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, San Marzano sauce, garlic aioli, lime zest & Vegan Kofta, beyond beef® skewers DUO
Local Greens & Chroma Burger, short rib patty, cheddar cheese, bourbon onions, bacon jam DUO

BEVERAGE
Coffee, Ice Tea and Soft Drinks

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

ADD-ON ENHANCEMENTS
STARTERS – served sharing style
Duo of Eggs, crab deviled and smoked paprika deviled. +4 per person
Duo of Seafood, cold water mussels, Florida coastal shrimp. +8 per person
Duo of Daily Cheese & Roasted Edamane, pomegranate molasses, smoked salt. +6 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, dice cucumber tomato, citrus vinaigrette
Hummus Trio, cocoa and chipotle, roasted beets, sweet potato and maple hummus, grilled flatbread, crispy vegetables, crispy plantain
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
Fish & Chips, North Atlantic haddock, hand-cut fries, sea salt, malt vinegar
Beef / Pork / Poultry
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
Fire-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
Brussels Sprouts, miso caramel, Togarashi, sea salt
Charred Shishito Peppers, lime zest, buttermilk dressing

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

BEVERAGE
Coffee, Iced 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  
**Brussels Sprouts**, miso caramel, Togarashi, sea salt  
**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**  
**Fired-Grilled Chicken Thighs**, sriracha  
**Corned Beef Brisket Empanadas**, Swiss, housemade sauerkraut, thousand island  
**Lamb Burger**, pickled red onion, feta-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, Iced Tea and Soft Drinks**  
38 per person. Price does not include gratuity, tax and admin fee

**Add-on Enhancements**  
**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**. +6 per person  
**Duo of Deviled Eggs**, house aioli, smoked Spanish paprika & Charcuterie, housemade. +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
VERTICAL DINNER FEAST II, 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

Veggies
Charred Shishito Peppers, lime zest, buttermilk dressing
Brussels Sprouts, miso caramel, Togarashi, sea salt
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
Grilled Sirloin Steak, buttermilk rosemary marinade, arugula salad
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, coal roasted wild mushrooms, red wine glaze

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, North Atlantic haddock, hand-cut fries, sea salt, malt vinegar
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

Beverage
Coffee, Iced Tea and Soft Drinks
42 per person. Price does not include gratuity, tax and admin fee

Add-on Enhancements
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 +6 per person
Duo of Deviled Eggs, house aioli, smoked Spanish paprika & Charcuterie, housemade. +7 per person
Dessert, served individually
Dessert Display, tasting size portions of chef’s seasonal dessert selections. +4 per person
Prices do not include gratuity, tax and admin fee

W: ChromaLakeNona.com E: OrlandoEvents@TavistockRestaurants.com P&F: 407-455-3435
6967 Lake Nona Blvd. Orlando, Fl. 32827
TRIO PLATED DINNER MENU

Salad, please select one, served individually
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

Entrée Trios, please select three
Grilled New York Strip, red wine glaze
Grilled Skirt Steak, crispy shallots
Crab Cakes, mango salsa
Lamb Ribs, Korean BBQ
Fire-Grilled Chicken Thighs, sriracha
Fried North Atlantic Haddock, malt vinegar
Florida Coastal Shrimp, chipotle-buttermilk sauce
Vegan Kofta, beyond beef® skewers

Entrée Sides, please select two that will accompany all entrees
Brussel Sprouts, miso caramel, Togarashi
Asparagus
Cajun Rice, spicy
Mashed Potatoes, green onions
Chef’s Seasonal Veggies, pan-fried
Coal Roasted Wild Mushrooms
Roasted Carrots
Potato Gnocchi, beef Bolognese
Hand-Cut Fries, sea salt

Dessert, served sharing style
Chroma Dessert Caddy, tasting size portions for guests to select

Beverage
Coffee, Iced Tea and Soft Drinks
45 per person. Price does not include gratuity, tax and admin fee

Add-on Enhancements
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 four 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

W: ChromaLakeNona.com  E: OrlandoEvents@TavistockRestaurants.com  P&F: 407-455-3435
6967 Lake Nona Blvd . Orlando, Fl. 32827
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

**Charcuterie**
- dry-cured meats, rustic bread, local fruit jam, mustard, gherkins

**Chicken Satay**
- peanut sauce

**Blue Crab & Artichoke Dip**
- Parmesan gratin, grilled ciabatta

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

**Combo Platter - Deviled Eggs**
- smoked Spanish paprika and crab eggs

**Combo Platter-Sliders**
- Cheesburgers, Chroma Burgers, Lamb Burgers

**Combo Platter-Ribs & Legs**
- Korean BBQ Lamb Ribs, Fire Grilled Chicken Thighs

**Jambalaya Pot**
- house Andouille sausage, seared shrimp, smoked pork, Cajun rice

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

**Hummus Trio**
- Cocoa & Chipotle, Roasted Beets, Sweet Potato & Maple

**Brussels Sprouts**
- Miso Caramel, Togarashi, Sea Salt

**Combo Platter - Charred Shishito Peppers & Roasted Edamame**
- lime zest, buttermilk dressing & pomegranate molasses, smoked salt

**Chroma’s Seasonal Mini Desserts Platter**
- from our Chroma dessert chef

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

W: ChromaLakeNona.com   E: OrlandoEvents@TavistockRestaurants.com   P&F: 407-455-3435
6967 Lake Nona Blvd. Orlando, Fl. 32827
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
Vegan Kofta, beyond beef® skewers, cocoa and pistachio tahini, heirloom tomatoes, cucumber

Beef/Pork/Lamb/Poultry
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
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
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
Rock Shrimp 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

W: ChromaLakeNona.com  E: OrlandoEvents@TavistockRestaurants.com  P&F: 407-455-3435
6967 Lake Nona Blvd.  Orlando, Fl. 32827
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 Burgers

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
Reyka Vodka
Flor de Cana Rum
Tanqueray Gin
Dewar’s Scotch
Jim Beam Bourbon
Sauza Blue Tequila
Silver Level Wines
Domestic & Craft Beers
Soft Drinks
Orange & Cranberry Juice

Gold Level Brands
Grey Goose Vodka
Bacardi Rum
Bombay Sapphire Gin
JW Black Scotch
Maker’s Mark Bourbon
Patron Silver Tequila
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

W: ChromaLakeNona.com E: OrlandoEvents@TavistockRestaurants.com P&F: 407-455-3435
6967 Lake Nona Blvd. Orlando, Fl. 32827