



CARVED + CRAFTED
catering

CATERING MENU

Order in person, or online

416-392-6003

TOZoo.catering@compass-canada.com

<https://torontozoo.catertrax.com>

Our promise to you

Carved & Crafted



Welcome

Preparing for your upcoming catered event involves both big decisions and little details, and we're here to help you every step of the way. At **Levy Canada**, we'll guide you through crafting the perfect menu and personalizing every detail of your special occasion. Whether your event is big or small, themed or traditional, and held in any location, we've got you covered.

We'll collaborate with you to create a custom menu tailored to your unique needs, ensuring that your gathering leaves a lasting impression on your guests. Our menus reflect **Levy Canada's** culinary philosophy—featuring authentic recipes made with the freshest, seasonal ingredients.

Levy Canada at the Toronto Zoo

Lisa Hartley

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Our Sustainability, Strategy & Promise

We are using this established framework to leverage well-developed channels that are further refined to address the localized needs for our partner accounts and guests.

Our sustainability strategy prioritizes social and environmental change that supports the large-scale objectives of our clients and guests, an approach informed by our parent company Compass PLC.

Our global climate Net Zero commitment – called Planet Promise – is our commitment to a sustainable future for all. It envelops our overall corporate sustainability strategy defined by three key priorities:

- ***Health and well-being – Better nutrition choices, mental health, total well-being***
- ***Environmental game changers – Food waste, reducing single use plastics, plant-forward meals***
- ***Better for the world – Sourcing responsibly, enriching local communities, sustainable partnerships for big change***



Breakfast Packages

Minimum 12 guests, priced per person

All menus to include coffee, tea & water

Big Breakfast Buffet **\$20**

Scrambled eggs, bacon, pork breakfast sausage links, buttermilk pancakes, breakfast potatoes, and seasonal fresh fruit.

Create Your Own Breakfast Sandwich **\$7**

Scrambled eggs, bacon, sausage rounds, English muffin and your choice of cheddar or Swiss cheese.

Add hash browns \$2.50 pp



Breakfast Packages

Minimum 12 guests, priced per person

All menus to include coffee, tea & water



Healthy Start

\$20

Minted fruit salad, butter croissants, and mixed berry chia pudding with toasted coconut. (V) (F+)

Breakfast Burrito Platter

\$15

Selection of breakfast burritos with egg, tofu and bacon fillings.

Wholesome Energy Continental

\$26

Seasonal sliced fruit platter, assorted yogurt parfaits with granola, overnight oats and croissant platter.

Continental

\$13

Assorted breakfast pastries, orange & apple juice.

A La Carte

Priced per person

All platters to include butter & preserves

Mini Danishes

\$4

Assortment of mini Danishes. (v)

Breakfast Bagels

\$8

Assortment of bagels. (v)

Muffins

\$4

Assortment of muffins. (v)

Croissants

\$5

Assortment of freshly baked croissants. (v)

Strawberry Yogurt & Fresh Berries Parfait

\$11

Parfait layered with strawberry yogurt and fresh berries.

Cookies

\$3

Assortment of freshly baked cookies.

ADD Coffee & Tea Service

\$3

Regular and Decaf coffee (upon request) with sugar, sweeteners, milk, cream and dairy free alternatives. Tea service includes a variety of black and herbal teas with honey and lemon wedges.



Apps & Snacks

Small serves up to 8, Medium up to 14 & Large up to 24 guests



Platters

Cumin Spiced Hummus S **\$21**
Served with crispy baked
pita chips. (VE) M **\$36**
L **\$68**

Chicken Wings S **\$72**
Classic chicken wings tossed
in hot sauce, served with
creamy blue cheese dressing. M **\$120**
L **\$228**

Nacho Chips & Dip S **\$36**
Served with salsa, sour cream
and guacamole. (V) M **\$60**
L **\$114**

Samosas S **\$64**
Vegetables served
with plum sauce and chutney. M **\$108**
L **\$205**

Chicken & Vegetable Potstickers S **\$43**
Pan-fried potstickers filled with
chicken or vegetables, served
with ponzu dipping sauce. M **\$72**
L **\$136**

Vegetable Spring Rolls S **\$36**
Crispy mini vegetable spring
rolls, served with plum sauce. M **\$60**
L **\$114**

Snacks

Minimum 12 guests, priced per person



Individual Snacks

Trail Mix Cup

\$5

A blend of nuts, seeds, and dried fruits. (VE)

Sweet N' Savoury Snacks

Chocolate Bars

\$3

Chips

\$3

Granola Bars

\$3

Check out our beverage offerings to upgrade your experience. Prices starting at \$3

Boxed Lunches

Sandwich or Wrap Lunch Box - priced per person

Also available as Chef's Table



Classic Egg Salad

Classic egg salad with cucumbers on multigrain bread. (V) (WG)

Black Forest Ham

Deli Black Forest Ham with dijon mayo and Swiss cheese on a sour dough panini.

