



MENUS

EVENTS DECK



SUMMER 2025

EVENT MENU GUIDELINES

1

SET MENU

- Required for events of 15+
- Set Menus can be modified to accommodate dietary/allergy requirements
- Each course is individually plated
- Menu selection must be confirmed a week before the event date
- Portion sizes are geared to the number of courses
- You'll select your preferred set menu, and each guest will choose their options on the day of the event for each course.

2

PASSED

- No modifications can be made to passed menu items
- Can be accompanied by set menu events
- Selections must be confirmed 10 days before the event date

3

STATIONS

- Available for Montgomery Room bookings only
- MEAT AND CRUDO STATIONS - EVENTS OF 50+
- Selections must be confirmed 10 days before the event

4

PARTY FAVOURS

We can create customized gifts for your guests, suited to your event and budget.

- Bakery gifts of different types with a personalized label
- Products and bags from Stock Grocer
- Gift Cards

5

BAR MENU

- Based on consumption (alcoholic and non alcoholic)
- Wine to be selected before the event
- If you like, we can set some restrictions at the bar

6

ENHANCEMENTS

- Enhance your event with vendors we've worked in the past and we highly recommend
- Booking with the vendors should be arranged individually by the guest
- Note that we work exclusively with our network of DJs due to the sensitivity of our sound system



SET MENUS

\$75 SET MENU

APPETIZER

ROMAINE SALAD

Anchovy dressing, Parmigiano
Reggiano, crispy breadcrumbs

CAPRESE

Mozzarella di Bufala, fresh
Roma tomatoes, extra virgin
olive oil, basil

STOCK SALAD

Radish, apple, Parmigiano,
asparagus, arugula, frisee.

MAIN

STEAK FRITES

8 oz Striploin, hand cut
fries

RED SNAPPER FILLET

Crushed fingerling potatoes,
clams, broth

RAVIOLI BUTTER AND SAGE (VEG)

Filled with spinach and
ricotta

PORCINI MEZZI PACCHERI: (VEG)

Mixed mushrooms, Parmigiano

DESSERTS

BROWNIE

Chocolate brownie, vanilla
ice cream, caramel

GELATO / SORBETTO (GF/DF)

Choose your flavour
(available selection of the
day)

TIRAMISU (GF)

Mascarpone, coffee, cocoa
powder, savoiardi

\$85 SET MENU

APPETIZER

STOCK SALAD

Radish, apple, Parmigiano,
asparagus, arugula, frisee.

SKEWERED OCTOPUS

Corn, tomato, herbs salad and
paprika.

PROSCIUTTO AND GNOCCO

FRITTO

Prosciutto, fried dough

FUNGHI ASSOLUTI* (we can make it GF/LF)

Arugula, oyster mushroom,
parmigiano, garlic, bread
crumbs, balsamic

MAIN

STRIPLOIN

8oz Prime striploin, potato
pave, swiss chard, jus

PORK CHOP

Charred baby gem, crushed
potato, red pepper dressing

BRANZINO FILLET

1 1/2 filet, eggplant
caponata (green olives,
celery, onions, tomatoes,
eggplants, basil, mint, cocoa
powder, EV00)

RED BEET CARPACCIO:

Fennel, orange and feta
cheese

PASTA

GNOCCHI CACIO E PEPE

Pepe, pecorino, crispy
Parmigiano

CAVATELLI FRUTTI DI MARE (LF)

Shrimp, calamari,
cuttlefish, clams,
mussels, cherry tomato,
white wine, EV00

DESSERTS

TIRAMISU (GF)

Mascarpone, coffee, cocoa powder,
savoiardi

GELATO/ SORBETTO (GF)

Choose your flavour (available
selection of the day)



\$85 SET MENU (PESCETARIAN)

Our menu is already designed with a variety of options to accommodate dietary restrictions and allergies. However, if you're looking for a fully vegetarian/pescatarian menu to be offered to all of your guests, this option may be the perfect choice!



