



toronto
ZOO

Restaurant Associates

HOSPITALITY EXCELLENCE
PREMIER CLIENTS

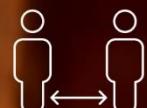
CARVE+CRAFTED

contactless *catering*



In house catering provided by Restaurant Associates, a division of Compass Group Canada

361A Old Finch Ave Toronto, ON M1B 5K7 (416) 392-6003



All Morning
Meal items
are packaged
together.
Sandwiches
individually
wrapped.

BREAKFAST

MORNING MEALS

CONTINENTAL BREAKFAST (Cals: 620)	12.99
Assorted Breakfast Pastries	
Apple & Orange Juice, Coffee & Tea	
ULTIMATE BREAKFAST (Cals: 670)	16.99
Assorted Breakfast Pastries	
Sliced Fruit	
Assorted Yogurts or Overnight Oats	
Apple & Orange Juice, Coffee & Tea	
HOT BREAKFAST (Cals: 840)	19.99
Scrambled eggs	
Bacon or Sausage*	
*want both? Add 99 cents per person	
Croissants	
Breakfast Hash browns	
Apple & Orange Juice, Coffee & Tea	

HAND CRAFTED SANDWICHES

TRADITIONAL BREAKFAST

Bacon and egg (Cals: 170)	3.99
Egg and cheese (Cals: 130)	3.99
Sausage, egg and cheese (Cals: 400)	3.99

CHOOSE YOUR BREAD

Bagel (Cals: 200)
English muffin (Cals: 130)
Homestyle Biscuit (Cals: 210)

BREAKFAST A LA CARTE

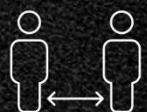
Yogurt parfait with fresh berries and granola (Cals: 250)	5.49
Seasonal fresh fruit cup (Cals: 60)	5.49
Assorted Individual yogurts (Cals: 150)	2.49
Individually packaged Cheese portions (Cals: 80)	1.59
Hardboiled egg pack (2pack)(Cals: 120)	2.49
Overnight Oats(Cals: 120)	2.99
Whole Fruit(Cals: 60)	1.19

* All prices are per person



SNACKS

SWEETS



Personal Snack Pack
items packaged
individually and
bundled together.
Sweet Treats
individually wrapped.

PERSONAL SNACK PACKS (Minimum order of 10)

MEZZE SPREADS

Served with crisp vegetables and pita chips (Cals: 50-80)
Classic chickpea hummus (Cals: 30)
Babaganoush (Cals: 50)

7.99

CHARCUTERIE BOARD

A selection of cured meats, cheeses, assorted nuts, dried fruits, and crackers (Cals: 70-1200)

11.99

CHEESE BOARD

A selection of hard and soft cheeses with assorted nuts, dried fruits, and crackers (Cals: 70-682)

11.99

SLICED FRUIT PLATTER (SERVES 10)

Fresh sliced seasonal fruit (Cals: 50-80)

28.99

CRUDITE PLATTER (SERVES 10)

Crunchy Vegetables & creamy Ranch for Dipping (Cals: 20-60)

27.99

CHIPS & DIPS (SERVES 10)

Corn Tortilla Chips, Tomato Salsa, Cool Sour Cream, & Creamy Guacamole(Cals: 160-380)

26.99

TREATS

Gourmet chocolate chunk cookie (Cals: 170-210)

2.29

Individually wrapped granola bars (Cals: 190)

2.09

Individually bagged chips (Cals: 130-320)

2.49

Fresh whole fruit (Cals: 30-110)

1.19

Fruit & nut energy bars (Cals: 110)

3.99

Decadent Platter (assorted Brownies, Bars, & Cookies) (Cals: 340)

6.99

Cookies! A variety of fun size cookies (3 per person)(Cals: 130)

2.49

Haagen-Dazs Bars (Cals: 270)

6.99

Drumstick Cones (Cals: 340)

5.79

Lifesaver Ice Pop(Cals: 450)

4.89

BEVERAGES

Fresh Brewed Coffee(Cals: 0)	2.49
Assorted Teas(Cals: 0)	2.49
Can Pop(Cals: 0-140)	2.99
Can Juices & Ice Teas(Cals: 80-220)	2.99

FROM THE BAR..

