



DUO PLATED LUNCH MENU

Entrees – guests' selection of

Chopped Heirloom Salad / Tempura Fish Taco, chipotle aioli DUO

Tuscan Kale and Quinoa Salad / Chicken Satay, peanut sauce DUO

Patatas Bravas / Chilled Asparagus, organic poached egg DUO

Local Greens / Chroma Burger, short rib patty, cheddar cheese, bourbon onions, bacon jam, dill pickle DUO

Beverage

Coffee, Ice Tea and Soft Drinks

20 per person Price does not include gratuity, tax and admin fee

Add-on Options

Starters – served sharing style

Duo of Eggs, crab deviled and smoked paprika deviled +4 per person

Duo of Daily Cheese Selection / Roasted Edamame, pomegranate molasses, smoked salt +6 per person

Duo of Seafood, cold water mussels, Florida coastal shrimp +8 per person

Dessert – served individually

Chroma Dessert, tasting size portions of chef's seasonal dessert selections +4 per person

Prices do not include gratuity, tax and admin fee



VERTICAL LUNCH FEAST

Served Sharing Style

Cold please select three

Tuscan Kale and Quinoa Salad, roasted chicken, toasted almonds, golden raisins, citrus vinaigrette

Local Greens, diced cucumber, tomato, citrus vinaigrette

Chilled Asparagus, organic poached egg, lemon zest, citrus vinaigrette

Cheese Board, daily selection, rustic bread, preserves, almonds, honey

Crab Deviled Eggs, house aioli, micro greens

Smoked Spanish Paprika Deviled Eggs, house aioli, micro greens

Chopped Heirloom Salad, blue cheese, romaine, red and yellow beets, beefsteak tomato, cucumber, rainbow carrots, brioche croutons, honey-almond vinaigrette

Hot please select four

Seafood

Florida Coastal Shrimp, cilantro, chipotle-buttermilk sauce

Blue Crab and Artichoke Dip, Parmesan gratin, grilled ciabatta

Tempura Fish Tacos, local catch, zesty slaw, soft flour tortilla, chipotle aioli

Beef/Pork/Lamb, Poultry

Smoked Pulled Pork Sliders, sourdough bun, jicama slaw, shishito aioli

Hand-Rolled Potato Gnocchi, marinated goat cheese, beef Bolognese, fresh basil

Chroma Burgers, short rib patty, cheddar cheese, bourbon onions, bacon jam, dill pickle, brioche roll

Lamb Burgers, pickled red onion, feta-mint aioli, potato-chive roll

Cheeseburgers, aged white cheddar, spiced ketchup, brioche roll

Baked House Meatballs, parmesan cheese, micro basil, san marzano sauce

Chicken Satay, peanut sauce

Fired-Grilled Chicken Thighs, sriracha glaze

Buffalo Chicken Wontons, blue cheese sauce, pickled celery

Veggie

Roasted Edamame, pomegranate molasses

Hand Cut Fries, sea salt

Patatas Bravas, san marzano sauce, garlic aioli, lime zest

Julienne Snow Peas, salt and pepper, blood orange olive oil, lemon zest

Mashed Potatoes, roasted garlic, green onions

Dessert

Chroma Dessert Display, tasting size portions of chef's seasonal dessert selections

Beverage

Coffee, Ice Tea and Soft Drinks

28 per person Price does not include gratuity, tax and admin fee



VERTICAL DINNER FEAST I

Served Sharing Style

Salads please select two

Tuscan Kale and Quinoa Salad, roasted chicken, toasted almonds, golden raisins, citrus vinaigrette

Local Greens, diced cucumber, tomato, citrus vinaigrette

Chopped Heirloom Salad, blue cheese, romaine, red and yellow beets, beefsteak tomato, cucumber, rainbow carrots, brioche croutons, honey-almond vinaigrette

Mains please select six

Veggie

Charred Shishito Peppers, lime zest, buttermilk dressing

Julienne Snow Peas, salt and pepper, blood orange olive oil, lemon zest

Hand-Cut Fries, sea salt

Mashed Potatoes, roasted garlic, green onions

Roasted Edamame, pomegranate molasses, smoked salt

Patatas Bravas, san marzano sauce, garlic aioli, lime zest

Beef/Pork/Lamb/Poultry

Fire-Grilled Chicken Thighs, sriracha

Corned Beef Brisket Empanadas, Swiss, housemade sauerkraut, thousand island

Smoked Pulled Pork Sliders, sourdough bun, jicama slaw, shishito aioli

Lamb Burger, pickled red onion, feta-mint aioli, potato-chive roll

Grilled Sirloin Steak, buttermilk-rosemary marinade, arugula salad

Chicken Satay, peanut sauce

Chroma Burger, short rib patty, cheddar cheese, bourbon onions, bacon jam, dill pickle, brioche roll

