



# CHEF

ON THE GO

## PASSOVER

2025 MENU

INFO@CHEFONTHEGO.CA  
(647)281-7090

# LET'S MAKE YOUR PASSOVER CATERING A SIMPLE AND ENJOYABLE EXPERIENCE!

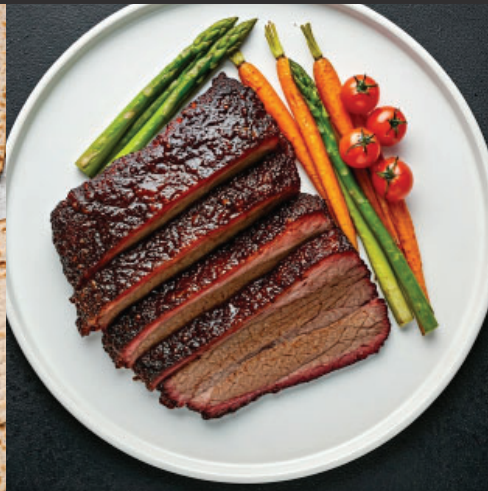
Ordering Deadline: Sunday April 6th 4:00pm

Delivery/Pickup: Saturday April 12th 10:00 AM – 3:00 PM

Delivery Fee is \$50 (Additional charges may apply based on location)

All orders are final and are subject to a 25% non-refundable deposit w. a credit card on file for the balance due 72 hours prior to delivery

Our Passover menu is "Kosher Style". We are not a KOSHER kitchen. All meals will be prepared using only for Passover ingredients certified by the kashruth council of Canada (COR) (Meats / Fish / Poultry are not COR certified)



\*Actual food may vary in appearance, size, and presentation due to ingredient availability, preparation methods, and natural variations. We strive to deliver high-quality meals, but differences from images may occur. Thank you for your understanding!

# CHAG PESACH SAMEACH

GF = GLUTEN FREE | | VG = VEGETARIAN | VEGAN = VEGAN

## STARTERS / SOUPS

**GEFILTE FISH (SWEET) - GF**  
per piece  
w. beet horseradish / carrot  
/ dill garnish

**\$9**

**HARD BOILED EGGS**  
per dozen

**\$18**

**CHAROSET - GF / VG / V**  
per 228 grams  
almonds / walnuts / apple /  
honey / sweet red wine

**\$15**

**CHOPPED LIVER - GF**  
per 450 grams  
chicken liver / garlic  
/ spices

**\$18**

**BUBBIES CHICKEN SOUP - GF**  
per ltr (serves 3-4)  
onions / celery / carrot  
/ parsley

**\$20**

**MATZAH BALLS - VG**  
per dozen

**\$28**

## SALADS

Sm. 4-6 / Lrg. 8-10



**\$50 / \$90**

**PASSOVER SALAD - GF / VG / V**

spinach / arugula / candied almonds / dates / baked apples  
Manischewitz vinaigrette

**\$55 / \$95**

**QUINOA & YAM SALAD - GF / VG / V**

quinoa / roasted yams / dried cranberry / toasted almonds  
Ontario honey vinaigrette



**\$50 / \$90**

**ORGANIC MIXED GREENS - GF / VG / V**

heirloom tomato / cucumber / carrot / valentine radish / micro sprouts  
balsamic dressing



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## M A I N S



**\$96** (2 lbs – Serves 4) All Flat \$20.00 Additional

**BRAISED BEEF BRISKET - GF**  
w. bubbies classic gravy (mix of flat & point sliced)



**\$34** One Dozen

**SWEET & SOUR MEATBALLS - GF**



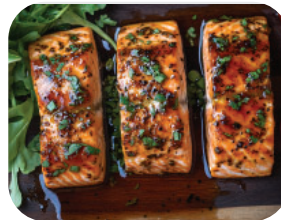
**\$39** Serves 4

**WHOLE ROASTED CHICKEN - GF**  
quartered (Choice of style: BBQ / garlic & herb / lemon rosemary)



**\$60** Serves 4

**CHICKEN SCHNITZEL**  
matzah meal / sesame seeds / herbs & spices / garlic confit aioli



**\$80** Serves 4

**PAN SEARED SALMON - GF**  
Choice of: honey harissa / lemon caper / maple dijon



**\$60** Serves 4

**STUFFED PEPPERS - GF / VG / V**  
quinoa / zucchini / red onion / mushroom / fresh herbs / garlic confit  
tomato ragu



**\$65** Serves 4

**MUSHROOM STUFFED SQUASH - GF / VG / V**  
spaghetti squash / mushrooms / shallots / cream sauce (parve)

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## S I D E S

Serves 4

<b>POATATO KUGEL – GF / VG</b>	<b>\$28</b>
<b>HONEY ROASTED HEIRLOOM CARROTS – GF / VG / V</b> Ontario honey / fresh herbs / garlic confit	<b>\$34</b>
<b>ROASTED FINGERLING POTATOES – GF / VG / V</b> garlic / turmeric / parsley	<b>\$28</b>
<b>VEGETABLE MEDLEY – GF / VG / V</b> peppers / french beans / brussels sprouts	<b>\$36</b>
<b>YUKON MASHED POTATOES GF / VG</b> Infused w.garlic confit	<b>\$28</b>
<b>TRUFFLE &amp; LEMON ZEST ASPARAGUS – GF / VG / V</b> grilled / truffle oil / lemon herb drizzle	<b>\$36</b>

## D E S S E R T



**\$34** One Dozen

**MACAROONS GF / VG**  
chocolate / plain



**\$42** Serves 4-6

**BERRY BOWL – GF / VG / V**



**\$62** (8")

**DARK CHOCOLATE  
MOUSSE CAKE – GF / VG**



**\$69** Serves 10-12

**FRUIT PLATTER – GF / VG / V**



**\$42** (8")

**COCONUT LEMON MOUSSE  
CAKE – GF / VG**



**\$58** (10")

**PASSOVER BROWNIES – VG**  
marshmallow / buttercream