DOMESTIC BEER (355ml)

Mill Street Organic, Steam Whistle Pilsner, Toronto Zoo Hellas Lager (Cals: 150-200)	9.53
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WINE FOR ONE (250ml)

PELLER FAMILY
Vineyards

Peller Estate Pinot Grigio or Cabernet Sauvignon Served in a re-usable stemless wine glass(Cals: 200)	9.77
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We also have a wide selection of premium spirits, sparkling wines, and liqueurs available,
please speak to our catering coordinator for more details

PASSED APPETIZERS

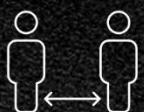
(3 Per Person, Orders In Minimum Of 10 For Each Item)
Choose 3 appetizers for only \$14.99 Per Person (450 -1,500 Cals)

Mini Samosas With Mango Chutney (Cals: 240)	5.49 Per Person
Spanakopita (Cals: 150)	5.99 Per Person
Mini Spring Rolls With Plum Sauce (Cals: 210)	6.99 Per Person
Assorted Mini Quiche (Cals: 190)	5.49 Per Person
Falafel With Garlic Dip (Cals: 170)	5.49 Per Person
Sesame Beef Skewers (Cals: 500)	6.99 Per Person
BBQ Meatballs (Cals: 160)	5.49 Per Person
Buffalo Chicken Bites Tossed In Buffalo Wing Sauce (Cals: 190)	5.49 Per Person
Plant Based Chicken Bites (Cals: 150)	5.49 Per Person

* All prices are per person



BOXED LUNCHES



Complete meals
boxed individually.

BOXED LUNCHES

All sandwiches served on chef's selection of freshly-baked breads and wraps

Sandwich Selections:

Turkey club with bacon and cheddar (Cals: 490)

Turkey, bacon, cheddar cheese with lettuce, tomato & chipotle mayo

Ham and swiss with spinach and Dijon mayo (Cals: 590)

Deli-style ham with swiss cheese, spinach & dijon mayo

Cookstown grilled vegetable tuna salad (Cals: 580)

Tomato, bell peppers, eggplant, onion, feta with herb & garlic aioli

Grilled chicken madras (Cals: 730)

Chicken, lettuce, hot peppers, goat cheese & curried hummus

Oven roasted chicken & tomatoes (Cals 400)

Chicken, lettuce, roasted grape tomato, herb & garlic aioli

Farmer's lunch (Cals: 400)

Roast beef, lettuce, roasted tomato, sauteed mushrooms, horseradish mayo

Turkey, bacon and ranch on wheat with pepper jack cheese (Cals: 640)

Turkey, bacon, lettuce, jalapeno Monterey Jack cheese & ranch

EXPRESS BOX LUNCH

14.99

Served with seasonal whole fruit, potato chips,
and freshly-baked cookie

ARTISAN BOX LUNCH

16.99

Served with fresh cut fruit, side salad.
and chef's dessert selection.

Side Salad Choices

Curry chickpea salad (Cals: 180)

Small garden salad (Cals: 40)

Rotini pasta salad (Cals: 360)

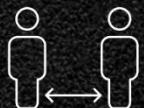
Coleslaw(Cals: 160)

Potato salad (Cals: 160)

* All prices are per person



boxedsalads.com



Complete meals
boxed individually.

BOXED SALADS

All salads include dressing, freshly-baked cookie, and compostable cutlery

BLACKENED CHICKEN CAESAR SALAD

17.99

Chopped romaine lettuce, blackened chicken, grated parmesan cheese, and house-made croutons with our traditional Caesar dressing (Cals: 430)

GREEK SALAD WITH GRILLED CHICKEN

16.99

Grilled chicken, tomatoes, cucumbers, kalamata olives, feta cheese, red onion, and mixed greens with a red wine vinaigrette (Cals: 730)

SPINACH AND STRAWBERRY SALAD

16.99

with toasted almonds, aged gorgonzola and raspberry vinaigrette (Cals: 340)

BOXED BOWLS

Ninja Bowl

13.99

Herbed brown rice, shaved cabbage, sesame, mandarina orange, edamame (Cals: 570)

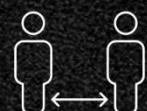
Ninja Tofu Bowl

13.99

Herbed brown rice, chili lime tofu, spinach, sesame (Cals: 680)



BOXED THEMED MEALS



All meals are
packaged
individually
and served hot
in disposable
packaging.