APPETIZER

ROMAINE SALAD:

Anchovy dressing,
Parmigiano Reggiano,
crispy breadcrumbs

FUNGHI ASSOLUTI:

Arugula, oyster
mushrooms, Parmigiano
Reggiano, garlic, bread
crumbs, balsamic

CAPRESE:

Mozzarella di Bufala,
Roasted Roma tomatoes,
extra virgin olive oil,
basil

PASTA

GNOCCHI CACIO E PEPE

Pepe. pecorino, crispy
parmigiano.

CAVATELLI FRUTTI DI MARE (LF)

Shrimp, calamari,
cuttlefish, clams,
mussels, cherry tomato,
white wine, EV00

MAIN

BRANZINO FILLET

1 ½ fillet, eggplant caponata (green
olives, celery, onions, tomatoes,
eggplants, basil, mint, cocoa powder,
EV00)

SEASONAL VEGETABLE VOL AU VENT

Celery root, swiss chard and
mushrooms

HALIBUT

Potato, spinach, pomegranate dressing

SUPERFOOD SALAD

Red and white quinoa, sweet potato,
brussels sprout, cucumber, sesame
seeds, soy, pickled ginger, gochujang

DESSERT

TIRAMISU

Mascarpone, coffee, cocoa
powder, savoiardi

BROWNIE

Chocolate brownie, vanilla
ice cream, caramel

GELATO/SORBETTO

Choose your flavour



\$100 SET MENU

APPETIZER

SCALLOPS

Romaine puree, peas, Taggiasche
olives, bacon dressing.

PARMIGIANA (VEG)

Eggplant, Parmigiano Reggiano,
mozzarella, tomato, basil

STEAK TARTARE (LF/ can be made GF)

Chopped steak, capers, chives,
gherkins, mustard, crostini

PASTA

PACCHERI NORMA

Tomato sauce, ricotta salata,
eggplant, basil

CAVATELLI FRUTTI DI MARE (LF)

Shrimp, calamari, cuttlefish,
clams, mussels, cherry tomato,
white wine, EV00

MAIN

DUCK BREAST

Potato cubed, peas, jus

STRIPLOIN

8oz prime striploin, potato
pave, swiss chard, jus

HALIBUT

Spinach, taggiasche olives

RED BEET CARPACCIO:

Fennel, orange and feta cheese

DESSERTS

TIRAMISU (GF)

Mascarpone, coffee, cocoa powder,
savoiardi

PISTACHIO RASPBERRY TART

Shortcrust, pistachio cream,
raspberry compote, pistachio gelato,
fresh raspberry

GELATO/SORBETTO

Choose your flavour



\$170 SET MENU

PASSED FOOD

SALMON TARTARE

Mini tartlet, salmon, horseradish and lime

BEEF TARTARE

Mini tartlet, beef, chives & parmigiano on top

CAPRESE SKEWER

Bocconcini, cherry tomatoes, basil

APPETIZER

SCALLOPS

Cauliflower puree, brown butter, bacon dressing

BURRATA

Mix mushroom salad, herbs and lemon zest

YELLOW FIN TUNA CRUDO

Lemon, caper, parsley, chili, extra virgin olive oil

BEEF CARPACCIO

Pickled mushrooms, parmigiano, arugula, gaufrette chips



PASTA

RISOTTO

Squash, sage, pumpkin seeds, goat cheese

PACCHERI ALLA NORCINA

Sausage, truffle, pecorino romano

MAIN

BLACK COD

Spinach, beurre blanc, caviar

STRIPLOIN

8oz prime Striploin, truffle potato pave, king oyster mushrooms, jus

ALBACORE TUNA

Chili, grape dressing

LAMB LOIN

Braised endive, jus

SEASONAL VEGETABLE VOL

AU VENT

Celery root, swiss chard and mushrooms

PRE-DESSERT

SGROPPINO

Lemon sorbet & Prosecco

DESSERT

STOCK ROCHER

Hazelnut dacquoise, gianduja cremeux, hazelnut gelato

SOUFFLE

70% dark chocolate soufflé, vanilla gelato

PISTACHIO RASPBERRY TART

Shortcrust, pistachio cream, raspberry compote, pistachio gelato, fresh raspberry

