

Chroma Modern Bar + Kitchen

6967 Lake Nona Blvd 32827-7560 · 14079554340 · Updated: Jan 14, 2026

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SPARKLING 7

Prosecco, Tavistock Reserve, Veneto

Moscato, Cantina di Casteggio, Lombardy

Garden Spritz, Domain Chandon, 187 ml

Brut Rosé, Mumm

Cuvée Brut, Kenwood Yulupa

Champagne, Nicolas Feuillatte, Brut, Épernay

Available in 187 ml | 375 ml

Champagne, Veuve Clicquot, Brut Yellow Label, Reims, 375 ml

WHITE 6

Verdejo, Marqués de Cáceres, Rueda

Pinot Grigio, Tavistock Reserve, Delle Venezie

Sauvignon Blanc, Tavistock Reserve, Monterey

Sauvignon Blanc, Three Valleys, Marlborough

Chardonnay, Tavistock Reserve, Monterey

Riesling, Eroica, Washington State

ROSÉ 2

Tavistock Reserve, Monterey

Château Miraval, Côtes du Provence

RED 8

Pinot Noir, Tavistock Reserve, Monterey

Pinot Noir, Erath, Oregon

Bordeaux Blend, Les Cadrans de Lassegue, St. Emilion Grand Cru

Malbec, Tavistock Reserve, Mendoza

Cabernet Sauvignon, Trapiche Broquel

Cabernet Sauvignon, Tavistock Reserve, Central Coast

Cabernet Sauvignon, Joel Gott 815, Monterey, Napa Valley

Bacarré, Syrah Blend, Tavistock Reserve, Central Coast

CELLAR SELECTIONS (UPON AVAILABILITY) 2

Rhône Blend, Gerard Bertrand, Cigalus

Shiraz, Torbeck, Woodcutters, Barossa Valley

COCKTAILS 9

Bottled Sunshine

Reyka, Solerno blood orange, lemon, orange, tangerine

French Butterfly

Hendrick's, St. Germain, butterfly pea foam, violet, lemon

Casacado Margarita

Casamigos Blanco Cointreau, peach + avocado purée, lemon

Strawberry Rosé

Hendrick's, rosé, strawberry, lemon, sparkling water

Red Apple Sangria

brandy, merlot, apple, cinnamon, sparkling water

Maker's Shaker

Maker's Mark, strawberry, pineapple, lemon, lime

Smokin' Old Fashioned

Basil Hayden's, brandied cherry, orange, smoked simple syrup, pimento bitters

Choose Your Own Mule

ginger beer, lime; flavors: traditional | strawberry | blueberry | raspberry black cherry

Talk Tiki To Me

Hendrick's, Orgeat almond syrup, banana liqueur, pineapple, lime, coconut water

DRAFT 6

Beer Flight

four beers of your choice, 5 oz.

Park Brewing

rotating handle

Belgian Wit, 4.5% ABV

IPA, 6.8% ABV

Standard Lager, 4.5% ABV

Blonde Ale, 5.5% ABV

BOTTLED 9

Bud Light

Corona

Heineken

Heineken Zero

Michelob Ultra

Miller Lite

Modelo Especial

Samuel Adams Lager

Stella Artois

LAND 17

Whipped Ricotta Crostini

Sicilian Pistachio Butter, Slow Roasted Tomatoes

Deviled Eggs

House Aioli, Smoked Spanish Paprika

Flash-Fried Goat Cheese

Thyme & Citrus Infused Organic Honey

Guava and Goat Cheese Flatbread

Speck Ham, Marcona Almonds, Red Sorrel

Edamame al Forno

Crumbled Crispy Prosciutto, Parmesan, Calabrian Chili Honey

Charcuterie and Cheese

Rustic Bread, Stone-Ground Mustard, Gherkins, Honeycomb, Almonds

Charred Shishito Peppers

Lime Zest, Buttermilk Dressing

Chicken Satay

Peanut Sauce

Georgio's Meatballs

Family Red Sauce, Parmesan, Grilled Ciabatta

Crispy Pork Belly Pad Thai

Rice Noodles, Egg, Sweet Daikon, Carrots, Peanuts

Buffalo Chicken Spring Rolls

Blue Cheese Mousse, Pickled Celery

Corned Beef Brisket Empanadas

Swiss, Housemade Sauerkraut, Thousand Island

Korean BBQ Lamb Ribs

Daikon, Carrots, Sprouts

Coconut Curry Fried Chicken

Lime, Cilantro, Puffed Rice

Chroma Sliders

Aged White Cheddar, Smoked Bacon-Onion Jam, Chroma Sauce

Cheeseburger Sliders

Aged White Cheddar, Spiced Ketchup

Lamb Sliders

Mint-Feta Aioli, Pickled Red Onion, Basil

SEA 6

½ Dozen Oysters

Watermelon Granita

Tuna Tartare

crispy wontons, toasted sesame seeds, avocado crema, pistachio oil, ponzu sauce (prepared with raw fish)

