CHEF

ON THE GO

PASSOVER 2024 MENU



info@chefonthego.ca (647) 281-7090

STARTERS

GEFILTE FISH (Sweet) G

served w. beet horseradish & carrot parley slaw \$8.95 per pc.

HARD BOILED EGGS G

w. salt water \$16.00 per dozen

TRADITIONAL CHAROSET G V

\$14.95 per 250ml

BEET HORSERADISH G V

\$12.95 per 250 ml

CHOPPED LIVER G

\$17.95 per lbs

BUBBIE'S CHICKEN SOUP G

Carrot, parsley, chicken - 17.95 per liter

MATZAH BALLS

\$26.00 per dozen

SALADS

Small serves 4-6 / Large 8-10)

"CHAROSET" SALAD G

Mix of spinach and arugula tossed with candied almonds, diced apples, dried dates, and goat cheese pearls. Served with a Manischewitz balsamic vinaigrette

Sm. \$49.95/ Lrg. \$98.95

RED CABBAGE SALAD V G

with shredded cabbage and carrots. Golden raisins with a middle eastern vinaigrette.

Sm. \$39.95 / Lrg. \$74.95

MIXED ORGANIC GREENS SALAD V G

with heirloom tomatoes, cucumber, carrot strings and shaved watermelon radish. Served with an olive oil vinaigrette.

Sm. \$42.95 / Lg. \$80.95

ENTREES

14 HOUR BRAISED BEEF BRISKET G

with bubbies classic "gravy" \$39.95 per lbs (serves 2)

FLATTENED WHOLE ROASTED CHICKEN BBQ G

Herb and Garlic or Rosemary lemon \$39.95 (serves 4)

CHICKEN SCHNITZEL

with a roasted garlic aioli \$29.95 (Serves 2)

SOUS VIDE SEARED BEEF TENDERLOIN ROAST G

with a red wine reduction \$160.00 (serves 4)

PAN SEARED SALMON G

w. a honey harissa glaze \$34.95 (Serves 2)

QUINOA STUFFED PEPPERS G V

with arugula, zucchini, and tomato ragù \$29.95 (Serves 2)

SIDES

(Serves 4)

POTATO AND LEEK BAKED KUGEL G

\$24.95

HERB & HONEY ROASTED HEIRLOOM CARROTS G V \$26.95

ROASTED FINGERLING POTATOES G V \$24.95

LEMON AND TRUFFLE OIL GRILLED ASPARAGUS V G \$29.95

VEGETABLE MEDLEY V G

Peppers, mushrooms, zucchini & onions \$29.95

STEAKHOUSE MASHED POTATOES G

\$24.95

DESSERTS

8" FLOURLESS CHOCOLATE TORTE

\$38.00

8" CARAMEL CRUNCH CAKE

\$36.00

8" LEMON MERINGUE PIE

\$38.00

FRESH SLICED FRUIT PLATTER

(Serves 4-6) \$ 29.95

BERRIES BOWL

w. Lemon Curd (Serves 4-6) \$39.95

ON THE GO

Catering and Event Services

CONTACT US TO REQUEST A **QUOTE or BOOK YOUR MEAL!**

Orders must be placed by Wednesday, April 17th, 5pm.

Delivery or curbside pickup on Monday, April 22nd by 3_{pm}

Kindly let us know of any dietary or allergic restrictions and we will do our vrey best to accommodate.

Orders are final sale and are non-refundable

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