

# CHEF

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## ON THE GO

### PRIVATE AND CORPORATE CATERING MENU

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[info@chefonthego.ca](mailto:info@chefonthego.ca)  
(647) 281-7090



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ON THE GO

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# BLOOMS & BITES BRUNCH

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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**

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## **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**

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## **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**

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## **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

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\$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

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### **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”

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Additional Hors D'oeuvre \$4.75/per pcs

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### **ADD-ONS and ACCOMPANIMENTS \$15/Guest**

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

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

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# BUFFET MENU OPTIONS

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## **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

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## **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

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## 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

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# BUFFET MENU OPTIONS

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## 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

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# BUFFET MENU OPTIONS

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## **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

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# BUFFET MENU OPTIONS

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## **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

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# BUFFET MENU OPTIONS

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## **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

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# BUFFET MENU OPTIONS

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## **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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