff-Attended

Afternoon Tea

Mini Croissants: Turkey Bacon Chutney, Cucumber & Herbed Cream Cheese, Chicken Salad, Fresh Seasonal Fruit Platter, Mini Assorted Scones with Jam & Butter, Coffee & Hot Tea Service

Ice Cream Cart

MINIMUM OF 25 GUESTS

Assorted Ice Cream & Fruit Bars, House-Made Cookie Sandwiches



Sandwich & Salad Buffet

MENU

Number of Selection Options Dependent on Group Size.

Buffet Includes Sandwich & Salad Selections, Fresh Baked Cookies, Chips & Bottled Water.

Sandwich & Wrap Options

- **Smokemaster Ham** – Swiss, Honey Mustard, Greens, Pretzel Roll
- **London Broil** – Roast Beef, Provolone, Horseradish Cream, Greens
- **Tampa Cuban** – Ham, House Roasted Pork, Swiss, Pickle, Mayo, Mustard, Fresh Cuban Bread
- **CBK Signature Turkey** – Pepper Jack, Apple Cranberry Chutney, Bacon, Greens, Large Croissant
- **Chicken Salad Wrap** – Red Grape, Celery, Toasted Almond, Greens
- **Caprese** – Fresh Mozzarella, Tomato, Roasted Red Pepper, Pesto Mayo, Greens
- **Mediterranean Veggie Wrap** – Cucumber, Sweet Peppers, Feta, Greens, Kalamata Olives, Tomato, Oregano, Hummus
- **Classic Turkey & Cheddar** – Mayo, Greens

Salad Options

- **Caesar Salad** – Romaine, Parmesan, Fresh Baked Croutons
- **Beet & Goat Cheese** – Mandarin Oranges, Candied Pecans, Mixed Greens
- **CBK Signature Strawberry & Goat Cheese** – Mandarin Orange, Candied Pecans, Mixed Greens, Chips
- **Garden** – Tomato, Cucumber, Carrot, Mixed Greens
- **Greek** – Feta, Pepperoncini, Tomato, Cucumber, Kalamata Olive, Garbanzo, Mixed Greens
- **Mixed Berry & Feta** – Candied Pecans, Mixed Greens
- **Mozzarella Caprese** – Sliced Tomato, Fresh Mozzarella, Balsamic Glaze, Basil
- **Southern Style Potato Salad** – Celery, Red Onion, Hard-Boiled Egg
- **Quinoa** – Toasted Almond, Craisins, Edamame, Sweet Peppers, Lemon
- **Pasta & Fresh Vegetable** – Asparagus, Zucchini, Yellow Squash, Grape Tomato
- **Broccoli Slaw** – Toasted Almond, Craisins, Bacon, Sesame Ginger Dressing
- **Heirloom Tomato & Mozzarella** – Romaine, Parmesan

Buffet Selections

MENU

CBK Signature

Strawberry Goat Cheese Salad – Mandarin Orange,
Candied Pecans
Chef-Carved Beef Tenderloin – Horseradish Crème
Black Grouper – Key Lime Béarnaise
Pave Potatoes / Fresh Harvest Vegetable Carving Station
Artisan Breads & Rolls / Assorted Cheesecake Slices

Taste of Tampa

Cuban Salad – Iceberg, Chopped Tomato, Spanish Olive,
Celery, Parmesan, Swiss
Citrus Glazed Chicken
Mojo Pork
Yellow Rice / Black Beans / Sweet Plantain Bites
Fresh Cuban Bread / Tres Leches

Southern Comfort

Grilled Pineapple & Berry Feta Salad – White
Balsamic Vinaigrette
Braised Beef Short Ribs
Sour Cream Mashed Potatoes
Shrimp & Cheddar Stone Grits
Roasted Root Vegetables / Fresh Baked Biscuits
White Chocolate Whiskey Bread Pudding

Backyard BBQ

Garden Salad – Tomato, Cucumber, Carrot, Balsamic
& Ranch Dressing
24-Hour Pulled Pork
BBQ Chicken
Baked Beans
Four Cheese Mac & Cheese – Crispy Breadcrumb Topping
Cheddar Cornbread Muffins / Peach Cobbler

