1. SET MENUS



- 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 CANAPES



- 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
- Charged by dozen

3. FOOD STATIONS



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




FOOD STATIONS
STOCK
BAR

BREAKFAST STATION

SELECT 5:

AVOCADO TOAST
Avocado, roasted tomato, crumbled feta, pumpkin seeds, and radish on toasted sourdough

MINI FRITTATA
Ham, cheese, chives

MINI VEGGIE FRITTATA
Cherry tomato, spinach, cheese

SEASONAL FRUIT PLATTER

FRENCH TOAST
Whipped cream, mixed berries, maple syrup

BACON + SAUSAGES
Double smoked bacon, pork breakfast

CROISSANT

MUFFINS

MINI CROISSANT * Minimum 60 guests

SELECT 2:
Build your own:

YOGURT & GRANOLA

CHIA PUDDING
Chia seed, greek yogurt

SMOKED SALMON & BAGELS
Cream Cheese, Capers, Arugula, Red Onion, Salmon Roe

BEVERAGES:

ORANGE JUICE
Freshly squeezed

GREEN JUICE
Celery, spinach, apple, pineapple, ginger, cucumber, and green cantaloupe

DRIP COFFEE

**Minimum requirement of 40 guests $60/person*





SALUMI & CHEESE

Cheeseboard $15.00

Salumi selection board $14.00

Mix Salumi and cheese $18.00



BUTCHER

ROASTED ONTARIO LAMB
$29.00
Slow-Roasted Lamb Leg

STOCK PRIME RIB $27.00
4-week Dry aged

PORCHETTA $22.00
Fennel, garlic, cracked black pepper

ROTISSERIE CHICKEN $24.00
24 Hour Brined and slow-roasted with Paprika and Olive Oil Rub

*SERVED WITH CONDIMENTS

+ MINI BUNS ($1 EACH)



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CRUDO & FISH

YELLOW FIN TUNA $20.00
Lemon, caper

OCTOPUS SALAD $18.00
Mixed vegetables, poached octopus

SNAPPER CEVICHE $18.00
Lime, chilli, cilantro, evoo

ALBACORE TUNA $16.00
Chili, grape dressing

HALIBUT $38.00
Spinach, taggiasche olive

WHOLE ORGANIC IRISH SALMON $23.00
Served with Lemon & Herb Dressing

MUSSELS $14.00
Served in a pot with white wine and garlic

OYSTERS $4.00
Lemon, mignonette, Tabasco
*Price per Oyster - Minimum 30



CAVIAR BAR
*for more info, ask your coordinator

BREAD & SPREAD

CHEF'S DAILY SELECTION $7 PER GUEST

A rotating selection of freshly baked artisanal breads, paired with sweet and savoury spreads, butters, and house-made preserves.

VEGGIES

EGGPLANT PARMIGIANA $12.00
Parmigiano Reggiano, mozzarella, tomato, basil

GRILLED RAPINI $11.00
Chilli, garlic

GRILLED ZUCCHINI $10.00

GRILLED EGGPLANT $10.00

ROASTED MUSHROOMS $12.00
Chili, basil

ROASTED POTATOES $10.00
Garlic, herbs

CAULIFLOWER AU GRATIN $12.00

KALE SALAD $13.00

ROMAINE SALAD $11.00
Anchovy Dressing, Parmigiano Reggiano, crispy breadcrumbs

BUILD YOUR SALAD $8.00
Choose from: Arugula, Spring Mix, Tomato, Cucumber, Pumpkin Seeds, Parmigiano Reggiano, Radish, Crouton, Pomegranate, Lemon dressing, Balsamic dressing

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PASTA

PORCINI $18.00
Cremini mushrooms, porcini mushrooms, cream, garlic, white wine

LAMB RAGU $21.00
White wine, Parmigiano Reggiano, peas, and herbs

BOLOGNESE $18.00
Traditional Bolognese Ragù (pork & beef), Parmigiano Reggiano

POMODORO & MOZZARELLA $12.00
Rigatoni, tomato sauce, ricotta squanta, basil, olive oil, topped with mozzarella

MUSSELS & WHITE WINE $14.00
Parsley, chili

BUTTER & SAGE $10.00

*CHOOSE PASTA: RIGATONI, CAVATELLI OR MEZZI MANICHE

IN THE PARM WHEEL...

- Cacio e Pepe $14.00
- Truffle Risotto $21.00



POSTAL STATION K
2388 YONGE STREET

DESSERTS

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

DESSERT STATIONS



GELATO STATION

3 FLAVOURS
Flavours based on availability of the day

Price per person $12.00

*For events of 50+

CREPES STATION

SPREADS: PISTACHIO - PASTRY CREAM - NUTELLA

+ TOPPINGS (Based on availability of the day)

Price per person $12.00

*For events of 50+

CROQUE EN BOUCHE



CHOCOLATE OR CARAMEL

1. SMALL (SERVES 40) $500
2. MEDIUM (SERVES 60) $700
3. LARGE (SERVE 100) $900

MINI JARS



FLAVOURS

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

Price per unit $7

*Min. order of 12 pieces

ASSORTED PASTRIES



ASSORTED COOKIES STATION
$6.00
*Per person

TRAY OF 12 BOMBOLINI $36.00
Crema, or Nutella

ASSORTED ECLAIRS $72
*Price by dozen

CANNOLI $4.25/each (AT LEAST A DOZEN)
CANNOLI TOWER (AT LEAST TWO DOZENS)

POSTAL STATION K
2388 YONGE STREET

MINI TARTS



FLAVOURS

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

Price per unit $1.95

FRUIT



FRUIT SKEWERS $70
*Price by dozen

SEASONAL FRUIT PLATTER
Price per person $6

CUSTOMIZED CAKE

Please ask your event coordinator about customizing a cake for your event!

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