

CANVAS

and



BREAKFAST MENU

Starter

Fresh Squeezed Orange Juice

Canvas Muffins, Croissants & Breads Basket, spreads & whipped butter

Entrée (Guests' selection of)

Canvas Breakfast, scrambled eggs, sausage, sourdough toast, crispy fingerling potatoes

Ricotta Pancakes, light-whipped egg batter, lemon curd, whipped cream, confectioner's sugar

The Nona, scrambled egg whites, baby spinach, roasted Roma tomatoes, fresh herb goat cheese, toasted English muffin

Breakfast Tacos, scrambled eggs, crispy chorizo, fingerling potatoes, Cotija cheese, pickled red onion, cilantro sauce, soft corn tortilla

Beverage

Coffee and Tea

20 per person Price does not include gratuity, tax and admin fee

Add-on Options

Starter – Served Individually

Greek Yogurt, house made granola, local honey +6 per person

Starter – Served Sharing Style

Whole Fruit Bowl +3 per person

Prices do not include gratuity, tax and admin fee

W: CanvasLakeNona.com

E: OrlandoEvents@TavistockRestaurants.com

P & F: 407-455-3435

13615 Sachs Ave, Laureate Park Village Orlando, Fl 32827



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BRUNCH MENU

Starter (Served sharing style)

Canvas Fruit Platter, seasonal offerings presented with a Canvas twist

Brunch Charcuterie Platter, candied bacon, housemade jam, cured meats, fruit whipped goat cheese, biscuit crostini

Entrees – (Please select four)

Ricotta Pancakes, housemade lemon curd, fresh whipped cream

Canvas Benedict, housemade Canadian bacon, oven-dried tomato, poached egg, warm einkorn biscuit, jalapeno hollandaise

Toasted Cubano Sandwich, slow-roasted mojo pork belly, house-cured Canadian bacon, Swiss, housemade garlic-dill pickles, Dijon-mayo, yuca fries

Sausage, Egg & Cheese Sandwich, peach-jalapeno jam, breakfast potatoes

Kale Caesar Salad, garlic toasted ciabatta croutons, Gran Padano cheese, romaine, lemon vinaigrette

Chilaquiles, pork belly, roasted poblano peppers, corn tortillas, salsa roja, Cotija cheese, avocado

Oak-Grilled Scottish Salmon Salad, avocado, grilled corn, roasted red peppers, crispy tortilla strips, romaine, ancho-cumin dressing

Beverage

Coffee, Ice Tea and Soft Drinks

29 per person Price does not include gratuity, tax and admin fee

Add-on Options

Dessert – Served individually

Canvas Dessert Trio, tasting size portions of chef's seasonal dessert selections

+6 per person

Prices do not include gratuity, tax and admin fee

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LUNCH MENU 1

Soup

Chef's Soup of the Day

Entrees – (Please select three)

Grilled Chicken Breast Sandwich, fontina cheese, arugula, peperonata, lemon-rosemary aioli, ciabatta bread, French fries

Reuben, housemade pastrami, sauerkraut, Swiss, spicy mustard, French fries

Toasted Cubano Sandwich, slow-roasted mojo pork belly, house-cured Canadian bacon, Swiss, housemade garlic-dill pickles, Dijon-mayo, yuca fries

Grilled Eggplant & Farro Salad, fried chickpeas, fresh herbs, cucumber tzatzili sauce

Oak-Grilled Scottish Salmon Salad, avocado, grilled corn, roasted red peppers, crispy tortilla strips, romaine, ancho-cumin dressing

Beverage

Coffee, Ice Tea and Soft Drinks

25 per person Price does not include gratuity, tax and admin fee

Add-on Options

Starters – Served sharing style

Habanero Glazed Chicken Wings & Margherita Flatbread +5 per person

Queso & Twice-Cooked Yuca Fries +6 per person

Onion Bhaji & Cobia Ceviche +7 per person

Jumbo Lump Crab Cake & Brisket and Short Rib Meatballs +8 per person

Seafood Feast, oysters and clams on the half shell, shrimp, ceviche, mussels +18 per person

