Hajjar

HOSPITALITY

CATERING MENUS

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.

Hajjar
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Menus for Every Occasion

From corporate lunches and intimate celebrations to weddings, private gatherings, and large-scale events, Hajjar Hospitality delivers exceptional food, professional service, and genuine hospitality wherever your event takes place. We offer flexible catering solutions tailored to your needs, including:

Drop-Off Catering • Full-Service Catering • Weddings • Corporate Events • Private Events • Bar Service

Our Poco Piatti menu is the cornerstone of our catering, featuring the signature dishes our guests have come to know and love. Beyond Poco, explore our thoughtfully curated catering packages featuring homestyle classics, Italian favorites, barbeque specialties, and build-your-own taco bars. We have something delicious for every occasion!

POCO PIATTI PACKAGES

Thoughtfully curated menus featuring your Poco Piatti favorites, perfect for any gathering.

POCO PIATTI A LA CARTE

Mix and match your favorite dishes to create a menu that's uniquely yours.

ITALIAN

Classic Italian favorites featuring hearty pastas, savory sauces, and delicious accompaniments and Italian favorites

HOMESTYLE

Comforting classics and traditional favorites, thoughtfully prepared for any gathering

BARBEQUE

Savory, slow-cooked favorites and classic sides, perfect for bringing everyone together

SOUTH OF THE BORDER

Bold flavors and fresh toppings come together for a fun, customizable dining experience

POCO PIATTI PACKAGES

CATERING PACKAGES

Poco Signature — $22pp

Hummous, Pita Bread, Fatoosh, Grape Leaves, Chicken Shish Tawook, Poco Rice

Poco Kabobs — $24pp

Hummous, Pita Bread, Fatoosh, Beef Tenderloin Shish Kabob, Chicken Shish Tawook, Poco Rice

Poco Mix — $32pp

Hummous, Pita Bread, Fatoosh, Grape Leaves, Arayes Halabi, Beef Tenderloin Shish Kabob, Chicken Shish Tawook, Poco Rice

Poco Mezza — $48pp

Hummous, Pita Bread, Feta Dip, Fatoosh, Tabouli, Grape Leaves, Arayes Halabi, Chicken Wraps, Beef Tenderloin Shish Kabob, Shish Kafta, Chicken Shish Tawook, Poco Rice

Poco Experience — $65pp

Hummous, 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 — $80pp

Hummous, 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, 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, Pita Bread, and Fatoosh

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

POCO PIATTI À LA CARTE

Hummous
Half Pan - 45
Full Pan - 80

Vegetable Tray
Assortedrawvegetables - 40

Charcuterie Board
(20 ppl.) - 90

Feta Dip
Half Pan-55
Full Pan-100

Fatoosh Salad
Half Pan - 45
Full Pan - 80

Greek Salad
Half Pan - 45
Full Pan - 80

Poco House Salad
Half Pan - 40
Full Pan - 75

Artichoke Salad
Half Pan - 45
Full Pan - 80

Roasted Beet Salad
Half Pan - 45
Full Pan - 80

Tabouli
Half Pan-45
Full Pan-80

Sauteed Mushrooms
Half Pan - 55
Full Pan - 100

Brussel Sprouts
Half Pan - 60
Full Pan - 110

Roasted Cauliflower
Half Pan - 60
Full Pan - 110

Mujadara
Half Pan-45 Full Pan-80

Poco Rice
Half Pan-40 Full Pan-70

Greek Potatoes
Half Pan - 45 Full Pan - 80

Shish Tawook
10 skewers - 90

Beef Tenderloin Kabob
10 skewers - 110

Shish Kafta
10skewers-100

Veggie Kabob
10 skewers - 70

Shrimp Asti-Spumante
30 pcs - 90

Thai Shrimp Lasagna
30 pcs - 90

Shrimp Saganaki
30 pcs - 90

Lamb Chops
20 - 100

Chicken Wraps
10 wraps - 45

Aray-es Halabi
24 pcs - 50

Chicken Sliders
10 pcs - 45

Lamb Sliders
10 pcs - 45

Grape Leaves
40 pcs - 40

Poco Tenderloin Filet (Whole)
(~20 ppl - 3 oz each) - 400

Grilled North Atlantic Salmon
(~20 ppl - 3 oz each) - 300

serving sizes:
Half Pan serves ~ 20 ppl
Full Pan serves ~ 40 ppl

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ITALIAN

CATERING PACKAGES

Italian Gathering— $22pp

Bring the warmth and flavors of Italy to your next gathering with a delicious pasta experience. Featuring classic Italian favorites, flavorful sauces, and savory proteins.

