



Wedding Menu Collection

Delicious Food. Artful Presentation. Meticulous Service.

Welcome & Congratulations!

WHO WE ARE

Getting married provides lifelong memories, so why not remember great food? Boasting over thirty years of hospitality experience, coupled with culinary, restaurant management, and sommelier expertise, you can be sure our passion for excellence trickles down to each and every event. CBK will ensure that your beautiful moment is followed by delicious food and drinks, along with meticulous service. We will take care of everything, beginning with a personal consultation, menu development, a private tasting, rentals, and vendor coordination.

Hire CBK and take one more worry off your wedding planning check list. We work at almost any venue in the Tampa Bay Area, and our professional staff will make sure your wedding goes off without a hitch!

OUR COMMITMENT TO EXCELLENCE

Locally Sourced Ingredients

Fresh, seasonal and responsibly sourced.

Impeccable Service

Professional, polished, and seamless execution.

Customizable Menus

Accommodations for every preference and dietary need.

OUR CORE VALUES

Teamwork Working together, winning together

Respect Fair and ethical relations with everyone

Growth Committed to becoming better; individually & collectively

Quality Delivering our best in everything we do

We look forward to bringing your wedding vision to life through exceptional food and hospitality!

With gratitude,
The CBK Catering & Events Team

Choose Your Catering Style

BUFFET \$100 - \$120 starting price per person

A buffet-style meal showcases a wide variety of delicious food options, displayed on long tables. Exact configurations vary based on guest count, space limitations, and menu selections. Depending on your specific event needs, our catering staff can serve the buffet items to your guests, or allow your guests to serve themselves.

- Large variety of food items: Breakaway from the 1 entree, 1 starch, 1 veg stigma
 - Cost-effective option: Less catering staff members needed for service equals more budget towards the menu
- Timeline friendly: Plan on 1-1.5 hours of dinner service so your guests get to grooving on the dance floor sooner

STATIONS \$115 - \$135 starting price per person

Similar to buffet style dinner, food stations provide a wide variety of food choices for you and your guests. Unlike buffets, food stations are separated and spread around the room for ease of flow and execution. Our team recommends a minimum of three food stations to allow for a full dinner meal.

- Personality & creativity: Let the menu reflect your favorite cuisines or dishes
- Food as an experience: Plan on 2-3 hours of food service to truly enjoy each station's offerings
 - Timeline friendly: Plan on 1-1.5 hours of dinner service so your guests get to grooving on the dance floor sooner

PLATED \$125 - \$150 starting price per person

Plated service is ideal if you're looking for the most elevated dinner presentation, where guests do not get up from the table or serve themselves. Our team provides a fine dining restaurant experience, featuring the highest-quality composed entree selections, plated to perfection by our culinary team, and individually presented by our service team.

- Fine dining presentation: Elegantly plated courses and a high level of service are your priorities
 - Multi-course experience: Take guests through a culinary journey, course by course. Plan on 1.5 - 2 hours of food service, based on the number of courses you'd like to offer
 - Most traditional and formal service style: Our service team delivers each course right to your guests

Cocktail
Hour
Inspiration



Sample Signature Menus

Congratulations! Now let's plan the kick-off to the reception: Cocktail Hour! Get inspired by a few of our tried-and-true signature cocktail hour offerings & selections.

PASSED HORS D'OEUVRES

We recommend a minimum of 3 to 4 passed appetizers to provide an excellent variety.

Signature examples include:

- Honey Goat Cheese & Raspberry Tart** Thyme, Honey Comb
- Korean Spiced Tofu Lettuce Wrap** Pickled Cucumber, Saamjang
- Beef Picadillo Empanada** Salsa Verde
- Bruschetta Spoon** Edible Parmesan Spoon, Mozzarella Pearls, Balsamic, Micro Basil
- Fried Chicken & Waffle Bite** Buttermilk Fried Chicken, Hot Honey, Garlic Butter, Chives
- Wild Mushroom Arancini** Black Garlic Aioli
- Tikka Masala Chicken Skewer** Pepper Coulis, Lemon Yogurt, Toasted Almond
- Housemade Meatballs** Thai Chili Sauce, Scallion & Holland Pepper Garnish
- Blackened Grouper Slider** Local Grouper, Smoked Papaya Salsa, Florida Citrus Remoulade
- Mini Ahi Tuna Poke Tacos** Spicy Aioli, Wonton, Micro Cilantro
- Filet Mignon Mini Sliders** Horseradish Crème, Crispy Shallots

STATIONARY HORS D'OEUVRES

Signature examples include:

