



Holiday Menu



HOT MEALS · 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





Traditional meal

\$36 PER PERSON

STARTER

Beetroot cured salmon, candied lemon mousse, crostini

Mushroom puff pastry pie 

Local pistachio terrine, mustard caviar, crostini

DISH

Turkey roulade with herbs and fennel, meat jus

Duo of lobster and cheese ravioli, lobster bisque (+\$3.50)

Vegan meatball stew with cranberry compote  

SIDES

Maple-glazed root vegetables  

And

Garlic mashed potatoes  

DESSERT

Traditional chocolate-vanilla yule log

Basil cheesecake with raspberry coulis (+\$4)

Vegan and gluten-free dessert (+\$4)  



GLUTEN-FREE



VEGETARIAN



VEGAN





Festive Bites

SALTY

Montreal smoked meat

Rye bread, pickles, dill and mustard

\$3.50

Smoked duck

Comté and grapes



\$3.50

Beef tataki

Chimichurri and radish



\$3.75

Lamb kefta

Tomato, lemon and mint labneh



\$3.75

New for the Holidays



Cheese stuffed date

Fresh herbs, caramelized nuts



\$3.75

Honey Ricotta

Crackers, prosciutto and pomegranate

\$3.75

Two-salmon tartare

In its cone

\$3.75



GLUTEN-FREE



VEGETARIAN



VEGAN



Festive Bites

SALTY

Small game liver mousse with cider

Homemade compote,
crostini

\$3.50

Vegan rilette

Squash chutney on a
cracker



\$3.75

Smoked salmon blini

Cheese mousse, capers,
lime, sesame, and sea bacon

\$3.50

Smoked beet

Rye bread, pickles, dill
and mustard



\$3.50

Grilled shrimp

Chorizo rilette and
currant



\$3.75

Vegetable crisp with grilled vegetables

Caramelized onions,
hummus and olive powder



\$3.50

Bleu d'Élizabeth puff pastry

Apple compote with
spiced nuts



\$3.50

Wild mushroom puff pastry

Thyme, truffle and
harissa



\$3.50

Sweet potato and Zaalouk

Oriental eggplant
caviar



\$3.75



GLUTEN-FREE



VEGETARIAN



VEGAN



Festive Bites

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**

Truffle
Choco-coco with almonds   **\$3.75**



GLUTEN-FREE



VEGETARIAN



VEGAN



Gourmet platters

\$ PER
PERSON

Fine local cheeses

carefully selected by us,
crostinis and cranberry,
honey and truffle chutney



\$14.50

Vegan Antipasto

Vegan cheese, veggie
pâté, grilled and marinated
vegetables, seasonal
chutney, marinated olives
and crostini



\$14.50

Quebec charcuterie

carefully selected by us,
crostinis with apple, miso and
cardamom compote

\$15.00

Festive fresh cut fruits

\$8.00



GLUTEN-FREE



VEGETARIAN



VEGAN



To share

DIRTY

Traditional meat pie
6-8 portions

\$22.00

**Heinz Ketchup, small,
glass bottle**
57 mL

\$1.50

**Millet pie (vegan
meat pie)**
6-8 portions



\$20.00

**Heinz Ketchup,
medium, glass bottle**
375 mL

\$4.00

Meatball stew
12 meatballs

\$24.00

Gluten-free crackers
3 to 4 people



\$12.00

Ciabatta baguette
1 unit

\$5.00

SUGAR

**Cranberry, honey and
truffle chutney**
155 mL



8.00 \$

**White chocolate and
cranberry cookies**
6 units



9.50 \$

**Pear, Quebec
fortified wine and
ginger tarte tatin**
6-8 portions



22.00 \$

Cream fudge
8 units



9.50 \$

Chocolate truffles
12 units



22.00 \$



GLUTEN-FREE



VEGETARIAN



VEGAN



Alcoholic beverages

Cocktails of your choice :

\$7.50

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

200 mL glass

Beers from Montreal microbreweries

\$7.50

473 mL can

White or red wine, selected by us

\$36.00

750 mL bottle

Sparkling wine, selected by us

\$55.00

750 mL bottle

Privately imported wines

On-demand prices





Non-alcoholic beverages

Mocktails of your choice : ◦ 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 200 mL glass	\$6.50
Homemade lemonade, chef's flavour 200 mL glass	\$3.50
Lemon-cucumber water 200 mL glass	\$2.50
Still or sparkling water, large bottle 750 mL bottle	\$5.50
Soft drinks 330 mL can	\$3.00

For a worry-free event

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



Looking forward to serving you

ORDER HERE

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