Caribbean

Grilled Hearts of Palm Salad – Arugula & Romaine, Pepitas,
Tomato, Cucumber, Citrus Vinaigrette
Jerk Chicken with Mango Salsa
Coconut Poached Salmon
Herb-Steamed Jasmine Rice
Grilled Seasonal Vegetables
Artisan Breads & Rolls / Key Lime Pie

Taste of Italy

Caesar Salad – Romaine, Parmesan, Fresh Baked Croutons
Caprese Salad – Balsamic Glaze, Basil
Chicken Marsala – Mushroom Reduction
Swordfish Piccata
Lemon Linguini – Roasted Grape Tomato, Arugula
Green Bean Amantine
Herbed Focaccia / Tiramisu

Asian Flair

Spicy Peanut Lo Mein Salad
Asian Cabbage Salad
Hoisin Salmon
Teriyaki Chicken
Stir Fry Black Rice
Sesame Ginger Cookies

Light & Fresh

Farro Salad – Spinach, Arugula, Tangerine, Carrot, Edamame,
Crispy Wonton, Coconut Citrus Vinaigrette
Mediterranean Quinoa Salad – White Balsamic Vinaigrette
Pasta & Fresh Vegetable Salad
Chilled Seared Salmon – Lemon & Fresh Dill
Grilled Chicken – Sliced & Chilled, Chimichurri
Seasonal Grilled Vegetables
Assorted Artisan Breads & Rolls / Fresh Fruit Tarts

Buffet Selections

#2

MENU

Main Entrée Selections

The Butcher

- **Whole Grilled Beef Tenderloin** – Cabernet Mushroom, Horseradish (Chef Carved)
- **Roasted Pork Loin** – Light Mojo Glaze
- **CBK Signature Meatloaf** – Mushroom Demi
- **Bistro Steak** – Mushroom Demi or Béarnaise
- **Braised Short Ribs**
- **24-Hour BBQ Pulled Pork** – Hawaiian Buns, Pickles
- **Chutney Glazed Baked Ham**
- **Chutney Glazed Roast Turkey Breast**

CHICKEN

- **Tuscan** – Sun-Dried Tomato & Spinach Cream
- **Marsala** – Mushroom Reduction
- **Piccata** – Lemon, Capers
- **Teriyaki** – Sesame Seed, Scallion
- **Mojo** – Orange Citrus Glaze
- **BBQ** – Scallion

The Fisherman

- **Simply Seared Salmon** – Lemon, Dill, Tzatziki
- **Hoisin Glazed Salmon** – Scallion, Sesame Seed
- **Dijon Crusted Salmon** – Bok Choy, Balsamic, Lemon Beurre Blanc
- **Panko Crusted Baked Cod** – Lemon Hollandaise
- **Jumbo Lump Crab Cake** – Fresh Mango Salsa

Ask About Our Fresh Catch-Market Price

CHOOSE YOUR SAUCE: Lemon Hollandaise, Lemon Ponzu Beurre Blanc, Salsa Verde, Pan Asian, Mediterranean Tomato

Pasta

- **Lemon Linguine** – Roasted Grape Tomato, Arugula (Available with Seared Shrimp or Chicken)
- **Cheese Tortellini** – Pesto Cream, Basil
- **Italian Meatballs** – Penne, Marinara, Parmesan, Basil
- **Jumbo Spinach Ravioli** – Marinara, Parmesan
- **Beef Lasagna**
- **Fresh Vegetable Lasagna** – Marinara, Spinach, Artichoke

From the Garden

- **Roasted Acorn Squash** – Cumin Spiced Chickpeas, House-Made Chimichurri, Lemon Yogurt Crema
- **Baked Eggplant Parmesan** – Ricotta, Marinara, Basil
- **Stuffed Peppers** – Seasoned Rice, Roasted Vegetables, Mozzarella
- **Cauliflower Paella** – Saffron Rice, Roasted Baby Squash, Pepper Coulis, Crispy Leeks

