



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
- Tuscan Kale Salad** tuscan kale, almonds, raisins, citrus vinaigrette
- Smoked Salmon Board\*** dill crème fraîche, lettuce, heirloom tomato, shaved onion, bagels, caper berries
- Crab + Artichoke Dip** parmesan gratin, grilled ciabatta

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

- 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, soft eggs, roasted serrano chiles, crispy garlic, cilantro, avocado, lime crema
- 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, bacon-onion jam, chroma sauce

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

- Loaded Breakfast Potatoes** nueske's bacon, bell pepper, green onion, queso
- Really Good Bacon** smoked nueske's bacon
- Coal-Seared Sausage** maple pork
- Crispy Breakfast Potatoes** fingerlings and spices
- Brussels Sprouts** miso caramel, togarashi

## ENTRÉE ENHANCEMENTS

- Crab Cake Benny**  
slow-roasted tomatoes, soft eggs, old bay hollandaise, watercress

## 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*





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

- Giant Cinnamon Roll** warm vanilla icing
- Tuscan Kale Salad** focaccia, crispy quinoa, vegan caesar
- Smoked Salmon Board\*** dill crème fraîche, lettuce, heirloom tomato, shaved onion, bagels, caper berries
- Crab + Artichoke Dip** parmesan gratin, grilled ciabatta

**ENTRÉE** *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
- Caprese Scramble** slow-roasted tomato, fresh ricotta, basil, extra virgin olive oil, sourdough
- Hot Chicken + Waffles** crispy hot chicken thighs, mini buttermilk waffles
- Wild Blueberry Pancakes** fluffy buttermilk pancakes, maine blueberries, vanilla cream
- Chroma Sliders\*** white cheddar, bacon-onion jam, chroma sauce

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

- Loaded Breakfast Potatoes** nueske's bacon, bell pepper, green onion, queso
- Really Good Bacon** smoked nueske's bacon
- Coal-Seared Sausage** maple pork
- Crispy Breakfast Potatoes** fingerlings and spices
- Brussels Sprouts** miso caramel, togarashi

**ENTRÉE ENHANCEMENT**

- Crab Cake Benedict**  
slow-roasted tomato, soft eggs, old bay hollandaise, watercress
- Prime Skirt Steak Wedge Salad\***  
blue cheese, herb-buttermilk dressing, tomato, bacon, crispy shallots

**BEVERAGE ENHANCEMENT**

- 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*





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

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**Tuscan Kale Salad** focaccia, crispy quinoa, vegan caesar

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

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

**Edamame Al Forno** crispy prosciutto, parmesan, chili honey

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

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**Pollo A La Plancha** chicken thighs, ají panca, chimichurri, roasted fingerling potatoes

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

**Roasted Cauliflower Head** za'atar whipped feta, chimichurri, roasted fingerling potatoes

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

## SIDE ENHANCEMENT

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**Green Beans** citrus vinaigrette, parmesan

**Hand-Cut Fries** sea salt

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

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

## DESSERT ENHANCEMENT

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

## BEVERAGE ENHANCEMENT

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### Beverage Service

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

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



## 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** 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

**Edamame Al Forno** crispy prosciutto, parmesan, chili honey

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

**Pollo A La Plancha** chicken thighs, ají panca, chimichurri

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

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

**Coconut Curry Fried Chicken** lime, cilantro, puffed rice

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

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

## SIDE ENHANCEMENT

**Green Beans** citrus vinaigrette, parmesan

**Hand-Cut Fries** sea salt

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

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

## 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

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





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

**Beet Carpaccio** cashew, 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** carrot, beet, 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

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

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

**Roasted Cauliflower Head** za'atar whipped feta, chimichurri, roasted fingerling potatoes

**Prime Skirt Steak\*** *served medium*

green peppercorn sauce, brussels sprouts, roasted fingerling potatoes

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

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

**New Zealand Lamb Chops** *served medium*

grilled, green peppercorn sauce, potato puree, 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

**Green Beans** citrus vinaigrette, parmesan

**Hand-Cut Fries** sea salt

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

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

## BEVERAGE ENHANCEMENT

**Beverage Service**

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

**Add a welcome drink for seamless service.**

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



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

- Tuscan Kale Salad** focaccia, crispy quinoa, vegan caesar
- Chopped Salad** carrot, beet, brioche croutons, blue cheese, honey-almond vinaigrette
- Edamame Al Forno** crispy prosciutto, parmesan, chili honey
- Tuna Tartare\*** avocado, wonton, 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 tomato
- Guava + Goat Cheese Flatbread** speck ham, marcona almonds, red sorrel

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

- Jambalaya** shrimp, smoked pork, andouille sausage, cajun rice
- 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
- Coconut Curry Fried Chicken** puffed rice, cilantro, lime
- Florida Market Fish** fire-grilled, burnt orange, chimichurri

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

- Green Beans** citrus vinaigrette, parmesan
- 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

**DESSERT** *served sharing style*

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

**BEVERAGE ENHANCEMENT**

- Beverage Service**  
coffee, hot tea, iced tea, juice, soft drinks
- Add a welcome drink for seamless service.**

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





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**  
**Edamame Al Forno**  
**Coal-Roasted Seasonal Vegetables**  
**Chicken Satay**  
**Guava + Goat Cheese Flatbread**  
**Chopped Salad**  
**Tuscan Kale Salad**  
**Corned Beef Brisket Empanadas**  
**Tuna Tartare\***  
**Street Corn Fritters**  
**Chroma's Miniature Desserts**  
**Cheeseburger Sliders\***  
**Chroma Sliders\***  
**Lamb Sliders\***  
**Pork Spare Ribs**  
**Crab + Artichoke Dip**  
**Pollo A La Plancha**  
**Crispy Pork Belly Pad Thai**  
**House Charcuterie + Cheese Board**  
**Jambalaya Pot**  
**Shrimp Orzo**

### 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.



**Tuscan Kale Salad**

**Caprese Scramble**

**Giant Cinnamon Roll**

**Mini Wild Blueberry Pancakes**

**Shrimp + Grits**

**Hot Chicken + Waffles**

**Loaded Breakfast Potatoes**

**Smoked Salmon Board**

**Whipped Ricotta Crostini**

**Crab + Artichoke Dip**

**Cheeseburger Sliders**

**Chroma Sliders**

**Lamb Sliders**

**Brussels Sprouts**

**Really Good Bacon**

**Coal-Seared Sausage**

**Scrambled Eggs**

### 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.





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

**Tuscan Kale** focaccia, crispy quinoa, vegan caesar

## LAND STATION *host selection of one*

**Roasted New York Strip** \* garlic herb rub, chimichurri

**Rosemary Ribeye** \* slow roasted, horseradish cream

**Brick Chicken** herb roasted

## SEA STATION *host selection of one*

**Jambalaya** shrimp, smoked pork, andouille sausage, cajun rice

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

**Chilled Seafood Station\*** oysters, poached shrimp, ceviche

## TO ACCOMPANY *host selection of one*

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

**Brussels Sprouts** miso caramel, togarashi

**Green Beans** citrus vinaigrette, parmesan

## 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*



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 oaxaca, chorizo, cilantro puree

**Seasonally-Inspired Vegan Option**

**Roasted Cauliflower** za'atar whipped feta, chimichurri

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





## 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

### Smoke and Mirrors

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

### 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**

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**

*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.*





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## READY TO BOOK?

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### Phone & Fax

(407) 455-3435

### Email

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### Website

[chromalakenona.com](http://chromalakenona.com)

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\*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.

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.