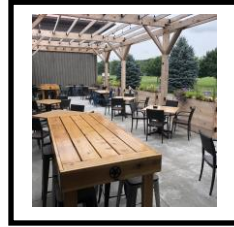


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# FORT 88

CATERING & EVENTS

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**Located in the heart of Jefferson County, ideally between Madison and Milwaukee, Fort 88 is the ideal location to host your next event. We invite you to enjoy the rustic charm this one of a kind venue offers. Allow a Fort 88 Event Coordinator to assist you in planning your event offering a level of service that puts you at ease throughout the planning process.**

**Fort 88 provides on-site catering and events as well as off-site catering and bar service. Allow Fort 88's friendly and professional staff to take care of all the details and fully staff and service your event.**

**Fort 88 has countless menu offerings, and is also happy to work with you to create a completely customized menu of any cuisine.**

**Contact Fort 88 to begin planning with your Event Coordinator today!**

**[www.fort88smokehouse.com](http://www.fort88smokehouse.com)  
[info@fort88events.com](mailto:info@fort88events.com)  
920.397.7148**

# FORT 88

## CATERING PACKAGES

Fort 88 offers on-site catering, pick-up, delivery, and full service off-site catering options.  
Choose an all-inclusive package for peace of mind and ease of planning.

### AUSTIN

Smoked Angus Prime Rib

Smoked Pulled Chicken

Vegetable Platter

Tossed Garden Salad

Choice of 3 Sides

Slider Buns

\$29pp

### LAREDO

Sliced Angus Brisket

Smoked Pulled Chicken

Tossed Garden Salad

Choice of 2 Sides

Corn Bread or Muffins

Slider Buns

\$23pp

### ROUND ROCK

Smoked Pulled Pork Shoulder

Smoked Pulled Chicken

Cavatappi Mac & Cheese

Cowboy Baked Beans

Creamy Coleslaw

Slider Buns

\$19pp

### DALLAS

Smoked Pulled Pork Shoulder

Tossed Salad

Cowboy Baked Beans

Creamy Coleslaw

Slider Buns

\$16pp

# FORT 88

CATERING A LA CARTE

Customize your menu to your exact specifications!

## MEATS

**Smoked Pulled Pork Shoulder** \$15/lb

**Smoked Pulled Chicken** \$15/lb

**Smoked Angus Sliced Brisket** \$21/lb

Served with Au Jus

**Smoked Angus Sliced Prime Rib** \$26/lb

**St. Louis Style Smoked Spare Ribs** \$22/rack

**Smoked Jumbo Chicken Wings** \$16/lb

(Thai Chili, BBQ, Buffalo, or Cajun)

## SIDES

**Cowboy Baked Beans** \$8/lb

**Cheesy Corn** \$8/lb

**Pimento Mac & Cheese** \$11/lb

**Cavatappi Mac & Cheese** \$10/lb

**Pulled Pork Mac & Cheese** \$13/lb

**Creamy Coleslaw** \$7/lb

**Sweet Potato Mash** \$9/lb

**Garlic Red Mashed Potatoes** \$8/lb

**Steamed Fresh Green Beans** \$8/lb

**Italian Farfalle Salad** \$8/lb

**Fresh Fruit Salad** \$9/lb

**Homemade Potato Salad** \$8/lb

**Braised Collard Greens, Purple  
Cabbage & Smoked Pork** \$8/lb

**Tossed Garden Salad**

\$14/half pan \$26/full pan

## BUNS

**Sliders** \$7/dozen

**Pretzel Rolls** \$1/each

**Corn Bread Muffins** \$0.95/each

**Large Brioche Buns** \$0.95/each

# FORT 88

— APPETIZERS & PLATTERS —

## — APPETIZERS —

Priced per piece. A minimum of 50 pieces of each selection is required.

- Fresh Tomato Basil Bruschetta** \$1.50
- Spinach Artichoke Crostini** \$1.75
- Applewood Smoked Bacon Wrapped Scallops** \$2.5
- Applewood Smoked Bacon Wrapped Water Chestnuts** \$1
- Habanero Mango BBQ Meatballs** \$1.50
- Prosciutto Wrapped Gulf Shrimp** \$2.75
- Smoked Cheddar & Spinach Stuffed Mushrooms** \$1.50
- House Smoked Wings** \$1.75  
(Thai Chili, BBQ, Buffalo, or Cajun)
- Breaded Chicken Tenders** \$1.50  
(Thai Chili, BBQ, Buffalo, or Cajun)
- BBQ Smoked Chicken Skewer** \$2
- Pulled Pork or Chicken Slider** \$3.50
- Smoked Brisket or Angus Slider** \$3.95