Buffet Selections

#3

MENU

Salads

- **Caesar Salad** – Romaine, Parmesan, Fresh Baked Croutons
- **Beet & Goat Cheese** – Mandarin Oranges, Candied Pecans, Mixed Greens
- **CBK Signature Strawberry & Goat Cheese** – Mandarin Orange, Candied Pecans, Mixed Greens
- **Garden** – Tomato, Cucumber, Carrot, Mixed Greens
- **Southwest** – Black Bean, Corn, Cheddar, Tomato, Salsa Ranch Dressing, Mixed Greens
- **Greek** – Feta, Pepperoncini, Tomato, Cucumber, Kalamata Olive, Garbanzo, Mixed Greens
- **Mixed Berry & Feta** – Candied Pecans, Mixed Greens
- **Cuban** – Iceberg, Ham, Chopped Tomato, Spanish Olive, Celery, Parmesan, Swiss
- **Classic Apple & Blue Cheese** – Mixed Greens, Fresh Berries, Candied Pecans, Red Onion, Tomatoes, Fuji Apple Crisps
- **Heirloom Tomato & Mozzarella** – Romaine, Parmesan
- **Mozzarella Caprese** – Balsamic Glaze, Basil

Desserts

- **Espresso Ganache Brownie**
- **Assorted Fresh Baked Cookies**
- **Petite Assorted Cheesecake Bites**
- **Petite Fruit Tarts**
- **Angel Food Cake & Fresh Berries**
- **Assorted Cheesecake**
- **White Chocolate Whiskey Bread Pudding**
- **Tiramisu**
- **Blackberry Merlot Panna Cotta**
- **Fruit Trifle**
- **Tres Leches**
- **Carrot Cake**

Sides

- **Seasonal Fresh Vegetable Sauté**
- **Green Bean Amantine** – Toasted Almond
- **Green Beans** – Sweet Peppers
- **Bacon Wrapped Asparagus Bundles** – Parmesan
- **Roasted Brussel Sprouts** – Bacon
- **Roasted Tri-Color Carrots**
- **Sweet Plantain Bites**
- **Parmesan Potato Gratin**
- **Baked Potato** – Bacon, Chives, Cheddar, Sour Cream
- **Sour Cream Mashed Potatoes**
- **Rosemary Seasoned Oven Roasted Potatoes**
- **Four Cheese Mac & Cheese** – Crispy Breadcrumb Topping
- **Coconut Rice** – Toasted Coconut, Scallion
- **Seasoned Yellow Rice**
- **Mushroom Risotto** – Fresh Thyme, Parmesan
- **Wild Rice Pilaf** – Toasted Pine Nut, Scallion
- **Seasoned Black Beans** – Garlic, Vidalia Garnish
- **BBQ Baked Bean Medley**

Cold Hors d'Oeuvres

MENU

Display Worthy

• **Chef-Inspired Cheese & Charcuterie Grazing Station**

Assorted Meats & Cheeses, Marinated Artichoke, Roasted Red Pepper, Hummus, Olives, Nuts, Honey, Fig Jam, Grapes & Berries, Whole-Grain Mustard, Artisan Crackers, Baguette

