



CHROMA[®]
MODERN BAR + KITCHEN

TRC

TAVISTOCK
RESTAURANT
COLLECTION

Chroma Modern Bar + Kitchen is part of the Tavistock Restaurant Collection family.
Learn more by visiting TavistockRestaurantCollection.com.



CONTACT OUR SALES TEAM

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SEATED BRUNCH

3

BRUNCH DISPLAYS

4 - 5

SEATED LUNCH

6

LUNCH DISPLAY

7

SEATED DINNERS

8 - 9

DINNER FEAST

10

EVENT PLATTERS

11

DISPLAY STATION

12

COCKTAIL RECEPTION

13

BEVERAGE SERVICE

14 - 15

CONTACT

16

Take a [Virtual Tour](#) of our facilities today.



48 PER PERSON

Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.

STARTERS *host selection of two; served sharing style*

Giant Cinnamon Roll warm vanilla icing

Tuscan Kale Salad tuscan kale, almonds, raisins, citrus vinaigrette

Smoked Salmon Board dill crème fraîche, lettuce, heirloom tomatoes, shaved onion, bagels, caper berries

Crab + Artichoke Dip parmesan gratin, grilled ciabatta

ENTRÉES *host selection of three; served sharing style*

Corned Beef Hash Benny housemade corned beef, soft eggs, grain mustard hollandaise, rye

Chroma Benny house canadian bacon, soft eggs, brown butter hollandaise

Green Shakshuka kale, swiss chard & spinach, roasted serrano chiles, crispy garlic, cilantro, avocado, lime crema, soft egg

Hot Chicken + Waffles crispy hot chicken thighs, mini buttermilk waffles

Wild Blueberry Pancakes fluffy buttermilk pancakes, maine blueberries, vanilla cream

Chroma Sliders aged white cheddar, smoked bacon-onion jam, chroma sauce

SIDES *host selection of two; served sharing style*

Loaded Breakfast Potatoes nueske's bacon, bell peppers, green onion, queso

Really Good Bacon smoked nueske's bacon

Coal-Seared Sausage maple pork

Crispy Breakfast Potatoes fingerlings and spices

ENTRÉE ENHANCEMENTS

Crab Cake Benny *+8 per person*

slow-roasted tomatoes, soft eggs, old bay hollandaise, watercress

BEVERAGE ENHANCEMENTS

Beverage Service *+6 per person*

coffee, hot tea, iced tea, juice, soft drinks

Mimosa Bottle Service *+53 per bottle*

Tavistock Prosecco, select two juices



45 PER PERSON

Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.



STARTER *host selection of one; served sharing style*

Giant Cinnamon Roll warm vanilla icing

Tuscan Kale Salad focaccia, crispy quinoa, vegan caesar

Loaded Breakfast Potatoes nueske's bacon, bell peppers, green onion, queso

MAIN *host selection of one; served sharing style*

Green Shakshuka kale, swiss chard & spinach, roasted serrano chiles, crispy garlic, cilantro, avocado, lime crema, soft egg

Hot Chicken + Waffles crispy hot chicken thighs, mini buttermilk waffles

Caprese Scramble slow-roasted tomatoes, fresh ricotta, basil, extra virgin olive oil, sourdough

SIDES *host selection of two; served sharing style*

Really Good Bacon smoked nueske's bacon

Coal-Seared Sausage maple pork

Crispy Breakfast Potatoes fingerlings and spices

ENTREE ENHANCEMENTS

Crab Cake Benny *+8 per person*

slow-roasted tomatoes, soft eggs, old bay hollandaise, watercress

BEVERAGE ENHANCEMENTS

Beverage Service *+6 per person*

coffee, hot tea, iced tea, juice, soft drinks

Mimosa Bottle Service *+53 per bottle*

Tavistock Prosecco, select two juices



55 PER PERSON

Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.

