

# 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 potatoes

**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

# 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)

**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

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

**Caesar Salad with Chicken**, grilled chicken, escarole, romaine, radicchio, Parmesan, rye crouton

**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

Prices do not include gratuity, tax and admin fee

# CANVAS

## LUNCH MENU 1

### Soup

#### Chef's Soup of the Day

### Entrees – (Please select three)

**Sweet Tea Crispy 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

**Caesar Salad with Chicken**, grilled chicken, escarole, romaine, radicchio, Parmesan, rye crouton

**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

**Tempura Cauliflower & Cobia Ceviche** +7 per person

**Charred Shishito Peppers & 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

Prices do not include gratuity, tax and admin fee

# 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**, escarole, romaine, radicchio, Parmesan, rye crouton

**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

**Tempura Cauliflower & Cobia Ceviche** +7 per person

**Charred Shishito Peppers & 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

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**, escarole, romaine, radicchio, Parmesan, rye crouton

**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

**Tempura Cauliflower & Cobia Ceviche** +7 per person

**Charred Shishito Peppers & Brisket and Short Rib Meatballs** +8 per person

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

**Caesar Salad**, escarole, romaine, radicchio, Parmesan, rye crouton

**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, fall 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

**Tempura Cauliflower & Cobia Ceviche** +7 per person

**Charred Shishito Peppers & 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 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**, escarole, romaine, radicchio, Parmesan, rye crouton

**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, fall salad

**Chipotle Short Rib Meatloaf**, chipotle cheddar meatloaf, whipped potatoes, roasted root vegetable, bacon mushroom gravy

**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

**Tempura Cauliflower & Cobia Ceviche** +7 per person

**Charred Shishito Peppers & 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**, escarole, romaine, radicchio, Parmesan, rye crouton

**Entrees** – (Please select four)

**Grilled Rib-Eye Steak**, whipped potatoes, harissa roasted broccolini, umami 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, fall 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

**Tempura Cauliflower & Cobia Ceviche** +7 per person

**Charred Shishito Peppers & Brisket and Short Rib Meatballs** +8 per person

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

Prices do not include gratuity, tax and admin fee



# 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**, American 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

**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

### Beef/Pork

**Teriyaki Steak Skewers**  
**Short Rib BLT Sliders**, cheddar cheese  
**Steak and Cheese Empanadas**, onion jam  
**Cuban Style Ham Croquette**, cilantro 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 1/2 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  
Prices do not include gratuity, tax and admin fee

# 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 1 1/2 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 1/2 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

# CANVAS

## PLATTERS / BOWLS / COFFEE SERVICE

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

10 GUESTS

|   |    |
|---|----|
| <b>Breakfast Sandwich Assortment Platter</b>  | 65 |
| Sausage, egg & cheese on brioche<br>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, double chocolate brownies   |    |
| <b>Salad Bowls</b>  |    |
| (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 |
| <b>Sandwich Assortment Platter</b>  | 85 |
| Grilled chicken, Cubano, sweet tea fried chicken  |    |
| <b>Cheese Platter</b>   | 55 |
| Chef's selection of cheese with crackers and sauces                                       |    |
| <b>Mini Burgers Platter</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 |
| <b>Chef's Seasonal Mini Desserts Platter</b>  | 45 |
| From the Canvas bakery  |    |

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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 Open Bar Package

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

#### Brunch Specialty Open Bar Package

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

#### Beer & Wine Open Bar Package

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

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

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

#### Liquor & Wine Gold Open 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

Price does not include gratuity, tax and admin fee

***All beverages must be purchased from Canvas Restaurant***

**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.