



CHEF

ON THE GO

E A S T E R

2025 MENU

INFO@CHEFONTHEGO.CA
(647)281-7090

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

Ordering Deadline: Sunday April 13th th 4:00pm

Delivery/Pickup: Sunday April 20th 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



*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!

HAPPY EASTER

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

MUSHROOM TARTLET - VG/NF
per dozen
w. parmesan / brie

\$44

SMOKED SALMON BLINI - NF / VG
per dozen
w. cream cheese / dill / red caviar

\$48

SALADS

Sm. 4-6 / Lrg. 8-10



\$50 / \$90

EASTER SALAD - GF / VG / V

spinach / arugula / candied almonds / dried dates / baked apples
sweet red wine vinaigrette

\$45 / \$85

ORGANIC MIXED GREENS - GF / VG / V

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



\$55 / \$95

QUINOA & YAMS SALAD - GF / VG / V

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



\$50 / \$90

CAESAR SALAD - VG / NF

romaine / radicchio / shaved parmesan / brioche croutons /
crisp pancetta



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M A I N S



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

BRAISED BEEF BRISKET – GF

w. bobbies classic gravy (mix of flat & point sliced)



\$160 (2 racks – 14 bone – Serves 4)

RACK OF LAMB – GF / DF / NF

Australian French rack / blueberry & thyme gastrique



\$39 Serves 4

WHOLE ROASTED CHICKEN – GF

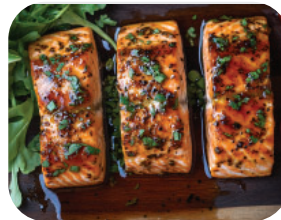
quartered (Choice of style: BBQ / garlic & herb / lemon rosemary)



\$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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SIDES

Serves 4

RICE PILAF - GF / VG / V / NF / DF Pea / carrots / onions / turmeric / fresh herbs	\$28
HONEY ROASTED HEIRLOOM CARROTS - GF / VG / V Ontario honey / fresh herbs / garlic confit	\$34
ROASTED FINGERLING POTATOES - GF / VG / V garlic / turmeric / parsley	\$28
VEGETABLE MEDLEY - GF / VG / V peppers / french beans / brussels sprouts	\$36
YUKON MASHED POTATOES GF / VG Infused w.garlic confit	\$28
TRUFFLE & LEMON ZEST ASPARAGUS - GF / VG / V grilled / truffle oil / lemon herb drizzle	\$36

DESSERT



\$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")

BROWNIE SLAB 10" - VG
marshmallow / buttercream