



# 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