

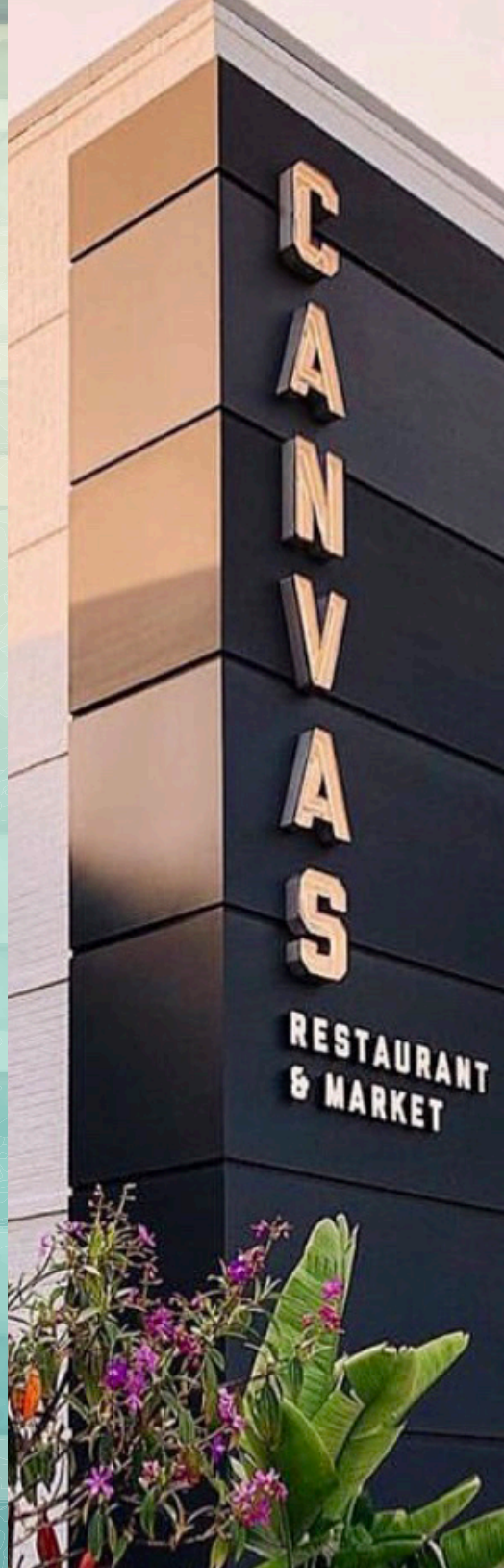
# CANVAS



TRC

TAVISTOCK  
RESTAURANT  
COLLECTION

Canvas Restaurant & Market is part of the Tavistock Restaurant Collection family.  
Learn more by visiting [TavistockRestaurantCollection.com](https://TavistockRestaurantCollection.com).



**CONTACT OUR SALES TEAM**

OrlandoEvents@TavistockRestaurants.com

(407) 455-3435

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Take a [Virtual Tour](#) of our facilities today.





## STARTER *served sharing style*

**Canvas Fresh Pastries Basket** seasonal jams and butter

## ENTRÉE\* *guest selection of; served individually*

**Dockside Breakfast** scrambled eggs, english muffin, breakfast potatoes, bacon

**Breakfast Burrito** scrambled eggs, chorizo, caramelized onion, cotija cheese, crispy fingerling potatoes

**Rise & Shine Sandwich** baked egg, avocado, tomato, swiss cheese, pickled red onion, cilantro aioli

## ENHANCEMENT

### Soft Drinks, Coffee and Tea

**Bubbles & Juice Service** sparkling wine, fresh-squeezed grapefruit or orange juice

**Individual Greek Yogurt** housemade granola, local honey

### Sliced Fresh Fruit Platter

*Additional beverage service options available on page 12-13*



For groups up to 50 guests.