Tuna Salad

Creamy tuna salad served on multigrain bread. (F+)

Turkey Club

Sliced turkey, bacon, cheddar, lettuce, tomato & Chipotle sauce on a sour dough panini.

Roast Beef

Sliced roast beef, lettuce, roasted grape tomato, sauteed mushrooms & horseradish aioli



Boxed Lunches

Sandwich or Wrap Lunch box - priced per person

Also available as Chef's Table



Buffalo Chicken

Spicy buffalo chicken with lettuce & cheddar cheese wrapped in a flour tortilla.

Chicken Caesar

Grilled chicken with parmesan cheese & Caesar dressing in a flour tortilla.

Falafel

Baked falafel with lettuce, tomato, guacamole & tahini in a flour tortilla (VE)

Roasted Vegetable

Roasted bell peppers, onion & zucchini with feta cheese & pesto in a flour tortilla. (V)



ARTISAN LUNCH BOX

\$20

- Side Salad • Bottled water
- Chocolate Chip Belly Cookie

EXPRESS LUNCH BOX

\$18

- Assorted Chips • Bottled water
- Chocolate Chip Belly Cookie



Bowls

Minimum 6, priced per person

'Rebel' with Falafel \$19

Falafel, kale, quinoa, red peppers, tomato, black beans, corn, chipotle citrus ranch dressing. (WG) (V)
Substitute Falafel for Applewood Smoked Chicken

Each Bowl includes:

• Bottled water • Kind Bar (40g)

'Ninja' with Lemon Roasted Chicken \$19

Chicken, brown rice, cabbage, spinach, carrots, cucumber, edamame, Mandarin oranges, crispy wontons, sesame seeds, sesame dressing. (WG)
Substitute Chicken for Chili Lime Tofu



Salads

Minimum 6 orders, priced per person

Greek Salad with Grilled Chicken

\$21

Romaine lettuce, peppers, feta cheese, tomatoes, onions, cucumbers and olives topped with grilled chicken.

Blackened Chicken Caesar Salad

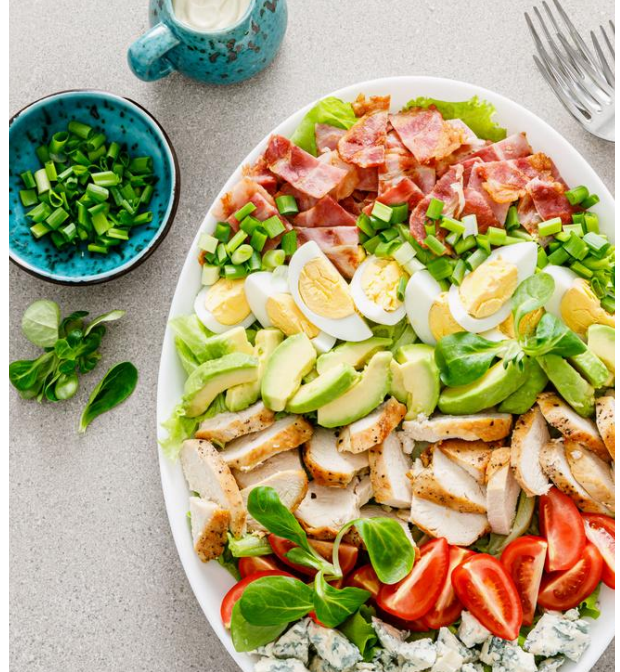
\$21

Romaine lettuce, bacon, parmesan cheese, croutons & topped with blackened chicken.

Healthy Cobb Salad

\$21

Edamame, quinoa, chickpeas, cucumbers, eggs, feta, romaine, carrots and tomatoes.