Your Italian Experience Includes: Choice of Garden or Caesar Salad, along with your selections below.

Select Your Pasta

Penne
Classic tube-shaped pasta with ridges that capture every flavorful bite of sauce.

Rigatoni
Hearty, ridged pasta tubes, perfect for pairing with rich, savory sauces.

Baked Ziti
A comforting Italian favorite featuring tender pasta baked to perfection.

Spaghetti
Traditional long pasta strands, a timeless Italian classic.

Select Your Sauce

Classic Pomodoro
A vibrant tomato sauce highlighting the rich flavors of ripe tomatoes and Italian herbs.

Traditional Bolognese
A hearty, slow-simmered meat sauce with rich, savory Italian flavors.

Creamy Alfredo
A velvety Alfredo sauce blended with the aromatic flavors of basil pesto.

Pesto Primavera
A colorful medley of vegetables tossed in a light, flavorful sauce.

Select Your Protein

Italian-Style Meatballs
Tender, savory meatballs seasoned with a blend of traditional Italian herbs and spices. (Can be made GF)

Grilled Chicken Breast
Juicy, seasoned chicken breast, expertly grilled and served alongside your pasta selection.

Chicken Parmesan
A beloved Italian classic featuring breaded chicken topped with rich tomato sauce and melted cheese.

Enhance Your Experience

Complete your Italian gathering with a selection of savory specialties, classic sides, and additional pasta favorites. Perfect for customizing your menu and offering guests a little something extra.

Specialty Entrées & Accompaniments:

Grilled Salmon with Lemon Butter | 3 oz. $9 / 6 oz. $18 per person
Tender, flaky salmon, grilled and finished with a delicate lemon butter sauce.

Shrimp Scampi | $12 per person
Four succulent shrimp sautéed in a fragrant garlic butter sauce.

Italian Sausage with Peppers & Onions | $7 per person
A 4 oz. portion of savory Italian sausage accompanied by tender peppers and onions.

Garlic Bread | $2 per person
Golden, toasted bread with aromatic garlic butter.

Honey-Glazed Carrots | $4 per person
Tender carrots finished with a delicate glaze, bringing a touch of sweetness to your meal.

Seasonal Vegetable Medley | $4 per person
A colorful assortment of seasonal vegetables, thoughtfully prepared to complement your entrée.

Italian Favorites to Share

Crowd-pleasing classics, perfect for larger gatherings or adding variety to your Italian feast.
Each Full pan serves approximately 30 guests

Italian Pasta Salad | $45 per half pan
Tender pasta tossed with a colorful blend of vegetables and Italian-inspired flavors.

Classic Baked Ziti | $125 per full pan
Tender ziti pasta baked in a savory sauce for a comforting Italian favorites

Traditional Lasagna | $150 per full pan
Layers of tender pasta, rich sauce, and creamy cheese, baked until golden and bubbly.

Cheese Tortellini | $150 per full pan
Delicate pasta pillows filled with cheese, offering a comforting Italian favorite.

Penne or Spaghetti | $110 per full pan
Your choice of classic penne or spaghetti, paired with any of our signature pasta sauces.

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HOMESTYLE

CATERING PACKAGES

Homestyle — $18 pp

Comforting classics, thoughtfully prepared and served with traditional accompaniments.

Your Homestyle Meal Includes:

- Choice of Garden or Caesar Salad, or Creamy Coleslaw
- Choice of One Starch
- Choice of One Seasonal Vegetable

Select One Entrée:

Homestyle Meatloaf
A comforting classic, tender and full of savory flavor.