STARTERS *host selection of two; served sharing style*

Giant Cinnamon Roll warm vanilla icing

Tuscan Kale Salad focaccia, crispy quinoa, vegan caeser

Smoked Salmon Board dill crème fraîche, lettuce, heirloom tomatoes, shaved onion, bagels, caper berries

Crab + Artichoke Dip parmesan gratin, grilled ciabatta

MAINS *host selection of two; served sharing style*

Corned Beef Hash Benny housemade corned beef, soft eggs, grain mustard hollandaise, rye

Chroma Benny house canadian bacon, soft eggs, brown butter hollandaise

Green Shakshuka kale, swiss chard & spinach, roasted serrano chiles, crispy garlic, cilantro, avocado, lime crema, soft egg

Hot Chicken + Waffles crispy hot chicken thighs, mini buttermilk waffles

Wild Blueberry Pancakes fluffy buttermilk pancakes, maine blueberries, vanilla cream

Chroma Sliders aged white cheddar, smoked bacon-onion jam, chroma sauce

SIDES *host selection of two; served sharing style*

Loaded Breakfast Potatoes nueske's bacon, bell peppers, green onion, queso

Really Good Bacon smoked nueske's bacon

Coal-Seared Sausage maple pork

Crispy Breakfast Potatoes fingerlings and spices

ENTREE ENHANCEMENTS

Crab Cake Benedict *+8 per person*

slow-roasted tomatoes, soft eggs, old bay hollandaise, watercress

Prime Skirt Steak Wedge Salad *+10 per person*

blue cheese, herb-buttermilk dressing, tomatoes, bacon, crispy shallots

BEVERAGE ENHANCEMENTS

Beverage Service *+6 per person*

coffee, hot tea, iced tea, juice, soft drinks

Mimosa Bottle Service *+53 per bottle*

Tavistock Prosecco, select two juices



31 PER PERSON

Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.

STARTER *host selection of one; served individually*

Tuscan Kale Salad focaccia, crispy quinoa, vegan caesar

Chopped Salad carrots, beets, brioche croutons, blue cheese, honey-almond vinaigrette

Tuna Tartare avocado, wontons, pistachio oil, sesame, ponzu

Edamame Al Forno crispy prosciutto, parmesan, chili honey

MAIN *host selection of two; served sharing style*

Pollo A La Plancha chicken thighs, ají panca, chimichurri

Fish + Chips north atlantic haddock, hand-cut fries

Roasted Cauliflower Head za'atar whipped feta, chimichurri

Chroma Sliders aged white cheddar, smoked bacon-onion jam, chroma sauce

SIDE ENHANCEMENTS

Charred Broccolini golden raisins, pine nuts *+7 per person*

Hand-Cut Fries sea salt *+7 per person*

Patatas Bravas san marzano sauce, garlic aioli *+7 per person*

Coal-Roasted Vegetables seasonal inspiration, extra virgin olive oil *+7 per person*

DESSERT ENHANCEMENTS

Chroma Dessert Display tasting-size portions of chef's seasonal dessert selections *+8 per person*

BEVERAGE ENHANCEMENT

Beverage Service *+6 per person*

coffee, hot tea, iced tea, juice, soft drinks



45 PER PERSON

Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.

STARTER *host selection of one; served sharing style*

Charcuterie + Cheese rustic bread, stone-ground mustard, gherkins, honeycomb, almonds

Tuscan Kale Salad focaccia, crispy quinoa, vegan caesar

Chopped Salad carrots, beets, brioche croutons, blue cheese, honey-almond vinaigrette

Brussels Sprouts miso caramel, togarashi

Crab + Artichoke Dip parmesan gratin, grilled ciabatta

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

Chicken Satay peanut sauce

Edamame Al Forno crispy prosciutto, parmesan, chili honey

MAINS *host selection of two; served sharing style*

Pollo A La Plancha chicken thighs, ají panca, chimichurri

Chroma Sliders aged white cheddar, smoked bacon-onion jam, chroma sauce

Crispy Pork Belly Pad Thai rice noodles, egg, sweet daikon, carrots, peanuts

Coconut Curry Fried Chicken lime, cilantro, puffed rice

Fish + Chips north atlantic haddock, hand-cut fries

Prime Skirt Steak Wedge Salad blue cheese, herb-buttermilk dressing, tomatoes, bacon, crispy shallots

SIDE ENHANCEMENTS

Charred Brocolini golden raisins, pine nuts *+7 per person*

Hand-Cut Fries sea salt *+7 per person*

Patatas Bravas san marzano sauce, garlic aioli *+7 per person*

Coal-Roasted Vegetables seasonal inspiration, extra virgin olive oil *+7 per person*

DESSERT ENHANCEMENTS

Chroma Dessert Display tasting-size portions of chef's seasonal dessert selections *+8 per person*

BEVERAGE ENHANCEMENT

Beverage Service *+6 per person*

coffee, hot tea, iced tea, juice, soft drinks



3 COURSES: \$60 PER PERSON

4 COURSES: \$76 PER PERSON

Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.

