

CHEF

ON THE GO

PRIVATE AND CORPORATE CATERING MENU



info@chefonthego.ca
(647) 281-7090

CHEF

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BLOOMS & BITES BRUNCH

Minimum 25 guests

PETALS AND PASTRIES BRUNCH

individual greek yogurt parfait in mason jars
continental breakfast pastry basket / fruit preserves / mini-individual nutella
exotic and domestic fresh fruit skewers

\$16 /guest

FLORAL FUSION BAGEL BRUNCH

tuna / egg salad / smoked salmon tartar/ chive and light cream cheese
fresh cut tomatoes / cucumbers / red onions
fruit salad / passion fruit glaze

\$25 /guest

MORNING BLOSSOM BRUNCH

muffin and danish basket served with butter
assorted egg blossoms (3 varieties)
croissant and brioche french toast bake / fresh berries / oats / maple syrup
choice of bacon / turkey bacon / maple turkey sausage
exotic and domestic fruit salad

\$34 /guest

FLORAL AFFAIR LUNCHEON

mix greens / classic village greek / rocket and roots / caesar salad (choose 2)
fresh baked assorted rolls / compound butter
grilled chicken breast with forest mushroom or white wine herb sauce or
salmon with citrus chimichurri (salmon add \$4.50pp)
vegetarian pasta (choice of rose / basil pesto / butter & parmesan / tomato ragu)
caramelized roasted vegetable medley
exotic and domestic fruit platter
assorted mini finger pastry selection

\$48 /guest

BREAKFAST/BRUNCH STATIONS

\$15/GUEST

INTERACTIVE OMELETTE

Fresh Made Omelettes Using Ontario Free Range Eggs (Egg White Available)

Bacon, Sautéed Mushrooms, Caramelized Onions, Mixed Peppers, Aged

Cheddar, Tomatoes, Feta, Spinach

*Chef Required

WAFFLE / CREPE (Choose one)

Sliced Strawberries, Blueberries, Banana, Nutella, Jack Daniels Maple Syrup,

Vanilla Bean Whipped Cream

FRITTATA

Croissants w. Butter, Cheddar & Chive, Chèvre & Peppers, Turkey & Onion,

Feta & Tomato (Choose 2)

Choice of either Bacon / Turkey Bacon / Maple Turkey Bacon

YOGURT PARFAIT BAR

Greek / Vanilla / Cashew Yogurts, Classic Granola, Sliced Almonds, Raisins,

Berry Compote, Banana, Honey, Toasted Coconut

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BUFFET PACKAGES

(25 guest minimum)

GARDEN BLOSSOM BUFFET - \$24 / guest

Choice of two salads / three sandwich selections / one dessert selection

BOTANICAL BLISS BUFFET - \$35 /guest

Choice of two salads / one entrée / two sides / one dessert

LAVENDER BLOOM BUFFET - \$55 / guest

Choice of four Hors d'oeuvre / two salads / one entrée / two sides / one dessert

MIDNIGHT ROSE BUFFET - \$75 /guest

Choice of six Hors d'oeuvre / two salads / two entrees / two sides / two desserts

HORS D'OEUVRE a la carte – minimum 3 dozen of each selection

All passed on floral decorated trays

4 pcs \$20 / guest “light fare”

6 pcs \$29 / guest “casual cocktail”

8 pcs \$36 / guest “medium fill”

12 pcs \$50 / guest “Hors d'oeuvre as dinner”

Additional Hors D'oeuvre \$4.75/per pcs

ADD-ONS and ACCOMPANIMENTS \$15/Guest

Market fresh crudité / imported and domestic cheeses / assorted crisps / dips

Assorted cured meat charcuterie / crisps / olive tapenade / hummus.

BUFFET MENU OPTIONS

SANDWICHES

(on assorted artisan breads and rolls /gluten free bread available upon request)

GRILLED ROSEMARY CHICKEN

avocado / bacon / brie / green leaf / lemon aioli

MONTREAL SMOKED MEAT

havarti / crispy fried onions / dijon aioli / baby dill

PROSCUITTO AND PEPPERS

grilled peppers / provolone / arugula / fig jam

WHITE TUNA SALAD OR DILL SCENTED EGG SALAD

greens /sliced tomato /sprouts /cucumber

GRILLED TOFU AND CHICKPEA

fire grilled peppers / onions, micro greens / sun-dried tomato jam / Chickpea Puree

Additional options available upon request

SALADS

MIXED ORGANIC GREENS

heirloom cherry tomatoes, / cucumber / red onions / watermelon radish / balsamic vinaigrette

ARUGULA / BEET

candied walnuts / chèvre pearls / roasted sweet potato / honey apple cider vinaigrette.

KALE AND ROMAINE CAESAR

prosciutto chips / brioche croutons, shaved parmesan, creamy vinaigrette.

SPINACH / QUINOA

heirloom tomatoes, cucumber, raisins, lemon vinaigrette

PACIFIC RIM SLAW

napa, edamame, shaved heirloom carrot, valentine radish, snow peas, crispy onions, miso soy vinaigrette.