- Cheese & Charcuterie Grazing Table** Imported & Domestic Meats & Cheeses, Marinated Artichoke, Roasted Red Pepper, Hummus, Olives, Nuts, Honey, Fig Jam, Grapes & Berries, Whole-Grain Mustard, Artisan Crackers, Baguette
- Mediterranean Mezze** Seasonal Vegetable Crudit , Spinach Dip, Classic Garlic Hummus, Red Pepper Hummus, Baba Ganoush, Tzatziki, Labneh, Whipped Feta Dip, Fresh Pita, Marinated Olives, Stuffed Grape Leaves, Mixed Nuts, Honey, Marinated Artichokes, Pickles, Dates & Dried Fruits, Pita Chips, Gourmet Crackers
- Chilled Seafood Bar** East or West Coast Oysters, Fresh Shucked on the Half Shell, Old Bay Cocktail Shrimp, Key Lime & Cilantro Chilled Shrimp, Snow Crab Claws, Clams, Mussels, Mini Scallops; Includes Assorted Accoutrements on Crushed Ice | *Beautiful Display Over Ice*
- Fresh Pulled Mozzarella Bar** Our Chefs hand-pull fresh mozzarella, served with Bruschetta, Heirloom Tomatoes, Ricotta, Honey, Caponata, Fresh Basil, and Seasonal Accompaniments | *Live Mozzarella Pulling*
- Gourmet Flatbread Station** Including Classic Margherita, Wild Mushroom with Truffle Oil, Prosciutto with Fig & Balsamic Glaze | *Action Station*

Looking for our full list of hors d'oeuvres? Chat with your personal event specialist to customize your menu.

Reception
Menu
Inspiration





Our team recommends that the salad of your choosing is presented as a pre-set course, individually served course, or family style course at each guest table. This ensures a smoother flow through the buffet line for you and your guests!

CBK SIGNATURE

Roasted Beets & Goat Cheese Salad Spring Mix, Romaine, Roasted Beets, White Balsamic Vinaigrette, Whipped Goat Cheese, Candied Pecans (Pre-Set, Served, or Family Style)

Chef-Carved Beef Tenderloin Horseradish Crème

Pan Seared Black Grouper Key Lime Béarnaise

Parmesan Potato Gratin

Bacon Wrapped Asparagus

Herbed Focaccia Salted Butter

LA DOLCE VITA

Caesar Salad Romaine, Parmesan, Fresh Baked Croutons (Pre-Set, Served, or Family Style)

Caprese Salad Balsamic Glaze, Basil

Chicken Marsala Mushroom Reduction

Homemade Italian Meatballs Imported Parmesan, Pomodoro Sauce

Penné al a Vodka

Green Bean Amandine

Herbed Focaccia Salted Butter

SOUTHERN COMFORT

Grilled Pineapple & Berry Salad White Balsamic Vinaigrette (Pre-Set, Served, or Family Style)

Braised Beef Short Ribs

Sour Cream Mashed Potatoes

Shrimp & Cheddar Stone Grits

Roasted Root Vegetables

Fresh Baked Biscuits

TASTE OF TAMPA

Cuban Salad Iceberg, Chopped Tomato, Spanish Olive, Celery, Parmesan, Swiss, (Pre-Set, Served, or Family Style)

Citrus Glazed Chicken

Mojo Pork

Yellow Rice

Black Beans

Sweet Plantain Bites

Fresh Cuban Bread Salted Butter

Looking for a greater variety of buffet menu offerings? Chat with your personal event specialist to customize your menu.



LIVE ACTION & SMALL PLATE STATIONS

These interactive stations ensure the highest quality small plates and unique presentations.

PASTA & CHEESE WHEEL EXPERIENCE

Your station chef creates each pasta in a giant 18-month aged grana padano cheese wheel.

Guest choice of two:

- Carbonara** Penne, Peas, Bacon
- Grilled Vegetable Pomodoro** Rapini, Grilled Onions, Blistered Tomatoes
- Spicy Rigatoni alla Vodka** Charred Cherry Tomatoes, Stracciatella
- Confit Garlic & Lemon Gnocchi** Fried Sage
- Cavatelli with Basil Pesto** Broccoli Rabe, Sundried Tomatoes, Toasted Almonds
- 18-Month Aged Grana Padano Cheese Wheel**
- Choice of Protein: Grilled Chicken, Shrimp, Italian Sausage or Meatballs
- Caesar & Caprese Salad Shooters**
- Fresh Herb Focaccia Bread**

CHEF'S CARVING STATION

These options feature slow-roasted, hand-carved proteins, expertly prepared and served with artisan bread sauces and accompaniments.