## STARTER *served sharing style*

**Canvas Fresh Pastries Basket** seasonal jams and butter

**Sliced Fresh Fruit Platter**

## ENTRÉE\* *host selection of three; served individually*

**Dockside Breakfast** scrambled eggs, english muffin, breakfast potatoes, bacon

**Buttermilk Pancakes** lemon curd, maple syrup, whipped cream

**Chicken Caesar Salad** grilled chicken breast, chopped romaine, parmesan, sourdough croutons

**Chicken Cutlet Sandwich**

*crispy or grilled* - mozzarella, vinegar peppers & onions, pesto aioli, baguette

**Portobello Mushroom Flatbread** boursin cheese, roasted peppers, arugula

**Roast Beef Hash** peppers, onions, breakfast potatoes, fried egg

**Farmhouse Salad** soft-boiled egg, goat cheese, bacon, radishes, granola, warm maple-honey vinaigrette

## ENHANCEMENT

**Pick Any Two Starters**

**Buffalo Chicken Wings** blue cheese or ranch

**Prince Edward Island Mussels, Timpano Style**

cast iron skillet-roasted, sea salt, olive oil

**Loaded Breakfast Potatoes** bacon bits, queso, sour cream

**Seasoned Ricotta Spread** local honey, extra virgin olive oil, grilled sourdough

**Soft Drinks, Coffee and Tea**

**Nutella Doughnuts**

## BEVERAGE

**Bubbles & Juice Service** sparkling wine, fresh-squeezed grapefruit or orange juice

**Two-Hour Brunch Specialty Bar Package** mimosas, bloody marys, silver-level wines, soft drinks, juice  
42 per person

*Additional beverage service options available on page 12-13*





## STARTER *host selection of one; served individually*

**Canvas Tomato Soup** san marzano tomato, basil, parmesan

**House Salad** bibb lettuce, diced tomato, english cucumber, radish, goat cheese, red wine vinaigrette

## ENTRÉE\* *host selection of three; served individually*

**Canvas Burger** lettuce, tomato, pickles, onion, canvas sauce, fries

**Tuna Poke Bowl\*** jasmine rice, toasted sunflower seeds, shaved carrot, soy, cucumber, avocado, sriracha mayo  
\*prepared with raw fish