PANZANELLA

vine ripened tomatoes / capers / sourdough croutons / red onion / chiffonade of basil / shaved parmesan / red wine vinaigrette

BUFFET MENU OPTIONS

SIDES

VEGETARIAN PASTA

choice of penne / gnocchi / fettuccini /

choice of sauces: oven roasted tomato ragu / basil pesto (nut free available) / rosé / brown butter / garlic / forest mushroom cream

MASH IT UP

choice of Yukon / confit of garlic / Yukon yam mash / rutabaga / squash (seasonal)

GARLIC ROASTED POTATOES

fingerling potatoes / fresh herbs / caramelized garlic

RICE

choice of vegetable / soy fried rice / Mexican jump up rice/ steamed basmati/ turmeric rice

FRENCH BEANS

slivered peppers / red onions / toasted almonds

HARRISA HEIRLOOM CARROTS

roasted with ontario honey / harissa

ZA'ATAR ROASTED CAULIFLOWER

tahini /parsley / cilantro / lemon / pomegranate

VEGETABLE MEDLEY

chef choice of seasonal roasted vegetables

DAUPHINOISE POTATOES

garlic cream / shredded gruyère

BUFFET MENU OPTIONS

ENTREES

PAN SEARED CHICKEN SUPREME

port / thyme / black mission fig reduction

REVERSE SEARED SOUS VIDE HANGER STEAK

teriyaki / chimichurri / cajun

GRILLED ATLANTIC SALMON

caper citrus gremolata

CHICKEN OR PORK SCHNITZEL

apple braised purple cabbage

GRILLED LAMB AND BEEF KOFTA

pickled red onion / pomegranate tahini

GRILLED SHRIMP

cajun / garlic and herb / ginger lemongrass / jerk

DIJON CRUSTED TENDERLOIN (add \$10 per guest)

blistered tomatoes / sweet onion petals / red wine demi

GRILLED LAMB CHOPS (add \$15 per guest)

blueberry / thyme gastrique

SPAGHETTI SQUASH BAKE

layers of potato, / squash / mushrooms / zucchini / peppers / tomato/ fresh basil pesto

EGGPLANT STACK

caramelized onion / spinach / tomato ragu

MEDITERRANEAN BRANZINO (add \$5 per guest)

olives / capers / artichoke / capers / tomato ragu

FOREST MUSHROOM RAGOUT

Root vegetables / pearl onions / puff pastry cap

BUFFET MENU OPTIONS

HORS D'OEUVRE

BEEF/PORK/POULTRY

MINI MAC SLIDERS

brioche bun topped / lettuce / cheddar / special sauce

CHICKEN / BEEF SATAYS

coconut curry marinated / fire grilled / lemongrass and peanut sauce

PULLED CHIPOTLE BEEF TACOS

mini crisp taco / charred corn / pickled red onion / lime sour cream

FIRE GRILLED ASIAN CHICKEN LOLLIPOPS

frenched drumette / ginger hoisin rub / scallions / toasted sesame.

CHICKEN / PORK SCHNITZEL SLIDERS

sesame bun / apple and red cabbage slaw / garlic aioli

SPINACH AND TUKEY MEATBALL FONDUE SKEWER

garlic toast / warm marinara / fontina

POT STICKERS

bulgogi or chicken lemongrass / ponzu / sriracha kewpie

CHICKEN AND WAFFLES ON A SKEWER

belgium waffle / buttermilk fried chicken / pickle /chipotle maple drizzle

LAMB CHOPS

flame grilled / served / wild blueberry gastrique – Add \$10 per person

BEEF TENDERLOIN PINWHEEL

smoke cheddar puff pastry pinwheel / shaved tenderloin /micro sprouts, /
pommery mustard and thyme aioli – Add \$10per person

BUFFET MENU OPTIONS

HORS D'OEUVRE

SEAFOOD

SMOKED SALMON WRAPPED ENOKI

julienne of peppers, cucumber, and scallions. Truffle Kewpie drizzle

LEMON ORAGANO CHARRED OCTOPUS SKEWERS

served with tzatziki

THAI RED CURRY SHRIMP CRISPS

ginger lemongrass infused black plum sauce

TORCHED SUSHI RICE CRISPS

salmon / sriracha kewpie / scallions / toasted sesame – Add Tuna \$5 per person

POACHED SHRIMP

caraway poached black tiger shrimp / marie rose dip

CRAB CAKES

served with green goddess aioli – Add \$5per person

BUFFET MENU OPTIONS

HORS D'OEUVRE

VEGETARIAN

TRUFFLED MAC AND CHEESE FRITTERS

smoked spicy ketchup

WILD MUSHROOM TARTS

melted camembert

FIG AND GOAT CHEESE PINWHEEL

buckwheat honey mascarpone / fresh figs / candied pistachio dust

MINI PIZZA

choice between red or white sauce, sliced buffalo, / fresh basil / sautéed mushrooms, and pecorino romano

FRESH RICE PAPER ROLLS

julienned vegetables / tofu / rice noodles / sweet chili or ginger tamari dip

MANGO SALSA BRUSCHETTA

dice mango / red onion / cilantro / parsley / lime

CAPRESE SKEWER

cherry tomato / mozzarella / grilled zucchini / nut free basil pesto

BUFFET MENU OPTIONS

SWEET TREATS

GOURMET DONUTS

choice of: Ferrero Rocher bomb / lemon raspberry / limoncello / ricotta cannoli / dulce de leche bomb

DONUT TOWER

custom donut tower available \$185/each (24 custom donuts)

ASSORTED CAKE POPS

choice of: nutella / birthday cake / peanut butter / oreo, cookie dough / s'mores.

PETITE FOURS

chef's choice of an assortment of mini cakes / tarts / macarons / finger pastries / and more

FRESH SLICED FRUIT PLATTER

FRESH BAKED COOKIES

choice of chocolate chip, white chocolate macadamia, double chocolate, oatmeal raisin

CUSTARD TARTS

Portuguese seared custard tarts / berry garnish

ASSORTED CAKE / CHEESECAKE / PIE SELECTION

MAPLE CRÈME BRULEE

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