Cheeseburger, aged white cheddar, spiced ketchup, brioche roll

Baked House Meatballs, parmesan cheese, micro basil, San Marzano sauce

Hand-Rolled Potato Gnocchi, marinated goat cheese, beef Bolognese, fresh basil

Seafood

Point Judith Kung Pao Calamari, roasted peanuts, spicy sauce

Blue Crab and Artichoke Dip, Parmesan gratin, grilled ciabatta

Pan-Seared Florida White Fish Taco, jicama slaw, red onion, soft flour tortilla, cilantro chiffonade

Tempura Fish Taco, local catch, zesty slaw, soft flour tortilla, chipotle aioli

Beverage

Coffee, Ice Tea and Soft Drinks

38 per person Price does not include gratuity, tax and admin fee

Add-on Options

Starters – Served butler style +12 per person

30-minute pre-dinner reception -Select three hors d'oeuvres from our "Reception Menu"

Starters – served sharing style

Duo of Roasted Edamame, pomegranate molasses, smoked salt & **Cheese Board**, daily selection +6 per person

Duo of Deviled Eggs, house aioli, smoked Spanish paprika & **Charcuterie**, house made +7 per person

Dessert – served individually

Chroma Dessert Display, tasting size portions of chef's seasonal dessert selections +4 per person

Prices do not include gratuity, tax and admin fee

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6967 Lake Nona Blvd. Orlando, FL 32827

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VERTICAL DINNER FEAST II

Served Sharing Style

Salads please select two

Local Greens Salad, Tuscan Kale and Quinoa Salad, Chopped Heirloom Salad

Mains please select six

Veggie

Charred Shishito Peppers, lime zest, buttermilk dressing

Julienne Snow Peas, salt and pepper, blood orange olive oil, lemon zest

Hand-Cut Fries, sea salt

Mashed Potatoes, roasted garlic, green onions

Roasted Edamame, pomegranate molasses, smoked salt

Patatas Bravas, San Marzano sauce, garlic aioli, lime zest

Beef/Pork/Lamb/Poultry

Jambalaya, house Andouille sausage, seared shrimp, smoked pork, Cajun rice, heirloom tomato

Flame Grilled Ribeye, bone-in, herb and sea salt crust, melted foie gras butter, hand-cut fries

Lamb Ribs, Korean barbecue glaze, shredded daikon radishes, sprouts

Braised Smoked Pork Belly, sweet tomato jam, watercress, toasted pumpkin seeds, citrus-curry vinaigrette

Baked House Meatballs, parmesan cheese, micro basil, san marzano sauce

Roasted Bone Marrow, fresh herbs, rustic bread, mustard vinaigrette

Guava and Goat Cheese Flatbread, speck ham, marcona almonds, red sorrel

Grilled New York Strip, broccoli greens, caramelized stone fruit, citrus oil

Grilled Sirloin Steak, buttermilk-rosemary marinade, arugula salad, hand-cut fries

Seafood

Florida Coastal Shrimp, cilantro, chipotle-buttermilk sauce

Cold Water Mussels, creamy coconut curry, pickled cilantro, toasted ciabatta

Wild Tuna Poke, crispy wontons, toasted sesame seeds, avocado crema, ponzu sauce

Fish and Chips, local catch, hand-cut fries, sea salt, malt vinegar

Blue Crab and Artichoke Dip, Parmesan gratin, grilled ciabatta

Pan-Seared Florida White Fish Taco, jicama slaw, red onion, soft flour tortilla, cilantro chiffonade

Point Judith Kung Pao Calamari, roasted peanuts, spicy sauce

Beverage

Coffee, Ice Tea and Soft Drinks

42 per person Price does not include gratuity, tax and admin fee

Add-on Options

Starters – Served butler style +12 per person

30-minute pre-dinner reception -select three hors d'oeuvres from our "Reception Menu"

Starters – served sharing style

Duo of Roasted Edamame, pomegranate molasses, smoked salt & **Cheese Board**, daily selection +6 per person

Duo of Deviled Eggs, house aioli, smoked Spanish paprika & **Charcuterie**, house made +7 per person

Dessert – served individually

Chroma Dessert Display, tasting size portions of chef's seasonal dessert selections +4 per person

