



CHROMA<sup>®</sup>  
MODERN BAR + KITCHEN



Chroma Modern Bar + Kitchen is part of the Tavistock Restaurant Collection family.  
Learn more by visiting [TavistockRestaurantCollection.com](http://TavistockRestaurantCollection.com).



**CONTACT OUR SALES TEAM**

OrlandoEvents@TavistockRestaurants.com

(407) 455-3435

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**SHARED BRUNCH**

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**SEATED LUNCH**

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**SHARED LUNCH**

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



## STARTER *host selection of two; served sharing style*

**Giant Cinnamon Roll** warm vanilla icing

**Baby Romaine Caesar Salad\*** parmesan, herb croutons

**Crab + Artichoke Dip** parmesan gratin, grilled ciabatta

**I'll Have the Chicken Tendies** spicy sauce, dill ranch

## ENTRÉE *host selection of three; served individually*

**Housemade Corned Beef Hash\*** soft eggs, grain mustard hollandaise, rye

**Chroma Benedict** canadian bacon, soft eggs, english muffin, brown butter hollandaise

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

**Blueberry Pancakes** vanilla cream, maple syrup

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

**Chilaquiles** crispy tortillas, chipotle chicken, salsa roja, frittata, queso fresco, crema, cilantro

## SIDES *host selection of two; served sharing style*

**Loaded Breakfast Potatoes** bacon, bell peppers, green onion, queso

**Smoked Bacon**

**Maple Pork Sausage**

**Patatas Bravas** san marzano sauce, garlic aioli

**Brussels Sprouts** miso caramel, togarashi

## DESSERT ENHANCEMENTS

**New Orleans Beignets**

caramel pecan sauce, powdered sugar

**Chroma Miniature Desserts**

chef's seasonal selections

## BEVERAGE ENHANCEMENTS

**Beverage Service**

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

**Mimosa Bottle Service**

Tavistock Prosecco, select two juices - grapefruit, cranberry, orange

*Additional beverage service options are available on pages 13-14*

\*These items are cooked to order and/or may be served raw or undercooked. Consuming raw or undercooked items may increase your risk of food-borne illness, especially if you have certain medical conditions.



**STARTER** *host selection of two; served sharing style*

**Giant Cinnamon Roll** warm vanilla icing

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**I'll Have the Chicken Tendies** spicy sauce, dill ranch

**ENTRÉE** *host selection of two; served sharing style*

**Housemade Corned Beef Hash** soft eggs, grain mustard hollandaise, rye

**Chroma Benedict** canadian bacon, soft eggs, english muffin, brown butter hollandaise

**Caprese Scramble** slow-roasted tomato, fresh ricotta, basil, sourdough

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

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

**SIDES** *host selection of two; served sharing style*

**Loaded Breakfast Potatoes** bacon, bell peppers, green onion, queso

**Smoked Bacon**

**Maple Pork Sausage**

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**Brussels Sprouts** miso caramel, togarashi

**DESSERT ENHANCEMENTS**

**New Orleans Beignets**

caramel pecan sauce, powdered sugar

**Chroma Miniature Desserts**

chef's seasonal selections

**BEVERAGE ENHANCEMENT**

**Beverage Service**

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

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## STARTER *host selection of one; served sharing style*

**Baby Romaine Caesar Salad\*** parmesan, herb croutons

**Chopped Salad** carrot, beet, brioche croutons, blue cheese, honey-almond vinaigrette

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

**Sticky Edamame** sweet ginger soy, scallion, sesame

## ENTRÉE *host selection of two; served individually*

**Fish + Chips** north atlantic haddock, hand-cut fries

**Chroma Sliders\*** white cheddar, bacon-onion jam, chroma sauce, hand-cut fries

**The Club** roasted chicken breast, bacon, lettuce, tomato, avocado, garlic aioli, hand-cut fries

**Chipotle Chicken Tacos** avocado crema, queso fresco, cilantro

**Roasted Vegetables on Ciabatta** zucchini, squash, portobello mushroom, onion, goat cheese, hand-cut fries

## SIDE ENHANCEMENT

**Hand-Cut Fries** sea salt

**Patatas Bravas** san marzano sauce, garlic aioli

**Coal-Roasted Vegetables** seasonally-inspired, extra virgin olive oil

**Cajun Rice** onion, celery, tomato, bell pepper

## DESSERT ENHANCEMENT

**New Orleans Beignets**

caramel pecan sauce, powdered sugar

**Chroma Miniature Desserts**

chef's seasonal selections

## BEVERAGE ENHANCEMENT

**Beverage Service**

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

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## STARTER *host selection of one; served sharing style*