## — PLATTERS —

*Small serves 10-20 guests*

*Large serves 20-35 guests*

- Vegetable Platter w/ Ranch Dip**  
\$39 / \$69
- Domestic Cheeses & Sausages**  
\$49 / \$75
- Artisan WI Cheeses, Sausage & Smoked Salmon**  
\$75 / \$145
- Fresh Seasonal Fruit**  
\$49 / \$75
- Hot Spinach & Artichoke Dip**  
\$65 / \$85
- Jumbo Gulf Shrimp Cocktail**  
\$95 / 75 pieces
- House Smoked Atlantic Salmon Side**  
\$57
- Assorted Smoked Chicken, Pork & Brisket Pinwheels w/ Garden Veggies & Pesto Aioli**  
\$65 / 25 pieces



Fort 88 is happy to further customize your menu or bar menu to suit your taste and budget.  
Please work with your Fort 88 Event Coordinator for customized packages.

## SERVICES

### DELIVERY

0-10 miles \$25 10-15 miles \$50  
15+ miles please inquire

### SERVICE

Fort 88 can provide full service for setup,  
serving, and clearing of food  
\$25/hr. per server, suggested 1 per 30 guests for full  
service, 2-3 per buffet for serving of food only

### SERVEWARE

Fort 88 can provide disposable plates,  
bowls, silverware & napkins for off-site  
catered events

**Basic** \$2 per guest

**Premier** \$4 per guest

\*dining serveware and linen napkins  
are provided for on-site events

## BAR PACKAGES

**Domestic Keg** \$295

**Specialty Keg** \$350+

**Bottle Wine** \$19+

inquire for alternate pricing for select wines

**Signature Cocktail** \$125+

Serves 50 (*starts at \$2.50 per cocktail!*)

**Call Open Bar** \$15pp/hr

**Premier Open Bar** \$17pp/hr

**Fort 88 Bartender(s) included for  
all on-site catered events.**

Fort 88 provides bar service for off-site  
catered events. All purchases must be  
pre-paid for off-site bars. Cash bars  
not permitted for off-site events.  
Fort 88 bartender required.

**Bartender** \$25/hr per bartender  
1 bartender per 40 guests required

# FORT 88

## RENTAL RATES

Fort 88 will strive to make each and every event enjoyable & affordable!

## RENTALS

Fort 88 provides both on-site and off-site catering and bar services with pickup and delivery options. If you would like to celebrate with us at Fort 88, we offer several dining options including private rooms and full facility rentals.

## SMALL PARTY DINING

Please contact Fort 88 to reserve a dining table: 920.397.7148

## PRIVATE ROOM RENTALS

Fort 88 offers 2 private dining rooms. Each can seat a maximum capacity of 30 guests.

**SUNDAY-THURSDAY RENTAL: \$30**

**FRIDAY-SATURDAY RENTAL: \$50**

*\*rental fee waived when \$350 is spent on food & beverage*

## FULL FACILITY RENTALS

Did you know you can rent out Fort 88 all to yourself? Perfect for weddings and large company gatherings! This includes use of the main dining room and bar, 2 private rooms and large outdoor patio. Indoor seating offers a maximum capacity of 150 guests.

### SUNDAY-THURSDAY BUYOUT

*\$400 rental fee / waived when \$4,000 is spent on food & beverage*

### FRIDAY-SATURDAY BUYOUT:

*\$800 rental fee / \$6,000 food & beverage minimum*

*rental fee waived when \$7,000 is spent on food & beverage*



FAQ' s

### **What if I would like something I don't see on the menu?**

Fort 88's Event Coordinator will work with you one on one if you are looking to include a special off-menu item for your catered event or a fully customized menu.

### **How many appetizers and platters will I need?**

As an add-on to a meal, Fort 88 suggests no less than 3 pieces per guest. For heavy hors d'oeuvres buffet receptions, we suggest no less than 10 pieces per guest.

### **How many kegs or bottles of wine will I need?**

1 keg will serve approx. 125 16oz. beers  
1 bottle of wine will serve approx. 4 glasses of wine.

### **Can Fort 88 bill me for a bar tab based on consumption?**

If you prefer our friendly bar staff to tally and bill based upon what your guests have ordered as opposed to pre-purchasing a worry-free open bar package, we will be happy to! We are also happy to provide drink tickets for your event. If you have pre-ordered wine and have leftovers after your event, we will help you pack up the un-opened bottles to take home!

### **Can I pick up and serve my own catering food?**

Yes, you are welcome to pick up or choose delivery for your event. You are welcome to serve yourself or have your guests serve themselves or purchase a service package and allow our friendly staff to take the stress off you.

### **Are servers and bartenders included?**

Servers and bartenders are included for all on-site events, and can be provided for off-site catering for an affordable cost.