- **Whole Grilled Beef Tenderloin** – Chimichurri, Horseradish, Pickled Onions, Assorted Rolls
 - **Artisan Cheese Board & Seasonal Fruit Display** – Eclectic Cheese Assortment, Crackers, Baguette, Flatbread, Seasonal Fresh Fruit, Nuts, Olives, Dried Fruit
 - **Whole Curried Turkey Display** – Toasted Pecan, Water Chestnut, Spinach, Baguette, Crackers
 - **Virginia Sliced Ham** – Mustard, Chutney, Assorted Rolls
 - **Grilled Vegetable Board** – Zucchini, Squash, Asparagus, Charred Cipollini Onions, Portobello Mushrooms, Chimichurri, Sweet Balsamic Glaze
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- **Fillet Mignon Mini Slider** – Horseradish Crème, Crispy Onion, Brioche Roll
 - **Tenderloin Crostini** – Horseradish Crème, Scallion
 - **Beef Tartar** – Dijon Aioli, Chive & Shallot Giardiniera
 - **Cocktail Croissant Sandwiches**
 - Turkey, Chutney, Pepper Jack, Bacon
 - Roast Beef, Horseradish Cream, Provolone
 - Smoked Ham & Swiss
 - Chicken Salad, Red Grape, Toasted Almond
 - Dill Cream Cheese, Cucumber
 - Pimento Cheese
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- **Maine Lobster Roll** – Buttered Brioche, Lemon Dill Aioli
 - **Tuna Poke Waffle Cone** – Pickled Cucumber, Spicy Unagi Mayo, Micro Greens
 - **Key Lime & Cilantro Chilled Shrimp** – Remoulade, Lime
 - **Old Bay & Cracked Pepper Chilled Shrimp** – Spicy Cocktail, Lemon
 - **Florida Pink Shrimp Ceviche** – Florida Citrus, Cilantro Jalapeño Champagne
 - **Cocktail Crab Claws** – Spicy Cocktail, Lemon
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- **Curried Chicken Salad Mini Waffle Cup** – Micro Greens
 - **Antipasto Skewer** – Assorted Meats, Cheeses, Olives, Peppercornini, Artichoke, Feta, Hummus, Pita
 - **Deviled Eggs** – Candied Bacon Garnish
 - **Cucumber Cups**
 - Red Beet or Classic Hummus
 - Nova Smoked Salmon, Cream Cheese, Fresh Dill
 - Chicken Salad, Toasted Almond, Micro Greens
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- **Bruschetta Spoon** – Edible Parmesan Spoon, Mozzarella Pearls, Balsamic, Micro Basil
 - **Compressed Melon & Feta Crisp** – Lemon Oil, Fresh Cracked Pepper
 - **Heirloom Tomato & Mozzarella Skewer** – Balsamic Glaze, Micro Basil
 - **Endive Petal** – Mediterranean Couscous, Feta, Kalamata Olive
 - **Vegetable Ceviche**

Hot Hors d'Oeuvres

MENU

Lump Crab Cake – Fresh Mango Salsa, Spicy Remoulade OR Herb & Lemon Aioli

Bacon Wrapped Jumbo Shrimp – Sweet BBQ, Scallion

Miso Glazed Jumbo Scallop – Corn Ginger Salsa

Blackened Grouper Slider – Local Grouper, Smoked Papaya Salsa, Florida Citrus Remoulade

Crab Cake Slider – Jumbo Lump Seared Crab Cake, Roasted Pepper & Corn Aioli, Spicy Paloma & Jicama Slaw

BBQ Pulled Pork Sliders – Fresh Slaw, Pickle

Reuben Sandwich Bite – Mini Pretzel Roll, Swiss, Corned Beef, Sauerkraut

Chicken & Cheddar Jalapeño Slider – Pickled Cucumber Slaw, Avocado Aioli

Pressed Cuban Sandwich Bites – House Roasted Pork, Authentic Cuban Bread

Tenderloin Wellington Bites – Horseradish Crema

Mini Corn Arepa – Avocado Salsa, Crema, Pickled Fresno Chili, Micro Cilantro

Cuban Arepa – Mojo Pulled Pork, Gruyere, Pickled Mustard Aioli, Crispy Serrano Ham

Pork Shumai – Hoisin, Scallion, Sesame Seed

Bacon Wrapped Almond Stuffed Date

Mini Twice-Baked Potatoes – Sour Cream, Bacon, Chives

Herbed Goat Cheese – Panko Crusted, Honey Drizzle, Micro Greens

Fried Chicken & Waffles – Mini Waffle, Hot Honey Drizzle

Parmesan & Pastry Party Frank – Honey Mustard

Warm Kettle Chips, Blue Cheese Crumbles – Bacon, Balsamic Glaze, Scallions

Ham & Gruyere Croquette – Honey Mustard

Wild Mushroom Arancini – Black Garlic Aioli

Tikka Masala Chicken Skewer – Pepper Coulis, Lemon Yogurt, Toasted Almond

Prime Beef Yakitori Skewer – Aji Panca Sauce, Micro Cilantro

Sweet-Chili Thai Meatballs – Scallion & Holland Pepper Garnish

Hoisin Pork Meatball – Butter Lettuce, Sesame Seeds, Micro Greens

Eggplant Meatballs – Marinara, Micro Basil

Soy-Ginger Lamb Lollipop – Cilantro & Mint Pesto

Chef-Attended Action Stations

MENU

Seafood

Seared Scallop

Jumbo Scallops, Roasted Potatoes, Pork Belly,
Edamame Succotash, Corn Nectar

Shrimp & Grits

Spiced Shrimp, Cheddar Stone Grits, Sweet Tomato Ragu

Lobster Risotto

Buttered Lobster, Oyster Mushrooms, Grilled
Cipollini Onions, Marsala Reduction

Stir Fry

Peas, Carrots, Onions, Water Chestnuts, Bell Peppers,
Shaved Onions, Sugar Snap Peas, Bean Sprouts
Choice of Protein: Chicken, Pork, Steak, Shrimp or Duck

