

STOCK TC



GROCER CATERING MENU

TO ORDER:

By email info@stocktc.com or online at shopstocktc.com

Orders must be placed minimum 72 hours in advance of pickup or delivery.

We also offer offsite catering upon request.

Local delivery charges are additional.

BREAKFAST

PLATTERS

	SERVES	
EGGS IN PURGATORIO	(12)	\$40
Eggs cooked in tomato sauce with paprika, shishito peppers and Parmigiano. Served with crostini	(24)	\$70
HOUSE SMOKED SALMON	(10-12)	\$100
Served with cream cheese, bagels, chives and capers	(22-24)	\$150
MINI CLASSICO PANINI	(12)	\$60
Soft bun with prosciutto crudo, fior di latte mozzarella, tomato, basil and extra virgin olive oil		
MINI BREAKFAST PANINI	(12)	\$60
Soft bun with peameal bacon, cheddar and scrambled eggs		
FRUIT PLATTER (min. 6 ppl)	each	\$6
Assorted cut seasonal fruit		

SAVOURY

	SERVES	
CRISPY BACON	(8-10)	\$40
Sliced double smoked bacon	(14-16)	\$70
BREAKFAST BANGERS	(12)	\$65
Stock T.C breakfast bangers (pork)		
HOME STYLE POTATOES	(8-10)	\$25
Potato wedges roasted with rosemary, garlic and olive oil	(14-16)	\$48
QUICHE LORRAINE	(4)	\$25
Egg, Parmigiano, Gruyere, ham and cream in a puff pastry shell		
FRITTATINE VEG	(12)	\$48
Egg, seasonal veg and Parmigiano Reggiano		
FRITTATINE MEAT	(12)	\$52
Egg, 'Nduja and Parmigiano Reggiano		

BREAKFAST

SAVOURY (MIN 12 PCS ORDER)

DOZEN

MINI TOAST - AVOCADO \$30

Mini crostini with smashed avocado, radish, sprouts and pumpkin seeds

MINI TOAST - BRIE AND SPECK \$38

Mini crostini with brie and speck

MINI TOAST - COTTO FONTINA EGG \$38

Mini crostini with prosciutto cotto, fontina, egg, mayo, dijon and chives

MINI TOAST - SMOKED SALMON \$45

Mini crostini with cream cheese and chives

CROQUE MONSIEUR \$48

Sliced Pugliese bread with prosciutto cotto, Gruyere and bechamel

SWEET (MIN 6 PCS PER ITEM)

EACH

CROISSANT \$3.75

PAIN AU CHOCOLAT \$4.50

ASSORTED MUFFIN \$3.50

Lemon Blueberry or Carrot Pecan Orange and Triple Chocolate

FRANGIPANE \$4.50

Almond croissant or Hazelnut Pain au Chocolat

BREAKFAST

SWEET (MIN 6 PCS ORDER)

EACH

CHOCOLATE BROWNIE \$3.25
Stock T.C. Chocolate Brownie

ÉCLAIR \$5
Chocolate, Coffee or Pistachio

CANNOLI \$3.75
Sicilian style cannolo filled with sweetened ricotta topped with pistachio
and candied orange peel

YOGURT PARFAIT \$3.5
Yogurt, granola and berries (contains nuts)

FRUIT PLATTER \$6
Assorted cut seasonal fruit

ASSORTED COOKIES* \$5
Flavors: Chewy Double Chocolate Chip, Skor, Oreo with White Chocolate, Chocolate Crackle,
Oatmeal Cranberry Coconut or Terroni Nutella Biscotto

ASSORTED MINI TARTS* \$1.50
Flavors: Lemon Meringue, Pistachio Cream, Nut and Caramel, Coconut Cream, Chocolate
or Pastry Cream and Raspberry

BOMBOLINI (NUTELLA/CREMA) 1/2 DOZEN..... \$12
Deep fried sweet dough stuffed with Pastry Cream or Nutella

LUNCH/DINNER

SALADS

SML / MED / LRG*

KALE AND ALMOND \$31 / \$60 / \$90
Kale, almonds, Parmigiano Reggiano, currants, carrots with lemon vinaigrette

FREGOLA \$32 / \$47 / \$80
Squash, radicchio, pecorino and pumpkin seeds
with red wine vinaigrette

ROMAINE \$25 / \$43 / \$62
Parmigiano, toasted bread crumbs with Stock caesar dressing

GREEK \$32 / \$60 / \$90
Iceberg lettuce, cherry tomato, feta, cucumber, red onion,
kalamata olives, oregano with Stock T.C greek dressing

FUNGHI ASSOLUTI \$55 / \$85 / \$140
Arugula, baked oyster mushrooms, Parmigiano Reggiano, garlic,
bread crumbs, dressed with balsamic and extra virgin olive oil.

SPINACH & BLUE CHEESE \$30 / \$60 / \$90
Spinach, blue cheese, candied pecans with red wine vinaigrette.