Dessert – Served individually

Canvas Dessert Duo, tasting size portions of chef's seasonal dessert selections

+6 per person

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LUNCH MENU 2

Soup or Salad (Please select two)

Chef's Soup of the Day

House Salad, heirloom cherry tomatoes, cucumber, feta cheese, romaine, honey-cider vinaigrette

Kale Caesar, garlic toasted ciabatta croutons, Grana Padano cheese, romaine, lemon vinaigrette

Entrees – (Please select three)

Grilled Shrimp Salad, mango, house-cured bacon, goat cheese, avocado, bibb lettuce, pumpkin seed vinaigrette

Short Rib & Brisket Cheeseburger, aged white cheddar, caramelized Vidalia onions, romaine,
housemade garlic-dill pickles, tomato, thousand island, brioche bun, French fries

Gem Wedge Salad, petite beef tender, gorgonzola, red wine vinaigrette, fried leeks

Tuna Poke Bowl, sesame-soy marinated ahi, carrot, pepper and cucumber slaw, anise-rice vinegar brine,
avocado, sticky rice, sriracha mayo drizzle

Grilled Eggplant & Farro Salad with Chicken, grilled chicken breast, fried chickpeas, fresh herbs, cucumber tzatziki sauce

Beverage

Coffee, Ice Tea and Soft Drinks

28 per person Price does not include gratuity, tax and admin fee

Add-on Options

Starters – Served sharing style

Habanero Glazed Chicken Wings & Margherita Flatbread +5 per person

Queso & Twice-Cooked Yuca Fries +6 per person

Onion Bhaji & Cobia Ceviche +7 per person

Jumbo Lump Crab Cake & Brisket and Short Rib Meatballs +8 per person

Seafood Feast, oysters and clams on the half shell, shrimp, ceviche, mussels +18 per person

Dessert – Served individually

Canvas Dessert Duo, tasting size portions of chef's seasonal dessert selections

+6 per person

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LUNCH MENU 3

Salad (Guests' selection of)

Mango Salad, Bibb lettuce, house-cured bacon, avocado, goat cheese, ripe mango, pumpkin seed vinaigrette

Kale Caesar, garlic toasted ciabatta croutons, Grana Padano cheese, romaine, lemon vinaigrette

Entrees – (Guests' selection of)

Southwest Salad with Chicken, grilled chicken breast, avocado, grilled corn, roasted red peppers, crispy tortilla strips, romaine, ancho-cumin dressing

Steak Frites, oak-grilled petite beef tender, French fries, garlic-herb butter, arugula salad

Tuna Poke Bowl, sesame-soy marinated ahi, carrot-pepper-cucumber slaw, anise-rice wine vinegar brine, avocado, sticky rice, sriracha may drizzle

Fish Tacos, blackened white fish, cabbage, cilantro, tomatillo aioli, black beans

Dessert – Served individually

Canvas Dessert Duo, tasting size portions of chef's seasonal dessert selections

Beverage

Coffee, Ice Tea and Soft Drinks

33 per person Price does not include gratuity, tax and admin fee

Add-on Options

Starters – Served sharing style

Habanero Glazed Chicken Wings & Margherita Flatbread +5 per person

Queso & Twice-Cooked Yuca Fries +6 per person

Onion Bhaji & Cobia Ceviche +7 per person

Jumbo Lump Crab Cake & Brisket and Short Rib Meatballs +8 per person

Seafood Feast, oysters and clams on the half shell, shrimp, ceviche, mussels +18 per person

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LAKE HOUSE

DINNER MENU 1

Soup or Salad (Please select one)

Chef's Soup of the Day

House Salad, heirloom cherry tomatoes, cucumber, feta, romaine, honey-cider vinaigrette

Kale Caesar Salad, garlic toasted ciabatta croutons, Grana Padano cheese, romaine, lemon vinaigrette

Entrees – (Please select three)

Pork Porterhouse, hoisin-pineapple glaze, ripe plantains, pineapple and roasted poblano salsa

