



# *Hajjar*

**HOSPITALITY**



Event Planning and Catering  
pocopiattiparty@gmail.com  
419-931-0281 ext 1





## GLASS CITY PAVILION PROCESS

### Step 1: Book the Pavilion

- [www.metroparkstoledo.com](http://www.metroparkstoledo.com)
  - <https://metroparkstoledo.com/plan-your-event/riverwalk-event/events-at-glass-city-riverwalk-request-form/>
- Date/Time/Rental Fee/Confirmation all handled by the Metroparks

### Step 2: Connect with Hajjar Hospitality Catering Director by Phone (419-931-0281) or Email (pocopiattiparty@gmail.com)

- Menu Options - in addition to this menu, see full Poco Piatti menu at [pocopiatti.com](http://pocopiatti.com)
- 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!





# GLASS CITY PAVILION MENU

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Poco Piatti

FULL CATERING MENU AVAILABLE AT POCOPIATTI.COM

## BREAKFAST BY



**The Works** \$18 pp

French Toast or Pancakes, Scrambled Eggs, Bacon or Sausage

**The Classic** \$16 pp

Scrambled Eggs, Home Fries & Bacon

**Breakfast Casserole or Burritos** \$16 pp

- Sausage/Egg/Cheese
- Bacon/Egg /Cheese
- Western
- Sun-Dried Tomato Basil with asparagus & monterey jack
- Chorizo/Sauteed peppers/Onions

**Breakfast Strata** \$14 pp

- Ham & Cheese
- Broccoli Cheddar
- Spinach Mushroom
- French Toast

**The Continental** \$15 pp

Assorted Breakfast Pastries, Fruit Tray, Assorted Yogurt & Homemade Granola

## A LA CARTE

**Fresh Cut Fruit** \$6 pp

**Whole Fruit - Apples & Bananas** \$6 pp

**Mini Pastries** \$6 pp

**Bacon (2 pieces)** \$6 pp

**Sausage (2 pieces)** \$7 pp

**French Toast (1 thick slice)** \$6 pp

**Pancakes (2)** \$7 pp

**Hash Browns** \$5 pp

**Yogurt & Homemade Granola** \$6 pp

**Bagel & Cream Cheese** \$4 pp

## LUNCH FROM



**Trays of Wraps** \$70 for 12 halves

Choose the Jasmine, Violet, Lily or Dahlia combos  
Served with potato chips

### Jasmine

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

### Violet

Chicken tawook tips, 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** \$80 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** \$35 half pan

Greek Salad or Fatoosh \$15 add protein

Falafel, chicken tawook, rosemary chicken, steak tips, braised lamb (+\$3), shish kafta

Hummous \$40 half pan

Roasted Garlic Feta Dip \$50 half pan

## BEVERAGES

**Coffee Service** \$4 pp

Regular and Decaf coffee, including cups, stir sticks, assorted creamers & sweetners

**Cold Beverages** \$3 pp

Choose from individual fruit juices:  
Orange/Apple/Cranberry/Grape  
Sodas, Iced Tea, Water



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## THE FOLLOWING MENUS ARE AVAILABLE PAST 4PM ONLY

### SOUTH OF THE BORDER

All include:

- House or Caesar Salad
- Corn or Flour Tortillas
- Shredded lettuce, Tomato, Shredded Jack & Sour Cream

**Taco Bar #1 \$15pp**

PICK TWO: Chorizo, Ground Beef, Shredded Chicken

**Taco Bar #2 \$25pp**

PICK ONE: Chorizo, Ground Beef, Shredded Chicken

+

PICK ONE: Al Pastor, Seasonal Fish

**Taco Bar #3 \$30pp**

PICK ONE: Chorizo, Ground Beef, Shredded Chicken

+

PICK ONE: Al Pastor, Seasonal Fish

+

PICK ONE: Shrimp, Carne Asada

### Additional Toppings

**STREET TACO \$2pp**

Diced Onion, Cilantro, Salsa Rojo & Salsa Verde

**SPECIALTY \$4pp**

Pico de Gallo, Guacamole, Pickled Cabbage Slaw, Queso Fresco

**South of Border Salad \$5pp**

**DESSERTS \$5pp**

Caramel Flan Shooter

Cheesecake Shooter

Dessert Nacho

### ITALIAN

All include House or Caesar Salad

**Italian #1 \$20pp**

PICK TWO PASTA	PICK TWO SAUCES	PICK ONE PROTEIN
Penne	Pomodoro	Meatballs
Rigatoni	Bolognese	Grilled Chicken Breast
Baked Ziti	Alfredo	
Spaghetti	Pesto Primavera	

**Italian #2 \$30pp**

PICK ONE:

Chicken Parmesan

Chicken Marsala

Chicken Picatta

Grilled Salmon w/ Lemon Butter

+

PICK TWO PASTA AND SAUCE from Italian #1 options

**Italian #3 \$40pp**

PICK TWO:

Veal Parmesan

Veal Marsala

Veal Picatta

½ Roasted Chicken

Seasonal Fish

Beef Bracirole

Calabrian Shrimp

+

PICK TWO PASTA AND SAUCE from Italian #1 options

**Garlic Bread \$2pp**

**Antipasto Salad \$5pp**

**Seasonal Pasta \$10pp**

**DESSERTS \$5pp**

Tiramisu Shooter

Cheesecake Shooter

Cannoli



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## HOMESTYLE

All include:

