



Cocktail Bites

M E N U



12.00

Salmon Puffs

Puff pastry case, avocado mousse, homemade smoked salmon, caviar & chive.

\$36/DZ.

Smoked Salmon Roulades

Pita crisp, smoked salmon roulade stuffed with chive cream cheese.

\$36/DZ.

Ribbeh & Labneh

Beef and bulgur croquettes &
labneh cheese

\$ 30/DZ.

SEI



Vegetarian Pumpkin Kibbeh Spoons

stuffed with caramelised onions,
peppers & walnuts - creamy
hummus & yogurt sauce

\$ 36/DZ.



Salad Cups

\$ 30/DZ

Tabbouleh

Fattouche

Orzo

Dried cranberries, arugula, cucumber, feta cheese, toasted almonds & basil citronnette.

Bulgur be banadoura

Tomato bulgur, chickpeas, tabbouleh, feta cheese & fresh mint

Individual Hummus & Crudités Cups

\$30/DZ

Vegetable Tower

PRICE UPON
REQUEST

Skewers

Kefta Khashkhash

Beef kefta meatball skewer and tomato sauce (khashkhash).

\$30/DZ

Shish Taouk

Little taouk chicken skewers with a mint-yogurt dipping sauce.

\$30/DZ

Shish Kebab

Little kebab filet mignon skewers with a hummus dip.

\$36/DZ



Za'atar Twists

\$ 24/DZ.



Halloumi Bites

Watermelon, halloumi cheese,
fresh mint & za'atar.

\$ 30/DZ.



Labneh Balls

Labneh Cheese Balls rolled in sumac, za'atar, black sesame seeds, dried cranberries, chives, crushed pistachios... on an oregano pita crisp

\$ 30/DZ.



Mini Mouqjanat

*Handmade Lebanese
Savory Pastries*

Lahem Ajeen

Spinach Fatayer Triangles

Meat Fatayer Squares

Rkakat - Phyllo Cheese Rolls

Meat Kibbeh Balls

Vegetarian Kibbeh Balls

Meat Samboussik (half-moon)

Cheese Samboussik (half-moon)

\$ 20/DZ.



Manakish

*Handmade Lebanese Mini
Flatbread "Pizzas"*

Mini Za'atar Manhoushe
topped with labneh cheese, cherry
tomato & fresh mint

\$ 24/DZ.

Mini Cheese Manhoushe

\$ 30/DZ.

Mini Spicy Cheese Manhoushe

\$ 30/DZ.



Tuna Crisps

Crispy wonton cracker, seared
sesame tuna and a soy-maple
sauce.

\$ 48/DZ.



Lobster Rolls

\$ 75/DZ.

Shrimp Rolls

\$ 50/DZ.



Mini Falafel Pitas

Pita pocket, falafel patty, with tahini
(*tarator*) coleslaw and pickled turnips

\$ 24/DZ.

Halloumi Sliders

Brioche sesame bun, grilled halloumi
cheese, veggies and za'atar

\$ 42/DZ.



Falafel Spoons

Mini falafel ball, tahini sauce (tarator), mint & pickled turnip.

\$ 24/DZ.

Phish Barak Spoons

Handmade Lebanese meat dumpling topped with a yogurt sauce and coriander pesto.

\$ 30/DZ.

SEI



Shrimp & Dip Shooters

Kataifi Shrimp Tempura &
Tahini-Parsley Dip

\$ 48/DZ.

*Taouk-Pesto
Chicken
Mini Croissants*

\$36/DZ.

*Sumac Chicken
Triangle Wraps*

wrapped in village bread
(markouk), with mint-yogurt
dipping sauce

\$ 36/DZ.



Dip Puffs

Hummus
Baba Ghanouj
Hummus & Muhammara

\$ 24/DZ.



Lebanese Cheese Platter

PRICE UPON
REQUEST



Manakish Paj

Lebanese Flatbread "Pizzas"
made-to-order on a domed metal griddle

Cheese
Spicy Cheese
Za'atar
Nutella

PRICE UPON
REQUEST



Oyster Bar

PRICE UPON
REQUEST



Homemade Sweet Bite-Sized Treats

Atayef bi Ashta

Little pancakes stuffed with a creamy homemade cheese filling, garnished with pistachios and topped with a floral simple syrup.

\$24/DZ.

Halawat al Jibin

Mini rolls filled with a creamy homemade cheese mixture, topped with crushed pistachios and drizzled with a floral simple syrup.

\$24/DZ.

Baklava

Buttery, crispy layers of phyllo filled with nuts and drenched in flower water syrup. Two varieties, made in-house : walnut triangles & pistachio-coconut rolls.

\$24/DZ.

Chocolate Biscuit Cake

Crunchy, rich & chocolatey. A classic Lebanese childhood treat !

\$36/DZ.

Fresh Fruit

Skewers or cups

\$24/DZ.

Awamat

Lebanese crispy doughnut balls dunked in simple syrup, and garnished with toasted sesame seeds.

\$18/DZ.

Mouhalabieh Cups

Milk flan, flavored with orange blossom water, garnished with crushed pistachios and dried rose petals.

\$24/DZ.

Namoura Squares

Syrup-soaked semolina cake

\$18/DZ.



IMPORTANT Please note that we require a minimum order of TWO dozens per item. Thank you for your cooperation.

Orders should be placed at least 48 hours prior to the event. Delivery service is available for a minimum order of 250\$ (before taxes), at a fee of 25-50\$ (*some conditions may apply*).

How many hors-d'oeuvres will my guests eat?

- 2-4 pieces per person, 30-60 minutes before dinner, cocktail hour
- 5-6 pieces per person, 1.5-2 hour event, preceding dinner time
- 8-10 pieces per person, 2-4 hours event, heavy hors d'oeuvres
- 12-15 pieces per person 4+ hour event, dinner replacement

Our platters will be delivered in disposable containers. White porcelain platters and white tablecloths are available upon request.

Please specify allergies if any.



@solemermtl
#solemer

Solémer

1805 Sauve West, Montreal, QC H4N 3B8
514-332-2255
info@solemer.com
www.solemer.com

Cocktail Bites

*Homemade bite-sized appetizers,
perfect for any event !*