- Beef Tenderloin** Horseradish Crème, Red Wine Demi Glace
- Luberon-Spiced Lamb Loin** Mint Yogurt, Za'atar Seasoning
- Bone-In Tomahawk Ribeye** Chimichurri, Black Garlic Butter
- Grilled & Roasted Sausages** Artisan Variety Including Fennel, Smoked Parika, Andouille, Wild Boar, Elk, Venison, House Mustard, Pickles, Sauerkraut, Black Pepper Ketchup
- Sahbazi-Crusted Pork Loin** Aromatic Spice-Rub, Apple Chutney, Dijon Glaze

ASIAN-INSPIRED TASTING STATION

- Chilled Noodles** Cucumber, Scallion, Ginger, Soy Dressing
- Assorted Dumplings** Handmade Steamed & Pan-Seared Dumplings
- Assorted Bao Buns**
- Stir Fry** Choice of Rice or Noodles, Protein, Fresh Vegetables, Sake Soy Ginger Sauce | Customizable Take Out Boxes

ARROZ CON POLLO

Presented in a giant paella pan; guests build their own small plate.

Braised Chicken Thighs Fresh Peas, Onions, Pickled Red Fresno, Micro Cilantro, Mini Hot Sauce Bottles

Cuban Salad Shooters

Fresh Local Cuban Bread

STREET TACO BAR

Guests build their own small plate.

Choice of: Flour or Corn Tortillas

Choice of Protein: Seasoned Ground Beef, Seasoned Ground Chicken, Tinga Chicken, Shredded Chicken
(Steak, Shrimp, Pork Are Available at Additional Cost)

Toppings Bar: Charred Corn & Black Bean Salad with Avocado Ranch Dressing, Refried Beans, Spanish Rice, Fajita Style Peppers & Onions, Cotija cheese, Pickled Red Onion, Lime Cilantro Crema, Chopped Lettuce, Grilled Corn, Pico de Gallo, Pickled Jalapeno, Sliced Radish, Lime Wedges, Cilantro & Onion, Tomatillo Salsa, Fire Roasted Salsa, Salsa Macha, Salsa Chile de Arbol (Guacamole available at additional cost)

GULF COAST GROUPEL RISOTTO

Your station chef creates beautiful composed plates for your guests.

Pan Seared Gulf Coast Grouper

Lemon Risotto

Arugula Salad

SEARED SCALLOP & PORK BELLY

Your station chef creates beautiful composed plates for your guests.

Seared Jumbo Sea Scallop

Pork Belly

Roasted Potatoes

Edamame Succotash

Corn Nectar

Looking for a greater variety of food stations? Chat with your personal event specialist to customize your menu.



SPRING & SUMMER

SINGLE ENTREE

Florida Grouper Coconut Risotto, Mango-Lime Emulsion, Fennel Cilantro Micro Salad

Butter Roasted Salmon Pea Purée, Fresh Saute Peas, Preserved Lemon Caper Beurre Blanc

48-Hour Braised Beef Short Rib Ginger-Miso Glaze, Cipollini Onions, Watercress, Golden Yukon Mashed Potatoes

Center-Cut Filet Truffle Herb Butter, Roasted Zucchini, Potatoes Au Gratin, Chili Garlic Oil

Chicken Roulade Roasted Chicken Breast, Celeriac Puree, Young Vegetables, Chicken Jus

Roasted Airline Chicken Crispy Rice Cakes, Braised Baby Bok Choy, Smoky Sweet Corn Velouté, Chili Garlic Oil

Confit Leek Roulade Lemon Verbena, Cilantro Herb salad, Green Goddess Sauce

DUAL ENTREE

Center-Cut Filet & Jumbo Crab Cake Black Garlic Demi-Glace, Smoky Sweet Corn Velouté, Roasted Seasonal Squash

Braised Short Ribs & Jumbo Shrimp Boursin Mashed Potato, Grilled Asparagus, Yuzu Béarnaise

SALAD

Locally sourced lettuce from Shady Oaks in Dade City, Florida.

Caesar Grilled Romaine Hearts, Black Garlic Caesar Dressing, Nueske Bacon Lardons, Herbed Bread Crumbs, Pickled Red Onions, Shaved Parmesan

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

Spring Garden Salad Shaved Baby Carrots, Radish, Snap Peas, Pea Tendrils, Bee Pollen, Crème Fraiche-Honey Vinaigrette

Melon Mosaic Salad Compressed Melons, Citrus Vinaigrette, Shaved Radish, Sprouts, Edible flowers, Yuzu Citrus Vinaigrette

House Salad Shady Oak Farm Lettuce, Radish, Cucumber, Marinated Olives, Shaved Red Onion, Herb & Micros, Sesame Caper Vinaigrette

DESSERT

Strawberry Shortcake Strawberry Coulis, Micro Sponge, White Balsamic Strawberries, Strawberry Dust, White Chocolate Chantilly, Micro Mint

Blueberry Key Lime Tart Blueberry Coulis, Blueberry Compote, Blueberry Dust, Toasted Meringue