Grilled Chicken Breast
Tender, perfectly grilled chicken breast, seasoned and prepared to bring out its natural flavors.

Whitefish
Delicate, flaky whitefish, carefully prepared for a light and flavorful entrée.

Filet — $40 pp

An elegant dining experience featuring a tender, 6 oz. filet mignon, complemented by your choice of classic accompaniments.

Your Meal Includes:

- Choice of Garden or Caesar Salad
- Choice of One Starch
- Choice of One Vegetable

Featured Entrée

6 oz. Filet Mignon
A premium cut of beef, expertly prepared for exceptional tenderness and rich, savory flavor.

Classic Accompaniments

Complete your meal withyour choice of a comforting, homestyle side.

One starch is included withyour entrée. Additional selections are available for $4 per person.

Cheesy Potato Casserole
Tender potatoes baked in a rich, creamy cheese sauce.

Rice Pilaf
Fluffy, seasoned rice prepared with savory flavors.

Cornbread
Golden, tender cornbread with a touch of sweetness.

Baked Beans
Slow-simmered beans in a rich, savory sauce.

Macaroni & Cheese
Tender pasta enveloped in a creamy, cheesy sauce.

Mashed Potatoes
Whipped potatoes with a smooth, creamy finish.

Baked Potato
Oven-baked potato, fluffy on the inside with a perfectly roasted skin.

Vegetables

Complement your entrée with a delicious selection of classic vegetable sides.

One vegetable is included with your entrée. Additional selections are available for $4 per person.

Green BeanCasserole
Tender green beans baked in a creamy, savory sauce.

Glazed Carrots
Tender carrots finished with a delicate glaze for the perfect balance of sweetness and flavor.

Seasonal Vegetable Medley
A colorful assortment of seasonal vegetables, thoughtfully prepared to complement your meal.

Enhance your Experience

Complete your gathering with these additional offerings.

Rolls & Butter | $2 per person
Soft dinner rolls served with butter.

Spiral-Sliced Ham | $250
Tender, savory spiral-sliced ham, perfect for sharing and adding a traditional favorite to your celebration. *Serves approximately 20 guests.*

Chef-Attended Carving Station

Chef-Attended Station Fee | $75
A dedicated chef will be on-site to carve and serve your guests.

Elevate your gathering with an elegant carving station featuring premium, slow-roasted meats, expertly carved to order by our chef. A timeless addition to any celebration, offering guests a personalized dining experience.

Herb-Crusted Prime Rib | $25 per person
Succulent, slow-roasted prime rib with a savory herb crust, carved to order and served with rich au jus and creamy horseradish sauce.

Roasted Turkey Breast | $8 per person
Tender, oven-roasted turkey breast, freshly carved and accompanied by savory pan gravy and cranberry chutney.

Slow-Roasted Beef | $8 per person
Tender, slow-roasted beef, hand-carved and served with flavorful au jus and creamy horseradish sauce.

Each selection includes a 6 oz. portion per guest.

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BARBEQUE

CATERING PACKAGES

Barbeque — $22pp

Bring the flavors of a classic backyard barbeque to your next gathering! Featuring savory, slow-cooked favorites, delicious sides, and signature barbeque sauces, this crowd-pleasing menu is perfect for any occasion.

Your BBQ Experience Includes:

- Choice of Garden or Caesar Salad, or Creamy Coleslaw
- Choice of One Starch
- Choice of One Vegetable
- Choice of Two Signature Barbeque Sauces: Sweet, Spicy, or Original

Select Two Entrées:

Cajun Grilled Chicken Breast
Tender, juicy chicken breast seasoned with a bold blend of Cajun spices and grilled to perfection.

Slow-Cooked Pulled Pork
Tender, slow-cooked pork, hand-pulled and full of rich, smoky barbeque flavor.

Savory Shredded Chicken
Tender, slow-cooked chicken, delicately shredded and ready to enjoy with your choice of signature barbeque sauce.

Classic Barbeque Accompaniments

Complete your barbeque experiencewith a delicious selection of comforting, homestyle favorites.

One starch is included with your BBQ package. Additional selections are available for $4 per person.