Blue Crab and Artichoke Dip

Parmesan Gratin, Grilled Ciabatta

Fish and Chips

North Atlantic Haddock, Hand-Cut Fries

Roasted Scallops

Truffle & Potato Froth, Melted Leeks, Brown Butter Vinaigrette

Crispy Cape Canaveral Shrimp

Spicy Kung Pao Sauce, Peanuts

FIELD 10

Crudit  Garden

Baby Vegetables, Florida Lettuce, Roasted Garlic Hummus, Za'atar Whipped Feta, Charred Kale and White Bean Dip

Trofie Pasta al Pesto

Genovese Basil, Cerignola Olives, Parmigiano Reggiano

Chopped Salad

Frisee, Romaine, Carrots, Beets, Brioche Croutons, Blue Cheese, Honey-Almond Vinaigrette

Tuscan Kale Salad

Crispy Quinoa, Rosemary Focaccia Crumble, Vegan Caesar Vinaigrette

Brussels Sprouts

Miso Caramel, Togarashi

Blistered Shisito Peppers

Buttermilk Dressing, Lime Zest

Patatas Bravas

San Marzano Sauce, Garlic Aioli, Lime Zest

Coal-Roasted Vegetables

Seasonal Inspiration, Extra Virgin Olive Oil

Charred Broccolini

Golden Raisins, Pine Nuts

Hand-Cut Fries

Sea Salt

LAND & SEA FOR THE TABLE 4

Steak Au Poivre

16-oz Peppercorn Crusted NY Strip, Hand-Cut Fries, Watercress

Josper Roasted Ribeye*

30-oz Bone-In, Herb and Sea Salt Crust, Roasted Garlic Butter

Jambalaya

House Andouille Sausage, Seared Shrimp, Smoked Pork, Cajun Rice, Heirloom Tomato

Gambas al Ajillo

Cape Canaveral Shrimp, Toasted Garlic, Fennel Pollen, Chili, Grilled Ciabatta

DESSERTS 5

Chroma Key Lime Pie

Whipped Cream, Graham Cracker Brittle

Heritage Apple Crisp

Sugar Cookie Crumble

Butterscotch Bread Pudding

Brioche, Brown Sugar Sauce

Chocolate Pot de Crème

Florida Citrus, Cognac, Shaved Chocolate

White Rum and Citrus-Spiked Fresh Berries

Whipped Cream

MAINS 4

Chopped Harvest Salad

blue cheese, Kalera lettuce, red and yellow beets, beefsteak tomatoes, cucumber, rainbow carrots, brioche croutons, honey-almond vinaigrette & Tempura Fish Taco, North Atlantic haddock, zesty slaw, soft flour tortilla, chipotle aioli

Tuscan Kale and Quinoa Salad

roasted chicken, toasted almonds, golden raisins, citrus vinaigrette & Chicken Satay, peanut sauce

Patatas Bravas

San Marzano sauce, garlic aioli, lime zest & Seasonal Inspired Vegan Option

Local Greens

diced cucumber, cherry tomatoes, avocado, arugula, frisée, citrus vinaigrette & Chroma Sliders, short-rib patty, aged white cheddar, bourbon onions, bacon jam, dill pickle aioli

BEVERAGES 3

Coffee

Iced Tea

Soft Drinks

ENHANCEMENTS 4

Duo of Deviled Eggs

crab and smoked paprika deviled, house aioli, micro greens

Duo of Roasted Edamame

pomegranate molasses, smoked salt and Artisan Cheeses, honey, dried fruits, rustic bread

Duo of Seafood

Crab Cakes, crispy panko, cilantro, citrus aioli and Florida Coastal Shrimp, ponzu sauce, soy reduction, pea shoots

Chroma Dessert

tasting-size portions of chef's seasonal dessert selections

STARTERS 7

Tuscan Kale and Quinoa Salad

roasted chicken, toasted almonds, golden raisins, citrus vinaigrette

Local Greens

diced cucumber, cherry tomatoes, avocado, arugula, frisée, citrus vinaigrette

Smoked Spanish Paprika Deviled Eggs

house aioli, micro greens

Roasted Beet Hummus

grilled flatbread, crispy vegetables, crispy plantains

Cheese Board

daily selection, rustic bread, almonds, honey, dried fruit

Crab Deviled Eggs

house aioli, smoked Spanish paprika, micro greens

Chopped Harvest Salad

blue cheese, Kalera lettuce, red and yellow beets, beefsteak tomatoes, cucumber, rainbow carrots, brioche croutons, honey-almond vinaigrette

