

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**