

eighty eight
catering

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\$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
broccoli
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
broccoli
quinoa salad

Proteins

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

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\$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
broccoli
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
French Bread

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Caesar Salad

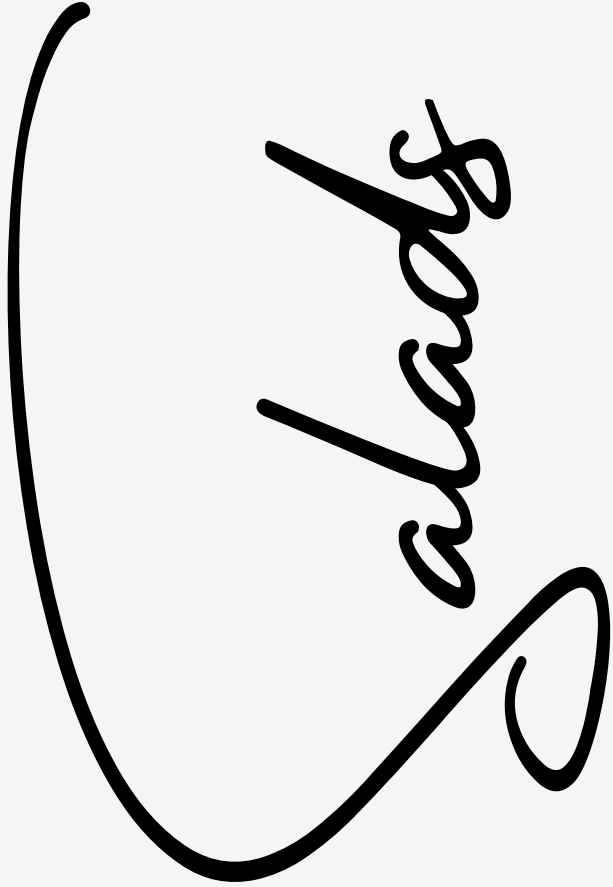
romaine lettuce - parmesan cheese - lemon
- caesar dressing

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)



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

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

*A la Carte Pricing Available

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Proteins

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

*A la Carte Pricing Available

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ides

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

*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

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

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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

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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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

variety of sliders: \$4

sandwich tray: \$6

soup/salad options: \$7

flatbread options: \$8

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Pricing Sheet

Salads

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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Pricing Sheet

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

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Breakfast

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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Breakfast

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

Salads

Lunch

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\$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 pesto -
lettuce - tomato - parmesan cheese

Grilled Veggie

fresh seasonal vegetables - garlic hummus
- feta cheese

Lunch Wraps

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\$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

Lunch Sandwiches

Lunch

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Tyles
Dining

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.

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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

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.

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

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

in-stock napkin colors



Black



Chocolate Brown



Forest Green



Gold



Ivory



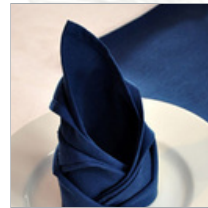
Lemon Yellow



Light Grey



Wedgewood Blue



Navy



Wild Raspberry



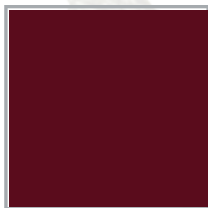
Purple



Red



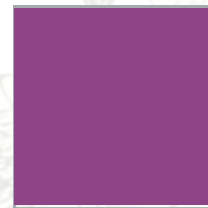
Royal Blue



Dark Burgundy



Peach Plum



Purple

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**
 - Can include cake cutting, or setting out of dessert on display.

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 downpayment when you book to secure your day. Then final payment is due 10 days before your event day.