SEAFOOD ⁴

Florida Coastal Shrimp

ponzu sauce, soy reduction, pea shoots

Blue Crab and Artichoke Dip

Parmesan gratin, grilled ciabatta

Grilled Fish Tacos

North Atlantic haddock, zesty slaw, soft flour tortilla, chipotle aioli

Fish & Chips

North Atlantic haddock, hand-cut fries, sea salt, malt vinegar

BEEF, LAMB & POULTRY ⁷

Hand-Rolled Potato Gnocchi

marinated goat cheese, beef Bolognese, fresh basil

Chroma Sliders

short-rib patty, aged white cheddar, bourbon onions, bacon jam, dill pickle aioli, brioche roll

Lamb Sliders

pickled red onion, feta-mint aioli, brioche roll

Cheeseburger Sliders

aged white cheddar, spiced ketchup, brioche roll

Grilled Ciabatta and Meatballs

Parmesan, micro basil, San Marzano sauce

Chicken Satay

peanut sauce

Buffalo Chicken Wontons

blue cheese mousse, pickled celery

VEGGIES 5

Roasted Edamame

pomegranate molasses, smoked salt

Hand-Cut Fries

sea salt

Patatas Bravas

San Marzano sauce, garlic aioli, lime zest

Brussels Sprouts

miso caramel, togarashi, sea salt

Charred Shishito Peppers

lime zest, buttermilk dressing

DESSERT 1

Chroma Dessert Display

tasting-size portions of chef's seasonal dessert selections

SALADS 3

Tuscan Kale and Quinoa Salad

roasted chicken, toasted almonds, golden raisins, citrus vinaigrette

Local Greens

diced cucumber, cherry tomatoes, avocado, arugula, frisée, citrus vinaigrette

Chopped Harvest Salad

blue cheese, Kalera lettuce, red and yellow beets, beefsteak tomatoes, cucumber, rainbow carrots, brioche croutons, honey-almond vinaigrette

BEEF, LAMB, POULTRY & PORK 10

Fired-Grilled Chicken Thighs

shiitake mushrooms, bell peppers, snow peas, sriracha

Corned Beef Brisket Empanadas

Swiss, housemade sauerkraut, Thousand Island dressing

Lamb Sliders

pickled red onion, feta-mint aioli, brioche roll

Duroc Pork Tenderloin

peach salad, marinated feta, chilled orzo, citrus glaze

Lamb Ribs

Korean barbecue glaze, shredded daikon radishes, carrots, sprouts

Chicken Satay

peanut sauce

Chroma Sliders

short-rib patty, aged white cheddar, bourbon onions, bacon jam, dill pickle aioli, brioche roll

Cheeseburger Sliders

aged white cheddar, spiced ketchup, brioche roll

Grilled Ciabatta and Meatballs

Parmesan, micro basil, San Marzano sauce

Hand-Rolled Potato Gnocchi

marinated goat cheese, beef Bolognese, fresh basil

CHOOSE YOUR OWN DUO 5

Roasted Edamame

pomegranate molasses, smoked salt

Deviled Eggs

house aioli, smoked Spanish paprika, micro greens

Flash-Fried Goat Cheese

fresh thyme, organic honey

Guava & Goat Cheese Flatbread

speck ham, Marcona almonds, red sorrel

Charred Shishito Peppers

lime zest, buttermilk dressing

LOUNGE AND PRE-DINNER PLATTERS 17

House Charcuterie and Cheese Board

daily selection of dry-cured meats, Artisan Cheese, rustic breads, stone-ground mustard, gherkins, honey

Cheese Board

daily selection rustic breads, preserves, almonds, honey, dried fruits

Chicken Satay

peanut sauce

Blue Crab & Artichoke Dip

Parmesan gratin, grilled ciabatta

Wild Tuna Poke

crispy wontons, toasted sesame seeds, avocado crema, ponzu sauce

Duo Deviled Eggs

crab and smoked paprika deviled, house aioli, micro greens

Cheeseburger Sliders

aged white cheddar, spiced ketchup, brioche roll

Jambalaya Pot

house andouille sausage, seared shrimp, smoked pork, Cajun rice, heirloom tomatoes

