catering

#### \$20/ PERSON

Choice of one salad, two sides, and one protein

#### Salads

kale caesar mixed greens house salad

#### Sides

smashed potatoes red skinned mashed potatoes brussels sprouts green beans roasted carrots mac and cheese broccolini quinoa salad

#### Proteins

option to split between two proteins chicken thighs pork tenderloin honey glazed ham sliced beef

#### \$35/ PERSON

Choice of one salad, one appetizer, two sides, and two proteins

#### Salads

kale caesar mixed greens house salad

#### **Appetizers**

crostini (with toppings) Fort 88 bacon meatballs potato skins pulled pork sliders caprese skewer

#### Sides

smashed potatoes red skinned mashed potatoes brussels sprouts green beans roasted carrots mac and cheese broccolini quinoa salad

#### Proteins

chicken thighs pork tenderloin honey glazed ham sliced beef braised short rib pork shank baked cod

catering

#### \$50/ PERSON

CHOICE OF ONE SALAD, TWO APPETIZERS, TWO SIDES, TWO PROTEINS

#### Salads

kale caesar mixed greens house salad

#### Appetizers

crostini (with toppings) Fort 88 bacon meatballs potato skins pulled pork sliders caprese skewer crab cakes tuna tacos pickled shrimp short rib tacos

#### Sides

smashed potatoes red skinned mashed potatoes brussels sprouts green beans roasted carrots mac and cheese broccolini quinoa salad

#### **Proteins**

chicken thighs pork tenderloin honey glazed ham sliced beef braised short rib pork shank baked cod beef tenderloin roasted chicken

#### \$15/ PERSON

#### **Mexican Buffet**

Chicken Fajitas Ground Beef or Carnitas Corn & Flour Tortillas Refried Beans Chips Jalapenos, Sour Cream, Shredded Cheese Seasonal Salsa

#### **Pasta Buffet**

Penne Pasta Marinara Sauce Alfredo Sauce Chicken Meatballs Mixed Green Salad Rolls & Butter

catering

## Caesar Salad

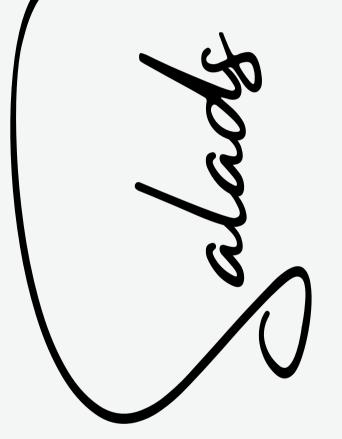
romaine lettuce - parmesan cheese - lemon - caesar dressing

#### **Mixed Greens**

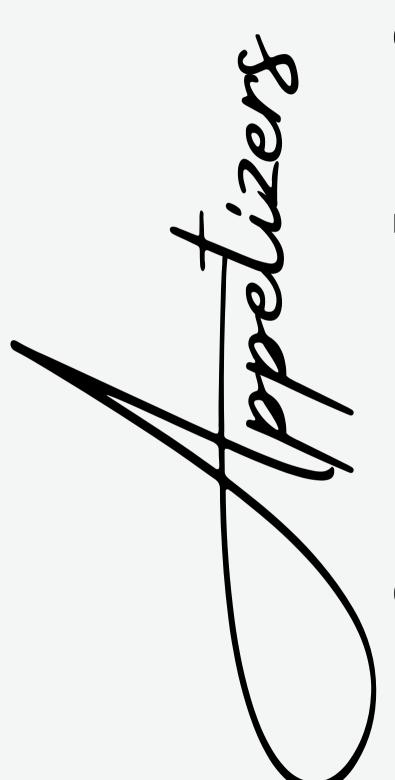
mixed greens - pickled grapes - butternut squash - goat cheese - house made champagne vinaigrette

### House Salad

mixed greens & iceberg lettuce cucumbers - carrots - ranch, french, & italian dressing available (choose 2)



catering



Crostini

Toasted Baguette with choice of 2 toppings:

-blackberry with goat cheese

-sweet potato mousse

-honey with goat cheese

-brie with raspberry

### Fort 88 Bacon Skewers

thick sliced bacon - sweet/salty glazed

### Meatballs

hand rolled beef - red sauce - parmesan cheese

### Potato Skins

russet potatoes - bacon - cheddar cheese sour cream

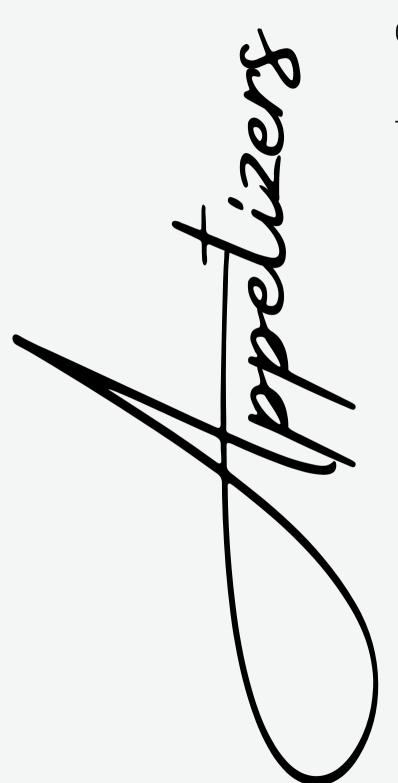
## Pulled Pork Sliders

smoked, pulled pork - bbq sauce - hawaiian roll

### Caprese Skewers

mozzarella cheese ball - cherry tomato basil - balsamic glaze

catering



Crab Cakes

crab meat - breadcrumbs - white wine butter sauce

### Tuna Tacos

ahi tuna - wonton shell - house made grapefruit vinaigrette

#### **Pickled Shrimp**

shrimp (pickled) - lemon - peppercorns - chilis

### Short Rib Tacos

shredded short ribs - crunchy shell wrapped in soft shell - mexican cheese

## Charcuterie \$6/per person

basic cheese - crackers - meat

# Charcuterie \$10/per person

gourmet cheese - crackers - meat

catering

Chicken Thighs baked, bone-in/skin-on chicken thighs -

house made honey mustard sauce

#### Pork Tenderloin

roasted pork tenderloin - braised cabbage bacon

#### Honey Glazed Ham

baked ham - honey glaze

### Sliced Beef

braised beef roast - au-jus sauce

### **Braised Short Ribs**

root beer braised short ribs - carrots - onions

#### Pork Shank

smoked & braised pork shank - maple sauce

Baked Cod baked cod - ginger miso broth

### **Beef Tenderloin**

seared medium rare beef tenderloin - port reduction

### **Roasted Chicken**

roasted quarter chicken - house made herb butter



in the second seco

# **Smashed Potatoes**

roasted & smashed fingerling potatoes brown butter aioli dipping sauce

## **Red Skinned Mashed Potatoes**

mashed red skinned potatoes - cream butter

#### **Brussel Sprouts**

roasted brussel sprouts - hot honey

### Green Beans

sauteed green beans - lemons- almonds

#### Carrots roasted carrots - butter

#### Mac and Cheese

cavatappi noodles - house made cheese sauce

#### Broccolini

blanched broccolini - fresno chilis

### Quinoa Salad

quinoa - pickled corn - blueberries - kale beet vinaigrette



Cheese Fondue \$4/per person

melted queso & cheddar cheese - soft pretzels - chips - taquitos - sausage balls salsa - sour cream - jalapenos

Popcorn Bar \$1.50/per person variety of flavored popcorns

Pretzel Bar \$2.50/per person stadium cheese - soft pretzels - stadium

mustard - honey mustard - hard pretzels

Pizza Rolls \$1.50/ per person

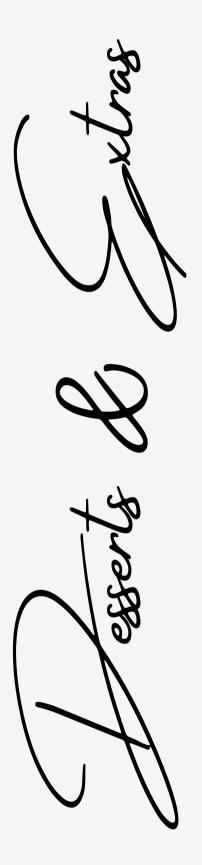
Bagel Bites \$1.50/per person

Chicken & Waffles \$2.50/per person

Potato Chip Bar \$.50/per person variety of flavored potato chips

Mini Corndogs \$1.50/per person

Mini Tacos \$1.50/per person



Cookie Trays \$2.50/per person chocolate chip - sugar - oatmeal raisin

Brownies \$2.50/per person

Lemon Bars \$2.50/per person

Assorted Pies \$2.50/per person

Cheesecakes \$2.50/per person

We also partner with Bread Kneads in Findlay, OH for other dessert needs

### Kids' Boxes \$7/per kiddo

chicken tenders - mac and cheese - fresh fruit - toy (under 12 only)

### Vegan Plate

cauliflower steak - harissa spice blend chimichurri sauce - brocolinni or brussel sprouts (without honey) - mixed green salad (no goat cheese) OR house salad