Grilled Ancho Chile Rubbed Baby Back Ribs, half rack Carolina-style barbecue sauce, grilled Mexican street corn, slaw

Mojo Chicken Breast, Brussels sprouts, potatoes, tomatoes, tomatillo salsa

Crab Linguine, bacon, jalapeno, tomatoes, lemon bread crumbs

Blackened Salmon, summer squash and lima bean succotash, Cajun cream sauce

Beverage

Coffee, Ice Tea and Soft Drinks

38 per person Price does not include gratuity, tax and admin fee

Add-on Options

Starters – Served butler style

30 minute pre-dinner reception -Select three hors d'oeuvres from our "Reception Menu" +12 per person

45 minute pre-dinner reception -Select four hors d'oeuvres from our "Reception Menu" +17 per person

Starters – Served sharing style

Habanero Glazed Chicken Wings & Margherita Flatbread +5 per person

Queso & Twice-Cooked Yuca Fries +6 per person

Onion Bhaji & Cobia Ceviche +7 per person

Jumbo Lump Crab Cake & Brisket and Short Rib Meatballs +8 per person

Seafood Feast, oysters and clams on the half shell, shrimp, ceviche, mussels +18 per person

Dessert – Served individually

Canvas Dessert Trio, tasting size portions of chef's seasonal dessert selections +6 per person

Prices do not include gratuity, tax and admin fee

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DINNER MENU 2

Soup or Salad (Please select two)

Chef's Seasonal Soup Selection

House Salad, heirloom cherry tomatoes, cucumber, feta, romaine, honey-cider vinaigrette

Gem Wedge Salad, gorgonzola, red wine vinaigrette, fried leeks

Entrees – (Please select four)

Oak Grilled Petite Beef Tender, wood-fired, chimichurri, saffron rice, black beans

Sautéed Shrimp Mofongo, roasted roma tomatoes, citrus-saffron broth, plantain-cilantro fritter

Blackened Salmon, summer squash and lima bean succotash, Cajun cream sauce

Mojo Chicken Breast, Brussels sprouts, potatoes, tomatoes, tomatillo salsa

Pork Porterhouse, hoisin-pineapple glaze, ripe plantains, pineapple and roasted poblano salsa

Beverage

Coffee, Ice Tea and Soft Drinks

42 per person Price does not include gratuity, tax and admin fee

Add-on Options

Starters – Served butler style

30 minute pre-dinner reception -Select three hors d'oeuvres from our "Reception Menu" +12 per person

45 minute pre-dinner reception -Select four hors d'oeuvres from our "Reception Menu" +17 per person

Starters – Served sharing style

Habanero Glazed Chicken Wings & Margherita Flatbread +5 per person

Queso & Twice-Cooked Yuca Fries +6 per person

Onion Bhaji & Cobia Ceviche +7 per person

Jumbo Lump Crab Cake & Brisket and Short Rib Meatballs +8 per person

Seafood Feast, oysters and clams on the half shell, shrimp, ceviche, mussels +18 per person

Dessert – Served individually

Canvas Dessert Trio, tasting size portions of chef's seasonal dessert selections +6 per person

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DINNER MENU 3

Soup or Salad (Please select two)

Chef's Seasonal Soup Selection

House Salad, heirloom cherry tomatoes, cucumber, feta, romaine, honey-cider vinaigrette

Gem Wedge Salad, gorgonzola, red wine vinaigrette, fried leeks

Entrees – (Please select four)

Grilled Prime New York Strip Steak, goat cheese potato au gratin, baby spinach, garlic butter

Sautéed Shrimp Mofongo, roasted Roma tomatoes, citrus-saffron broth, plantain-cilantro fritter

Blackened Salmon, summer squash and lima bean succotash, Cajun cream sauce

Mojo Chicken Breast, Brussels sprouts, potatoes, tomatoes, tomatillo salsa

Scallops, parsnip puree, asparagus, parsnip chips, ancho chile oil

Oak Grilled Petite Beef Tender, wood-fired, chimichurri, saffron rice, black beans

