

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

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
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

Sandwich Buffet

Pulled Pork OR Pulled Chicken Sandwich Buns Smashed Potatoes OR Mac & Cheese Cole Slaw OR Carrots OR Green Beans Mixed Green Salad

Pasta Buffet

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

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Caesar Salad

romaine lettuce - parmesan cheese - lemon - caesar dressing

Mixed Greens

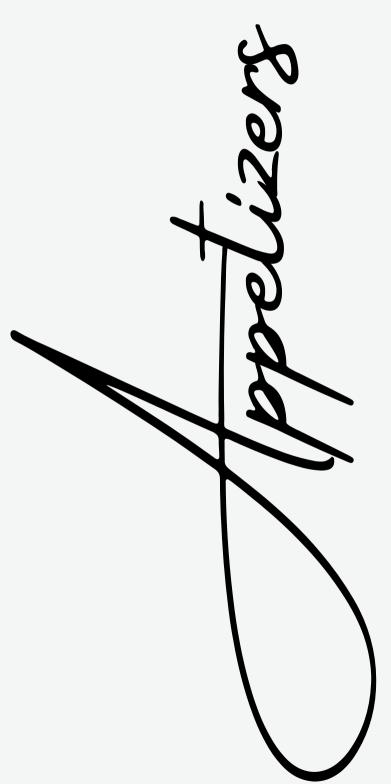
mixed greens - pickled grapes - butternut squash - goat cheese - house made champagne vinaigrette

House Salad

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



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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

all beef meatballs - house made red sauce - parmesan cheese

Potato Skins

russet potatoes - bacon - cheddar cheese - sour cream

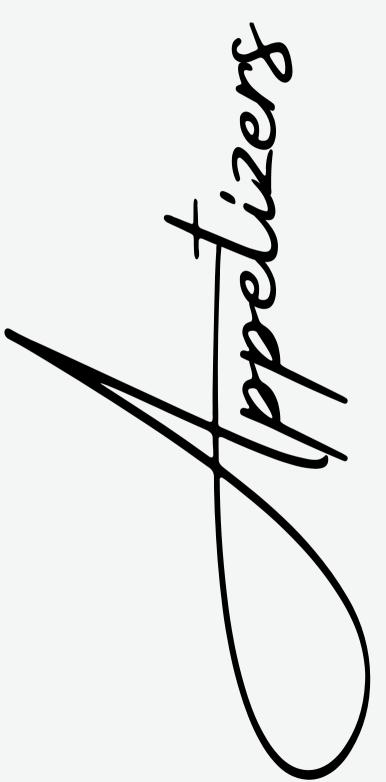
Pulled Pork Sliders

smoked, pulled pork - bbq sauce - hawaiian roll

Caprese Skewers

mozzarella cheese ball - cherry tomato basil - balsamic glaze

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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



Moleins of the same of the sam

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

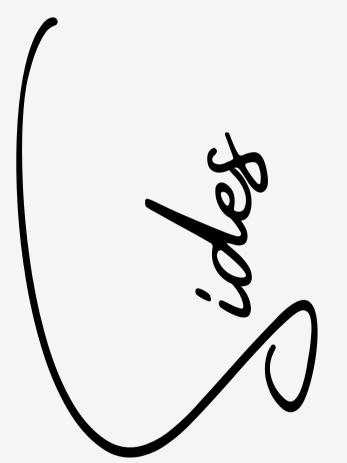
seared medium rare beef tenderloin - port reduction

Roasted Chicken

roasted quarter chicken - house made herb butter







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

Chocolate Fondue \$4/per person

Milk Chocolate OR White Chocolate -Strawberries - Pineapple - Oreos - Cream Puffs - Pretzels - Marshmallows - Rice Krispy Treats

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

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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

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Salade

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

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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)

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 \$6/per person and includes our basic white china. You can use disposable plates and serve family style for \$4/per person.

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.



Hat Ervices

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.

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Continental \$6.5/per person

bakery fresh muffins - bagels - danishes doughnuts - croissants - butter - jellies assorted cream cheese

Bagel Tray \$5.5/per person

assorted bagels - butter - jellies - assorted cream cheese *upgrade* smoked salmon - sliced cucumbers - diced eggs - red onion capers - tomato ADD \$6/per person

Yogurt Bar \$7.5/per person

greek vanilla or greek plain yogurt - fresh strawberries - blueberries - dried cranberries - nuts - honey - granola muffins

Traditional \$10/per person

scrambled eggs - bacon slices - sausage patties - hash potatoes or hash brown casserole

Breakfast Burrito Bar \$12/per person

scrambled eggs - bacon - chorizo - ham shredded potatoes - flour tortillas cheddar cheese - salsa - sour cream

