



The Cocktail



HORS D'OEUVRES · PLATTERS · BEVERAGES

A conscious and delicious choice that makes an impact !



Indulge while supporting the community

By choosing Resto Plateau, you're doing much more than just placing an order. You're supporting a social economy enterprise whose mission is food security and access to employment.

IN 2023-2024, WE :

Distributed 94,680 low-cost meals.

Supported 154 individuals in their journey towards the job market.

Distributed 4,150 free meals to people in precarious situations.



Opt for a responsible caterer

With as many vegetarian and vegan options as omnivorous ones, Retournzy reusable containers, real dishware, and local products, Resto Plateau allows you to delight your guests while minimizing your environmental impact!

RESTO PLATEAU PERKS :

Turnkey packages

- Service staff
- Liquor license
- Venue rental
- Delivery

Quebec artisanal products

Vegetarian, vegan, and gluten-free options

Tax-exempt

ORDER HERE

To learn more about our social and environmental impact

WEBSITE



Hors d'oeuvres

\$ PER PERSON

Let yourself be tempted by our chef's assortments

5 OMNIVOROUS HORS D'OEUVRES \$ 17.50

-  Smoked duck, Alfred le Fermier, grapes, sprouts
-  Smoked beet, rye bread, pickles, dill, mustard and sriracha
-  Beef tataki, chimichurri and black radish
-  Élizabéth's blue cheese puff pastry, apple compote with spiced nuts
-  Sweet potato and Zaalouk, oriental eggplant caviar

5 VEGETARIAN/VEGAN HORS D'OEUVRES \$ 17.50

-  Smoked beet, rye bread, pickles, dill and mustard
-  Vegan rillette, squash chutney on a cracker
-  Stuffed jalapeños, roasted pine nuts, dried tomato pesto and vegan cheese
-  Wild mushroom puff pastry, thyme, truffle and harissa
-  Sweet potato and Zaalouk, oriental eggplant caviar

8 OMNIVOROUS HORS D'OEUVRES \$ 28.00

-  Smoked duck, Comté, grapes, sprouts
-  Élizabéth's blue cheese puff pastry, apple compote with spiced nuts
-  Smoked beet, rye bread, pickles, dill and mustard
-  Sweet potato and Zaalouk, oriental eggplant caviar
- Smoked salmon blini, cheese mousse, capers, lime, sesame and sea bacon
-  Lamb kefta, tomato, lemon and mint labneh
-  Grilled shrimp, chorizo rillette and currant
-  Wild mushroom puff pastry, thyme, truffle and harissa
- OR
-  Assorted sweet treats

8 VEGETARIAN/VEGAN HORS D'OEUVRES \$ 28.00

-  Smoked beet, rye bread, pickles, dill and mustard
-  Vegan rillette, squash chutney on a cracker
-  Stuffed jalapeños, roasted pine nuts, dried tomato pesto and vegan cheese
-  Wild mushroom puff pastry, thyme, truffle and harissa
-  Vegetable crisp with grilled vegetables, caramelized red onions with olives
-  Sweet potato and Zaalouk, oriental eggplant caviar
-  Élizabéth's blue cheese puff pastry, apple compote with spiced nuts
-  Jackfruit BBQ burger, Oka cheese
- OR
-  Assorted sweet treats



