



Holiday Menu



HOT BUFFETS · 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 80,000 low-cost meals.

Supported 90 individuals in their journey towards the job market.

Distributed 5,000+ 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

\$39 PER PERSON

STARTER (1 CHOICE)

Braised beef, fir honey and raspberry confit on a polenta base

Toasted cornbread, shredded crab with Cajun spices 

Cashew mousse with herbs, buckwheat cracker and spicy pepper jelly  

MAIN COURSE (1 CHOICE)

Turkey roulade stuffed with spinach, walnuts and mushrooms, smoked bacon, rhubarb jus, served with Duchess potatoes and glazed carrots

Duo of lobster and smoked mozzarella ravioli, served with glazed carrots and candied fennel (+\$3.50)

Pastilla with caramelized onions, almonds, and oriental flavors, served with glazed carrots and candied fennel 

DESSERT (1 CHOICE)

Homemade Yule log, white chocolate mousse, raspberry jelly, praline crunch

Homemade chocolate Yule log, raspberry center (+\$3)  



GLUTEN-FREE



VEGETARIAN



VEGAN





Festive Bites

SALTY

Montreal smoked meat \$3.50

Rye bread, pickles, dill and mustard

Smoked duck  \$3.50
Comté and grapes

Beef tataki  \$3.75
Chimichurri and radish

Lamb kefta  \$3.75
Tomato, lemon and mint labneh

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

Grilled shrimp  \$3.75
Chorizo rillette and currant

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

Vegan rillette  \$3.75
Squash chutney on a cracker

New for the Holidays



Braised beef 3,75\$
Fir honey, and raspberry confit on a polenta base

Shredded crab  3,75\$
Toasted cornbread, cajun spices

Cashew mousse   3,75\$
Herbs, buckwheat cracker and spicy pepper jelly

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

Vegetable crisp with grilled vegetables  \$3.50
Caramelized onions, hummus and olive powder

Date stuffed with plant-based cheese   \$3.50
Fresh herbs, and caramelized nuts



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**





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

SALTY

Traditional meat pie
6-8 portions

\$22.00

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

\$4.00

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



\$20.00

Gluten-free crackers
3 to 4 people



\$12.00

Homemade fruit ketchup
150 mL

\$6.00

Ciabatta baguette
1 unit

\$5.00

SWEET

**Pear, ginger and date
chutney**
150 mL



8.00 \$

**White chocolate and
cranberry cookies**
6 units



9.50 \$

Pecan pie
6-8 portions



25.00 \$

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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