

CANVAS

and

LAKE HOUSE



GROUP DINING

AN ORIGINAL CONCEPT FEATURING A CHEF DRIVEN AMERICAN MENU INFLUENCED BY FLORIDA'S SOUTHERN AND LATIN AMERICAN ROOTS. EXECUTIVE CHEF BRYAN THOMAN FOCUSES ON SEASONAL AND REGIONAL PRODUCE AS WELL AS AN ABUNDANCE OF FRESH, FLORIDA SEAFOOD

CANVAS IS ONE OF ORLANDO'S FEW WATERFRONT DINING DESTINATIONS, LOCATED IN THE AWARD WINNING COMMUNITY OF LAKE NONA

ANNA PINDARA, SALES MANAGER

W: CanvasLakeNona.com

E: OrlandoEvents@TavistockRestaurants.com
13615 Sachs Ave, Laureate Park Village Orlando, Fl 32827

P & F: 407-455-3435

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BREAKFAST MENU

Starter

Fresh Squeezed Orange Juice

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

Entrée (Guests' selection of)

Market Breakfast, scrambled eggs with sausage and toast

Canvas Ricotta Pancakes, lemon curd, whipped cream

The Nona, egg whites, spinach, cured tomatoes, herb whipped goat cheese, English muffin

On-The-Go Sandwich, fried egg, Swiss, avocado, roasted tomato, pickled onion, tomatillo aioli, English muffin

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

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BRUNCH MENU

Starter (Served sharing style)

Canvas Fruit Platter, seasonal offerings presented with a Canvas twist

Entrees – (Guests' selection of)

Canvas Ricotta Pancake, lemon curd, whipped cream

Canvas Benedict, house-made Canadian bacon, oven-dried tomato, sous vide egg, warm einkorn biscuit, jalapeno hollandaise

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

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

Kale Caesar Salad, white anchovy filets, garlic toasted ciabatta croutons, Grana Pandano cheese, romaine, lemon vinaigrette

Beverage

Coffee, Ice Tea and Soft Drinks

25 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

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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

Ham & Cheese Sandwich, Swiss, lemon aioli, brioche bun, French fries

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

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

Cauliflower Sandwich, roasted tomato, tahini, pickled onion, French roll, French fries

Beverage

Coffee, Ice Tea and Soft Drinks

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

Add-on Options

Starters – Served sharing style

Grilled Mexican Street Corn, Margherita Flatbreads, Habanero Glazed Chicken Wings

+5 per person

Grilled Mexican Street Corn, Brisket & Short Rib Meatballs, House-Smoked Warm Fish Dip

+8 per person

Seafood Feast, oysters and clams on the half shell, shrimp, ceviche, crab

+15 per person

Dessert – Served individually

Canvas Dessert Trio, 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, white anchovy filets, garlic toasted ciabatta croutons, Grana Pandano 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

Shrimp & Oyster Po Boy Sandwich, shredded lettuce, roma tomatoes Louisiana remoulade, toasted French bread, French fries

Market French Dip, NY strip, au jus, Swiss cheese, horseradish cream, pickled onions, French roll, French fries

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

Beverage

Coffee, Ice Tea and Soft Drinks

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

Add-on Options

Starters – Served sharing style

Grilled Mexican Street Corn, Margherita Flatbreads, Habanero Glazed Chicken Wings

+5 per person

Grilled Mexican Street Corn, Brisket & Short Rib Meatballs, House-Smoked Warm Fish Dip

+8 per person

Seafood Feast, oysters and clams on the half shell, shrimp, ceviche, crab

+15 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 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, white anchovy filets, garlic toasted ciabatta croutons, Grana Pandano cheese, romaine, lemon vinaigrette

Entrees – (Please select three)

Citrus-Herb Roasted Whole Branzino, red pepper-greek yogurt, romaine, mint & crispy chickpea salad, lemon vinaigrette

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

Seared Scottish Salmon Filet, royal trumpet mushroom and English pea sauté, cauliflower mash, pea tendrils