Prices do not include gratuity, tax and admin fee

TRIO PLATED DINNER MENU

Salad please select one, served individually

Local Greens Salad, diced cucumber, tomato, citrus vinaigrette

Tuscan Kale and Quinoa Salad, roasted chicken toasted almonds, golden raisins, citrus vinaigrette

Chopped Heirloom Salad, blue cheese, romaine, red and yellow beets, beefsteak tomato, cucumber, rainbow carrots, brioche croutons, honey-almond vinaigrette

Entrée Trios please select three, Trios served individually

TRIO #1 **Grilled New York Strip** / **Cajun Rice** / **Sautéed Spinach**
caramelized stone fruit spicy citrus oil

TRIO #2 **Grilled Skirt Steak** / **Potato Gnocchi** / **Asparagus**
crispy shallots beef Bolognese salt, pepper, olive oil

TRIO #3 **Crab Cakes** / **Mashed Potatoes** / **Chef's Seasonal Veggies**
mango salsa green onions pan-fried

TRIO #4 **Lamb Ribs** / **Hand-Cut Fries** / **Julienne Snow Peas**
Korean BBQ sea salt salt, pepper, olive oil

TRIO #5 **Fire-Grilled Chicken Thighs** / **Cajun Rice** / **Julienne Snow Peas**
sriracha spicy salt, pepper, olive oil

TRIO #6 **Fried Local Catch** / **Hand-Cut Fries** / **Zesty Slaw**
malt vinegar sea salt farm fresh

TRIO #7 **Florida Coastal Shrimp** / **Cajun Rice** / **Sautéed Spinach**
chipotle-buttermilk sauce spicy citrus oil

Dessert served sharing style

Chroma Dessert Caddy, tasting size portions for guests to select

Beverage

Coffee, Ice Tea and Soft Drinks

45 per person Price does not include gratuity, tax and admin fee

Add-on Options

Pre-Dinner Reception served butler style

30-minute reception -Select three hors d'oeuvres from our "Reception Menu" +12 per person

45-minute reception -Select three hors d'oeuvres from our "Reception Menu" +17 per person

Starter served individually +18 per person

Prawn and Crab Cocktail, vertical presentation on ice

Starter please select two, served sharing style +6 per person

Roasted Edamame, pomegranate molasses, smoked salt

Deviled Eggs, house aioli, smoked Spanish paprika

Flash-Fried Goat Cheese, fresh thyme, organic honey

Guava & Goat Cheese Flatbread, speck ham, marcona almonds, red sorrel

Prices do not include gratuity, tax and admin fee



PRE-DINNER AND LOUNGE PARTY PLATTERS

Perfect for pre-dinner, informal Chroma lounge gatherings, at your home or office.

	10 GUESTS
Cheese Board daily selection rustic breads, preserves, almonds, honey	60
Charcuterie dry-cured meats, rustic bread, local fruit jam, mustard, gherkins	75
Chicken Satay peanut sauce	35
Blue Crab & Artichoke Dip Parmesan gratin, grilled ciabatta	40
Wild Tuna Poke crispy wontons, toasted sesame seeds, avocado crema, ponzu sauce	40
Combo Platter - Deviled Eggs smoked Spanish paprika and crab eggs	25
Combo Platter-Sliders Smoked Pulled Pork, Chroma Burgers, Lamb Burgers	75
Combo Platter-Ribs & Legs Korean BBQ Lamb Ribs, Fire Grilled Chicken Thighs	45
Jambalaya Pot house Andouille sausage, seared shrimp, smoked pork, Cajun rice	75
Hand-Rolled Potato Gnocchi Pot marinated goat cheese, beef Bolognese, fresh basil	55
Chroma's Seasonal Mini Desserts Platter from our Chroma dessert chef	60

NOTE: Items for pick up will be at the proper holding temperatures and it is the guest's responsibility for the continued holding at the proper temperature until consumed. All items will be presented in high quality packaging.

Prices do not include gratuity, tax and admin fee



RECEPTION MENU

Butler Style Passed Hors d'oeuvres

Veggie

Charred Shishito Peppers, lime zest, buttermilk dressing

Flash-Fried Goat Cheese, fresh thyme, organic honey

Smoked Paprika Deviled Eggs, house aioli, micro greens

Beef/Pork/Lamb/Poultry

Smoked Pulled Pork, sourdough bun, jicama slaw, shishito aioli

Chroma Burger, short rib patty, cheddar cheese, bourbon onions, bacon jam, dill pickle, brioche roll