Each Salad includes:

• Bottled water • Kind Bar (40g)

Platters

Serves 12 guests



Pinwheel

\$42

Assorted pinwheel sandwiches including egg salad, tuna salad, chicken salad, ham and cheese, rolled in soft tortillas.

Tea Sandwich

\$60

Classic tea sandwiches including cucumber with cream cheese, turkey, and egg salad on assorted breads.



Salads

Minimum 6 guests, priced per person



Caesar Salad

\$5

Romaine lettuce with Caesar dressing, croutons, and parmesan cheese (no bacon).

Market Greens Salad

\$5

Market greens served with shredded carrot & cabbage with a choice of dressing. (VE)

Pasta Salad

\$5

Pesto, fusilli, broccoli, roasted peppers, sundried tomatoes, parmesan cheese, olive oil. (F+)

Six Grain Salad

\$5

Radishes, arugula, onions, peppers, six grain blend and lemon dijon dressing. (WC) (V)

Classic Greek

\$5

Romaine feta cheese, olives, tomatoes, cucumber and Greek dressing. (V) (F+)





Hot Buffet

Minimum 10 guests, priced per person

Mediterranean Mosaic \$25

Chicken Skewers

Marinated in a blend of spices.

Greek Quinoa Salad

Quinoa, parsley, mint, tomatoes, lemon dressing. (VE) (F+)

Lemon Oregano Potatoes

Roasted with lemon and oregano. (VE)

Pita & Tzatziki

Soft pita bread served with tzatziki sauce. (V)

Vegetarian Option:

Homemade falafel. (VE)

Add spanakopita two each for \$8

Flavours of India \$20

Butter Chicken

Tender chicken in a creamy tomato-based sauce.

Basmati Rice

Fragrant basmati rice. (VE)

Naan Bread

Soft and fluffy naan bread. (V)

Raita Sauce

Yogurt-based raita sauce. (V) (F+)

Vegetarian Option: Vegan chana masala. (VE) (F+)

Add samosas two each for \$9

Platters

Serves up to 14 guests



Entrée Platters

Pick up service only .
Cutlery included.

Korean Fried Chicken

\$100

Spicy Korean fried chicken
served with sriracha fried rice.

Classic Mac & Cheese

\$65

Served house made
bechamel. (v)

Crispy Chicken Strips

\$120

Served with plum sauce.

Crunchy Cauliflower

\$90

Battered cauliflower with hot
and honey thyme dressing. (v)

Popcorn Chicken

\$165

Served with Gochujang, chili
sauce, teriyaki.

Platters

Small serves up to 8, Medium up to 14 & Large up to 24 guests



Crudités

Assorted seasonal vegetables served with creamy ranch dressing. (V)

S \$72
M \$120
L \$228

Domestic Cheese & Cracker

Classic assortment of savory cheeses with crisp crackers. (V)

S \$72
M \$120
L \$228

Seasonal Sliced Fruit (F+) (VE)

Assorted sliced fruits.

S \$50
M \$84
L \$159

Premium

Mediterranean Antipasto

Marinated olives, artichokes, roasted red peppers, feta, provolone, and cured meats served with grilled flat breads.

S \$86
M \$144
L \$273

Premium Cheese & Fruit

Cheddar, swiss, goat cheese, feta, brie, served with mixed fruits, nuts, fig jam and baguette. (V)

S \$108
M \$180
L \$342



Platters

Small serves up to 8, Medium up to 14 & Large up to 24 guests



Charcuterie

Prosciutto, capicola, and salami, baguette, whole almonds, fresh berries, compote, kalamata olives, and artichokes.

S \$64
M \$108
L \$205

'At The Movies'

Doritos nacho cheese and Doritos cool ranch, pretzel thins, classic potato chips, and Skor chocolate bars. (V)

S \$57
M \$96
L \$182

Check out our beverage offerings to upgrade your experience.

Prices starting at \$3



Pizza

Serves up to 6 guests

Pizza

16 inch pie cut into 12 slices.

Hawaiian Pizza

\$35

Pineapple, ham, and mozzarella cheese on a traditional pizza crust.


Pepperoni Pizza

\$35

Classic pepperoni with mozzarella cheese on a traditional pizza crust.


Vegetarian Pizza

\$35

Green pepper, mushroom, & red onion and mozzarella cheese on a traditional pizza crust. 

