BREAKFAST/BRUNCH

Brunch Package Choice of: ..... **Starting at $16pp**
Eggs/Bacon/Sausage/Pancakes/French Toast

Charcuterie Platter ..... Small $90
..... Large $170
Fresh Cut Fruit Platter ..... Small $60
..... Large $110
Mini Quiche (12) $24
Sausage, Egg & Cheese Sliders (12) $48
Mini Pastries (12) $24
Yogurt Parfaits (10) $35
Bagel & Cream Cheese (12) $30

LUNCH

Trays of Wraps ..... **$80 for 12 halves**
..... **$155 for 24 halves**
..... **$225 for 36 halves**
Any assortment of Jasmine, Violet, Lily or Dahlia wraps served with potato chips

Jasmine
Falafel, mixed greens, pickled turnips/beets, lebanese pickles, tabouli, tahini sauce

Violet
Chicken tawook, arugula, pickled turnips/beets, lebanese pickles, cabbage salad, sumac fries, garlic sauce

Lily
Steak tips, spinach, vermicelli rice, babaghanoush, garlic feta dip, cilantro vinaigrette

Dahlia
Braised lamb, arugula, tomato cracked wheat, pickled vegetables, lebanese yogurt, harissa sauce

Pizza ..... **$90 for 6 pizzas (48 slices)**
Pepperoni Pizza
Chicken Spinach Artichoke Pizza (+1)
Braised Lamb Pizza (+3)
Margherita Pizza
White Pizza
Garden Veggie Pizza
Cheezy Bread

Salads & Dips

Greek Salad or Fatoosh ..... **$45 half pan**
$20 add protein
Chicken Tawook, Steak Tips, Braised Lamb (+$3) Falafel, Rosemary Chicken, Sumac Tofu

Hummous ..... **$45 half pan**
Garlic Feta Dip ..... **$55 half pan**

catering@hajjarhospitality.com

GLASS CITY PAVILION PROCESS

Step 1: Book the Pavilion
Toledo Metroparks handles the reservation, rental fee and confirmation

Step 2: Connect with Hajjar Hospitality by Phone (419-931-0281 ext 1) or Email (catering@hajjarhospitality.com)

- Menu Options
- Service Options
- Rentals
- Timeline
- Discuss all the details of your event!

Step 3: Approve Customized Invoice

- At least 30 days prior to event: 20% deposit (on invoices >$1000)
- At least 14 days prior to event: finalize menu
- At least 10 days prior to event: finalize guest count & pay invoice

Step 4: Show up and Enjoy!

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Hajjar
HOSPITALITY

A FAMILY LEGACY OF
RESTAURANTS AND CATERING

hajjarhospitality.com

Hajjar
HOSPITALITY

Hajjar Hospitality is the family-owned group behind **Poco Piatti, Stone Cut Bistro, The Garden,** and **Koala Berry**, with deep family ties to Toledo's cherished **The Beirut** and **Byblos** restaurants. From neighborhood favorites to full-service catering, our restaurants share a commitment to tradition, quality, hospitality and community.

EVENT PLANNING & CATERING

Our catering team will assist you in every step of your event planning process by helping you choose the right menu for your size and occasion and providing service and rental options based on your needs. We offer different levels of service for all sorts of events - business meetings, birthday parties, bridal and baby showers, rehearsal dinners, weddings, bat mitzvahs, and more.

Level #1 Hospitality:
All food will be delivered in foil/disposable serving pieces for you to discard or transport at the end of your event. Includes disposable utensils, plates, and napkins (if needed). All room setup/chairs is the responsibility of the guest **$25 (Added fee for delivery before 11am)**.

Level #2 Hospitality:
Chair set up prior to event. All food will arrive in foil/disposable serving pieces for you to discard or transport at the end of your event. Includes disposable utensils, plates, and napkins (if needed) **$75**.

Level #3 Full Service Hospitality:
Chair set up prior to event, assistance with room setup, decor, staffing for serving food and beverages, bartenders (if applicable), table service for plated meals or buffet assistance, continuous food replenishment and guest assistance, cleanup, breakdown, and trash disposal after the event **$25 per service hour** or **$35 per service hour** for bar services or if rented chinaware/glassware.

the Beirut RESTAURANT
Poco Piatti
BYBLOS
Est. 2024 STONE CUT BISTRO THE HAJJAR BROTHERS
THE GARDEN by Poco Piatti
KOALA BERRY PREMIUM FROZEN YOGURT & ICE CREAM

CALL 419-931-0281 ext 1

BAR PACKAGES

Pavilion Bubbly Bar
Assorted Juices & Champagne for Mimosas
White, Red, and Mixed Sangria
2 Hrs...$18pp
3 Hrs...$28pp

Pavilion Brew, Wine & Sangria
Domestic & Import Beer
Red and White Poco Wine
White, Red, and Mixed Sangria
2 Hrs...$20pp
3 Hrs...$30pp
4 Hrs...$40pp

Non-Alcoholic Beverages..$4pp
Choose from individual fruit juices:
Orange/Apple/ Cranberry/Grapefruit,
Assortment of Sodas, Iced Tea

Pavilion Full Bar
Premium or Well Liquor
Domestic, Import, and Craft Beer
Red and White Poco Wine
White, Red, and Mixed Sangria
2 Hrs...$25 (well)pp
...$30 (premium)pp
3 Hrs...$35 (well)pp
...$40 (premium) pp
4 Hrs...$45 (well)pp
...$50 (premium)pp

Coffee Service.....$5pp
Regular and Decaf from Royale Coffee Company

Add-on:
Coffee or NA Bev to a Bar package for **$2pp**
Sodas, Iced Tea, Water & Lemonade