Lamb Burger, pickled red onion, feta-mint aioli, potato-chive roll

Cheese Burger, aged white cheddar, spiced ketchup, brioche roll

Baked House Meatballs, parmesan cheese, micro basil, san marzano sauce

Grilled Sirloin Steak, buttermilk-rosemary marinade

Lamb Ribs, Korean barbecue glaze, shredded daikon radishes, sprouts

Corned Beef Brisket Empanadas, Swiss, housemade sauerkraut, Thousand Island

Buffalo Chicken Wontons, blue cheese sauce, pickled celery

Chicken Satay, peanut sauce

Seafood

Crab Deviled Eggs, house aioli, micro greens

Blue Crab and Artichoke Dip, Parmesan gratin, grilled ciabatta

Pan Seared Florida White Fish Taco, jicama slaw, red onion, soft flour tortilla, cilantro chiffonade

Tempura Fish Taco, local catch, zesty slaw, soft flour tortilla, chipotle aioli

Florida Coastal Shrimp, cilantro, chipotle-buttermilk sauce

Crab Cakes, mango salsa, crispy panko, cilantro

Wild Tuna Poke, crispy wontons, toasted sesame seeds, avocado crema, ponzu sauce

House-Cured Salmon Carpaccio, Rock Shrimp and Scallop Ceviche, soy reduction, herb oil

Sweets

Chef's Seasonal Mini Desserts

Please select 8 items for unlimited food service for a specific period of time

1 ½ hours - 38 per person

2 hours - 42 per person

3 hours - 48 per person

Prices do not include gratuity, tax and admin fee

The above food menu may be packaged with a cash, consumption or open bar package.

Add-on Options

Chef Stations

Each station is complimented by the appropriate sauces and artesian breads

Grilled Sirloin Steak, buttermilk rosemary marinade, arugula salad, hand cut fries +6 per person

Flame Grilled Ribeye, bone-in, herb and sea salt crust, melted foie gras butter, hand-cut fries +9 per person

Jambalaya, house Andouille sausage, seared shrimp, smoked pork, Cajun rice, heirloom tomato +5 per person

Price does not include gratuity, tax and admin fee

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AFTER WORK, AFTER PLAY, AFTER ANYTHING

Chroma Group Happy Hour Package

(Available daily between 3pm and 7pm in the Chroma Bar, Outdoor Patio and Outdoor Lounge)

Menu Package

(Unlimited passed hors d'oeuvres for 1½ hours)

Duo of Eggs; Deviled Crab, Smoked Spanish Paprika

Chroma Burger

Chef's Choice Vegetarian Offering

Chef's Choice Seafood Offering

18 per person Price does not include gratuity, tax and admin fee
(Minimum group size of 10 guests)

Beverage Options

This package is available with the following bar options

Consumption Bar

Consumption bar service allows your guests to order beverages of their choice.

Each beverage ordered will be added to the host's bill and charged at the end on the event

or

Cash Bar

Cash bar service requires that each of your guests pay for their own beverages when ordered.

(Happy hour drink prices apply to consumption or cash option)

Prices do not include gratuity, tax and admin fee



BEVERAGE SERVICE

Consumption Bar

Consumption bar service allows your guests to order beverages of their choice. Each beverage ordered will be added to the host’s bill and charged at the end of the event.

Open Bar

Open bar service is a per person priced bar with limited types of beverages offered. The per person price will be determined based on the package and time selected. (Shot service is not included in any bar packages)

Beer & Wine Bar Package

Silver Level Beers, Wines, Soft Drinks & Juice
24 per person/2 hours each additional hour 8 per person

Full Service Silver Bar Package

Silver Level Liquors, Beers, Wines, Soft Drinks & Juice
29 per person/2 hours each additional hour 10 per person

Full Service Gold Bar Package

Gold Level Liquors, Beers, Wines, Soft Drinks & Juice
35 per person/2 hours each additional hour 10 per person

Silver Level Brands

- Tito’s Vodka
- Flor de Cana Rum
- New Amsterdam Dry Gin
- Dewar’s Scotch
- Jim Beam Bourbon
- Sauza 90 Tequila Silver
- Silver Level Wines
- Domestic & Craft Beers
- Soft Drinks
- Orange & Cranberry Juice

Gold Level Brands

- Grey Goose Vodka
- Bacardi Rum
- Bombay Sapphire Gin
- Dewar’s 12 Scotch
- Maker’s Mark Bourbon
- Milagro Tequila Anejo
- Gold Level Wines
- Domestic & Craft Beers
- Soft Drinks
- Orange & Cranberry Juice

Cash Bar

Cash Bar Service requires that each of your guests pay for their own beverages when ordered. \$100.00 private bar fee will be charged to the host’s bill.

Price does not include gratuity, tax and admin fee
All beverages must be purchased from Chroma Restaurant