

CANVAS



TRC

TAVISTOCK
RESTAURANT
COLLECTION

Canvas Restaurant & Market is part of the Tavistock Restaurant Collection family.
Learn more by visiting 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 *served for the table*

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

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

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

BEVERAGE

Soft Drinks, Coffee and Tea

Additional beverage service options available on page 12-13

Add a Welcome Drink for Seamless Service



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

Add a Welcome Drink for Seamless Service

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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 DRINK

Prosecco

Champagne

Signature Cocktail

Mocktail

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

cruzan 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

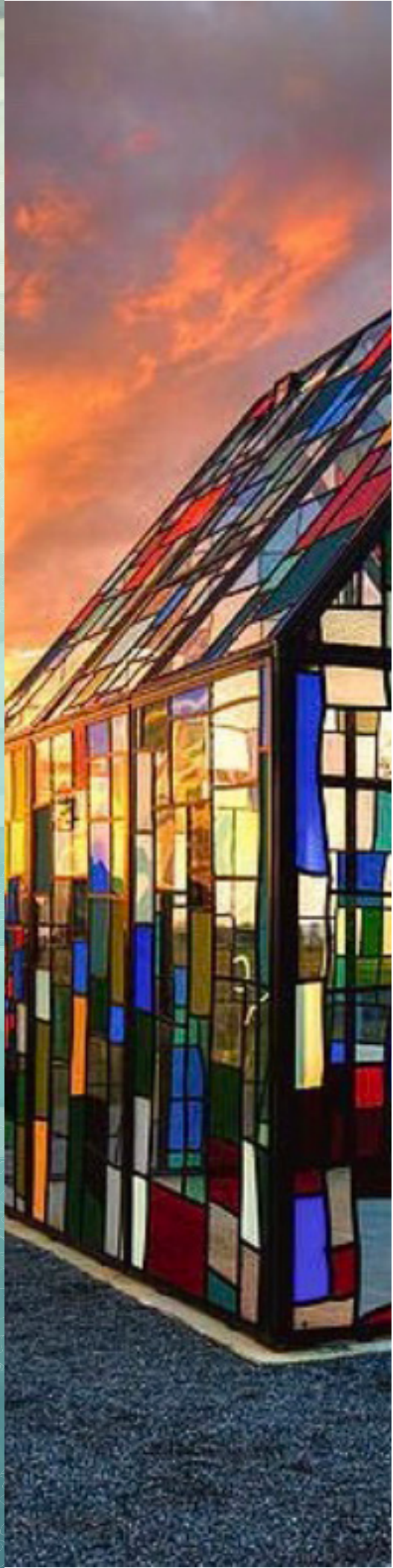
Coffee by the Gallon

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.



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

Website

canvaslakenona.com

*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.