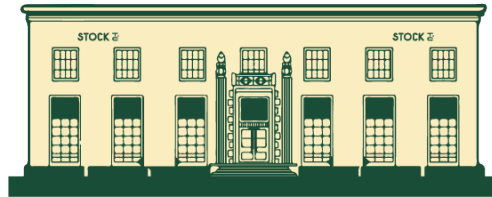


STOCK TC



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

Local delivery charges may apply, please inquire

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PLATTERS

(May require reheating)

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 BREAKFAST PANINI	(12)	\$60
Soft bun with peameal bacon, cheddar and scrambled eggs		
FRUIT PLATTER (min. 6 ppl)		\$6/ea
Assorted cut seasonal fruit		

SAVOURY

(Requires reheating)

SERVES

CRISPY BACON	(8-10)	\$42
Sliced double smoked bacon	(14-16)	\$74
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		
EGG BITES VEG	(12)	\$48
Egg, seasonal vegetables and Parmigiano Reggiano		
EGG BITES MEAT	(12)	\$52
Egg, 'Nduja and Parmigiano Reggiano		

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SAVOURY (MIN 12 PCS ORDER) _____ DOZEN
(May require reheating)

- MINI TOAST - AVOCADO** \$36
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 smoked salmon, cream cheese and chives
- CROQUE MONSIEUR** \$48
Sliced Pugliese bread with prosciutto cotto, Gruyere and bechamel
- HUEVOS RANCHEROS** \$48
Fried eggs, black beans, arugula, guacamole, pico de gallo, sour cream, scallion, cilantro, on a tostada served with salsa roja on the side

SWEET (MIN 6 PCS PER ORDER) _____ EACH

- CROISSANT** \$3.75
French croissant
- ALMOND CROISSANT**..... \$4.75
Almond cream croissant
- HAZELNUT PAIN AU CHOCOLAT** \$4.75
Baked hazelnut cream in Pain Au Chocolat
- ASSORTED MUFFIN** \$3.80
Lemon Blueberry, Carrot Pecan Orange or Triple Chocolate

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SWEET (MIN 6 PCS ORDER) _____ EACH

CHOCOLATE BROWNIE \$4.25
Stock Chocolate Brownie

ÉCLAIR..... \$5.75
Chocolate, Coffee, Pistachio or Raspberry and pastry cream

CANNOLI \$4.75
Sicilian style cannolo filled with sweetened ricotta topped with pistachio and candied orange

YOGURT PARFAIT \$4.50
Yogurt, granola and berries (contains nuts)

FRUIT PLATTER \$6
Assorted cut seasonal fruit

ASSORTED COOKIES \$6
Flavours: Chewy Double Chocolate Chip, Skor, Oreo & White Chocolate, Chocolate Crackle, Oatmeal Cranberry Coconut or Terroni Nutella Biscotto

ASSORTED MINI TARTS (DOZEN) \$18
Flavours: Lemon Meringue, Pistachio Cream, Nut and Caramel, Coconut Cream, Chocolate or Pastry Cream and Raspberry

BOMBOLINI (NUTELLA/CREMA) 1/2 DOZEN..... \$12.50
Deep fried sweet dough stuffed with Pastry Cream or Nutella

LUNCH & DINNER

SALADS

SML / MED / LRG*

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

- KALE AND ALMOND \$31 / \$60 / \$90
Kale, almonds, Parmigiano Reggiano, currants, carrots with lemon vinaigrette
- FREGOLA \$35 / \$50 / \$80
Squash, radicchio, pecorino and pumpkin seeds with red wine vinaigrette
- ROMAINE \$30 / \$45 / \$80
Parmigiano, toasted bread crumbs with Stock Caesar dressing
- GREEK \$35 / \$60 / \$90
Iceberg lettuce, cherry tomato, feta, cucumber, red onion, kalamata olives, oregano with Stock Greek dressing
- FUNGI 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.

