



MOUTHWATERING COMMUNITY ENGAGEMENT
since
1992

Christmas Menu



FORMULAS - HORS D'OEUVRES - PLATTERS

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

10% discount for nonprofits

Tax-exempt

[ORDER HERE](#)

To learn more about our social and environmental impact


[WEBSITE](#)



Traditional Formula

35\$ PER PERSON

STARTER (1 CHOICE)

Mousse of feta, courgette, lemon, mint and pink pepper, crunchy vegetables and crostini 


Salad of greens, dill, radish, grapefruit and lemon vinaigrette  

Cream of parsnip soup with roasted hazelnuts  

DISH (1 CHOICE)

Turkey, chestnut butter, prunes and herbs

Kouloubiac, leek sauce

Medaglioni stuffed with ricotta and squash, tomato confit parmesan, pine nuts, cream and pesto sauce 

Burgundian mushrooms  

SIDES

Bread and butter


Green beans and peppers sautéed in olive oil 

Roast potatoes, vegan butter with garlic, lemon and rosemary 

OR

Savoyard gratin (+4,50 \$)

DESSERT (1 CHOICE)

Rolled chocolate and cherry cake, curly dark chocolate shavings, chocolate icing 

Vegan and gluten-free chocolate cake (+4 \$)  



GLUTEN-FREE



VEGETARIAN



VEGAN







Gourmet Formula

45\$ PER PERSON

SOUP

Cream of parsnip soup with roasted hazelnuts  

STARTER (1 CHOICE)



Mousse of feta, courgette, lemon, mint and pink pepper, crunchy vegetables and crostini  

Salad of greens, dill, radish, grapefruit and lemon vinaigrette  

DISH (1 CHOICE)

Turkey, chestnut butter, prunes and herbs

Kouloubiac, leek sauce

Medaglioni stuffed with ricotta and squash, tomato confit parmesan, pine nuts, cream and pesto sauce  

Burgundian mushrooms  

SIDES

Bread and butter

Green beans and peppers sautéed in olive oil 

Roast potatoes, vegan butter with garlic, lemon and rosemary 

OR

Savoyard gratin (+4,50 \$)

FINE CHEESE PLATTER

3 varieties of local cheese, grapes and crackers

DESSERT (1 CHOICE)

Rolled chocolate and cherry cake, curly dark chocolate shavings, chocolate icing  

Vegan and gluten-free chocolate cake (+4 \$)  



MINIMUM ORDER
10
 PEOPLE

Platters

\$ PER PERSONNE

Local fine cheeses*

Triple cream of Laliberté, Clos-des-roches, Fleur des monts and Bleu d'Elizabeth, fresh fruit, crackers, autumn squash chutney and spiced nuts



14,50 \$

Quebecker 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 \$

Vegan antipasto

Mousse of fauxmage, marinated vegetables, homemade vegan foie gras, vegépâté and seasonal chutney



14,50 \$

Fresh sliced fruits



6,00 \$



*May vary depending on availability

GLUTEN-FREE

VEGETARIAN

VEGAN



Les bouchées

\$ PAR PERSONNE

SALTY

Pear Bruschetta   3,75 \$

Blue cheese and Grenoble

Stuffed jalapeño  3,50 \$

Grilled and smoked pine nuts

Vegan rilette  3,75 \$

Squash chutney in a dish

Beef Tataki  3,75 \$


Seaweed Chimichuri Royal Atlantic Kombu and Parmesan from Fromagerie St-Guillaume

Lamb kefta  3,75 \$

Tomato, lemon and mint labneh, crumble

Smoked salmon blini 3,50 \$

Cheese mousse with capers, lime, sesame and seaweed

Wild mushroom puff pastry  3,50 \$

Thyme, truffle and harissa

Smoked beetroot  3,50 \$

pumpernickel bread, gherkins and spicy mustard

Grilled prawns  3,75 \$

chorizo and currant rilette

Smoked duck  3,50 \$

Comté, grapes, sprouts

SWEET

Assorted sweets   3,75 \$

Various macarons   3,50 \$

Truffle   3,50 \$

Choco-coco with almonds

Cream puff   3,75 \$

With orange blossom



GLUTEN-FREE



VEGETARIAN



VEGAN





On-the-side

\$ PER PERSONNE

SALTY

Traditional meat pie 22,00 \$
6-8 portions

Millet Tourtière 20,00 \$
6-8 portions

Meatball stew in sauce 24,00 \$
12 meatballs

Ciabatta baguette 5,00 \$
1 unit

Heinz Ketchup, small, glass bottle 1,50 \$
57 mL

Heinz Ketchup, medium, glass bottle 4,00 \$
375 mL bottle

Les Minettes crackers 12,00 \$
115 g

Original Breton flax crackers 6,00 \$
200 g

SWEET

Apple, cranberry and fig compote 8,00 \$
155 mL

Maple and fleur de sel pecans and almonds, Les Minettes 12,00 \$
115 g

Dark chocolate, coconut and almond truffles 22,00 \$
12 pieces

White chocolate and cranberry biscuits 9,50 \$
6 pieces

Maple pudding cake, chestnut and fleur de sel (Pouding Chomeur) 20,00 \$
155 mL

Maple fudge 9,50 \$
8 pieces



GLUTEN-FREE



VEGETARIAN



VEGAN



Merry Christmas

ORDER HERE

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