



CHEF

ON THE GO

FESTIVE PACKAGES

2025 MENU

INFO@CHEFONTHEGO.CA
(647)281-7090

HAPPY HOLIDAYS

MINIMUM ORDER OF 20 GUESTS PER SELECTION

ALL MENUS CAN BE ADJUSTED TO ACCOMMODATE DIETARY RESTRICTIONS.

NF = NUT FREE | DF = DAIRY FREE | GF = GLUTEN FREE | VG = VEGETARIAN | V = VEGAN

FESTIVE PACKAGES



\$38

TRADITIONAL HOT TURKEY MEAL

Freshly bakes dinnerrolls / thyme scented compound butter

Arugula salad / chives / cranberry / poached pear / maple dijon vinaigrette - (GF / DF / VG / V)

72-hour brined sliced turkey (white / dark) / classic pan jus Roasted elephant garlic / nutmeg

studded Yukon mash - (GF / V) Oven roasted honey carrots / parsnips - (GF / DF / VG / V)

Daily selection of festive dessert minis or exotic /domestic Fruit platter



\$32

CLASSIC SHEPHERDS PIE

Freshly bakes dinner rolls / thyme scented compound butter

Arugula / frisé / cucumber / tomato/ shaved radish / honey shallot vinaigrette - (GF / DF / VG / V)

Layers of ground beef & vegetables /Yukon yam mash

Oven roasted honey carrots / parsnips - (GF / DF / VG / V)

Daily selection of festive dessert minis or exotic /domestic Fruit platter



\$28

TURKEY SANDWICH BOXED LUNCH

Roasted sliced turkeybreast- brioche bun, stuffing, cranberry aioli

Arugula salad - roasted sweet potato / pear / goat cheese pearls /honey & shallow vinaigrette

Festive cookies

*All boxes are accompanied by a cutlery pack and napkin.

CATERING. ETIQUETTE.

ORDERING

call 647-281-7090

or

email: info@chefonthego.ca

please inform us of any allergies or dietary restrictions

DEPOSITS & PAYMENTS

a 20% non-refundable deposit is due upon booking

Balance is due 72 hours prior to the event

DELIVERY & PICKUP

delivery fee a minimum of \$50 depending on area

ADDITIONAL CHARGES

18% service charge will be applied to any staffed events