*SERVES: SML (6-8), MED (10-12), LRG (20-24)

APPETIZERS

DOZEN

MINI PORK AND BEEF MEATBALLS \$38
In classic tomato sauce

MINI ARANCINI \$36
Tomato and mozzarella or porcini and mozzarella

CROQUETTAS \$30
Weekly special, please inquire

LUNCH/DINNER

APPETIZERS

	DOZEN
CAPRESE SKEWERS	\$32
Tomato, mozzarella and basil	
BEEF SKEWERS	\$52
Beef tenderloin with a herb, lemon and olive oil dressing	
CHICKEN SKEWERS	\$40
Chicken with either herb or piri piri dressing	
SALMON SKEWERS	\$85
Salmon pieces with a herb dressing	
SHRIMP SKEWERS	\$55
Shrimp with almond, lemon and paprika dressing	
VEGETABLE SKEWERS	\$32
Zucchini, eggplant, tomato and red pepper	
VEGETABLE CRUDITE	\$30
Seasonal cut vegetables served with buttermilk ranch dip	

BOARDS

	SERVES	
CHEESE BOARD	(3-4)	\$35
A selection of three types of cheeses and fruit		
CHARCUTERIE BOARD	(3-4)	\$35
Three types of cured meat, olives and crostini		
FRENCH CHARCUTERIE BOARD	(10-12)	\$145
A selection of three French cheeses, three types of cured meat, foie gras pâté, terrine and crostini		
MIXED CHARCUTERIE BOARD	(10-12)	\$120
A selection of three types of cured meat, three types of cheeses, fruit, olives and crostini		

LUNCH/DINNER

PASTA (GLUTEN FREE RIGATONI AVAILABLE)

SML / MED / LRG*

RIGATONI BOLOGNESE \$65 /\$135 /\$250

Classic bolognese sauce, Parmigiano Reggiano

RIGATONI POMODORO \$55 /\$115 /\$215

Classic tomato sauce, Parmigiano Reggiano

CAVATELLI WITH SAUSAGE AND RAPINI \$60 /\$125 /\$240

Pork sausage, rapini, garlic, chili and Pecorino

SEAFOOD MEZZI PACCHERI \$80 /\$140 /\$310

Cuttle fish, calamari, shrimp, clams and mussels in a light tomato sauce

RAVIOLI SPINACH \$60 /\$125 /\$240

Ravioli stuffed with Ricotta and spinach in a butter, sage and Parmigiano sauce

LASAGNA M (6-9) \$100

Bolognese, Short Rib, Vegetarian OR Mushroom

L (18-22) \$180

SECONDI (MIN 4 PERSON ORDER PER ITEM)

EACH

ROTISSERIE CHICKEN \$7

Brined for 24 hours, seasoned with paprika and extra virgin olive oil

PORCHETTA \$9

Dressed with fennel, garlic and black pepper

DRY AGED PRIME RIB \$23

Served with horseradish, triple crunch mustard and jus

ROASTED SALMON \$15

Herbs, cherry tomatoes, lemon and extra virgin olive oil

BUTTERMILK FRIED CHICKEN (no min reuired) \$ 65

Bucket of 10 pieces served with buffalo sauce (no minimun person required)

BUCKET OF CHICKEN WINGS (no min reuired)..... \$ 75
40 pieces served with veggies and buffalo sauce (no minimun person required)

BEEF WELLINGTON (no min reuired).....M (3-4) \$200
Tenderloin, duxel mushroom, prosciutto, puff pastry
L (6-7) \$350

LUNCH/DINNER

SIDES

SML / MED / LRG*

BRUSSELS \$30 /\$60 /\$90
Roasted with pumpkin seeds and extra virgin olive oil.

SMASHED POTATOES\$30 /\$60 /\$90
Yukon potatoes, rutabaga, butter and chives

RAPINI \$30 /\$60 /\$90
Sauteed with garlic, chili flakes and extra virgin olive oil

CREAMER POTATOES\$30 /\$60 /\$90
Roasted with salt, pepper and Rosemary

ROASTED CAULIFLOWER \$30 /\$60 /\$90
Roasted with extra virgin olive oil, lemon and topped
with Parmigiano Reggiano

*SERVES: SML (6-8). MED (10-12). LRG (20-24)

MINI SANDWICHES (ALL SERVED ON BRIOCHE BUN)

DOZEN

CLASSICO \$75
Prosciutto crudo, tomato, fior di latte, basil and extra virgin olive oil

FRIED CHICKEN \$80
Pickles, lettuce and lemon mayo

ROTISSERIE CHICKEN \$75
Tomato bacon aioli, bibb lettuce and crispy onions

ROASTED VEGETABLES \$70
Eggplant, zucchini, peppers and herbs

SMASH BURGER \$85
Cheddar, tomato, lettuce, Stock burger sauce and dill pickles

LUNCH/DINNER

MINI SANDWICHES (ALL SERVED ON BRIOCHE BUN)

	DOZEN
MINI TUNA	\$60
Seared albacore tuna, Nori aioli, sesame and chives	
DRY AGED STEAK	\$95
Sirloin steak, caramelized onions, sauteed mushrooms and horseradish mayo	
MINI MEATBALL	\$80
Pork and beef meatballs, tomato sauce, Parmigiano Reggiano and arugola	
MINI MORTADELLA	\$75
Mortadella and provolone	

DESSERT

	SML / LRG
ALL JARS PRICED BY 6 PCS*	\$36/ \$48
<u>Small jar flavours:</u> Tiramisu, Chocolate mousse, Mango mousse, Raspberry mousse, Budino or Berry cheesecake	
<u>Large jar flavors:</u> Key lime, S'more-in-a-jar	
ASSORTED COOKIE TRAY	\$5/ea
<u>Flavors:</u> Chewy Double Chocolate Chip, Skor, Oreo with White Chocolate, Chocolate Crackle, Oatmeal Cranberry Coconut or Terroni Nutella Biscotto	
ASSORTED MINI TARTS.....	\$18/dzn
<u>Flavors:</u> Lemon Meringue, Pistachio Cream, Nut and Caramel, Coconut Cream, Chocolate or Pastry Cream and Raspberry	
FRUIT PLATTER	\$6/ea
Assorted cut seasonal fruit	