STARTER *guest selection of one; served for the table*

Golden Beet Carpaccio cashew tahini, crispy quinoa, pickled beech mushroom

Salmon Crudo shaved fennel, arugula, florida citrus

Tuna Tartare avocado, wontons, pistachio oil, sesame, ponzu

Edamame Al Forno crispy prosciutto, parmesan, chili honey

SALAD *host selection of one; served individually*

Chopped Salad carrots, beets, brioche croutons, blue cheese, honey-almond vinaigrette

Tuscan Kale Salad focaccia, crispy quinoa, vegan caesar

Local Greens diced cucumber, cherry tomatoes, avocado, arugula, citrus vinaigrette

MAINS *host selection of three; served individually*

Florida Market Fish open fire grilled, marjoram, burnt orange, salsa verde

Roasted Cauliflower Head za'atar whipped feta, chimichurri

Prime Skirt Steak Wedge Salad blue cheese, herb-buttermilk dressing, tomatoes, bacon, crispy shallots

Pollo A La Plancha chicken thighs, ají panca, chimichurri, potato puree

Shrimp Orzo gulf shrimp, maitake mushroom, parmesan

New Zealand Lamb Chops grilled, green peppercorn sauce

DESSERTS *host selection of one; served individually*

Mixed Berry Cheesecake new york style, berry compote, raspberry curd

Butterscotch Bread Pudding housemade butterscotch, salted caramel ice cream

Include both options for guest selection **+3 per person**

STARTER ENHANCEMENTS

Charcuterie + Cheese **+10 per person**

rustic bread, stone-ground mustard, gherkins, honeycomb, almonds

Crab + Artichoke Dip **+8 per person**

parmesan gratin, grilled ciabatta

SIDE ENHANCEMENTS

Charred Broccolini golden raisins, pine nuts **+7 per person**

Hand-Cut Fries sea salt **+7 per person**

Patatas Bravas san marzano sauce, garlic aioli **+7 per person**

Coal-Roasted Vegetables seasonal inspiration, extra virgin olive oil **+7 per person**

BEVERAGE ENHANCEMENT

Beverage Service **+6 per person**

coffee, hot tea, iced tea, juice, soft drinks

Additional beverage service options available on page 15



65 PER PERSON

Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.

BEVERAGE ENHANCEMENT

Beverage Service +6 per person
coffee, hot tea, iced tea, juice, soft drinks

Additional beverage service options available on page 15

TO PICK *host selection of two; served sharing style*

- Tuscan Kale Salad** focaccia, crispy quinoa, vegan caesar
- Chopped Salad** carrots, beets, brioche croutons, blue cheese, honey-almond vinaigrette
- Edamame Al Forno** crispy prosciutto, parmesan, chili honey
- Tuna Tartare** avocado, wontons, pistachio oil, sesame, ponzu
- Crab + Artichoke Dip** parmesan gratin, grilled ciabatta
- Street Corn Fritters** queso oaxaca, chorizo, cilantro purée
- Salmon Crudo** shaved fennel, arugula, florida citrus
- Whipped Ricotta Crostini** sicilian pistachio butter, slow-roasted tomatoes
- Guava + Goat Cheese Flatbread** speck ham, marcona almonds, red sorrel

TO FEAST *host selection of three; served sharing style*

- Jambalaya** house andouille sausage, seared shrimp, smoked pork, cajun rice, heirloom tomato
- Josper-Roasted Ribeye** bone-in, herb and sea salt crust, roasted garlic butter
- Crispy Pork Belly Pad Thai** rice noodles, egg, sweet daikon, carrots, peanuts
- Shrimp Orzo** gulf shrimp, maitake mushroom, parmesan
- Chroma Sliders** aged white cheddar, smoked bacon-onion jam, Chroma sauce
- Lamb Sliders** mint-feta aioli, pickled red onion, basil
- Cheeseburger Sliders** aged white cheddar, spiced ketchup
- Pollo A La Plancha** chicken thighs, aji panca, chimichurri
- Coconut Curry Fried Chicken** lime, cilantro, puffed rice
- Florida Market Fish** open fire grilled, marjoram, burnt orange, salsa verde

SIDES *host selection of two; served sharing style*

- Charred Broccolini** golden raisins, pine nuts
- Coal-Roasted Vegetables** seasonal inspiration, extra virgin olive oil
- Hand-Cut Fries** sea salt
- Patatas Bravas** san marzano sauce, garlic aioli, lime zest
- Brussels Sprouts** miso caramel, togarashi

DESSERT *served sharing style*

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



Chroma platters are perfect for lounge and pre-dinner receptions or an alternative for your next special event at your home or office. The pricing below reflects per menu item and group size.

