

eighty eight
catering

Corporate Menu

Includes Disposable Paper Goods,
Flatware, and Serving Utensils

Menu Options Include:
Breakfast, Lunch, & Dinner Menus

eighty eight

catering

Breakfast

Continental \$6.5/per person

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

Yogurt Bar \$7.5/per person

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

Traditional \$12/per person

scrambled eggs or egg casserole - bacon -
sausage - hash browns or hash brown
casserole

Breakfast Taco Bar \$12/per person

scrambled eggs - bacon - chorizo -
shredded potatoes - flour tortillas -
cheddar cheese - salsa - sour cream
*Add Guacamole \$2/per person

Fresh Seasonal Fruit Tray \$3/ per person

fresh seasonal fruit - honey yogurt dip

eighty eight

catering

Breakfast

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

eighty eight

catering

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

eighty eight

catering

\$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

eighty eight

catering

\$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

Build Your Own

Deli Station \$10/per person

assorted bread - smoked turkey - smoked ham - roast beef - assorted cheese slices - lettuce - tomato - dill pickle slices - onion

Hot Italian Sub Station \$12/per person

assorted hoagie rolls - beef meatballs in homemade tomato sauce - sliced chicken breast - provolone - mozzarella - parmesan cheese - disposable chafer & sterno included

Assorted Salads \$10/per person

assorted bread - chicken salad - egg salad - tuna salad - tomato

Lunch Sandwiches

eighty eight

catering

Each box includes tableware,
fresh baked cookie,
individual bag of chips

\$14/per person

Sandwiches

Classic Smoked Ham & Swiss

Classic Smoked Turkey & Provolone

Classic Salad Sandwich

California Turkey

BLT

Caprese

Salads

Mixed Greens Tahini Salad

Fiesta Salad

Cobb Salad

Chicken Caesar Salad

Wraps: Add \$1/per person

Smoked Turkey & Bacon Wrap

Spicy Thai Chicken Wrap

Pesto Chicken Wrap

Chicken Caesar Wrap

Grilled Veggie Wrap

Italian Wrap

Ham & Swiss Wrap

Boxed Lunches

eighty eight

catering

\$20/ PERSON

Choice of one salad, two sides, and one protein

Salads

caesar
mixed greens
house salad

Sides

smashed potatoes
mashed potatoes
mac & cheese
cheesy hashbrown casserole
baked beans
sauteed green beans
green beans w/bacon
roasted carrots
brussel sprouts
broccolini
quinoa salad
mexican street corn salad
buttered mushrooms
asparagus

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

Sides

smashed potatoes
mashed potatoes
mac & cheese
cheesy hashbrowns
baked beans
sauteed green beans
green beans w/bacon
roasted carrots
brussel sprouts
broccolini
quinoa salad
mexican street corn salad
buttered mushrooms
asparagus

Appetizers

crostini (with toppings)
fruit skewers
veggie shooters
88 bacon
meatballs (it. or western)
potato skins
pulled pork sliders
caprese skewers
antipasto skewers
spinach artichoke dip
deviled eggs
pickled shrimp
chorizo & grits
pierogies
shrimp & grits
empanadas

Proteins

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

eighty eight

catering

\$50/ PERSON

Choice of one salad

Two appetizers

Two proteins

Two sides

Salads

caesar mixed

greens

house salad

Appetizers

crostini (with toppings)
fruit skewers
veggie shooters
88 bacon
meatballs (it. or western)
potato skins
pulled pork sliders
caprese skewers
antipasto skewers
spinach artichoke dip
deviled eggs
pickled shrimp
chorizo & grits
pierogies
shrimp & grits
empanadas

Sides

smashed potatoes
mashed potatoes
mac & cheese
cheesy hashbrowns
baked beans
sauteed green beans
green beans w/bacon
roasted carrots
brussel sprouts
broccolini
quinoa salad
mexican street corn salad
buttered mushrooms
asparagus

Proteins

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

\$17/ PERSON

Mexican Menu

Chicken Fajitas
Ground Beef
Carnitas (choose 2)
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 - 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

eighty eight

catering

Caesar Salad

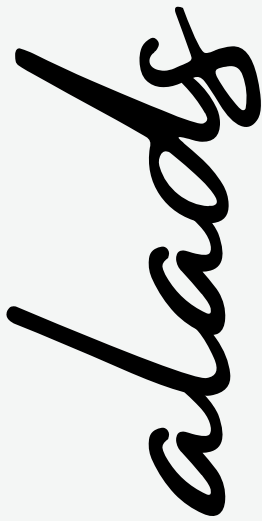
romaine lettuce - parmesan cheese - lemon
- almonds - caesar dressing

