



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

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



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 / Lamb / 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

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CHROMA[®]

MODERN BAR + KITCHEN

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-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, 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

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CHROMA[®]

MODERN BAR + KITCHEN

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

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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

Coal Roasted Wild Mushrooms

Asparagus

Roasted Carrots

Cajun Rice, spicy

Potato Gnocchi, beef Bolognese

Mashed Potatoes, green onions

Hand-Cut Fries, sea salt

Chef's Seasonal Veggies, pan-fried

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

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PRE-DINNER AND LOUNGE PARTY PLATTERS

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

	10 GUESTS
Cheese Board	60
daily selection rustic breads, preserves, almonds, honey	
Charcuterie	75
dry-cured meats, rustic bread, local fruit jam, mustard, gherkins	
Chicken Satay	35
peanut sauce	
Blue Crab & Artichoke Dip	40
Parmesan gratin, grilled ciabatta	
Wild Tuna Poke	40
crispy wontons, toasted sesame seeds, avocado crema, ponzu sauce	
Combo Platter - Deviled Eggs	25
smoked Spanish paprika and crab eggs	
Combo Platter-Sliders	75
Cheeseburgers, Chroma Burgers, Lamb Burgers	
Combo Platter-Ribs & Legs	45
Korean BBQ Lamb Ribs, Fire Grilled Chicken Thighs	
Jambalaya Pot	75
house Andouille sausage, seared shrimp, smoked pork, Cajun rice	
Hand-Rolled Potato Gnocchi Pot	55
marinated goat cheese, beef Bolognese, fresh basil	
Hummus Trio	75
Cocoa & Chipotle, Roasted Beets, Sweet Potato & Maple	
Brussels Sprouts	45
Miso Caramel, Togarashi, Sea Salt	
Combo Platter - Charred Shishito Peppers & Roasted Edamame	45
lime zest, buttermilk dressing & pomegranate molasses, smoked salt	
Chroma's Seasonal Mini Desserts Platter	60
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.

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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

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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 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

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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

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