MENU ITEM	10 GUESTS
Patatas Bravas	45
Brussels Sprouts	45
Edamame Al Forno	45
Coal-Roasted Seasonal Vegetables	45
Chicken Satay	50
Guava + Goat Cheese Flatbread	50
Chopped Salad	55
Tuscan Kale Salad	55
Corned Beef Brisket Empanadas	55
Tuna Tartare	60
Street Corn Fritters	60
Chroma's Miniature Desserts	60
Cheeseburger Sliders	65
Cheese Board	65
Pork Spare Ribs	65
Oysters	70
Crab + Artichoke Dip	85
Pollo A La Plancha	85
Crispy Pork Belly Pad Thai	85
House Charcuterie + Cheese Board	85
Jambalaya Pot	85
Shrimp Orzo	95

FOR PICK-UP

Items for pick-up will be at the proper holding temperatures and it is the client's responsibility for the continued holding at the proper temperature until consumed. All items will be presented in high quality Chroma signature style packaging.

Not all items are available for pick up. Pricing does not include gratuity, tax, or administrative fees.



125 PER PERSON

Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.

The following display stations serve 25 guests or more. Custom curated menu items are available for an additional charge.

POTATO BAR *host selection of one*

Mashed, Baked, or Fried assorted toppings, butters, and cheeses

SALAD BAR *host selection of one*

Chopped carrots, beets, brioche croutons, blue cheese, honey-almond vinaigrette

Tuscan Kale focaccia, crispy quinoa, vegan caeser

TO FEAST *host selection of one*

Roasted New York Strip garlic and herb rub, chimichurri

Rosemary Ribeye slow roasted, horseradish cream

Whole Roasted Chicken citrus brined

TO ACCOMPANY *host selection of one*

Coal-Roasted Vegetables seasonal inspiration, extra virgin olive oil

Brussels Sprouts miso caramel, togarashi

Charred Broccolini golden raisins, pine nuts

Chilled Roasted Asparagus fine herbs vinaigrette, pickled mustard seeds

Jambalaya house andouille sausage, seared shrimp, smoked pork, cajun rice, heirloom tomato

Tuna Tartare avocado, wontons, pistachio oil, sesame, ponzu

Chilled Seafood Station oysters, poached shrimp, ceviche

DESSERT STATION

Chroma Dessert Display chef's seasonal dessert selections

BEVERAGE STATION

Coffee | Hot Tea | Iced Tea | Juice | Soft Drinks



30-MINUTE RECEPTION

Host Selection of Three Hors D'oeuvres

22 per person

Host Selection of Five Hors D'oeuvres

30 per person

Host Selection of Six Hors D'oeuvres

35 per person

60-MINUTE RECEPTION HOST

Selection of Three Hors D'oeuvres

28 per person

Host Selection of Five Hors D'oeuvres

40 per person

Host Selection of Six Hors D'oeuvres

50 per person

Additional \$10 per person for each additional 30 minutes.

Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.

The following hors d'oeuvres are passed butler-style for a specific period of time.