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

**Baby Romaine Caesar Salad\*** parmesan, herb croutons

**Chopped Salad** carrot, beet, 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

**Sticky Edamame** sweet ginger soy, scallion, sesame

## ENTRÉE *host selection of two; served sharing style*

**I'll Have the Chicken Tendies** spicy sauce, dill ranch

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

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

**Fish + Chips** north atlantic haddock, hand-cut fries

**Prime Skirt Steak Wedge Salad\*** blue cheese, tomato, bacon, herb-buttermilk dressing, crispy shallots

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

## SIDE ENHANCEMENT

**Hand-Cut Fries** sea salt

**Patatas Bravas** san marzano sauce, garlic aioli

**Coal-Roasted Vegetables** seasonally-inspired, extra virgin olive oil

**Cajun Rice** onion, celery, tomato, bell pepper

## DESSERT ENHANCEMENT

**New Orleans Beignets** caramel pecan sauce, powdered sugar

**Chroma Miniature Desserts** chef's seasonal selections

## BEVERAGE ENHANCEMENT

**Beverage Service** coffee, hot tea, iced tea, juice, soft drinks

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## STARTER *host selection of one; served for the table*

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

**Sticky Edamame** sweet ginger soy, scallion, sesame

**Roasted Beet + Goat Cheese** pistachio, dill, aged balsamic

**Crab Cakes** ají amarillo, radish, herb salad

## SALAD *host selection of one; served individually*

**Chopped Salad** carrot, beet, brioche croutons, blue cheese, honey-almond vinaigrette

**Baby Romaine Caesar Salad\*** parmesan, herb croutons

## ENTRÉE *host selection of three; served individually*

**Florida Market Fish** fire grilled, marjoram, burnt orange, chimichurri, green beans, potato purée

**Roasted Cauliflower Head** za'atar whipped feta, chimichurri, potato purée

**Prime Skirt Steak\*** *served medium*  
green peppercorn sauce, potato purée, roasted seasonal vegetables

**Pollo A La Plancha** chicken thighs, ají panca, chimichurri, potato purée, green beans

**Shrimp Orzo** gulf shrimp, maitake mushroom, parmesan

**Moroccan Spiced Lamb Chops** *served medium*  
grilled, green peppercorn sauce, potato purée, watercress salad

## DESSERT *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

## STARTER ENHANCEMENT

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

**Crab + Artichoke Dip**  
parmesan gratin, grilled ciabatta

## SIDE ENHANCEMENT

**Hand-Cut Fries** sea salt

**Patatas Bravas** san marzano sauce, garlic aioli

**Coal-Roasted Vegetables** seasonally-inspired, extra virgin olive oil

**Maitake Mushrooms** roasted garlic, thyme

## BEVERAGE ENHANCEMENT

### Beverage Service

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

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

- Baby Romaine Caesar Salad\*** parmesan, herb croutons
- Chopped Salad** carrot, beet, brioche croutons, blue cheese, honey-almond vinaigrette
- Sticky Edamame** sweet ginger soy, scallion, sesame
- Tuna Tartare\*** avocado, wonton, pistachio oil, sesame, ponzu
- Crab + Artichoke Dip** parmesan gratin, grilled ciabatta
- Street Corn Fritters** queso oaxaca, chorizo, cilantro purée
- Whipped Ricotta Crostini** sicilian pistachio butter, slow-roasted tomatoes
- Guava + Goat Cheese Flatbread** speck ham, marcona almonds, red sorrel
- Braised Chicken Tostones** queso fresco, cilantro, lime

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

- Josper-Roasted Ribeye\*** *served medium*  
bone-in, herb and sea salt crust, roasted garlic butter
- Crispy Pork Belly Pad Thai** rice noodles, egg, sweet daikon, carrot, peanuts
- Shrimp Orzo** gulf shrimp, maitake mushroom, parmesan
- Chroma Sliders\*** white cheddar, bacon-onion jam, chroma sauce
- Lamb Sliders\*** mint-feta aioli, pickled red onion, basil
- Cheeseburger Sliders\*** white cheddar, ketchup
- Pollo A La Plancha** chicken thighs, aji panca, chimichurri
- Florida Market Fish** fire-grilled, burnt orange, chimichurri

**SIDES** *host selection of two; served sharing style*

- Coal-Roasted Vegetables** seasonally-inspired, extra virgin olive oil
- Hand-Cut Fries** sea salt
- Patatas Bravas** san marzano sauce, garlic aioli, lime zest
- Brussels Sprouts** miso caramel, togarashi
- Maitake Mushrooms** roasted garlic, thyme

**DESSERT** *served sharing style*

- New Orleans Beignets**  
caramel pecan sauce, powdered sugar

**DESSERT ENHANCEMENT**

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

**BEVERAGE ENHANCEMENT**

- Beverage Service**  
coffee, hot tea, iced tea, juice, soft drinks

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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 Salad** carrot, beet, brioche croutons, blue cheese, honey-almond vinaigrette