# Mimosa Bar: serves 15

Fruit & Juice Bar \$100 Prosecco: \$25 per bottle

### Savory

All pricing is per person bagel bar with cream cheese with toppings: \$8 quiche: \$5 omelet chef: \$10 + \$150 service fee breakfast burritos/wraps: \$8

# Sweet

All pricing is per person assorted muffins, danishes & donuts: \$6 waffle bar: \$7.50 yogurt parfaits in jars: \$4 fruit platter: \$5

# Snacks

All pricing is per person charcuterie tray: \$6 - \$10 chips and housemade salsa: \$5 veggies and dips: \$4 veggies, pita, and hummus: \$5

# Lunch

All pricing is per person variety of sliders: \$4 sandwich tray: \$6 noodle or salad bowls: \$7 soup/salad options: \$7 flatbread options: \$8

catering

Salads Kale Ceasar: \$5/person GF Mixed Greens: \$5/per person GF House Salad: \$4/per person

#### Sides:

Smashed Potatoes: \$3/per (can be made vegan) GF Red Skinned mashed potatoes: \$3/per GF Brussels sprouts: \$5/per (can be made vegan) GF Green Beans: \$5/per (can be made vegan) GF Roasted carrots: \$3 GF Mac and Cheese: \$5/per Broccolini: \$5/per GF Quinoa Salad: \$4/per GF/V

> Proteins: Chicken Thighs: \$5.25/per GF Pork Tenderloin: \$6.50/per GF Honey Glazed Ham: \$5.50/per GF Sliced Beef: \$6.50/per GF Braised Short Rib: \$10/per person GF Pork Shank: \$8/per person GF Baked Cod: \$10/per Beef Tenderloin: \$16/per Roasted Chicken: \$13/per GF

catering

Appetizers: Crostini: \$1.50/per person (choose two toppings) Fort 88 Bacon: \$2.50/per person (1 skewer) Meatballs: \$5/per person (2 per person) Potato Skins: \$2.50/per person (1.5 per) Pulled Pork Sliders: \$3/per person (1per) Caprese Skewer: \$1.50/per (2 per) Crab Cakes: \$6/per (1) Tuna Tacos: \$5/per (1) Pickled Shrimp: \$4/per (3) GF Short Rib Tacos: \$4/per (1)

> Late Night Snack Options: Cheese Fondue: \$4/per Popcorn Bar: \$1.50/person Pretzel Bar: \$2.50/per

Ala Carte Snacks: Pizza Rolls: \$1.50/per Bagel Bites: \$1.50/per Chicken and Waffles: \$2.50/per Variety of Chips: .50/per Mini Corndogs: \$1.50/per Mini Tacos: \$1.50



# Buffet

When you opt for our buffet service, our food is presented in chafing dishes and your guests will serve themselves. This option is typically seen as the most informal and the most affordable. Buffet style service pricing is listed below.

### Family

Our family style service is becoming more popular as it is less formal than plated but more formal than buffet style. Our servers will bring your food to all of your guest tables on large platters. Your guests will then pass the platters amongst themselves. When considering this option, make sure the size of your tables relative to the size of your table decor allows for this style of service. Family style service is priced at \$8/per person and includes our basic white china.

## Plated

Considered the most formal dining style, a plated dinner will really wow your guests. Our kitchen staff will plate meals behind the scenes then our servers will bring dinner to each of your guests. You can have your guests choose between protein options or serve both proteins to each of your guests. If you have your guests choose, a detailed seating chart with selections is required. Plated style service is priced at \$10/per person and includes our upgraded china options.





# Drop & Go \$100

When you want just our delicious food but don't need service, drop and go is the package for you. Drop and Go orders are delivered in foil pans for easy clean up and disposal after your event. If you need us to provide disposable plates and cutlery, chafing dishes and sternos, or napkins we'd be happy to create a custom quote for you.

# Staffed Buffet \$450

When you want our delicious food and don't want to worry about setting up the buffet and keeping it filled, the staffed buffet is perfect for you. Our team will deliver your food, set-up your buffet, and stay throughout the dinner service to ensure that platter and chafers stay full and any spills are cleaned up quickly. They will then break down the buffet, box any leftovers, and clean up the space.

# Staffed Buffet & Table Service \$600

When you want our delicious food, don't want to worry about setting up the buffet and keeping it filled, or staring at messy tables, this service option is a good one for you. In addition to attending to your buffet, our staff will keep your guest tables clean throughout and after dinner service. We will bus tables, take care of trash, and gather linen napkins.

\*For events over 300 additional staffing fees may apply. \*If you have added late night bites, additional staffing fees may apply.