- House or Caesar Salad
- 1 Starch
- 1 Vegetable

**Homestyle #1** **\$22pp**

PICK TWO:

Meatloaf  
Brown Sugar Glazed Ham  
Roasted Turkey Natural Jus

**Homestyle #2** **\$28pp**

PICK TWO:

½ Roasted Chicken- Natural Jus  
Salmon- Lemon Butter  
Roast Beef- Brown Gravy

**Homestyle #3** **\$35pp**

PICK TWO:

Cajun Shrimp & Mango & Pineapple Salsa  
Prime Rib- Au Jus & Horseradish Sauce  
Seasonal Fish- Lemon Butter

**Starches** **\$3pp**

Cheesy Potato Casserole  
Sweet Potato Casserole  
Rice Pilaf  
Roasted Potato  
Baked Potato  
Mac & Cheese

**Vegetables** **\$3pp**

Green Bean Casserole, Glazed Carrots, Seasonal Medley

**South of Border Salad** **\$5pp**

**DESSERTS** **\$5pp**

Chocolate Cake Shooter  
Cheesecake Shooter  
Carrot Cake

## BARBEQUE

All include:

- House or Caesar Salad
- 1 Starch
- 1 Vegetable

**BBQ #1** **\$18pp**

PICK TWO:

Cajun Chicken Breast  
BBQ ½ Roasted Chicken  
Sausage

**BBQ #2** **\$26pp**

PICK TWO:

Salmon- Lemon Butter  
Ribs  
Pulled Pork  
Brisket

**Starches** **\$3pp**

Cheesy Potato Casserole  
Sweet Potato Casserole  
Rice Pilaf  
Cornbread  
Baked Beans  
Mac & Cheese

**Vegetables** **\$3pp**

Green Bean Casserole, Glazed Carrots, Seasonal Medley

**Barbeque Sauce**

Sweet, Spicy, Carolina

**Chopped Cobb Salad** **\$5pp**

**Pulled Pork Egg Rolls** **\$4 per roll**

**DESSERTS** **\$5pp**

Chocolate Cake Shooter  
Cheesecake Shooter  
Peach Cobbler





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## DRINK PACKAGES

**ALL BAR PACKAGES INCLUDE:  
ICE, COCKTAIL STRAWS, LEMON & LIME GARNISHES**

### Pavilion Bubbly Bar

Assorted juices & champagne for mimosas, White, red, and mixed sangria

2 Hrs / 15 per person

3 Hrs / 20 per person

### Pavilion Brew, Wine & Sangria

Domestic Beer, Red and White POCO Wine and Sangria

3 Hrs / 18 per person

4 Hrs / 20 per person

5 Hrs / 22 per person

### Pavilion Full Bar

Premium liquor, domestic, import, and craft beer options, POCO wine, and sangria

3 Hrs / 20 (well), 25 (premium) per person

4 Hrs / 25 (well), 30 (premium) per person

5 Hrs / 30 (well), 35 (premium) per person

### Coffee Service

4 per person

Regular and Decaf coffee, including cups, stir sticks, assorted creamers & sweeteners

### Non-Alcoholic Beverages

3 per person

Choose from individual fruit juices:

Orange/Apple/Cranberry/Grape

Sodas, Iced Tea, Water





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## SERVICES

*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 mitzvah's, etc.. Creating a special and one-of-a-kind event is what we do best!*

**Level #1 Hospitality (\$25 Charge):** 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. (Added fee for delivery before 11am)

**Level #2 Hospitality (\$75 Charge):** 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)

**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/ \$35 per service hours for bar services or if rented chinaware/glassware.**

## RENTALS

We can help you work with Meredith Party Rentals for items like linens, tableware, silverware, etc...  
Tent options and layouts available to discuss

## TERMS & CONDITIONS

**All catering sales are subject to applicable sales tax and a 12% service fee. These charges will be applied to the subtotal of your catering order and reflected on your final invoice.**

\*The 12% service fee is designed to cover the operational costs associated with providing exceptional catering services. This fee supports the labor required for preparation & delivery as well as the use of catering equipment and administrative coordination. **Please note that this is not a gratuity, and any additional tips for service staff are at your discretion.**

Confirmed menu selection, detailed arrangements and a signed estimate is due no less than 14 days prior to event

Final headcount and full payment of invoice is due no less than 10 days prior to event. The confirmed count is guaranteed and will be charged even if a lesser number attends. If a group exceeds the guaranteed count, each person will be charged in accordance with the cost per person per contract.

If the invoice exceeds \$1,000, a 20% non-refundable deposit is due 30 days prior to the event.

Tax exemption certification is due upon booking.

No food or beverage, with the exception of a special occasion cake will be permitted to be brought onto the premises or into the Glass City Pavilion by the guest or any of the guests event participants without prior written consent of Metroparks Toledo and Hajjar Hospitality. No outside alcoholic beverages will be permitted at any time.

Service agreements between guests and Hajjar Hospitality will be binding in the confirmed contract, and any changes could affect service charges and will be subject to additional fees.

Cancellations made within 7 days of the scheduled event date will receive a 50% refund of food & beverage charges. Cancellations made within 5 days of the scheduled event date will receive a 25% refund of food & beverage charges. No refund of food & beverage charges for events cancelled within three days of the event.