**Penne alla Vodka** house-made italian sausage, basil

**Portobello Mushroom Flatbread** boursin cheese, roasted peppers, arugula

**Chicken Cutlet Sandwich** *crispy or grilled* | mozzarella, vinegar peppers & onions, arugula, pesto aioli, baguette

**Chicken Caesar Salad** grilled chicken, chopped romaine, parmesan, sourdough croutons

**Roast Beef French Dip** horseradish cream, beef au jus, baguette

## ENHANCEMENT

**Pick Any Two Starters** *served for the table*

**Buffalo Chicken Wings** blue cheese or ranch

**Yuca Fries** tomatillo aioli, honey

**Prince Edward Island Mussels, Timpano Style**

cast iron skillet-roasted, sea salt, olive oil

**Seasoned Ricotta Spread** local honey, extra virgin olive oil, grilled sourdough

**Portobello Mushroom Flatbread** boursin cheese, roasted peppers, arugula

**Nutella Doughnuts**

## BEVERAGE

**Soft Beverages, Coffee and Tea**

*Additional beverage service options available on page 12-13*





## STARTER *host selection of one; served individually*

**Canvas Tomato Soup** san marzano tomato, basil, parmesan

**House Salad** bibb lettuce, diced tomato, english cucumber, radish, goat cheese, red wine vinaigrette

## ENTRÉE\* *host selection of three in restaurant/ two in Dockside; served individually*

**NY Strip Steak** 12oz, cress salad, fries, chimichurri

**Chicken Parmesan** fresh mozzarella, basil

**Signature Salmon Filet** crispy potato, fennel, tomato, olives

**Penne alla Vodka** house-made italian sausage, basil

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## ENHANCEMENT

**Pick Any Two Starters** *served for the table*

**Buffalo Chicken Wings** blue cheese or ranch

**Yuca Fries** tomatillo aioli, honey

**Prince Edward Island Mussels, Timpano Style**

cast iron skillet-roasted, sea salt, olive oil

**Seasoned Ricotta Spread** local honey, extra virgin olive oil, grilled sourdough

**Portobello Mushroom Flatbread** boursin cheese, roasted peppers, arugula

### Side Dishes for the Table

**Lake Nona's Famous Minted Garden Peas**

**Sautéed Spinach & Onion**

**Smoked Potato Purée**

**Garlic Sticky Rice**

**French Fries**

**Cucumber Salad** sweet & sour vinaigrette

**Nutella Doughnuts**

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## BEVERAGE

**Soft Drinks, Coffee and Tea**

*Additional beverage service options available on page 12-13*





## STARTER *host selection of two in restaurant/one in Dockside*

**Canvas Tomato Soup** san marzano tomato, basil, parmesan

**House Salad** bibb lettuce, diced tomato, english cucumber, radish, goat cheese, red wine vinaigrette

**Caesar Salad\*** chopped romaine, parmesan, sourdough croutons

## ENTRÉE\* *host selection of three in restaurant/two in Dockside; served individually*

**Filet Mignon** 8oz center cut, smoked potato purée, mushroom sauce

**Chicken Parmesan** fresh mozzarella, basil

**Signature Salmon Filet** crispy potato, fennel, tomato, olives

**Penne alla Vodka** house-made italian sausage, basil

**Mushroom Pot Pie** puff pastry

## DESSERT *host selection of one; served individually*

**Nutella Doughnuts**

**Bread & Butter Pudding**  
butterscotch sauce