GLUTEN-FREE



VEGETARIAN



VEGAN





À la carte

\$ PER
PERSON

SALTY

**Small game liver mousse
with cider** \$ 3.50
Homemade compote, crostini

Montréal smoked meat \$ 3.50
Rye bread, pickles, dill,
and mustard

Smoked salmon blini \$ 3.50
Cheese mousse, capers,
lime, sesame and sea bacon

Smoked duck \$ 3.50
Alfred le Fermier, grapes,
sprouts

Beef tataki \$ 3.75
Atlantic royal kombu
seaweed chimichurri,
and black radish

Lamb kefta \$ 3.75
Tomato, lemon and mint
labneh

Grilled shrimp \$ 3.75
Chorizo rilette and
currant

Stuffed jalapeños \$ 3.50
Roasted pine nuts,
dried tomato pesto
and vegan cheese

**Bleu d'Élizabeth puff
pastry** \$ 3.50
Apple compote with
spiced nuts

**Wild mushroom puff
pastry** \$ 3.50
Thyme, truffle, and
harissa

Vegan rilette \$ 3.75
Squash chutney on a
cracker

Smoked beet \$ 3.50
Rye bread, pickles, dill
and mustard

**Vegetable crisp
with grilled vegetables** \$ 3.50
Caramelized red onions
with olives

**Sweet potato and
Zaalouk** \$ 3.75
Oriental eggplant
caviar



GLUTEN-FREE



VEGETARIAN



VEGAN



À la carte

\$ PER
PERSON

SWEET

Assorted macaroons  \$ 3.50

Assorted sweet treats  \$ 3.75

Mini tartlet 
Raspberry meringue \$ 3.50

Mini tartlet 
Chocolate, hazelnut \$ 3.50

Cream puff 
Orange blossom \$ 3.75

Mini financier 
Almond and maple \$ 3.50

Truffle   \$ 3.75
Choco-coco
with almonds



GLUTEN-FREE



VEGETARIAN



VEGAN



Platters

\$ PER PERSON

Fine cheeses*

LaLiberté triple cream, Clos-des-roches, Fleur des monts and Bleu d'Elizabeth, fresh fruits, crackers, autumn squash chutney and spiced nuts



\$14.50

Vegan

Homemade vegan foie gras, veggie pâté, grilled and marinated vegetables, crostini, homemade chutney or compote or caramelized onions



\$14.50

Charcuterie*

Coppa, prosciutto and organic pancetta from Charlevoix, rabbit terrine from Maison du gibier and farmhouse sausage from La ferme des Quatres-Temps, olives, crackers, homemade jam and caramelised onions.

\$15.00

Canape-size sandwiches (3 pieces per person)

\$11.00

- Chicken Caesar wrap
- Chickpea wrap, curry, arugula, cranberries 
- Brioche bun, roast beef, onion, arugula, spicy mayo
- Brioche bun, veggie paté, carrot and arugula 



*May vary depending on availability



GLUTEN-FREE



VEGETARIAN



VEGAN



Alcoholic beverages

\$ PER
PERSON

Cocktails

\$7.50

- Noroi gin, grapefruit, juniper syrup and rosemary
- Noroi rum, strawberries, hibiscus and basil syrup
- Tequila Noroi, pineapple, lime, cucumber and chili

Beers from Montreal microbreweries

\$7.50

White or red wine, selected by us

\$36.00

Sparkling wine, selected by us

\$55.00

Private imports wines

On-demand prices





Non-alcoholic beverages

\$ PER PERSON

Mocktails	\$ 6.50
◦ Noroi alcohol-free gin, grapefruit, juniper syrup and rosemary ◦ Noroi alcohol-free rum, strawberries, hibiscus and basil syrup ◦ Noroi alcohol-free tequila, pineapple, lime, cucumber and chili	
Homemade lemonade, chef's flavour	\$ 3.50
Lemon-cucumber water	\$ 2.50
Still or sparkling water, large bottle	\$ 5.50
Soft drinks	\$ 3.00

For a worry-free event

- Service staff
- Space rental
- Liquor license
- Genuine tableware rental
- Additional equipment

An event that matches your image!

We are delighted to offer you a tailor-made culinary experience for your events. Whether you're dreaming of a chic ambience or a convivial evening, our team is ready to listen!

Contact us today to discuss your project and design together a unique evening that will delight your guests.

Gourmet theme stations

Taco kiosk, oyster bar, mixology counter, etc.: your inspiration is the only limit. your inspiration is the only limit!

Beverages

For a unique experience, ask us about our carefully selected private import wine list!





We look forward to
serving you

ORDER HERE

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