Hand-Rolled Potato Gnocchi Pot

marinated goat cheese, beef Bolognese, fresh basil

Hummus Trio

cocoa & chipotle, roasted beets, sweet potato & maple hummus, plantains, grilled flatbread, crudité of vegetables

Brussels Sprouts

miso caramel, togarashi, sea salt

Charred Shishito Peppers

lime zest, buttermilk dressing

Roasted Edamame

pomegranate molasses, smoked salt

Coal-Roasted Seasonal Vegetables

seasonal inspiration, sea salt, extra virgin olive oil

Guava and Goat Cheese Flatbread

speck ham, Marcona almonds, red sorrel

Corned Beef Brisket Empanadas

Swiss, housemade sauerkraut, Thousand Island dressing

Chroma's Seasonal Miniature Desserts

tasting-size portions of chef's seasonal dessert selections

SLIDERS PLATTER ³

Lamb Sliders

pickled red onion, feta-mint aioli, brioche roll

Chroma Sliders

short-rib patty, aged white cheddar, bourbon onions, bacon jam, dill pickle aioli, brioche roll

Cheeseburger Sliders

aged white cheddar, spiced ketchup, brioche roll

RIBS & LEGS PLATTER ²

Lamb Ribs

Korean barbecue glaze, shredded daikon radishes, carrots, sprouts

Fired-Grilled Chicken Thighs

shiitake mushrooms, bell peppers, snow peas, sriracha

BEEF, LAMB, & POULTRY ⁶

Chroma Slider

short-rib patty, aged white cheddar, bourbon onions, bacon jam, dill pickle aioli, brioche roll

Lamb Slider

pickled red onion, feta-mint aioli, brioche roll

Cheeseburger Slider

aged white cheddar, spiced ketchup, brioche roll

Grilled Ciabatta and Meatballs

Parmesan, micro basil, San Marzano sauce

Buffalo Chicken Wontons

blue cheese mousse, pickled celery

Chicken Satay

peanut sauce

SWEETS ¹

Chef's Seasonal Mini Desserts

ENHANCEMENT STATIONS ³

Jambalaya

house andouille sausage, seared shrimp, smoked pork, Cajun rice, heirloom tomatoes

Grilled Sirloin Steak

buttermilk rosemary marinade, arugula salad, hand-cut fries

Flame Grilled Ribeye

bone-in, herb and sea salt crust, garlic butter, hand-cut fries

BEVERAGE SERVICE ³

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

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

Private Bar

Includes bartender service and setup of portable bar. \$100 will be charged to the host's bill if private bar is requested for larger events

OPEN BAR ⁴

Two Hour Non-Alcoholic Open Beverage Package

Soft Drinks & Juices

Two Hour Beer & Wine Open Bar Package

Silver Level Wines, Beers, Soft Drinks & Juices

Two Hour Silver Liquor, Beer & Wine Open Bar Package

Silver Level Liquors, Beers, Wines, Soft Drinks & Juices

Two Hour Gold Liquor & Wine Open Bar Package

Gold Level Liquors, Beers, Wines, Soft Drinks & Juices

SILVER LEVEL BRANDS 8

Reyka Vodka

Flor de Cana Rum

Tanqueray Gin

Dewar's Scotch

Jim Beam Bourbon

Sauza Blue Tequila

Silver Level Wines

Domestic & Craft Beers

GOLD LEVEL BRANDS MAY INCLUDE 7

Grey Goose Vodka

Bacardi Rum

Bombay Sapphire Gin

Johnnie Walker Black Scotch

Maker's Mark Bourbon

Patron Silver Tequila

Gold Level Wines Domestic & Craft Beers

WELCOME TOAST 2

Tavistock Reserve Collection, Prosecco Veneto, Italy

Veuve Clicquot, Champagne, Brut, France

SEASONAL COCKTAILS 4

Strawberry Rosé Sangria

strawberry, lemon, rose wine, Hendrick's, sparkling water

Red Apple Sangria

apple, cinnamon, sparkling water, brandy, merlot

French Butterfly

butterfly pea foam, violet, lemon, St-Germain, Hendrick's Gin

Casacado Margarita

peach and avocado purée, lemon, Cointreau Liqueur, Casamigos Blanco Tequila

KIDS MENU 4

Chicken Tenders and Fries

Slider and Fries

Cheese Flatbread

Spaghetti and Meatballs

#LETSGETITSTARTED 7

Giant Cinnamon Roll

warm vanilla icing

Biscuits

housemade buttermilk biscuits, citrus maple butter

½ Dozen Oysters

watermelon granita

Loaded Breakfast Potatoes

nueske's bacon, bell peppers, green onion, queso

Salmon Paillard Crudo*

shaved fennel, arugula, Florida citrus

Charred Shishito Peppers

buttermilk dressing, sea salt, lime

Blue Crab and Artichoke Dip

Parmesan gratin, grilled ciabatta

#NOTYOURBASICBRUNCH 11

Green Shakshuka

kale, swiss chard & spinach, roasted serrano chiles, crispy garlic, cilantro, avocado, lime crema, soft egg*