BREAKFAST MENU

We build for you a package according to your budget and events needs

Hosted on our Montgomery Room- 3rd floor

Minimum requirement of 30 guests



SWEET

PAN AU CHOCOLAT

ASSORTED MUFFINS

Banana Peanut, Lemon Blueberry
or Carrot Pecan Orange

FRUIT PLATTER

Assorted cut seasonal fruit

PALMIER

Heart shape caramelized puff
pastry

CHOCOLATE BROWNIE

BOMBOLINI

Deep fried sweet dough stuffed
with Pastry Cream or Nutella

YOGURT PARFAIT

Yogurt, made in house granola
and berries

SAVOURY

AVOCADO TOAST

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

CROQUE MONSIEUR

Sliced Pugliese bread with
prosciutto cotto, Gruyere and
bechamel

MINI FRITTATA

HAM & CHEESE CROISSANT

and more





\$60 BRUNCH MENU

SHARING

FRENCH TOAST

Brioche, egg, berries, cream, maple syrup

PANCAKES

Maple syrup, jam, whipped cream

BACON + SAUSAGES

TO BE SELECTED

PEAMEAL SANDWICH

Brioche bun, peameal bacon, aged cheddar, fried egg, lettuce, STOCK sauce, mixed green salad

EGGS & SHISHITO

Spicy tomato sauce, shishito, spinach, poached eggs, parmigiano reggiano, toasted sourdough

DESSERT

APPLE STRUDEL

\$70 BRUNCH MENU

SHARING

AVOCADO TOAST (GF)

Avocado, roasted tomato, crumbled feta, pumpkin seed, radish on toasted sourdough.

FRENCH TOAST

Brioche, egg, berries, cream, maple syrup

PANCAKES

Maple syrup, jam, whipped cream

SCRAMBLE EGG (GF)

Freshly shaved black truffle, Parmigiano Reggiano

TO BE SELECTED

EGGS & N'DUJA

Spicy tomato sauce, 'Nduja (pork), spinach, poached eggs, parmigiano reggiano, toasted sourdough (N'duja can be removed to make it vegetarian)

SMOKED SALMON & BAGELS

Red onion, arugula, capers, chervil, salmon roe, cream cheese

PEAMEAL SANDWICH

Brioche bun, peameal bacon, aged cheddar, fried egg, lettuce, STOCK sauce, mixed green salad

BOUDIN BLANC (GF)

Pork & chicken sausage, mashed potato, chicken jus

DESSERT

TIRAMISU (GF)

Mascarpone, coffee, cocoa powder, savoiardi

APPLE STRUDEL



\$45 KIDS MENU

TO BE SELECTED



KIDS BURGER AND FRIES

Cheddar

PIZZA MARGHERITA

Tomato, mozzarella, fior di
latte

*PASTA BOLOGNESE

Traditional bolognese ragù
(pork & beef), parmigiano

CHICKEN FINGERS AND FRIES

Breaded chicken breasts

DESSERTS

BROWNIE

Chocolate brownie,
vanilla ice cream,
caramel

GELATO/ SORBETTO (GF)

Choose your flavour
(available selection
of the day)



\$48 KIDS MENU



CHOOSE BETWEEN

ROMAINE SALAD

Anchovy dressing,
Parmigiano Reggiano,
crispy breadcrumbs

OR

*PASTA POMODORO

Tomato, ricotta squanta,
extra
virgin olive oil

TO BE SELECTED

KIDS BURGER AND FRIES

Cheddar

PIZZA MARGHERITA

Tomato, mozzarella, fior di
latte

CHICKEN FINGERS AND FRIES

Breaded chicken breasts

DESSERTS

BROWNIE

Chocolate brownie,
vanilla ice cream,
caramel

GELATO/ SORBETTO (GF)

Choose your flavour
(available selection
of the day)





PASSED
CANAPES

- For semi private/private events of 11+
- No modifications can be made to passed menu items
- Can be accompanied with set menu events
- Selections must be made 10 days prior to the event date

