

CANVAS

BREAKFAST MENU

Served daily 7am to 11am

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

Acia Bowl, fresh berries, banana, granola, chia seeds

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

Rise & Shine Sandwich, fried egg, Swiss, avocado, roasted Roma tomatoes, pickled red onions, tomatillo-cilantro aioli, toasted English muffin

Beverage

Coffee and Tea

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

Menu Enhancements

Starter – Served Individually

Greek Yogurt, housemade 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
13623 Sachs Ave, Laureate Park Village Orlando, Fl 32827

P & F: 407-455-3435



CANVAS

BRUNCH MENU

Served Saturdays and Sundays 10am to 3pm

Starter (Served sharing style)

Canvas Fruit Platter, seasonal offerings presented with a Canvas twist

Pastry Basket, chef's homemade breakfast pastries

Entrees – (Please select four)

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

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

Chicken and Biscuit, sweet tea fried chicken, arugula, peach jam, mayo, fried egg, housemade biscuit

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

Farmhouse Salad, rustic greens, soft-boiled egg, goat cheese, candied bacon, radishes, housemade granola,
warm maple-honey vinaigrette

Beverage

Coffee, Ice Tea and Soft Drinks

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

Menu Enhancements

Dessert – Served individually

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

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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, strawberries, sherry-walnut vinaigrette

Green Goddess Salad, pancetta, goat cheese, crispy potatoes, sunflower seeds, avocado, cucumber

Grilled Chicken Sandwich, fontina cheese, arugula, peperonata, lemon-rosemary aioli, brioche roll

Beverage

Coffee, Ice Tea and Soft Drinks

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

Menu Enhancements

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

Steamed PEI Mussels & Brisket and Short Rib Meatballs +8 per person

Seafood Feast, lobster salad, 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, radishes, feta cheese, romaine, housemade ranch dressing

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

Canvas Burger, half-pound burger, Canvas sauce, American cheese, garlic-dill pickles, French fries

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

Grilled Chicken Sandwich, fontina cheese, arugula, peperonata, lemon-rosemary aioli, brioche roll

Fried Fish Sandwich, beer batter, carrot slaw, canvas sauce, brioche bun

Beverage

Coffee, Ice Tea and Soft Drinks

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

Menu Enhancements

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

Steamed PEI Mussels & Brisket and Short Rib Meatballs +8 per person

Seafood Feast, lobster salad, 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)

Chef's Soup of the Day

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

Entrees – (Guests' selection of)

Green Goddess Salad, grilled chicken, pancetta, goat cheese, crispy potatoes, sunflower seeds, avocado, cucumber

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

Menu Enhancements

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

Steamed PEI Mussels & Brisket and Short Rib Meatballs +8 per person

Seafood Feast, lobster salad, shrimp, ceviche, mussels +18 per person

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CANVAS

DINNER MENU 1

Soup or Salad (Please select one)

Chef's Soup of the Day

House Salad, heirloom cherry tomatoes, cucumber, radishes, feta, romaine, housemade ranch dressing

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

Wood-Fired Seafood, scallop, PEI mussels, shrimp, salmon, tomatoes, sugar-snaps, fennel-saffron broth, grilled bread

Roasted Half-Chicken, Bell & Evans chicken, herb jus, salsa verde, spring salad

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

Menu Enhancements

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

Steamed PEI Mussels and Short Rib Meatballs +8 per person

Seafood Feast, lobster salad, 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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CANVAS

DINNER MENU 2

Soup or Salad (Please select two)

Chef's Seasonal Soup Selection

House Salad, heirloom cherry tomatoes, cucumber, radishes, feta, romaine, housemade ranch dressing

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

Entrees – (Please select four)

Oak Grilled Flat-Iron Steak, 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

Roasted Half-Chicken, Bell & Evans chicken, herb jus, salsa verde, spring salad

Sesame Duck Confit, heirloom bean succotash, Edamame, duck sauce, herb puree

Beverage

Coffee, Ice Tea and Soft Drinks

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

Menu Enhancements

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

Steamed PEI Mussels & Brisket and Short Rib Meatballs +8 per person

Seafood Feast, lobster salad, 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, radishes, feta, romaine, housemade ranch dressing

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

Lobster Torchio, cold water lobster meat, housemade sausage, torch shape pasta, garlic, shallots, fresh herbs, bread crumbs

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

Roasted Half-Chicken, Bell & Evans chicken, herb jus, salsa verde, spring salad

Wood-Fired Seafood in a Fennel Broth, scallops, PEI mussels, shrimp, salmon, tomato, sugar-snaps,
fennel-saffron broth, grilled bread

Oak Grilled Flat-Iron Steak, 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

Menu Enhancements

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

Steamed PEI Mussels & Brisket and Short Rib Meatballs +8 per person

Seafood Feast, lobster salad, shrimp, ceviche, mussels +18 per person

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CANVAS

CHEF'S SEASONAL DINNER MENU OFFERING

This customized group menu, with seasonally inspired dishes, will be finalized seven days prior to your event based on available products from our farmers and vendors along with your input for entrée protein suggestions and dietary restrictions.

PRE-DINNER RECEPTION PACKAGE

Four seasonally inspired butler-passed hors d'oeuvres for 30 minutes

\$20 per person

Price does not include gratuity, tax and admin fee

DINNER PACKAGE

Salad Course

(served individually, guests' selection of)

Choice of Two Salads

Entrée Course

(served individually, guests' selection of)

Choice of Three Entrees

Dessert Course

(served individually)

Chef's Dessert Trio

tasting size portions of chef's seasonal dessert selections

Beverage

Coffee, Ice Tea and Soft Drinks

\$55 and \$65 per person

Price does 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)

Beverage

Fresh Squeezed Juice or Soft Drinks

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

Menu Enhancements

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
Cuban Style Ham Croquette, cilantro chutney

Chicken

Spicy Thai Chicken Satay, peanut sauce
Wood Oven-Roasted Chicken Wings, mojo marinade
Chicken Lollipops, guava glaze
Crispy Chicken "Pot-Stickers", tamarind kung-pao sauce

Fish

Ahi Tuna Poke Shooter, 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.

Menu Enhancements

Chef Attended Reception Stations

Pan Roasted Salmon, carrot romesco +9 per person

Oak-Grilled Flat Iron Steak, wood-fired, chimichurri +11 per person

Carved Roasted Whole Bell & Evans Chicken, +12 per person

Grilled Chicken Breast, all natural, garlic butter +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 of 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

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 (add chicken to any salad bowl +40, add salmon to any salad bowl +60)	
Grilled shrimp salad	60
Caesar salad	50
House salad	40
Green Goddess salad	50
Mango salad	50
Sandwich Assortment Platter	85
Grilled chicken, cubano, sweet tea fried chicken	
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
Chef's Seasonal Mini Desserts Platter	45
From the Canvas bakery	

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.

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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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