**New York Style Cheesecake**

## ENHANCEMENT

### Pick Any Two Starters

**Buffalo Chicken Wings** blue cheese or ranch

**Yuca Fries** tomatillo aioli, honey

**Prince Edward Island Mussels, Timpano Style**  
cast iron skillet-roasted, sea salt, olive oil

**Seasoned Ricotta Spread** local honey, extra virgin olive oil, grilled sourdough

**Portobello Mushroom Flatbread** boursin cheese, roasted peppers, arugula

### Side Dishes for the Table

**Lake Nona's Famous Minted Garden Peas**

**Sautéed Spinach & Onion**

**Smoked Potato Purée**

**Garlic Sticky Rice**

**French Fries**

**Cucumber Salad** sweet & sour vinaigrette

## BEVERAGE

### Soft Drinks, Coffee and Tea

*Additional beverage service options available on page 12-13*



## TRAY-PASSED HORS D'OEUVRES\*

### **Crispy Chicken Slider**

coleslaw, pickles

### **Yuca Fries**

tomatillo aioli, honey

### **Bacon Wrapped Grilled Sea Scallops**

sweet grain mustard glaze

### **Shrimp Ceviche Shooter**

avocado, tomatillo, cilantro

### **Canvas Beef Slider**

american cheese, pickles, Canvas sauce

### **Vegetable Spring Roll**

calabrese honey

### **Portobello Mushroom Flatbread**

boursin cheese, roasted peppers, arugula

### **Mini Crab Cakes**

tartar sauce, coleslaw

### **Shredded Beef Empanadas**

chipotle aioli

### **Jumbo Fried Shrimp**

cocktail sauce

### **Potato Croquettes**

ham and cheese, pesto aioli

*Additional beverage service options available on page 12-13*





## PLATTERS\* serves 10 guests each.

### Canvas Bakery Assorted Breakfast Pastries

chef's daily selections

**Individual Greek Yogurt** house-made granola, local honey, fresh fruit

### Seasonal Sliced Fresh Fruit

### Canvas Assorted Breakfast Sandwiches

**Egg & Cheese** baked egg, cheddar cheese

**Bacon, Egg and Cheese** baked egg, smoked bacon, cheddar cheese

**Turkey Sausage, Egg & Cheese** baked egg, turkey sausage, cheddar cheese

**Breakfast Burrito** scrambled eggs, chorizo, caramelized onion, cotija cheese, crispy fingerling potatoes

**Loaded Breakfast Potatoes** bacon bits, queso, sour cream

### Bacon or House-made Breakfast Pork Sausage

## BREAK

**Individual Greek Yogurts** housemade granola, local honey, fresh fruit

### Seasonal Sliced Fresh Fruit

**Artisan Domestic Cheese Platter** chef's selection of assorted cheeses, crackers, jams, and local honey

**Lemon-Garlic Hummus** carrots, celery, cucumbers, radishes, red peppers, pita wedges

**Seasoned Ricotta Spread** local honey, extra virgin olive oil, grilled sourdough

### Assorted Whole Fruit

**Almond Butter, Sliced Apples & Pretzels**

**White Queso & Spinach Dip** tortilla chips

## BEVERAGE SERVICE

**One-Hour Coffee & Tea Service** regular and decaf coffee, hot water, and assorted teas  
*each additional hour of service*

**One-Hour Juice, Coffee & Tea Service** regular and decaf coffee, fresh squeezed juices, hot water, and assorted teas

*each additional hour of service*

*Per-person prices do not include gratuity, tax or administrative fees.  
Items subject to change seasonally.*