COLD APPETIZERS

DOZEN

- CAPRESE SKEWERS \$32
Tomato, mozzarella and basil
- WATERMELON SKEWERS..... \$32
Watermelon, feta and mint
- VEGETABLE CRUDITE (SERVES 12).....\$30
Seasonal cut vegetables served with buttermilk ranch dip
- OLIVE & FETA SKEWERS \$32
Cucumber, feta and olives
- SALAME SKEWERS..... \$32
Tomatoes, salame, Guindilla pepper and olives

HOT APPETIZERS --- DOZEN

(Requires reheating)

MINI PORK AND BEEF MEATBALLS\$38

In classic tomato sauce, basil and Parmigiano Reggiano

MINI ARANCINI \$38

Tomato and mozzarella or porcini and mozzarella

CROQUETTAS \$32

Weekly special, please inquire

BEEF SKEWERS \$52

Beef tenderloin with herb, lemon and olive oil dressing

CHICKEN SKEWERS \$40

Chicken with either herb or piri piri dressing

SALMON SKEWERS \$85

Salmon pieces with herb dressing

SHRIMP SKEWERS \$58

Shrimp with almond, lemon and paprika dressing

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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 AVAILABLE) _____ SML / MED / LRG
 (Requires reheating) *SERVES: SML (6-8), MED (10-12), LRG (20-24)

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 (GF NOT AVAILABLE)..... \$60 /\$125 /\$240
 Ravioli stuffed with ricotta and spinach in butter, sage
 and Parmigiano sauce

LASAGNA (GF NOT AVAILABLE)..... M (6-9) \$100
 Bolognese, Short Rib, Vegetarian OR Mushroom L (18-22) \$180

SECONDI (FEEDS 4) _____ EACH
 (Requires reheating)

ROTISSERIE CHICKEN \$28
 Brined for 24 hours, seasoned with paprika and extra virgin olive oil

PORCHETTA \$36
 Dressed with fennel, garlic and black pepper

DRY AGED PRIME RIB \$92
 Served with horseradish, triple crunch mustard and jus

ROASTED SALMON \$60
 Herbs, cherry tomatoes, lemon and extra virgin olive oil

BUTTERMILK FRIED CHICKEN \$65
 Bucket of 10 pieces served with Buffalo sauce

LUNCH & DINNER

BUCKET OF CHICKEN WINGS..... \$ 75
 40 pieces served with veggies and Buffalo sauce

BEEF WELLINGTON M (3-4) \$200
 Tenderloin, mushroom duxelles, prosciutto, puff pastry and jus L (6-7) \$350

SIDES _____ SML / MED / LRG
 (Requires reheating) *SERVES: SML (6-8), MED (10-12), LRG (20-24)

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

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

RAPINI\$40 /\$80 /\$110
 Sautéed with garlic, chili flakes and extra virgin olive oil

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

ROASTED CAULIFLOWER \$40 /\$80 /\$110
 Roasted with extra virgin olive oil, lemon and topped with Parmigiano Reggiano

HOT MINI SANDWICHES _____ DOZEN
 (All served on brioche bun & requires reheating)

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, lettuce, Stock burger sauce and dill pickle

DRY AGED STEAK \$80
 Sirloin steak, caramelized onions, sautéed mushrooms

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COLD MINI SANDWICHES _____ DOZEN

(All served on brioche bun)

TUNA SALAD \$60

Albacore tuna, celery, mayo, chives and lemon

EGG SALAD \$60

Vita egg, chive, dijon and mayo

MUFFALETTA \$60

Prosciutto, muffaletta and Genoa salame

SPICY SOPPRESSATA & PROVOLONE \$60

Spicy Soppressata and provolone

HAM & GRUYERE \$60

Smoked Ham and Gruyere

MORTADELLA \$60

Mortadella, peperoncini mayo and pickled cucumber

CLASSICO \$75

Prosciutto crudo, tomato, fior di latte, basil and extra virgin olive oil

BLT \$75

Bacon, iceber lettuce, tomato and mayo

SMOKED TURKEY BREAST.....\$75

Smoked turkey breasts, swiss cheese and mayo

LUNCH & DINNER

DESSERT (MIN 6 PCS PER ORDER)

SML / LRG

DESSERT JARS..... \$7/ \$9

Small jar flavours: Tiramisu, Chocolate mousse, Mango mousse, Raspberry and Strawberry mousse, or Berry cheesecake

Large jar flavours: Key lime, S'more-in-a-jar

ASSORTED COOKIE TRAY \$5/ea

Flavours: Chewy Double Chocolate Chip, Skor, Oreo and White Chocolate, Chocolate Crackle, Oatmeal Cranberry Coconut or Terroni Nutella Biscotto

ASSORTED MINI TARTS..... \$18/dzn

Flavours: Lemon Meringue, Pistachio Cream, Nut and Caramel, Coconut Cream, Chocolate or Pastry Cream and Raspberry

FRUIT PLATTER \$6/ea

Assorted cut seasonal fruit

* Please note that a 2% admin fee will be added to your subtotal