Pasta

Carbonara – Penne, Peas, Bacon
Grilled Vegetable Pomodoro – Rapini, Grilled Onions,
Blistered Tomatoes
Choice of Protein: Grilled Chicken, Shrimp,
Italian Sausage or Meatballs
Caesar & Caprese Salad Shooters, Fresh Herb Focaccia Bread
**Ask About Our Parmigiano Reggiano
Cheese Wheel Pasta Experience**

Chef-Carved

Beef Tenderloin or Prime Rib

Blueberry Demi, Horseradish Aioli, Assorted Rolls, Pave Potatoes

Grilled Salmon

Lemon Tzatziki, Warm Pita, Spiced Chickpea Salad

Coriander Crusted Tuna

Sweet Thai Chili, Shaved Brussel Slaw, Wonton Triangles

Porchetta

Cranberry Apple Chutney, Dijon Au Jus, Sweet Potato Rolls

Fresh Harvest Vegetable

Slow Roasted Cauliflower, Romanesco, Butter-Poached Parsnips, Braised Jumbo Carrots, Caramelized Sweet
Potatoes, Rosemary Creamers, Cilantro Chimichurri, Roasted Garlic Aioli, Red Pepper Coulis



MENU

Cheese & Charcuterie

Chef-Carved Serrano Ham, Assorted Charcuterie & International Cheeses, Marinated Artichoke, Roasted Red Pepper, Olives, Nuts, Honey, Fig Jam, Grapes & Berries, Artisan Crackers, Baguette

Seafood Bar

Assortment of Oysters, Old Bay Cocktail Shrimp, Snow Crab Claws,
Key Lime Shrimp Ceviche
Includes Assorted Accoutrements & Crackers

Street Taco

Queso Fresco, Green Chili Salsa,
Avocado Salad, Grilled Corn, Pico de Gallo, Cilantro Brown Rice
Choice of Protein: Steak, Shrimp, Chicken or Pork

Dip

Hummus, Spinach Vegetable Dip, Guacamole & Pico de Gallo, Hot Lump Crab Dip,
Grilled Pita Points, Baguette, Plantain Chips, Tortilla Chips

Individually Boxed

CATERING MENU

Breakfast

Fresh Continental Plus

Fresh Fruit & Berries, Greek Yogurt with House-Made Granola, Freshly Baked Muffin & Pastry, Bottled Orange Juice

Add: Sausage & Cheese Frittata, Tomato, Goat Cheese, Spinach Frittata or Breakfast Sandwich (+5)

European Continental

Tomato & Cucumber Slices, Hard Boiled Egg, Assorted Sliced Meats & Cheeses, Fresh Baked Croissant, Baguette, Greek Yogurt with House-Made Granola, Bottled Orange Juice

Brunch Grazing Box

Fresh Fruit & Berries, Freshly Baked Muffin & Pastry, Hard Boiled Egg, Greek Yogurt with House-Made Granola, Thick Cut Peppered Bacon, Mixed Nuts, Jam & Butter, Bottled Orange Juice

Add: Local Canned Cold Brew Coffee (+4)

Lunch & Dinner

BOAR'S HEAD BOXED LUNCH

Includes Side Salad, Sweet Potato Tortilla Chips, Whole Fruit, Cookie, Chocolate Bite, Bottled Water

SANDWICHES & WRAPS

- **Ovengold Turkey & Cheddar Wrap**, Pepperhouse Gourmaise, Organic Spring Mix
- **CBK Chicken Salad Wrap**, Red Grape, Toasted Almond, Organic Spring Mix
- **Smokemaster Ham & Swiss on Pretzel Bun**, Honey Mustard, Organic Spring Mix
- **Roast Beef & Provolone on Herbed Focaccia**, Horseradish Mayo, Organic Spring Mix
- **Mediterranean Greek Wrap**, Hummus, Kalamata Olive, Tomato, Cucumber, Organic Spring Mix

