

For your Exclusive Event at Market Hall and Cabana Village

The Garden Market Hall Special
Enjoy a grazing bar filled with small bites of our favorite Garden menu items!
\$30 per person

- Includes:**
- Small plates made up of the fresh ingredients in our featured bowls and wraps with multiple protein options fitting all dietary needs
 - Hummous and pita + raw veggies
 - Assorted pizzas
 - Zeppole + s'mores bites



Garden Party Suite

The Garden Patio is available for private rental for parties of 20-120 all year round!

During the Winter season, the "Garden Party Suite" can be rented for parties of 20-50 and includes skate rentals, full patio with two bonfires and reserved indoor seating.

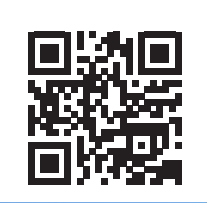


Rental fees and booking times vary by season. Use this form to inquire about available dates.



THE GARDEN
by Poco Piatti

Catering & Events
with
Hajjar
HOSPITALITY



thegardenbypocopiatti.com



MENU

tray of wraps

choose a combo of wraps
comes with a bag of chips per half wrap
\$80 for 12 halves, \$155 for 24 halves, \$225 for 36 halves

jasmine wrap

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

violet wrap

chicken tawook tips, arugula, pickled turnips/beets, lebanese pickles, cabbage salad, sumac fries, garlic sauce

lily wrap

steak tips, spinach, vermicelli rice, babaghanoush, roasted garlic feta dip, cilantro vinaigrette

dahlia wrap

braised lamb, arugula, tomato cracked wheat, pickled carrot/raddish/onion, lebanese yogurt sauce, harissa sauce

“build your own” bar

two bases:

mixed green
arugula
spinach
kale
brown rice
vermicelli rice

two proteins:

rosemary chicken
chicken
tawook tips
steak tips
falafel
braised lamb +\$3

two sauces:

greek dressing
green goddess
lebanese yogurt sauce
pomegranate vinaigrette

two toppings:

hummous
baba ghanoush
fatoosh
roasted garlic feta dip
three bean salad
crumbled feta
sumac fries
caramelized onion
lebanese pickles
crispy chick peas
pickled turnip & beets
tabouli

pesto
tahini
harissa
garlic sauce
cilantro vinaigrette

salads/dips

choose a salad (optional protein)

greek salad

1/2 pan serves 15-20 \$45

fatoosh

1/2 pan serves 15-20 \$45

house salad

1/2 pan serves 15-20 \$40

hummous

1/2 pan serves 20 \$45

roasted garlic feta dip

1/2 pan serves 20 \$55

add protein \$15 (falafel, chicken tawook tips, rosemary chicken, steak tips, braised lamb +\$3)

PIZZAS

choose 6 pizzas (48 slices) \$90

cheese pizza
pepperoni pizza
chicken spinach artichoke pizza (+\$1)
braised lamb pizza (+\$3)
margherita pizza
white pizza
garden veggie pizza
cheezy bread



BAR PACKAGES

garden sangria bar

2 Hours/15 per person
3 Hours/25 per person
White, red, and mixed sangria

garden bubbly bar

2 Hours/18 per person
3 Hours/28 per person
Assorted juices & champagne for mimosas,
White, red, and mixed sangria

garden brew, wine & sangria

2 Hours/20 per person
3 Hours/30 per person
Import, domestic, and craft bottle beer, sangria,
and Poco wine

garden premium

2 Hours/30 per person
3 Hours/40 per person
Premium liquor, domestic, import, and craft
beer options, house wine, and sangria



CABANAS

Lots of Group Packages available!
Plan ahead for your party by emailing:
gardencatering@hajjarhospitality.com



Pizza & S’mores - serves 10 \$80
(Includes 4 pizzas & 1 S’mores kit)

Pizza & Hot Chocolate - serves 10 \$80
(Includes 4 pizzas & 1 carafe of hot chocolate)

Cookies & Cocoa - serves 10 \$50
(Includes 1 carafe hot chocolate and 10 brown butter
chocolate chip cookies)

Add-on’s: (serving 10)

Hot Chocolate Carafe \$35
Coffee Carafe \$25
S’mores Kits \$30
1/2 Pan Pretzel Bites with cheese \$50
1/2 Pan Fries \$35
Large Popcorn \$25