



CHROMA[®]
MODERN BAR + KITCHEN



CONTACT OUR SALES TEAM

OrlandoEvents@TavistockRestaurants.com

(407) 455-3435

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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.



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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 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

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 ENHANCEMENT

Beverage Service

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

Mimosa Bottle Service

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

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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

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

Additional beverage service options are available on pages 13-14

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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

Prosecco
Champagne

Signature Cocktail
Mocktail

SEASONAL COCKTAILS

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

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.

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. Shot service is not included in any bar packages.



BAR PACKAGES

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

Wheatley Vodka

Bacardi Rum

Sipsmith Gin

Pigs Nose Scotch

Benchmark Bourbon

Corazón Blanco Tequila

GOLD-LEVEL LIQUORS

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.*



READY TO BOOK?

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Email

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Website

chromalakenona.com

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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.