FALL & WINTER

SINGLE ENTREE

Pan Seared Halibut Key Lime Béarnaise, Roasted Root Vegetable, Carrot Purée, Shaved Carrot Salad

Pan Seared Sea Bass Confit Fennel & Garlic, Shaved Apple Salad, Charred Onion Powder

Domestic Center-Cut Filet Truffle Herbed Butter, Cacio e Pepe Raviolo, Au Poivre

Citrus-Fed Wagyu Sirloin Truffle-Mushroom Persillade, Braised Endives, Celeriac Purée, Bordelaise Sauce

Herb Roasted Airline Chicken Root Vegetable, Pepper & Corn Hash, Roasted Butternut Squash Purée, Onion Soubise

Citrus Half Roasted Chicken Yuzu Pickles, Baby Greens, Habanero Fermented Chili Sauce

Chestnut Ravioli Housemade Chestnut Pasta, Brown Butter Sage Emulsion, Whipped Ricotta Filling, Pecorino Espuma

DUAL ENTREE

Center-Cut Filet & Pan Seared Miso Cured Salmon Yuzu Emulsion, Roasted Cauliflower Purée, Roasted Root Vegetables, Herb Oil

Center-Cut Filet & Seared Jumbo Scallops Charred Root Vegetables, Yukon Gold Boursin Mash, Apricot Demi

SALAD

Locally sourced lettuce from Shady Oaks in Dade City, Florida.

Grilled Baby Romaine Parmesan, Herb Brown Butter Crumble, Black Garlic, Chardonnay Pickled Grapes, Citrus Vinaigrette

Beet Capraccio Salad Roasted Tri-Colored Beets, Whipped Goat Cheese, Walnuts Crumbles, Orange Supremes, Baby Greens, Citrus-Sherry Vinaigrette

Harvest Kale Salad Baby Greens, Kale, Roasted Butternut Squash, Pomegranate Arils, Shaved Ricotta Salata, Toasted Pepitas, Maple Tahini Vinaigrette

Bitter Greens & Prosciutto Salad Bitter Greens, Pear Vinaigrette, Blue Cheese Crumbles, Crispy Prosciutto, Candied Pecan, Craisins

Fall Garden Salad Roasted Baby Beets, Edible Soil, Smoked Ricotta, Candied Almonds, Guava Vinaigrette

DESSERT

Tiramisu 2.0 Espresso Soaked Sponge, Mascarpone, Cocoa, Amaretto Jelly, Dulce de Leche Texture, Chocolate Sponge Cake

Deconstructed S'more Toasted Marshmallow, Graham Cracker Dust, Espresso Brownie, Hazelnut Praline, Dark Chocolate Ganache, Bourbon Crème Anglaise

Late-Night
Bites
Inspiration





Whether it's a savory server passed bite, or a fun live-action dessert station, these late-night offerings are perfect for keeping the celebration going!

SERVER PASSED BITES

- Gourmet Grilled Cheese Bite** Truffle Butter & Gruyère; Buffalo Chicken; Jalapeno Popper; Prosciutto, Fig & Brie
Warm Chocolate Chip Cookie & Milk Shooters
"Little Big Mac" Slider American Cheese, Shredded Lettuce, CBK Signature Sauce
Parmesan French Fries Garlic, Parsley, Herb Aioli
Mini NY Style Pizzas Passed in Mini Pizza Boes

SWEET & SAVORY STATIONS

- Petite Donut Bar** Assorted Toppings, Chocolate & Caramel Sauces
Ice Cream Sandwich Bar House-Made Cookies, Assorted Ice Cream Flavors
Banana Flambe Foster Cart Olive Oil Cake, Banana, Dark Rum, Cinnamon, Vanilla Gelato
Churros & Chocolate Dipping Station Cinnamon Sugar, Dulce de Leche

BEVERAGE ADD-ONS

- Espresso & Cappuccino Bar** Handcrafted Coffee Beverages Made to Order

GOURMET SLIDER BAR

A fully customizable station featuring handcrafted mini sliders, allowing guests to enjoy a variety of flavors with premium toppings and house-made sauces.

- Classic Beef** Vermont Cheeder, House Pickles, CBK Special Sauce
Meatball Burrata, Marinara, Fresh Basil
Turkey Burger Arugula, Roasted Tomato, Herb Aioli
Thai Chicken Meatball Scallion, Cilantro, Miso Glaze
Fried Green Tomato Pimento Cheese, Arugula, Pickled Red Onion
Falafel Cucumber Slaw, Pickled Red Onion, Tzatziki Sauce
Pressed Cuban Mojo Pork, Ham, Swiss Cheese, House Pickles, Mustard
Southern Fried Chicken Dill Pickle, Garlic Aioli
Accompaniments Yucca Fries, Parmesan Fries, Pepperonata Tater Tots