*Price by dozen

TARTS

MEAT

BEEF TARTARE \$50.00
Mustard, crostino & chive

FOIE GRAS TARTARE \$85.00

SEAFOOD

SALMON TARTARE \$50.00

TUNA TARTARE \$60.00

CAVIAR TARTARE \$85.00

VEGETARIAN

CAPRESE TARTS \$32.00

SKEWERS

MEAT

SPADUCCI \$51.00
Lamb skewer, rosemary

BEEF SKEWER HERBS DRESSING \$48.00
Beef tenderloin mix herbs, lemon zest, salt & pepper

CHICKEN SKEWER \$38.00
Chicken breast, paprika, lemon & almond

SEAFOOD

OCTOPUS SKEWERS \$44.00

SALMON SKEWERS \$50.00
Salmon pieces with a herb dressing

SHRIMP SKEWER \$58.00
Grilled shrimp, herbs & lemon zest

VEGETARIAN

CAPRESE SKEWERS \$32.00
Tomato, mozzarella and basil

VEGETABLE SKEWERS \$32.00
Zucchini, eggplant, tomato and red pepper

FETA, WATERMELON & MINT SKEWERS \$32.00

SANDWICH

MEAT

MINI SMASH BURGER \$85.00
Cheddar, tomato, lettuce, Stock burger sauce and dill pickles.

MINI CROQUE MONSIEUR \$38.00

MINI MORTADELLA SANDWICH \$54.00

SPICY CRISPY PORK BELLY MINI BUNS \$66

MINI SANDWICH CLASSICO \$75.00
Prosciutto crudo, tomato, fior di latte, basil and extra virgin olive oil.

SEAFOOD:

MINI SALMON BURGER \$55

MINI TUNA BURGER \$55

MINI LOBSTER & SHRIMP ROLL \$62.00
Poached lobster & shrimp, pain brioche, tomato, chives, mayo

PANE ALICI \$50.00
Cantabrico anchovies, toasted pugliese, butter

VEGETARIAN:

GRILLED VEGETABLE SANDWICH \$32.00
Zucchini, eggplant, tomato, herbs

PIZZA STIRATA

MEAT

PEPPE \$45.00
Tomato, mozzarella, pepperoni (pork), fennel pollen, Parmigiano Reggiano

RICOTTA N'DUJA \$55.00
Mozzarella, ricotta, 'nduja (pork), honey, chili, chives

SAUSAGE AND RAPINI \$55.00
Mozzarella, hot Italian sausage, rapini, chili, Pecorino

VEGETARIAN

MARGHERITA \$35.00
Tomato, mozzarella, basil, fior di latte

BURRATA E FUNGHI \$55.00
Mozzarella, whole burrata, wild mushrooms, black pepper

MEAT

MEATBALLS \$38.00
Pork & beef meatballs, tomato sauce, parmigiano

MINI SAUSAGE ROLL \$38.00

OLIVE ALL'ASCOLANA \$25.00

POPCORN FRIED CHICKEN \$48.00

ARANCINI BOLOGNESE \$32.00
saffron rice, parmigiano, filled with Bolognese.

CHICKEN LIVER PATE ON CROSTINI & BALSAMIC \$36.00
Chicken liver pate, 12 year old balsamic

HAM & GRUYERE MINI QUICHE \$38.00

PROSCITUTTO AND GNOCCO FRITTO \$55.00
Ruliano prosciutto, fried dough

SEAFOOD

FRIED CALAMARI \$58.00
Fried calamari, lemon & paprika mayo

VEGETARIAN

PARMIGIANO & EGG WHITE BITES
-Plain \$32.00
-Truffle \$42.00

VEG CRUDITÉ \$26.00
Veg crudité, olive oil, salt & pepper

ARANCINI MUSHROOM \$32.00

MUSHROOMS & GOAT CHEESE MINI QUICHE \$38.00

HAND-CUT FRIES \$30.00

EXTRAS

DESSERTS

- For private events of 20+
- Can be modified for gluten allergy accommodations
- Selection must be made a week prior to the event date