Dessert – Served individually

Canvas Dessert Trio, tasting size portions of chef's seasonal dessert selections

Beverage

Coffee, Ice Tea and Soft Drinks

48 per person Price does not include gratuity, tax and admin fee

Add-on Options

Starters – Served butler style

30 minute pre-dinner reception -Select three hors d'oeuvres from our "Reception Menu" +12 per person

45 minute pre-dinner reception -Select four hors d'oeuvres from our "Reception Menu" +17 per person

Starters – Served sharing style

Habanero Glazed Chicken Wings & Margherita Flatbread +5 per person

Queso & Twice-Cooked Yuca Fries +6 per person

Onion Bhaji & Cobia Ceviche +7 per person

Jumbo Lump Crab Cake & Brisket and Short Rib Meatballs +8 per person

Seafood Feast, oysters and clams on the half shell, shrimp, ceviche, mussels +18 per person

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LAKEHOUSE

KIDS MENU

Starter (Guests' selection of)

House Salad, heirloom cherry tomatoes, cucumber, feta, romaine, honey-cider vinaigrette

Fresh Fruit of the Season, kids' version of a fruit cup

Entrees (Guests' selection of)

Cheeseburger, cheddar cheese, lettuce, tomato, pickle

Grilled Cheese, cheddar cheese, sourdough

Flatbread, tomato sauce, fresh mozzarella

Chicken Tenders

(All entrees are served with French fries or Chef's veggies from the garden)

Beverage

Fresh Squeezed Juice or Soft Drinks

15 per person Price does not include gratuity, tax and admin fee

Add-on Options

Dessert – Served individually

Canvas Dessert Trio, chef's trio of today's house baked cookie selection

+3 per person

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RECEPTION MENU

Butler Style Passed Hors d'oeuvres

Beef/Pork

Teriyaki Steak Skewers
Short Rib BLT Sliders, cheddar cheese
Steak and Cheese Empanadas, onion jam
Candied Bacon, gorgonzola, roasted peppers

Chicken

Spicy Thai Chicken Satay, peanut sauce
Wood Oven-Roasted Chicken Wings, mojo marinade
Chicken Lollipops, guava glaze
Mango Chicken Waldorf Salad, Bibb lettuce cup

Fish

Spicy Tuna Roll, mango, cucumber
Citrus Poached Shrimp, comeback sauce
Scallops Wrapped in Applewood Smoked Bacon, bourbon basted
Spicy Oak-Grilled Shrimp, pineapple chutney

Vegetable

Spanakopita, tzatziki sauce
Tostone, whipped goat cheese, tomato jam
Vegetable Spring Rolls, sweet chili
Caprese Skewer, heirloom tomato, fresh mozzarella, basil, olive oil, sea salt

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

Reception Station

Blackened Salmon, Cajun cream sauce +8 per person

Grilled Ancho Chile Rubbed Baby Back Ribs, Carolina-style barbecue sauce +9 per person

Oak-Grilled Beef Tender, wood-fired, chimichurri +10 per person

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LAKEHOUSE

AFTER WORK, AFTER PLAY, AFTER ANYTHING

Canvas Group Happy Hour Package

(Available daily between 3pm and 7pm in the Canvas Bar and Terrace)

Menu Package

(Unlimited passed hors d'oeuvres for 1½ hours)

Teriyaki Steak Skewers

Cuban Sliders

Chef's Choice Vegetarian Offering

Chef's Choice Seafood Offering

18 per person

price does not include gratuity, tax and admin fee

(Unlimited hors d'oeuvres for 1 ½ hours) (Minimum group size of 10 guests)

Beverage Options

This package is available with the following bar options only

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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LAKEHOUSE

SHOWERS

Whether it be for an upcoming WEDDING or the anticipated arrival of a BABY
we have a package for you!!
(Available daily between 11am and 6pm)

Food Package

(Unlimited passed hors d'oeuvres for 1½ hours)

Cuban Sliders

Mango Chicken Waldorf Salad, Bibb lettuce cup

Deviled Eggs

Caprese Skewer

Tostone with Brie and Tomato Jam

Chocolate Covered Strawberries

Tuxedo clad in white and milk chocolate

Beverage Package

Open Specialty Bar

Unlimited specialty beverages served butler style for 1 ½ hours to include
featured red & white wines, champagnes and mimosas

Food & Beverage Package

44 per person Price does not include gratuity, tax and admin fee

A special gift for the Bride to be or Mom to be...