*Additional beverage service options available on page 12-13*



## PLATTERS\* serves 10 guests each.

**Farmhouse Salad** soft-boiled egg, goat cheese, bacon, radishes, granola, warm maple-honey vinaigrette

**Caesar Salad** chopped romaine, parmesan, sourdough croutons AGF

**Watermelon & Heirloom Tomato Salad** feta, truffle honey, lemon, mint

**House Salad** bibb lettuce, diced tomato, english cucumber, radish, goat cheese, red wine vinaigrette

**Roast Beef French Dip** horseradish cream, beef au jus, baguette

**Chicken Cutlet Sandwich** *crispy or grilled* - mozzarella, vinegar peppers & onions, arugula, pesto aioli, baguette

**Portobello Mushroom Flatbread** boursin cheese, roasted peppers, arugula

**Lemon-Garlic Hummus** carrots, celery, cucumbers, radishes, red peppers, pita wedges

**Shrimp Ceviche** avocado, tomatillo, cilantro, tortilla chips

**Buffalo Chicken Wings** blue cheese or ranch

**Canvas Beef Sliders** canvas sauce, american cheese, garlic-dill pickles

**Yuca Fries** tomatillo aioli, honey

**Seasoned Ricotta Spread** local honey, extra virgin olive oil, grilled sourdough

**Baja Tacos** grilled shrimp, cabbage slaw, avocado salsa

**Penne alla Vodka** house-made italian sausage, basil

**Filet Mignon** 4oz cuts, smoked potato puree, mushroom sauce

**Chicken Parmesan** fresh mozzarella, basil

**Joe's Mac & Five Cheese** gruyere, jack, cheddar, parmesan, american

**White Queso & Spinach Dip** tortilla chips

**Smoked Potato Purée**

## BEVERAGE SERVICE

### One-Hour Coffee & Tea Service

regular and decaf coffee, hot water, and assorted teas

*each additional hour of service*

### One-Hour Juice, Coffee & Tea Service

regular and decaf coffee, fresh squeezed juices, hot water, and assorted teas

*each additional hour of service*

*Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.*

*Additional beverage service options available on page 12-13*





*The selected Dessert Platter serves 10 guests each.*

## **COOKIES** *selection of*

Chocolate Chip

Oatmeal Cranberry

Peanut Butter

Assorted

## **CUPCAKES** *selection of*

Chocolate

Vanilla

Assorted

## **CANVAS MINIATURE DESSERTS**

New York Style Cheesecake

Vanilla Crème Brûlée Cake

Lemon Raspberry Cake

Chocolate Decadence

Strawberry Shortcake

*Additional beverage service options available on page 12-13*



## WELCOME TOAST

**Prosecco** Tavistock Reserve Collection, Veneto, Italy, 5 oz

## SEASONAL COCKTAILS

### SPARKLING ROSÉ SANGRIA

tinkerman's gin, hibiscus, grapefruit, rosé, prosecco

### OLD FASHIONED

buffalo trace bourbon, angostura, orange

### MOJITO

don q rum, mint, lime, soda

### CANVAS PALOMA

hornitos reposado tequila, aperol, watermelon, jalapeño, grapefruit, lime, tajín

### SPICY MANGO MARGARITA

pueblo viejo blanco tequila, mango, lime, tajín

### PIÑA COLADA

don q white rum, dark rum, pineapple, coconut, lime

### ESPRESSO MARTINI

stoli vanilla vodka, giffard cacao, kahlúa

### LAKESIDE COLLINS

tito's vodka, cucumber, green apple, lemongrass, elderflower, lemon

### NONA SUNSET

crusan blanco rum, pineapple, blood orange, lemon, lime

### APEROL SPRITZ

aperol, orange, prosecco

### IT'S ALWAYS SUNNY IN LAKE NONA\*

maker's mark bourbon, passion fruit, ginger, china-china, egg white, mint

### MINT JULEP

old grand-dad bonded bourbon, sugar, mint

## 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. Cash bar service: each of your guests pay for their own beverages when ordered.

## OPEN BAR

Open bar service is a per-person priced bar package with limited types of beverages offered. The per person price will be determined based on the package and time selected.

## PRIVATE BAR

Includes bartender service and set-up of portable bar. For larger events, 100 will be charged to the host's bill if private bar is requested.

## CASH BAR

Cash bar service: each of your guests pay for their own beverages when ordered. Cash Bar does not count towards your food & beverage minimum.

*Per-person prices do not include gratuity, tax or administrative fees.*

*Items subject to change seasonally.*





## BAR PACKAGES

**2.5 Hour Non-Alcoholic Beverage Package** *(Receptions only)*  
soft drinks and juices

**2.5 Hour Beer & Wine Bar Package**  
silver-level wines, beer, soft drinks, and juices

**2.5 Hour Silver-Level Liquor, Beer, & Wine Package**  
silver-level liquors, wine, beer, soft drinks, and juices

**2.5 Hour Gold-Level Liquor, Beer, & Wine Package**  
gold-level liquors, wine, beer, soft drinks, and juices

**Bubbles & Juice Service** sparkling wine,  
fresh-squeezed grapefruit or orange juice

## DOCKSIDE SELF-SERVICE BEVERAGES

**Coffee by the Gallon**

**Iced Tea by the Gallon**

**Juice Carafe by the Quart**

**Assorted Canned Coca-Cola Products**

*All beverages must be purchased from Canvas Restaurant & Market.  
Consumption / open bar packages and wine service does not include gratuity, tax, or  
administrative fees. Per-person prices do not include gratuity, tax or administrative fees.  
Items subject to change seasonally. Shot service is not included in any bar packages.*



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## READY TO BOOK?

Contact the Canvas Sales Team or take a [Virtual Tour](#) of our facilities today.

### Phone & Fax

(407) 455-3435

### Email

[OrlandoEvents@TavistockRestaurants.com](mailto:OrlandoEvents@TavistockRestaurants.com)

### Website

[canvaslakenona.com](http://canvaslakenona.com)

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\*These items are cooked to order and/or may be served raw or undercooked. Consuming raw or undercooked items may increase your risk of food-borne illness, especially if you have certain medical conditions. Shot service is not included in any bar packages.

Before placing your order, please inform your server if a person in your party has a food allergy. While we attempt to use reasonable efforts to prevent the introduction of the allergen of concern into the food we serve, we cannot guarantee that the allergen was not introduced during another stage of the food chain process or involuntarily by us.