Cheesy Potato Casserole
Tender potatoes baked in a rich, creamy cheese sauce until golden and bubbly.

Seasoned Rice Pilaf
Fluffy rice delicately seasoned with savory herbs and spices.

Cornbread
Golden, tender cornbread served with sweet, creamy honey butter.

Southern Baked Beans
Slow-simmered beans in a rich, sweet and savory sauce.

Creamy Macaroni & Cheese
Tender pasta enveloped in a rich, velvety cheese sauce.

Homestyle Mashed Potatoes
Smooth, creamy mashed potatoes, whipped to perfection.

Classic Baked Potato
Oven-baked potato with a fluffy center and perfectly roasted skin, topped with flakey salt

Vegetable Selections

Complement your barbeque experience with a delicious selection of classic vegetable sides

One vegetable is included with your BBQ package. Additional selections are available for $4 per person.

Homestyle Green Bean Casserole
Tender green beans baked in a rich, creamy sauce for a comforting classic.

Honey-Glazed Carrots
Tender carrots finished with a delicate honey glaze

Seasonal Vegetable Medley
A colorful assortment of seasonal vegetables, prepared to highlight their fresh, natural flavors.

Sweet Corn on the Cob
Tender, sweet corn on the cob, atimeless barbecue favorite.

Enhance Your BBQ Experience

Make your gathering even morememorable with additional barbeque favorites and specialty selections, perfect for creating a customized feast.

Lemon Butter Salmon | 3 oz.$9/6oz.$18 per person
Tender, flaky salmon finished with a delicate lemon butter sauce.

BBQ Ribs | $8 per person
Two meaty, tender pork ribs, seasoned and finished with flavorful barbeque sauce.

Smoked Beef Brisket | $14perperson
A 4 oz. portion of tender beef brisket, slow-smoked to develop rich, robust flavor.

Smoked Sausage | $7 per person
A 4 oz. portion of savory,smoked sausage.

Homestyle Potato Salad | $45per half pan
Tender potatoes tossed in a creamy, seasoned dressing. *Half pan serves approximately 10–15 guests.*

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SOUTH OF THE BORDER

CATERING PACKAGES

Build Your Own Taco Bar — $20pp

An interactive taco bar featuring savory proteins, fresh toppings, and all the essentials for creating the perfect taco.

Your Taco Bar Includes:

- Seasoned Ground Beef
- Shredded Chicken
- Crispy Tortilla Chips
- Choice of Soft Corn or Flour Tortillas
- Shredded Lettuce & Diced Tomatoes
- Shredded Monterey Jack Cheese
- Salsa & Sour Cream
- Seasoned Rice & Beans

Elevate Your Taco Bar

Take your taco experience to the next level with fresh, flavorful toppings and delicious finishing touches.

Shrimp | Additional $12 per person
Four succulent shrimp, offering a delicious seafood addition to your taco bar.

Street Taco Favorites | $3 per person
Freshly diced onions, cilantro, salsa roja, and salsa verde.

Signature Toppings | $5 per person
Pico de gallo, creamy guacamole, tangy pickled jalapeños, and sautéed fajita vegetables.

Dips & Signature Sides

Complete your taco bar with a delicious selection of dips and flavorful sides, perfect for sharing.

Creamy Queso Dip | $55
Rich, velvety melted cheese dip, perfect for pairing with crispy tortilla chips.

Fresh Guacamole | $55
Creamy, freshly prepared guacamole with classic Mexican-inspired flavors.

Mexican Street Corn | $60
A vibrant, flavorful take on a beloved Mexican street food favorite.

All selections are served in half pans, portioned to serve approximately 20–25 guests.

Let's Cater Your Next Event

From family celebrations to corporate gatherings, Hajjar Hospitality brings our family tradition of food and hospitality to your table.

CONTACT OUR CATERING TEAM

419-931-0281 ext 1

For all events at the Glass City Metropark including Glass City Pavilion,
Market Hall &
The Garden Patio
contact:
glasscitycatering@hajjarhospitality.com

For all events at Poco Piatti locations & offsite
contact:
catering@hajjarhospitality.com

Package details and pricing are based on the supplied October 15, 2026 menus.