**Baby Romaine Caesar Salad\*** parmesan, herb croutons

## LAND STATION *host selection of one*

**Josper-Roasted Ribeye\*** herb + sea salt, roasted garlic butter

**Pollo a la Brasa** coal-roasted chicken, green chili-cilantro sauce

**Moroccan Spiced Lamb Chops\*** harissa yogurt, ras el hanout

## SEA STATION *host selection of one*

**Tuna Tartare\*** avocado, wonton, pistachio oil, sesame, ponzu

**Grilled Branzino** chimichurri, frisée, charred lemon

**The Greek** grilled salmon skewers, hummus, olives, chickpeas, red onion, feta, oregano

## TO ACCOMPANY *host selection of one*

**Coal-Roasted Vegetables** seasonally-inspired, extra virgin olive oil

**Brussels Sprouts** miso caramel, togarashi

**Maitake Mushrooms** roasted garlic, thyme

## DESSERT STATION

**Chroma Dessert Display** chef's seasonal dessert selections

## BEVERAGE STATION

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

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**Baby Romaine Caesar Salad\***

**Caprese Scramble**

**Giant Cinnamon Roll**

**Shrimp + Grits**

**Hot Chicken + Waffles**

**Loaded Breakfast Potatoes**

**Whipped Ricotta Crostini**

**Crab + Artichoke Dip**

**Cheeseburger Sliders\***

**Chroma Sliders\***

**Brussels Sprouts**

**Smoked Bacon**

**Maple Pork Sausage**

**Scrambled Eggs**

**Chilaquiles**

#### 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.

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Chroma platters are perfect for lounge and pre-dinner receptions or an alternative for your next special event at your home or office.

## MENU ITEM

10 GUESTS

**Patatas Bravas**  
**Brussels Sprouts**  
**Sticky Edamame**  
**Coal-Roasted Seasonal Vegetables**  
**Chicken Satay**  
**Guava + Goat Cheese Flatbread**  
**Chopped Salad**  
**Baby Romaine Caesar Salad\***  
**Corned Beef Brisket Empanadas**  
**Tuna Tartare\***  
**Street Corn Fritters**  
**Cheeseburger Sliders\***  
**Chroma Sliders\***  
**Lamb Sliders\***  
**Crab + Artichoke Dip**  
**Pollo A La Plancha**  
**Crispy Pork Belly Pad Thai**  
**House Charcuterie + Cheese Board**  
**Shrimp Orzo**  
**I'll Have the Chicken Tendies**  
**The Greek**  
**Braised Chicken Tostones**  
**Chroma's Miniature Desserts**

### FOR PICK-UP

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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, wonton, 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 tomato

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

**Street Corn Fritters** queso oxaca, chorizo, cilantro purée

**Braised Chicken Tostones** queso fresco, cilantro, lime

**Crudité Cups** seasonal vegetables, hummus

**I'll Have the Chicken Tendies** spicy sauce, dill ranch



## WELCOME DRINK

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**Prosecco**  
**Champagne**

**Signature Cocktail**  
**Mocktail**

## SEASONAL COCKTAILS

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### **Baby Turtle**

hornitos reposado tequila, cinnamon, grapefruit, lime, frothy

### **Who's Your Daiquiri\***

don q rum, banana, orgeat, lime

### **Seaway Margarita**

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

### **Mucho Zen**

tito's vodka, italicus, cucumber, mint, lemongrass, lime

### **Sunset Shandy**

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

### **No Kids on Tuesday**

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

### **Sparkling Rosé Sangria**

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

## CONSUMPTION BAR

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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

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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.

## CASH BAR

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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

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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. Shot service is not included in any bar packages.*



## BAR PACKAGES

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**2.5 Hour Non-Alcoholic Beverages** *(Receptions Only)*  
soft drinks and juices

**2.5 Hour Silver-Level Beers + Wines**  
soft drinks and juices

**2.5 Hour Silver-Level Liquors, Beers + Wines**  
prosecco, sangria, soft drinks and juices

**2.5 Hour Gold-Level Liquors, Beers + Wines**  
prosecco, sangria, soft drinks and juices

**2.5 Hour Platinum Liquors, Beers + Wines**  
prosecco, sangria, soft drinks and juices

**2.5-Hour Platinum Level, Beer + Wines**  
prosecco, sangria, soft drinks and juices

## SILVER-LEVEL LIQUORS

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Wheatley Vodka  
Bacardi Rum  
Sipsmith Gin  
Pigs Nose Scotch  
Benchmark Bourbon  
Corazón Blanco Tequila

## GOLD-LEVEL LIQUORS

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Grey Goose Vodka  
Plantation Double Aged Dark Rum  
Buffalo Trace Bourbon  
Dewar's Scotch  
Corazón Blanco Tequila  
Sipsmith Gin

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



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## READY TO BOOK?

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Before placing your order, please inform your server if a person in your party has a food allergy. While we attempt to use reasonable efforts to prevent the introduction of the allergen of concern into the food we serve, we cannot guarantee that the allergen was not introduced during another stage of the food chain process or involuntarily by us.