ASSORTED PASTRIES

ASSORTED COOKIES STATION \$6.00
*Per person

TRAY OF 12 BOMBOLINI \$36.00
Crema, or Nutella

ASSORTED ECLAIRS \$72
*Price by dozen

MINI TARTS

FLAVOURS

- Chocolate
- Raspberry and cream
- Pistachio
- Coconut and cream
- Nuts
- Mini lemon pies

Price per unit \$1.95

GELATO STATION

4 FLAVOURS OF YOUR CHOICE + SIDES
Based on availability of the day

Price per person \$12.00

*For events of 50+

MINI JARS

FLAVOURS

- Tiramisu
- Chocolate mousse
- Berries cheesecake
- Mango & passion fruit mousse
- Strawberry mousse

Price per unit \$7

*Min. order of 12 pieces





STATIONS

SALUMI AND CHEESE

Cheeseboard \$14.00

Salumi selection board \$13.00

Mix Salumi and cheese \$16.00

Cheese station with Parmigiano Wheel

BUTCHER

Roasted Lamb Leg \$27.00

Roasted Beef \$25.00

Porchetta \$20

Rotisserie Chicken \$22.00

*SERVED WITH MINI BUNS & CONDIMENTS

VEGGIES

Eggplant Parmigiana \$12.00

Grilled Rapini \$9.00
Chilli & garlic grilled

Grilled Zucchini \$8.00

Grilled Eggplant \$8.00

Chili and basil roasted
mushroom \$10.00

Roasted potatoes \$8.00

Gratinated cauliflower \$9.00

Kale salad \$8.00

Build your salad \$6.00

Romaine \$9

PASTA

Porcini \$16.00

Lamb ragù \$18.00

Bolognese \$14.00

Pomodoro & Mozzarella \$10.00

Mussels and White Wine \$12.00

Butter & Sage \$8.00

*CHOOSE PASTA: RIGATONI, CAVATELLI OR MEZZE MANICHE

CRUDO AND FISH

YELLOW FIN TUNA \$18.00

OCTOPUS SALAD \$16.00
Mixed vegetables, poached octopus

SNAPPER CEVICHE \$16.00
Lime, chili, cilantro, evoo

ALBACORE TUNA \$14.00

Halibut \$36

Whole Salmon \$21.00

Mussels in a pot \$12.00

OYSTERS \$3.50
Lemon, mignonette, tabasco
*Price per Oyster - min 30

IN THE PARM WHEEL...

- Cacio e Pepe \$12
- Truffle Risotto \$19





BAR MENU



SIGNATURE COCKTAILS

\$19

STOCK SOUR

Whiskey, Red Wine, Lemon (3oz/alc)

OAXACA

Tequila, Mezcal, Cointreau, Hibiscus, Lime (2.5oz/alc)

HOLY ROSEMARY

Vodka, Habanero Bitters, Rosemary, Grapefruit, Lemon (2oz/alc)

PALM SPRINGS

Tequila, Aperol, St. Germain, Cucumber, Lime (2.25oz/alc)

CINQUE TERRE

Mezcal, Campari, Disaronno, Maraschino, Lime (2.5oz/alc)

CLASSIC COCKTAILS

\$18-\$20

Negroni
Espresso Martini
Mojito
Margarita



BAR RAIL (10Z)

We can also make it 2 oz, prices will vary

Bombay Gin \$10
Ketel One \$11
Tanqueray \$10
Tito's Vodka \$11
Jose Cuervo \$11
Canadian Club \$9
Plantation Rum \$10
Pernod \$10
Buffalo Trace \$10



NON-ALCOHOLIC DRINKS



Coke (330 ml) \$5
Diet Coke (330 ml) \$5
Gingerale (330 ml) \$5
Ice Tea (Lemon or Peach) \$5
Limonata \$5
Mandarinata \$5
Apple Juice \$5

Water (750ml) \$7.50
Flat or Sparkling

COFFES AND TEA

Espresso \$3
Espresso Macchiato \$3.25
Espresso Corretto \$9
sambuca(.25oz) o grappa(.25oz)
Americano \$3.50
Capuccino \$4.75
Latte \$5
Sloane tea \$4.50
selection of signature artisanal
teas and tisanes.