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Fresh Seasonal Fruit Tray \$3/per person

fresh seasonal fruit - honey yogurt dip

Fresh Brewed Coffee \$2/per person dark roast coffee - assorted creamer pods - assorted sweeteners

Gallon Orange Juice \$8/per gallon

Individual Bottled Juices \$2/per person assorted juices - orange - apple - cranberry

Hot Tea Service \$2/per person assorted teas - air pot of hot water assortment of sweeteners - honey - fresh lemon sliced

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All Salads \$10/per person



Mixed Greens Salad with Tahini

mixed greens - quinoa - chickpeas - walnuts - feta cheese - tahini dressing

Fiesta

seasoned chicken breast - mixed greens black beans - corn - cheddar cheese - salsa - chipotle ranch

Cobb

turkey - bacon - mixed greens - avocado - tomato - diced boiled egg - ranch dressing

Chicken Caesar

chicken breast - romaine lettuce parmesan cheese - croutons - caesar dressing

\$10/per person

Assorted Wraps

chef's choice of fresh wraps

Smoked Turkey & Bacon

smoked turkey - bacon - provolone cheese - sliced apple - lettuce - mayo

Spicy Thai Chicken

chicken strips - zesty sweet chili sauce - mixed greens - julienned veggies

Chicken Caesar

chicken strips - lettuce - tomato parmesan cheese - caesar dressing

Pesto Chicken

chicken strips tossed in fresh pestolettuce - tomato - parmesan cheese

Grilled Veggie

fresh seasonal vegetables - garlic hummus - feta cheese



\$10/per person

Classic Turkey & Provolone

choose white or wheat bread - turkey - provolone - lettuce - tomato

Classic Smoked Ham & Swiss

choose white or wheat bread - smoked ham - swiss cheese - lettuce - tomato

Chicken Salad

croissant - shredded chicken - celery - toasted pecans - mayo with a touch of dijon

California Turkey

ciabatta bread - smoked turkey - provolone - guacamole - spinach - mayo with sun dried tomato

B.L.T

ciabatta bread - bacon - lettuce - tomato-*upgrade* add avocado

Caprese

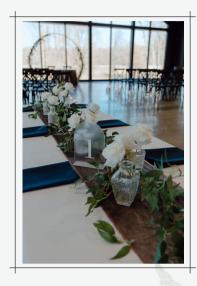
ciabatta bread - sliced tomato - fresh mozzarella - basil - balsamic glaze





CATERING RENTALS

scan for full rental catalog

















CATERING

plates + flatware + glassware

- China Plates (includes stainless flatware) \$2.00/per person gold rimmed white vintage/mix matched
- Gold Flatware \$3.00/per person (no plates included)
- Stainless Steel Flatware -\$1.50/per person (no plates included)
- Water Glasses & Pitchers \$1.25/per seat (dinner service only)
- Champange Coupes \$1.25/per seat

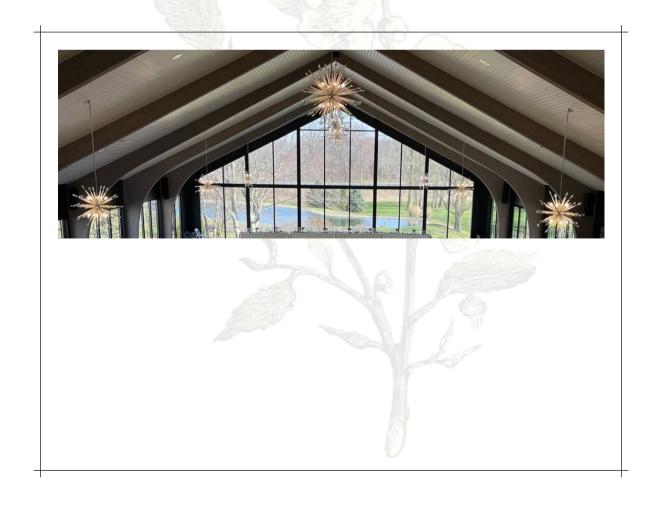




CATERING RENTALS

linens + napkins

- Standard Length Table Linens \$10.00/per linen Available in white, black, or ivory.
- In-stock Linen Napkins \$1.00/per seat
- Special Order Table Linens -\$30.00/per linen
- Special Order Linen Napkins \$2.00/napkin
 Shipping and handling fees will be applied to final invoice.
 Special order linens are subject to price change.
- Fabric Table Skirting \$15.00/per table Available in white, black, or ivory.



CATERING RENTALS

in-stock napkin colors



drinks + other services

- Drink Station (choice of 3) \$2.00/per person water, lemonade, punch, or iced tea.
- Coffee Station \$1.50/per person Includes cups, creamers, & sugars.
- Dessert Handling \$150.00
 - $_{\circ}$ Can include cake cutting, or setting out of dessert on display.