ENTRÉE SALADS - INCLUDES FRESH BAGUETTE IN LIEU OF SIDE SALAD

- **Chef**, Organic Mixed Greens, Romaine, Turkey, Ham, Cheddar, Swiss, Hard Boiled Egg, Tomato
- **Cobb**, Organic Mixed Greens, Romaine, Cheddar, Bacon, Tomato, Sweet Peas, Hard Boiled Egg
- **Chicken Caesar**, Romaine, Shredded & Shaved Parmesan, House-Made Croutons
- **Heirloom Tomato & Mozzarella**, Organic Mixed Greens, Romaine, Shredded Parmesan
- **Greek**, Organic Mixed Greens, Romaine, Garbanzo Bean, Cucumber, Tomato, Kalamata Olive, Greek Pepper, Feta
- **Strawberry & Goat Cheese**, Organic Mixed Greens, Romaine, Mandarin Orange, Candied Pecan

CBK SIGNATURE BOXED LUNCH

- **Craft Balsa Wood Box**
- Includes Couscous & Feta Salad, Whole Fruit Selection, House-Made Salt & Pepper Chips, Decadent Giant Cookie, Ghirardelli Chocolate, Bottled Water

SANDWICH OPTIONS

- **London Broil & Provolone**, Horseradish Aioli, Caramelized Red Onion
- **CBK Signature Ovengold Turkey**, Peppered Bacon, Pepper Jack, Chutney
- **Italian**, Smokemaster Ham, Hot Capicola, Salami, Provolone, Mayo
- **Tampa Cuban**, Braised Mojo Pork, Smokemaster Ham, Swiss, Dill Pickle, Mayo, Mustard, Cuban Bread
- **California Club Wrap**, Ovengold Turkey, Avocado, Peppered Bacon, Sprouts, Aioli
- **Mozzarella**, Tomato, Pesto Aioli, Organic Spring Mix

Reinvent
Your Event
With Our
Fresh And
Delicious
Individually
Packaged
Menu
Selections!

CUSTOM MENUS AND
BRANDED OPTIONS
AVAILABLE UPON REQUEST





CBK SIGNATURE BOXED LUNCH (CONT.)

SALAD OPTIONS - INCLUDES FRESH BAGUETTE IN LIEU OF SIDE SALAD

- **Mediterranean Quinoa with Salmon**, Kalamata Olive, Heirloom Tomato, Cucumber, Carrot, Spinach, Feta, White Balsamic Vinaigrette
- **Chicken Farro Salad**, Spinach, Arugula, Tangerine, Carrot, Edamame, Hard Boiled Egg, Crispy Wonton, Coconut Citrus Vinaigrette
- **Butternut Squash Salad**, Organic Mixed Greens, Craisins, Toasted Pepitas, Pickled Red Onion, Garbanzo Beans, Toasted Coconut, Coconut Citrus Vinaigrette
- **California Chicken Salad**, Romaine, Organic Spring Mix, Roasted Corn, Tomato, Jack Cheese, Black Bean, Crispy Wonton, Cilantro Lime Vinaigrette

Snack Offerings

ULTIMATE EPICUREAN GRAZING BOX

Assorted Sliced Cheeses & Charcuterie Meats, Artisan Crackers, Fresh Berries & Grapes, Paprika Hummus with Pine Nuts, Parmesan Dusted Pita, Vegetable Crudit , Dried Fruits & Nuts, Dark Chocolate Almonds, Bottled Water

PREMIUM SNACK BREAK

Assortment of Individually Wrapped Snacks, Whole Fruit, Bottled Water

Options May Include: Kind / Cliff / Granola Bars, Skinny Pop, Kettle Chips, Mixed Nuts, Chocolate Bite

SOUTHWEST SALSA & GUAC

Black Bean & Corn Salsa, Fresh Guacamole, Yellow & Blue Corn Tortilla Chips, Bottled Water

A La Carte Beverage Offerings

BEER & WINE AVAILABLE UPON REQUEST

Coca-Cola Canned Soda

Bottled Water (16oz)

Bottled Liter Smart Water

Perrier

Bottled Iced Tea

Locally-Canned Cold Brew

Red Bull / Monster Energy

Vitamin Water



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