Nashville Hot Fried Half Chicken, buttermilk brine, warm einkorn biscuit, housemade pickled okra-cucumber relish

Oak Grilled Teres Major, wood-fired, chimichurri, saffron rice, black beans

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

Starters – Served sharing style

Grilled Mexican Street Corn, Twice-Cooked Yuca Fries

+5 per person

Brisket & Short Rib Meatballs, Fresh Burrata, Steamed P.E.I Mussels

+9 per person

Seafood Feast, oysters and clams on the half shell, shrimp, ceviche, crab

+15 per person

Sides –Served sharing style (Please select 2)

Goat Cheese Potato Au Gratin

Sliced Heirloom Tomatoes, sea salt, olive oil

Slow-Cooked Collard Greens, ham hock, Jayshree seasoning salt

Jicama Slaw, red onion, carrot, mango-jalapeno dressing

Saffron Rice & Black Beans

+6 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 2

Soup or Salad (Please select two)

Chef's Seasonal Soup Selection

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

Heirloom Tomato Panzanella, Bermuda onions, basil, mint, garlic toasted ciabatta, arugula, red wine vinaigrette

Entrees – (Please select four)

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

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

Seared Scottish Salmon Filet, royal trumpet mushroom and English pea sauté, cauliflower mash, pea tendrils

Oak Grilled Teres Major, wood-fired, chimichurri, saffron rice, black beans

Nashville Hot Fried Half Chicken, buttermilk brine, warm einkorn biscuit, housemade pickled okra-cucumber relish

Cast Iron Seared Sea Scallops, black quinoa, blood orange segments, sesame-citrus glaze

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

Starters – Served sharing style

Grilled Mexican Street Corn, Twice-Cooked Yuca Fries

+5 per person

Brisket & Short Rib Meatballs, Fresh Burrata, Steamed P.E.I Mussels

+9 per person

Seafood Feast, oysters and clams on the half shell, shrimp, ceviche, crab

+15 per person

Sides –Served sharing style (Please select 2)

Goat Cheese Potato Au Gratin

Sliced Heirloom Tomatoes, sea salt, olive oil

Slow-Cooked Collard Greens, ham hock, Jayshree seasoning salt

Jicama Slaw, red onion, carrot, mango-jalapeno dressing

Saffron Rice & Black Beans

+6 per person

Dessert – Served individually

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

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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)

Short Rib & Brisket Cheeseburger, cheddar cheese, lettuce, tomato, pickle

Grilled Cheese, cheddar cheese, sourdough

Margarita Flatbread, tomato sauce, fresh mozzarella

Chicken Tenders and French fries

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

Rendered Chorizo, red wine
Beef Tartar, sourdough crouton
Short Rib Slider
Teriyaki Steak Skewer

Chicken

Chicken Satay Skewers, peanut sauce
Thai Chicken Wontons, sweet chili sauce
Pulled Chicken Mango BBQ Sliders
Braised Chicken Tacos

Fish

Spicy Tuna Tostone, mango, scallions
Cobia Ceviche Tostone, cucumber, jalapeno
Seared Scallop & Chorizo Skewer
Poached Shrimp, comeback sauce

Vegetable

Cucumber, marcona almond, carrot pate
Grilled Tofu Skewer
Tostone, brie, tomato jam
Watermelon, Feta, Mint Skewers

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.

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LAKE HOUSE

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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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

Braised Chicken Tacos

Deviled Eggs

Watermelon, Feta and Mint 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	
On-The-Go Sandwich, over medium egg, swiss, avocado, roasted tomato, pickled onion, cilantro, tomatillo aioli, English muffin	
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
Ham & cheese, 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)

Beer & Wine Bar Package

Silver Level Beers, Wines, Soft Drinks & Juice 24 per person/2 hours each additional hour 8 per person

Full Service Silver Bar Package

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

Full Service Gold Bar Package

Gold Level Liquors, Beers, Wines, Soft Drinks & Juice
35 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.

Price does not include gratuity, tax and admin fee
All beverages must be purchased from Canvas Restaurant

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