LITTLE ITALY

OPTION 1	21.99
Rustic beef lasagna (Cals: 480), freshly-baked artisan garlic bread (Cals: 210), fresh baked cookie (Cals: 170-200)	
OPTION 2	19.99
Cheese tortellini (Cals: 280) freshly-baked artisan garlic bread (Cals: 210), fresh baked cookie (Cals: 170-200)	
OPTION 3	21.99
Chicken parmesan over bed of penne (Cals: 470), freshly baked artisan garlic bread (Cals: 210), fresh baked cookie (Cals: 170-200)	
PIZZA!	
Extra Large Pizza baked fresh on site (Cals: 230-260 per serving)	
Pepperoni (Cals: 170-200)	21.99
Cheese (Cals: 170-200)	21.99
Veggie (mushroom, onion, green pepper) (Cals: 170-200)	21.99
Super (Pepperoni, mushroom, green pepper)(Cals: 170-200)	21.99

HOME STYLE

(Orders In Minimums Of 12 For Each Item) Choose two entrées:

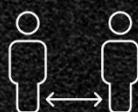
Stir-fry over wild rice Chicken **OR** Vegetable
Stuffed Green Peppers (Beef & Rice)
Mac & Cheese

Served With:

Choice of Salad
Fresh Baked cookie
(180-1100 Cals Per Serving) 21.99



PREMIUM DINNER BOXES



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packaging.

PREMIUM DINNER BOXES

SALADS

Mixed greens salad with romaine, spinach tomatoes, red onions, croutons and creamy ranch dressing (Cals: 390)	8.99
Classic caesar salad with romaine, parmesan, croutons and cesar dressing (Cals: 310)	8.99
Spinach and strawberry salad with toasted almonds, aged gorgonzola and raspberry vinaigrette (Cals: 340)	9.99
Wedge salad with bleu cheese crumbles, praline bacon, roasted tomatoes, scallions, parmesan croutons and bleu cheese vinaigrette (Cals: 500)	9.99
Fire roasted beet salad with feta cheese, chopped romaine, spring mix, shredded cabbage, mandarin oranges, candied walnuts and citrus vinaigrette (Cals: 460)	9.99

ENTRÉES

Dijon chicken supreme with herb risotto and fresh green beans with garlic, tomato and basil (Cals: 2910)	23.99
Lemon & herb chicken breast with parmesan polenta, sautéed broccoli rabe with roasted garlic, and a red pepper sauce (Cals: 450)	24.99
Korean bulgogi beef with siracha fried rice, bok choy, and fried wonton strips (Cals: 1080)	26.99
Grilled basil salmon loin with cherry tomato vinaigrette, basmati rice with saffron and basil and roasted butternut squash (Cals: 590)	26.99
Seared black pepper beef tenderloin with peppercorn demi glaze, mashed sweet honey whipped potatoes, grilled asparagus and wild mushrooms (Cals: 620)	28.99
Chicken or vegetable stir fry served over rice (Cals: 380)	21.99
Chicken parmesan served over a bed of penne (Cals: 470)	21.99

DESSERTS

New York cheesecake	
with berries, chocolate, or caramel topping (Cals: 350)	8.99
Decadent Chocolate Cake (Cals: 430)	7.99

* All prices are per person

POLICIES

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

Final numbers are required 5 working 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.

Cancellations - 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.

Hours - 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.

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 all forms of payment - credit card, debit, cheque, and E transfer

Prices do not include tax

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A DIVISION OF COMPASS GROUP CANADA

Served Safely.

THANK YOU

CARVED+CRAFTED
catering