PASSED HORS D'OEUVRES

Mini Crab Cake cilantro aioli

Crab + Artichoke Dip parmesan gratin, grilled ciabatta

Tuna Tartare avocado, wontons, pistachio oil, sesame, ponzu

Chroma Sliders white cheddar, bacon-onion jam, chroma sauce

Lamb Sliders mint-feta aioli, pickled red onion, basil

Cheeseburger Sliders white cheddar, ketchup

Chicken Satay peanut sauce

Whipped Ricotta Crostini sicilian pistachio butter, slow-roasted tomatoes

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

Street Corn Fritters queso oaxaca, chorizo, cilantro puree

Seasonally-Inspired Vegan Option

Roasted Cauliflower Head za'atar whipped feta, chimichurri

Chroma Dessert Display chef's seasonal dessert selections





WELCOME TOAST *5 oz pour*

Prosecco Tavistock Reserve Collection, Veneto, Italy *14 per glass*

Champagne Veuve Clicquot, Brut, France *25 per glass*

SEASONAL COCKTAILS *15 each*

Flower Sour

wheatley vodka, butterfly flower, elderflower, orgeat, lemon

50 Shades of Grey

sipsmith gin, yuzu, cucumber, lemon, egg whites

No Kids on Tuesday

corazon reposado, piña, maracuya, grand marnier, lime, tajín

Seaway Margarita

aldez blanco, grapefruit, giffard orange, rhubarb, toasted coconut

Smoke and Mirrors

buffalo trace bourbon, demerara, walnut, orange, cherry wood

Sunset Shady

corazon blanco, mezcal, blackberry, jalapeño, prosecco, lava salt

Sparkling Rose Sangria

tinkerman's gin, hibiscus, grapefruit, raspberry, sparkling rosé

French Gimlet

tito's vodka, bergamont, mint, lime, lemongrass, cilantro, daikon

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 package 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.)

CASH BAR

Cash bar service: each of your guests pay for their own beverages when ordered. Cash bar does not count towards your food and beverage minimum.

PRIVATE BAR

Includes bartender service and set-up of portable bar. For larger events, 100 will be charged to the host's bill if private bar is requested.

All beverages must be purchased from Chroma Modern Bar + Kitchen.

Consumption / open bar packages and wine service does not include gratuity, tax, or administrative fees. Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.



BAR PACKAGES

Two-Hour Non-Alcoholic Beverages

soft drinks and juices

18 per person

Two-Hour Silver-Level Wines & Beers

soft drinks, and juices

35 per person

Two-Hour Silver-Level Liquors, Beers & Wines

soft drinks, and juices

40 per person

Two-Hour Gold-Level Liquors, Beers & Wines

soft drinks, and juices

45 per person

SILVER-LEVEL LIQUORS

Reyka Vodka

Bacardi Rum

Tanqueray Gin

Pigs Nose Scotch

Jim Beam Bourbon

Milagro Silver Tequila

GOLD-LEVEL LIQUORS

Grey Goose Vodka

Bacardi Rum

Bombay Sapphire Gin

Johnnie Walker Black Scotch

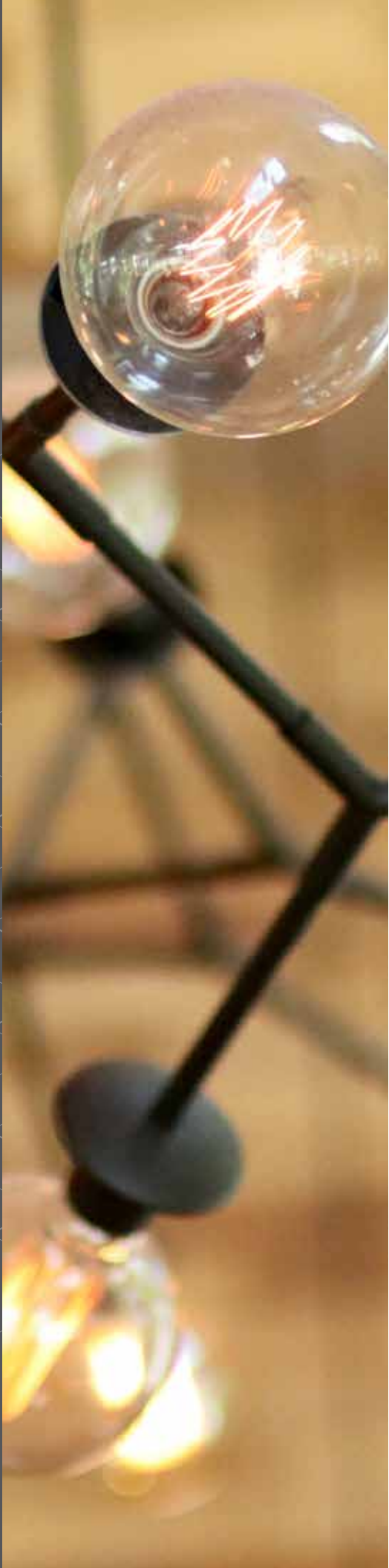
Benchmark Bourbon

Patrón Silver Tequila

All beverages must be purchased from Chroma Modern Bar + Kitchen.

Per-person prices do not include gratuity, tax or administrative fees.

Items subject to change seasonally.



READY TO BOOK?

Contact the Chroma Sales Team or take a [Virtual Tour](#) of our facilities today.

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(407) 455-3435

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