

eighty eight
catering

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catering

\$20/ PERSON

Choice of one salad, two sides, and one protein

Salads

caesar
mixed greens
house salad

Sides

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

Proteins

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

\$35/ PERSON

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

Salads

caesar
mixed greens
house salad

Appetizers

crostini (with toppings)
Fort 88 bacon
meatballs
potato skins
pulled pork sliders
caprese skewers
fruit skewers
veggie shooters
pickled shrimp
deviled eggs
empanadas

Sides

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

Proteins

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

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\$50/ PERSON

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

Salads

caesar mixed
greens
house salad

Appetizers

crostini (with toppings)
Fort 88 bacon
meatballs
potato skins
pulled pork sliders
caprese skewers
fruit skewers
veggie shooters
pickled shrimp
deviled eggs
empanadas

Sides

smashed potatoes
mashed potatoes
brussels sprouts
green beans
roasted carrots
mac and cheese
broccoli
quinoa salad

Proteins

chicken thighs
chicken piccata
pork tenderloin
honey glazed ham
sliced beef
braised short rib
baked cod
beef tenderloin
beef brisket
roasted chicken
roasted duck

\$17/ PERSON

Mexican Menu

Chicken Fajitas
Ground Beef
Corn & Flour Tortillas
Refried OR Black Beans
Rice
Chips
Jalapenos, Sour Cream,
Shredded Cheese
Seasonal Salsa
Add Guacamole \$2/per

Smoker Menu

Pulled Pork - Sliced Turkey -
Sausage - Pulled Chicken
Brisket (add \$5/per person)
-pick one or split protein
Choose 2 Sides:
Smoked Baked Beans - Smoked
Green Beans - Mac & Cheese -
Mashed Potatoes - Hashbrown Casserole
Cole Slaw - Mixed Green Salad - Potato Salad
Includes Buns - BBQ Sauce - Pickles

Pasta Menu

Mixed Green Salad
Cavatappi Pasta
Meatballs & Marinara
Chicken Alfredo
Plain Marinara OR Alfredo
French Bread & Butter

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Caesar Salad

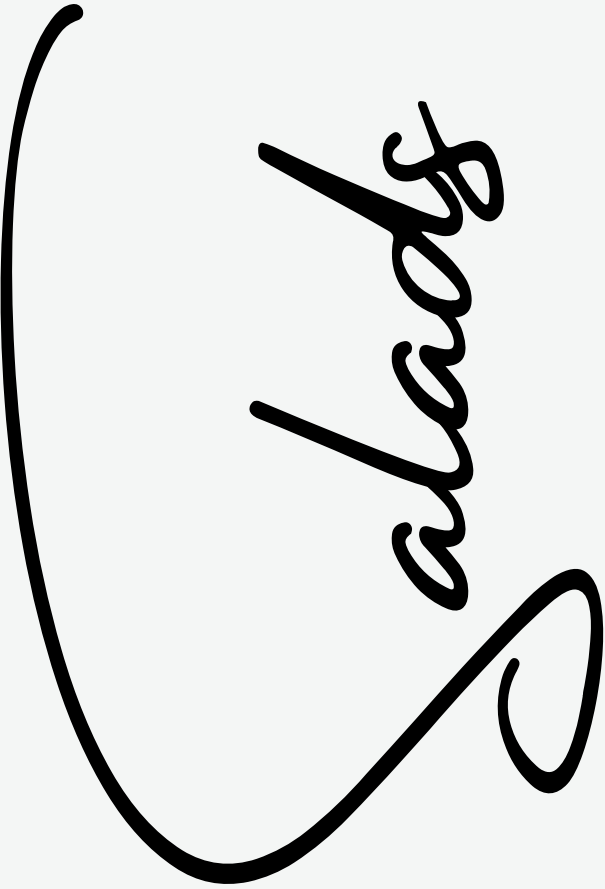
romaine lettuce - parmesan cheese - lemon
- almonds - caesar dressing