Molten Strawberry French Toast

strawberry cream cheese stuffing, torched local strawberries, dulce de leche, Vermont maple

Whipped Ricotta Crostini

sicilian pistachio butter, slow roasted tomatoes

Biscuits and Mushroom Gravy

housemade buttermilk biscuits, country style shiitake mushroom gravy

Buttermilk Waffles

dulce de leche, caramelized apples, vanilla cream, Vermont maple

Hot Chicken and Waffles

crispy hot chicken thighs, mini buttermilk waffles

Caprese Scramble

slow roasted tomatoes, fresh ricotta, basil, extra virgin olive oil, sourdough

Fine Herbes Omelette

Vermont goat cheese, grilled baguette

Wilted Kale & Mushroom Omelette

local mushrooms, aged cheddar, toasted baguette

Wild Blueberry Pancakes

fluffy buttermilk pancakes, Maine blueberries, vanilla cream

Smoked Salmon Board

dill crème fraîche, lettuce, heirloom tomatoes, shaved onion, bagels, caper berries*

#BENNYS 4

Chroma Benedict

house Canadian bacon, soft eggs*, brown butter hollandaise

Crab Cake Benedict

slow roasted tomatoes, soft eggs*, Old Bay hollandaise, watercress

Corned Beef Hash

housemade corned beef, soft eggs*, grain mustard hollandaise, rye

Cape Canaveral Shrimp and Grits

local shrimp, poppy seed grits, soft eggs, hollandaise, spanish chorizo

#BUTALSOLUNCH 7

Steak au Poivre*

peppercorn crusted NY strip, hand-cut frites, watercress

Tuscan Kale Salad

Tuscan kale, almonds, raisins, citrus vinaigrette

Fish and Chips

crispy haddock, house fries, caper aioli, lemon

Lamb Sliders*

pickled red onion, feta aioli, mint & basil

Prime Skirt Steak Wedge Salad

iceberg lettuce, stilton blue cheese, herb-buttermilk dressing, heirloom tomatoes, bacon, crispy shallots

Chroma Burger*

char-grilled special blend beef, smoked bacon-onion jam, fontina, lettuce & tomato, chroma sauce, brioche

Classic Burger*

char-grilled special blend ground beef, aged cheddar, lettuce & tomato, brioche

#SIDEPIECE 6

Truffle Fries

aioli, grana padana, herbs

Brussels Sprouts

miso caramel, togarashi, sea salt

Really Good Bacon

smoked nuneske's bacon

Crispy Breakfast Potatoes

fingerlings and spices

Coal-Seared Sausage

chicken and apple or maple pork sausage

Egg Cooked Your Way

#THIRSTTRAP 8

Skinny Dipper

Ketel One Vodka, St-Germain, aloe vera juice, blueberry, lemon, mint, soda

Hot Mess

Milagro Reposado Tequila, Ancho Reyes, peach, lime

Exes and Ohs

Zacapa Rum, Amaro, espresso, almond milk, Xocolatl Mole bitters, coconut foam

Girls Love Gold

Prosecco, Lavender, Gold Dust

Sourpuss

Hendricks Gin, Chambord, hibiscus tea, egg white, lemon

Ginger Kiss

Belvedere Vodka, Ginger Liqueur, prosecco, yuzu, agave, lemon, mint

Tune in Toki-O

Suntory Toki, ginger demerara, ginger bitters, brandied cherry

Bloody Mary

Helix Vodka, bloody mary mix, choice of garnish

#ADULTING 3

Ke Aloha

taro, coconut milk, blueberry bursting boba balls

The Virgin Mary

Seedlip Aromatic Spice, bloody mary mix, hot sauce, olive, lime

The Herbalist

Seedlip Garden 108, cucumber, parsley, basil, agave, lime, tonic

BRUNCH FEATURE 1

Lobster Avocado Toast

butter poached lobster, watermelon radish, crispy garlic aioli, micro cilantro

ENTRÉE FEATURE 1

Braised Short Ribs

purple potato pave, josper roasted petite vegetable, red wine demi, confit leeks & tomatoes
