

# CANVAS

## 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, breakfast potatoes

**Meyer Lemon Pancakes**, buttermilk, ricotta, housemade Meyer lemon curd, fresh whipped cream

**Crispy Bacon Hash Skillet**, Applewood bacon, scrambled eggs, cheddar cheese, peppers, onions, hash brown, biscuit

**Strawberry Shortcake French Toast**, sweet cream cheese, almonds, whipped cream

### 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

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

### Entrees – (Please select four)

**Meyer Lemon Pancakes**, buttermilk, ricotta, housemade Meyer lemon curd, fresh whipped cream

**Lobster Benedict**, vanilla butter poached cold water lobster, béarnaise sauce, flaky biscuit, poached eggs

**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

**Caesar Salad**, Baby Gem lettuce, roasted garlic dressing, crispy ciabatta, Grana Padano

**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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# CANVAS

## LUNCH MENU 1

### Soup

#### **Chef's Soup of the Day**

### Entrees – (Please select three)

**Sweet Tea Fried Chicken Sandwich**, sweet tea-brined and buttermilk fried, cayenne mayo, house pickles, waffle fries

**Fish Tacos**, grilled white fish, harissa, lime, fresh chili, cilantro, yuca fries

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

**Ancient Five Grain Salad**, quinoa, barley, spelt, farro, millet, gorgonzola, pears, sherry-walnut vinaigrette

**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

**Oak Grilled Jumbo Artichoke & 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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# CANVAS

## 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

**Caesar Salad**, Baby Gem lettuce, roasted garlic dressing, crispy ciabatta, Grana Padano

### 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

**Farmhouse Salad**, rustic greens, soft boiled egg, goat cheese, candied bacon, radish, salted nuts, warm maple-honey vinaigrette

**Canvas Barbecue Burger**, short rib, brisket, pulled pork, aged white cheddar, house-cured bacon, lettuce, Roma tomatoes,  
crispy onions, Canvas barbecue sauce, tomatillo aioli

**Crab Cake Sandwich**, Cajun remoulade, baby arugula, vine ripe tomatoes

### 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

**Oak Grilled Jumbo Artichoke & 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

Prices do not include gratuity, tax and admin fee

# CANVAS

## LUNCH MENU 3

### Salad (Guests' selection of)

#### **Chef's Soup of the Day**

**Caesar Salad**, Baby Gem lettuce, roasted garlic dressing, crispy ciabatta, Grana Padano

### 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

**Lobster Roll**, mango dressing, buttered roll

**Fish Tacos**, grilled white fish, harissa, lime, fresh chili, cilantro, yuca fries

### 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

**Oak Grilled Jumbo Artichoke & 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

Prices do not include gratuity, tax and admin fee

# CANVAS

## 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

**Caesar Salad**, Baby Gem lettuce, roasted garlic dressing, crispy ciabatta, Grana Padano

### Entrees – (Please select three)

**Wild Boar Bolognese**, wild boar, swiss chard, Parmesan, chive, garganelli pasta

**Grilled Ancho Chile Rubbed Baby Back Ribs**, half rack Carolina-style barbecue sauce, French fries, slow-cooked collard greens

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

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

**Pan-Roasted Salmon**, rainbow carrots, Carnival cauliflower, carrot romesco

### 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

**Oak Grilled Jumbo Artichoke & 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

# CANVAS

## 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

**Caesar Salad**, Baby Gem lettuce, roasted garlic dressing, crispy ciabatta, Grana Padano

### 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

**Pan-Roasted Salmon**, rainbow carrots, Carnival cauliflower, carrot romesco

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

**Wild Boar Bolognese**, wild boar, Swiss chard, Parmesan, chive, garganelli pasta

### 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

**Oak Grilled Jumbo Artichoke & 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

# CANVAS

## 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

**Caesar Salad**, Baby Gem lettuce, roasted garlic dressing, crispy ciabatta, Grana Padano

### 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

**Pan-Roasted Salmon**, rainbow carrots, Carnival cauliflower, carrot romesco

**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

**Oak Grilled Jumbo Artichoke & 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

Prices do not include gratuity, tax and admin fee



# CANVAS

## 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

Price does not include gratuity, tax and admin fee

# CANVAS

## 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

##### Chef Attended Reception Stations

**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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# CANVAS

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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# CANVAS

## 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"**

# CANVAS

## PLATTERS / BOWLS / COFFEE SERVICE

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

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

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# CANVAS

## PLATTERS / BOWLS / COFFEE SERVICE

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

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

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### 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

# CANVAS

## 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 10 per person

#### **Liquor, Beer & Wine Silver Bar Package**

Silver Level Liquors, Beers, Wines, Soft Drinks & Juice 35 per person/2 hours each additional hour 12 per person

#### **Liquor & Wine Gold Bar Package**

Gold Level Liquors, Beers, Wines, Soft Drinks & Juice 39 per person/2 hours each additional hour 13 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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