CATERING PACKAGES

SOUTH OF THE BORDER

All include:
- Tortilla Chips
- Corn or Flour Tortillas
- Shredded Lettuce, Tomato, Shredded Jack & Sour Cream

Taco Bar #1 ..... $18pp
Pick 2:
Chorizo
Ground Beef
Shredded Chicken

Taco Bar #2 ..... $28pp
Pick 1:
Chorizo
Ground Beef
Shredded Chicken
+
Pick 1:
Al Pastor
Seasonal Fish

Additional Toppings

Street Taco $3pp
Diced Onion, Cilantro,
Salsa Rojo & Salsa Verde

Specialty $5pp
Pico de Gallo, Guacamole,
Pickled Cabbage Slaw, Queso Fresco
(crumbled white cheese)

Desserts $6pp
Caramel Flan Shooter
Cheesecake Shooter
Dessert Nacho

BARBEQUE

All include:
- House or Caesar Salad
- 1 Starch
- 1 Vegetable

Barbeque Sauce
Sweet, Spicy, Original

BBQ #1 ..... $22pp
Pick 2:
Cajun Chicken Breast
BBQ ½ Roasted Chicken
Sausage

BBQ #2 ..... $30pp
Pick 2:
Salmon- Lemon Butter
Ribs
Pulled Pork
Brisket

Starches $4pp
Cheesy Potato Casserole
Sweet Potato Casserole
Rice Pilaf
Cornbread
Baked Beans
Mac & Cheese

Vegetables..... $4pp
Green Bean Casserole
Glazed Carrots
Seasonal Medley

Desserts..... $6pp
Chocolate Cake Shooter
Cheesecake Shooter
Peach Cobbler

Chopped Cobb Salad....$5pp

EVERY EVENT IS UNIQUE — AND YOUR MENU SHOULD BE TOO. OUR TALENTED CHEFS ARE HAPPY TO CUSTOMIZE ANY CATERING PACKAGE TO PERFECTLY SUIT YOUR GUESTS AND YOUR VISION.

ITALIAN

All include:
- House or Caesar Salad

Italian #1.....$24pp
Pick 2 Pasta:
Penne
Rigatoni
Baked Ziti
Spaghetti

Pick 2 Sauces:
Pomodoro
Bolognese
Alfredo Pesto
Primavera

Pick 1 Protein:
Meatballs
Grilled Chicken

Italian #2.....$35pp
Pick 1:
Chicken Parmesan
Chicken Marsala
Chicken Picatta
Grilled Salmon w/Lemon Butter
+
Pick 2:
Pasta and Sauces
from Italian #1 options

Extras
Garlic Bread $2pp
Antipasto Salad..... $5pp
Seasonal Pasta $10pp

Desserts.....$6pp
Tiramisu Shooter
Cheesecake Shooter
Cannoli

HOMESTYLE

All include:
- House or Caesar Salad
- 1 Starch
- 1 Vegetable

Homestyle #1..... $28pp
Pick 2
Meatloaf
Brown Sugar Glazed Ham
Roasted Turkey

Homestyle #2..... $34pp
Pick 2:
½ Roasted Chicken
Salmon- Lemon Butter
Roast Beef- Brown Gravy

Starches..... $4pp
Cheesy Potato Casserole
Sweet Potato Casserole
Rice Pilaf
Roasted Potatos
Baked Potatos
Mac &Cheese

Vegetables $4pp
Green Bean Casserole
Glazed Carrots
Seasonal Medley

Desserts.....$6pp
Chocolate Cake Shooter
Cheesecake Shooter
Carrot Cake

POCO PIATTI PACKAGES

Poco Signature.....$22pp
Hummous, Fresh Pita Bread, Fatoosh, Grape Leaves, Chicken Shish Tawook, Poco Rice

Poco Kabobs.....$24pp
Hummous, Fresh Pita Bread, Fatoosh, Beef Tenderloin Shish Kabob, Chicken Shish Tawook, Poco Rice

Poco Mix $32pp
Hummous, Fresh Pita Bread, Fatoosh, Grape Leaves, Ara-yes Halabi, Beef Tenderloin Shish Kabob, Chicken Shish Tawook, Poco Rice

Poco Mezza.....$48pp
Hummous, Fresh Pita Bread, Feta Dip, Fatoosh, Tabouli, Grape Leaves, Ara-yes Halabi, Chicken Wraps, Beef Tenderloin Shish Kabob, Shish Kafta, Chicken Shish Tawook, Poco Rice

Poco Experience $58pp
Hummous, Fresh Pita Bread, Feta Dip, Fatoosh, Grape Leaves, Brussel Sprouts, Cauliflower, Sauteed Mushrooms, Lamb Chops, Beef Tenderloin Shish Kabob, Chicken Shish Tawook, Poco Rice

Deluxe Package $70pp
Hummous, Fresh Pita Bread, Feta Dip, Vegetable Tray, Fatoosh, Greek Salad, Grape Leaves, Brussel Sprouts, Cauliflower, Sauteed Mushrooms, Greek Potatoes, Lamb Chops, Poco Rice, Wild Atlantic Salmon Filet, Whole Beef Tenderloin Filet

Vegetarian Package.....$28pp
Hummous, Fresh Pita Bread, Fatoosh, Veggie Grape Leaves, Brussel Sprouts, Cauliflower, Mujadara, Sauteed Mushrooms, Veggie Shish Kabob, Poco Rice

Gluten-Free Package $25pp
Hummous, Gluten-Free Bread, Greek Salad, Grape Leaves, and Chicken Shish Tawook

Slider Package $20pp
Grilled Lamb Sliders, Chicken Parmesan Sliders, Hummous, Fresh Pita Bread, and Fatoosh

** Packages are intended to be guides. Any and all items may be substituted and are subject to price changes.*

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