"A Basket of Bubbles and Chocolates"

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PLATTERS / BOWLS / COFFEE SERVICE

Perfect for an informal break, lunch or dinner gathering at your home, office or the Lake House.

	10 GUESTS
Breakfast Sandwich Assortment Platter	65
Sausage, egg & cheese on brioche	
Breakfast tacos, scrambled, chorizo, potatoes, onions	
Pastry Platter	35
Assorted croissants, muffins, pastries	
Yogurt & Fruit Platter	40
Greek yogurt, granola, honey, fruit	
Fruit Platter	30
Seasonal selections	
Cookie Platter	25
Oatmeal, peanut butter, coconut macaroon cookies	
Salad Bowls	
Grilled shrimp salad	60
Kale ceasar salad	50
House salad	40
Sandwich Assortment Platter	85
Grilled chicken, cubano, crab cake	
Cheese Platter	55
Chef's selection of cheese with crackers and sauces	
Combo Platter-Grilled Cheese Sandwiches & Triple Deck PBJ	40
Presented in small bite size cuts	
Combo Platter-Mini Burgers & Hot Dogs	55
Presented with ketchup, mustard, relish and chopped onions	
Flat Breads Assortment Platter	60
Margarita, and two seasonal flatbreads	
Hummus, Fresh Vegetable Crudité & Pita	40

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PLATTERS / BOWLS / COFFEE SERVICE

Perfect for an informal break, lunch or dinner gathering at your home, office or the Lake House.

	10 GUESTS
Chef's Seasonal Mini Desserts Platter	45
From the Canvas bakery	
Ice Cream Sundae Bar (available at the Lakehouse only)	50
Vanilla & chocolate ice cream with toppings to include whipped cream, nuts, cherries, chocolate syrup, candy sprinkles, chocolate chunks	
S'Mores Bar (available at the Lakehouse only)	50
Fluffy marshmallows, home made graham crackers, Hershey's chocolate.	

MEETING BREAKS (available at Canvas and the Lakehouse)

Coffee Service 5 per person

Unlimited service for 1 hour of regular & decaf coffee, tea & bottled water

Coffee & Juice Service 7 per person

Unlimited service for 1 hour of regular & decaf coffee, tea, juice & bottled water

NOTE: Items for pick up or service at the Lakehouse 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.

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)

Non-Alcoholic Bar Package

Soft Drinks & Juice 18 per person/2 hours each additional hour 5 per person

Brunch Specialty Bar Package

Mimosas, Bloody Marys, Wine, Soft Drinks & Juice 32 per person/2 hours each additional hour 8 per person

Beer & Wine Bar Package

Silver Level Beers, Wines, Soft Drinks & Juice 29 per person/2 hours each additional hour 8 per person

Liquor, Beer & Wine Silver Bar Package

Silver Level Liquors, Beers, Wines, Soft Drinks & Juice 35 per person/2 hours each additional hour 10 per person

Liquo & Wine Gold Bar Package

Gold Level Liquors, Beers, Wines, Soft Drinks & Juice 39 per person/2 hours each additional hour 10 per person

Silver Level Brands

Tito's Vodka
Flor de Cana Rum
New Amsterdam Dry Gin
Dewar's Scotch
Jim Beam Bourbon
Sauza Blue Reposado Tequila
Silver Level Wines
Domestic & Craft Beers
Soft Drinks
Assorted Juices

Gold Level Brands

Grey Goose Vodka
Bacardi Rum
Bombay Sapphire Gin
Johnnie Walker Red
Maker's Mark Bourbon
Milagro Silver Tequila
Gold Level Wines
Domestic & Craft Beers
Soft Drinks
Assorted Juices

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.

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All beverages must be purchased from Canvas Restaurant

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