**All beverages are charged based on consumption - please keep in mind that prices might be updated by the time of your event.*
For wine - please refer to the Wine list that your event coordinator will share with you.

CAKE MENU

Price per cake \$48

Cakes are 7 inches each (serves 8 guests)

STRAWBERRY SHORCAKE



White chocolate and vanilla ganache montée, fresh strawberries and sponge cake .

BLACK FOREST



Chocolate sponge cake, Amarena cherries, Chantilly cream, and chocolate chips

LEMON MERINGUE



Lemon baked custard, Italian meringue, sweet dough crust

LEMON MACARON CAKE



Lemon mousse lemon crèmeux, macaron and meringue

CHOCOLATE RASPBERRY



Sacher chocolate sponge cake with chocolate mousse, raspberry jelly and chocolate mirror glaze

BANANA TOFFEE



Graham crackers, banana, dulce de leche, whipped cream

TIRAMISU



(GLUTEN FREE) Served traditionally with house made lady fingers, espresso, & mascarpone

TRIPLE CHOCOLATE



(GLUTEN FREE) Sponge layered with dark, white, & milk chocolate mousse

MIXED BERRY CHEESECAKE



Graham cracker, crust, cheesecake mousse & mixed berry jelly

RED VELVET



Cream cheese & mascarpone filling with a chocolate sponge

MILLE-FEUILLE



Puff pastry, layered with light cream & fruit

PARTY FAVOURS

For any type of event where you want to give a detail to your guests, we work according to your budget.



OPTION 1

\$15



5 Assorted mini tarts.

OPTION 2

\$33



STOCK Infused Olive Oil bottle (225ml) & Pepperoncini (285gr)

OPTION 3

\$45



Peanut Butter or Salted Caramel spread + STOCK Infused Olive Oil(225 ml) + assorted package of cookies

OPTION 4

\$66



Infused Olive Oil + Pepperoncini (285gr) + STOCK Cocktail Bottle

Add extra giftcards (more than 20) - 10% of discount. This will not go towards the minimum spend.



ENHANCE YOUR EVENT

DJ

STOCK's
exclusive DJ

DJ Ray
Email:
djlazyray@gmail.com

Spinel Martin
Email:
spinellidraws@gmail.com

PHOTOGRAPHER

Melissa di Pasquale
Email: melissa@melissadipasquale.com
Web: melissadipasqualephoto.com

Robert Mauriell Photography
Contact: 647-866-2001
Web: <https://www.robertmauriellphotography.com>
Instagram: <https://www.instagram.com/robertmauriellphotography/>

PHOTOBOOTH

Snaptique
Email: info@snaptique.ca
Web: www.snaptique.ca

FLOWERS

Bellwood Blooms
www.bellwoodblooms.com
[@bellwoodblooms](https://www.instagram.com/bellwoodblooms)
Contact: Ruth Laurie
info@bellwoodblooms.com

Stemz Flowers
(Available for Weddings)
Social:
[@stemzflowers](https://www.instagram.com/stemzflowers)
Contact: Jorge
jorge@stemz.ca



OFFSITE EVENTS

We also provide catering services for offsite events.

Breakfast, lunch and dinner options.

To see our catering menu, visit shopstocktc.com.

To order and to get more detailed information, email us at info@stocktc.com

A photograph of two hands holding champagne flutes, clinking them together. The glasses are filled with a bubbly, golden liquid. In the background, a building with a stone facade and a large glass door is visible. The door has a teal-colored sign that reads "STOCK". Above the door, there is a red sign that reads "POSTAL STATION". The scene is set outdoors, with some greenery and a flower box visible on the left.

STOCK BAR

FOR MORE INFORMATION, REACH OUT
TO OUR EVENTS TEAM AT

EVENTS@STOCKTC.COM