Cheese Pizza

\$35

Mozzarella and tomato sauce on a traditional pizza crust. 

Meat Lovers Pizza

\$35

Pepperoni, sausage, bacon, and mozzarella cheese on a traditional pizza crust.

“Super” Pizza

\$35

Pepperoni, green peppers, mushrooms

Gluten friendly and Vegan options available



Add Dipping Sauce

\$1.39

Sweets & Treats Platters

Serves up to 12 guests

Cupcakes

\$30

Vanilla or Chocolate

Classic Desserts

\$36

Assorted freshly baked cookies, coconut macaroons and berry crumble dessert bars.

Gourmet Cookies

\$36

Selection of freshly baked chocolate chip, oatmeal raisin, double chocolate, and white chocolate macadamia nut cookies.

Decadent Desserts

\$48

Chocolate and raspberry mini cheesecake squares, Nanaimo bars and double fudge brownies.



Beverages



Coffee & Tea Service **\$3**

Regular and Decaf coffee (upon request) with sugar, sweeteners, milk, cream and dairy free alternatives. Tea service includes a variety of black and herbal teas with honey and lemon wedges.

Infused Water **\$3**

Seasonally and artfully prepared. Service for 12.

Water **\$4.70**

591ml bottle.

355ml bottle. **\$3**

Sparkling Flavoured Water

355ml Aha can. **\$3**

Soda

500ml bottles (all variants) **\$5.10**

355ml cans (all variants) **\$3**

Iced Tea

500ml bottles **\$5.10**

Juice

355ml bottles **\$5.10**

Allergies & Dietary Info

Allergies

We attempt to provide nutrition and ingredient information that is as complete as possible. Products may change without our knowledge and menu items are prepared in close proximity to other ingredients that may result in cross-contact with ingredients not listed, including allergens.

Please reach out to our [ToZoo.Catering@compass-canada.com] to discuss any allergy concerns for your function.

Dietary Restrictions

As Canada's largest foodservice provider, we have a significant impact on the health and well-being of our guests. Our commitment to encouraging healthy living embraces the power of food and the empowerment of individuals to achieve their health goals. The icons are used throughout the menu to indicate menu items that are Vegetarian and Vegan and Whole Grain. Additionally, all our eggs are free run, cage free.



- **Identifies the most nutritious food choices on our menus**



- **Emphasizes plant-based foods but is not limited to them. Recipes contain no more than 2oz of animal-based ingredients and must contain at least 50% fruit, vegetables or grains by weight**



- **Does not contain any ingredients that come from animals**



- **Does not contain meat, poultry or fish but may, or may not, contain dairy, eggs and/or honey**



- **Made with or contains whole unprocessed grains**

Ordering Guidelines

Placing Orders

For catering for special events, customized menus and dietary accommodations, please contact **tozoo.catering@compass-canada.com** or **416-392-6003**

Final numbers are required **5 days prior to your event**. We will make every effort to accommodate last minute requests, but this lead time is necessary to ensure that fresh ingredients and adequate staff are available. Minimum spend applies depending on the menu or event.

Hours and Services

Prices quoted are for services during our normal Zoo operating hours. Arrangements can also be made for catering after hours (at an additional charge).

Catering services include all serving utensils, tables and buffet linen at no charge. Orders are served on reusable catering platters. China, linens, flowers, decorations, wait staff and other custom services are also available at an additional charge, which will be quoted separately. Any unreturned catering equipment will be billed to the requesting party at full cost.

Cancelling Orders

We realize that emergency cancellations do occur, and we'll do our best to avoid any cancellation charges. If an order is cancelled at least 5 business days in advance, we can usually avoid any charges except for specialty ordered food products or prepared foods that cannot otherwise be utilized. Please refer to Page 2.

Billing

All catering orders require payment on the day of the event. A 50% deposit is required for external orders 14 days in advance. Credit card orders will be processed on the day of the event but will be pre-authorized once an order is placed. We accept the following forms of payment - credit card, debit & cheque. Overdue balances may incur additional charges.

Allergies & Dietary Restrictions

We attempt to provide nutrition and ingredient information that is as complete as possible. Products may change without our knowledge and menu items are prepared in close proximity to other ingredients that may result in cross-contact with ingredients not listed, including allergens.

Prices do NOT include tax.