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

eighty eight

catering

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

Italian Meatballs

all beef meatballs - house made red sauce -
parmesan cheese

Western Meatballs

all beef meatballs - BBQ Sauce

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

eighty eight

catering

Appetizers

Fruit Skewers

watermelon - cantaloupe - honeydew

Pickled Shrimp

shrimp (pickled) - lemon - peppercorns -
chilis

Veggie Shooters

carrots - celery - red bell pepper -
ranch dressing - hummus

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

Antipasto Skewers

tortellini - salmon - cherry tomato -
mozzarella - basil

*A la Carte Pricing Available

eighty eight

catering

Appetizers

Chorizo & Grits

chorizo - cheesy grits

Shrimp & Grits

pan seared shrimp - grits

Pierogies

baked pierogies - sour cream - chives

Spinach Artichoke Dip

spinach artichoke dip - puff pastry cup

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

eighty eight

catering

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

Pot Roast

roast beef - beef gravy

Braised Short Ribs

root beer braised short ribs - carrots -
onions - celery - fennel

Beef Brisket

smoked brisket - au jus

*A la Carte Pricing Available

eighty eight

catering

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

Beef Wellington

beef tenderloin - prosciutto - mushrooms - puff pastry

Vegan Option: Baked Pasta

cavatappi noodles - vegan meatballs - marinara sauce -vegan cheese

Vegatarian Option: Stuffed Peppers

green bell pepper - rice - tomato sauce - cheddar cheese - can be made vegan

Vegatarian Option: Mushroom Ravioli


mushroom ravioli - house made cream sauce

Proteins

*A la Carte Pricing Available

eighty eight

catering



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

Green Beans w/ Bacon

green beans - bacon

*A la Carte Pricing Available

eighty eight

catering

Carrots

roasted carrots - butter

Broccolini

blanched broccolini - fresno chilis

Quinoa Salad

quinoa - pickled corn - blueberries - kale -
beet vinaigrette

Baked Beans

baked then smoked beans - brown sugar -
bbq sauce

Mexican Street Corn Salad

sweet corn - cotija cheese - cilantro - red
bell pepper - mayonnaise - sour cream -
mexican spices

Buttered Mushrooms

sautéed button mushrooms - butter

Asparagus

roasted asparagus - cherry tomatoes -
balsamic reduction



ides

*A la Carte Pricing Available

eighty eight

catering

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

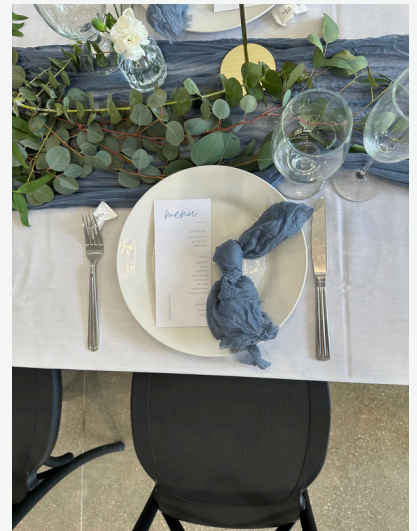
Kids' Boxes \$7/per kiddo

chicken tenders - mac and cheese - fresh
fruit - crayons w/coloring page (under 12
only)

CATERING RENTALS

flatware + china plates \$2/per seat

- Flatware
 - Stainless
 - Gold
 - Black
- China Plates
 - White
 - Gold Rim
 - Black
 - Vintage



chargers \$1/per seat

Matte Gold - Fluted Metallic Gold - Acrylic Gold Rim - Black



CATERING RENTALS

in-stock napkin colors



Black



Chocolate Brown



Forest Green



Gold



Ivory



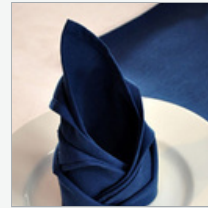
Lemon Yellow



Light Grey



Wedgewood Blue



Navy



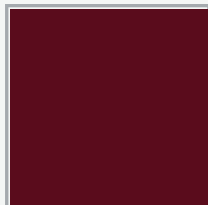
Wild Raspberry



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

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

glasses

- Water Goblets + Pitchers \$1.50/per person
- Champagne Coupes \$1.50/per person



eighty eight

catering

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 & Table Service

Under 150 Guests \$450

Over 150 Guests \$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 option is the 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.

*Please Inquire about Family Style & Plated Options if interested.

F A Q

1. Do you charge a travel fee?

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

2. How far do you travel?

A. 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.

3. What is the payment schedule?

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

eighty eight

catering

Thank You!

We would love to collaborate for your event!

Reach out to learn more, discuss menu options, and start planning today!