Mixed Greens

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

House Salad

mixed greens - cucumbers - carrots -
cherry tomatoes - croutons - ranch,
french, & house vinaigrette dressing
available (choose 2)



Salads

*A la Carte Pricing Available

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Appetizers

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

*A la Carte Pricing Available

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Appetizers

Fruit Skewers

Watermelon - Cantaloupe - Honeydew

Pickled Shrimp

shrimp (pickled) - lemon - peppercorns -
chilis

Veggie Cups

carrots - celery - red bell pepper -
ranch dressing

Deviled Eggs

classic deviled eggs piped and garnished
with paprika & dill

Empanadas (Choose 1 or Split)

fried hand pie with pork OR corn & potato
filling

Charcuterie \$6/per person

basic cheese - crackers - meat

Charcuterie \$10/per person

gourmet cheese - crackers - gourmet meat
- nuts- fruit - chocolate

*Gluten Free Crackers Available

*A la Carte Pricing Available

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Proteins

Chicken Thighs

baked, bone-in/skin-on chicken thighs -
house made honey mustard sauce

Chicken Picatta

breaded & fried chicken breasts - lemon
butter sauce with lemon & capers

Blackberry Pork Tenderloin

roasted pork tenderloin - blackberry dijon
sauce

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 - celery - fennel

*A la Carte Pricing Available

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Proteins

Stuffed Pork Tenderloin

Pork Tenderloin - Sun Dried Tomatoes -
Cream Cheese - Spinach - Pesto

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

Roasted Duck

roasted duck breast - blackberry sauce

Vegan Option: Cauliflower Steak

roasted cauliflower steak -harissa
seasoning - chimichurri sauce

*A la Carte Pricing Available

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Sides

Smashed Potatoes

roasted & smashed fingerling potatoes -
brown butter aioli dipping sauce

Mashed Potatoes

mashed potatoes - cream - butter

Cheesy Hashbrown Casserole

hash browns - cream cheese - cheddar -
peppers - onions

Mac and Cheese

cavatappi noodles - house made cheese
sauce

Smoked Baked Beans

smoked beans - brown sugar - bbq sauce

Brussel Sprouts

roasted brussel sprouts - hot honey

Green Beans

sauteed green beans - lemons- almonds

Carrots

roasted carrots - butter

Broccolini

blanched broccolini - fresno chilis

Quinoa Salad

quinoa - pickled corn - blueberries - kale -
beet vinaigrette

*A la Carte Pricing Available

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Late Night Bites

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

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

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Desserts & Extras

Cookie Trays \$2.50/per person

chocolate chip - sugar - oatmeal raisin - no
bake cookies

Brownies \$2.50/per person

Lemon Bars \$2.50/per person

Chocolate Fondue \$4/per person

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

Kids' Boxes \$7/per kiddo

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

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Brunch / Lunch

Savory

All pricing is per person

bagel bar with cream cheese with toppings: \$8

quiche: \$5

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

sandwich tray: \$10

wrap tray: \$12

soup/salad options: \$10

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Pricing Sheet & Dietary Guide

Salads

*Mixed Greens: \$5/per person GF, VG

*House Salad: \$4/per person GF, DF, VG

Caesar Salad: \$5/per person GF, VG

Sides:

*Smashed Potatoes: \$3/per GF, DF, VG

Mashed potatoes: \$3/per GF, VG

Mac and Cheese: \$5/per VG

Cheesy Hash brown Casserole: \$4/per GF VG

*Smoked Baked Beans \$4/per GF, DF, VG

*Green Beans: \$3/per GF, VG

*Roasted carrots: \$4 GF, VG

*Brussels sprouts: \$5/per GF, DF, VG

Broccolini: \$5/per GF, DF, V

Quinoa Salad: \$5/per GF/V

Proteins:

Chicken Thighs: \$5.25/per GF

Chicken Piccata: \$5/per

Pork Tenderloin: \$6.50/per GF

Honey Glazed Ham: \$5/per GF, DF

Sliced Beef: \$6.50/per GF

Braised Short Rib: \$10/per person GF

Stuffed Pork Tenderloin: \$10/per GF

Baked Cod: \$10/per DF

Roasted Chicken: \$13/per GF

Roasted Duck: \$16/per GF

Beef Tenderloin: \$16/per GF

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Pricing Sheet & Dietary Guide

Appetizers:

*Crostini: \$1.50/per person (choose two toppings) VG

Fruit Skewers: \$1.75/per person GF, DF, V

*Veggie Cups: \$1.50/per person GF, VG

Fort 88 Bacon: \$2.50/per person GF, DF

Meatballs: \$4/per person

Potato Skins: \$2.50/per person GF

Pulled Pork Sliders: \$3/per person DF

Caprese Skewer: \$1.50/per person GF, VG

Deviled Eggs: \$2.50/per person GF

Pickled Shrimp: \$4/per GF

*Empanadas: \$4/per person

Late Night Snack Options:

Cheese Fondue: \$4/per

Popcorn Bar: \$1.50/per

Pretzel Bar: \$2.50/per

Variety of Chips: .50/per

GF: Gluten Free

DF: Dairy Free

VG: Vegetarian

V: Vegan

- *Indicates that item can be made vegan

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All Salads \$10/per person

Lunch Salads

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

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\$12/per person

Assorted Wraps

chef's choice of fresh wraps

Smoked Turkey & Bacon

smoked turkey - bacon - provolone cheese -
- sliced apple - lettuce - cranberry 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 pesto -
lettuce - tomato - parmesan cheese

Grilled Veggie

fresh seasonal vegetables - garlic hummus
- feta cheese

Italian

salami - ham - provolone - mozzarella -
roasted red peppers - banana peppers -
italian dressing

Ham & Swiss

ham - swiss - mayonaise - mustard -
lettuce - tomato

Lunch Wraps

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\$10/per person

Lunch Sandwiches

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 almonds - grapes - 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 \$2/per sandwich

Caprese

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

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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 and stainless flatware (upgrade to gold \$2/per person).

Dining
Tyles

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 real china plates (choice of white, gold rimmed, or vintage), stainless flatware (upgrade to gold \$2/per person), and linen napkins. Appetizers are butlered with plated dinner service.

Tyles
Dining

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Buffet Services

Drop & Go \$150

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 (150 guests and under)

\$600 (151 guests and above)

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. A staffed buffet also includes your buffet table linens (black) and a buffet centerpiece.

*For events over 300 additional staffing fees may apply.

*If you have added late night bites, additional staffing fees may apply.

CATERING RENTALS

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)
- Champagne Coupes - **\$1.25**/per seat



CATERING RENTALS

drinks + other services

- Drink Station (choice of 3) - \$2/per person
 - Water - Lemonade - Punch - Ice Tea - Coffee
- Coffee Station - \$1/Per Person
 - Includes cups, creamers, & sweetener
- Dessert Handling - \$150
 - Includes Cake Cutting (up to 3 tiers),
dessert plates, napkins & forks



CATERING RENTALS

in-stock napkin colors



Black



Chocolate Brown



Forest Green



Gold



Ivory



Lemon Yellow



Light Grey



Wedgewood Blue



Navy



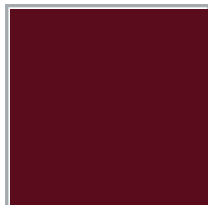
Wild Raspberry



Purple



Red



linens + napkins

- Standard Length Table Linens - **\$10.00**/per linen
Available in white, black, or ivory.
- In-stock Linen Napkins - **\$1.00**/per seat

F A Q

Do you charge a travel fee?

We do charge a travel fee of \$3/per mile for every mile over 30 miles.

How far do you travel?

We will travel up to 1 hour and 30 minutes away. When you have your consultation or tasting, we will go over the items that we feel travel better than other items. We always want to make sure that your items arrive and are up to the standard that you expect.

What is the payment schedule?

There is a \$500 downpayment when you book to secure your day. Then final payment is due 10 days before you event day.



