
FORT 88

CATERING & EVENTS



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
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.
Work with your personal Fort 88 Event Coordinator to plan your perfect event!

AUSTIN

Smoked Angus Prime Rib
Smoked Pulled Chicken
Vegetable Platter
Tossed Garden Salad
Choice of 3 Sides
Slider Buns
\$25pp

LAREDO

St. Louis Smoked Spare Ribs
Smoked Pulled Chicken
Tossed Garden Salad
Choice of 2 Sides
Corn Bread or Muffins
\$23pp

ROUND ROCK

Smoked Pulled Pork Shoulder
Smoked Pulled Chicken
Cavatappi Mac & Cheese
Cowboy Baked Beans
Creamy Coleslaw
Slider Buns
\$20pp

DALLAS

Smoked Pulled Pork Shoulder
Tossed Salad
Cowboy Baked Beans
Creamy Coleslaw
Slider Buns
\$16pp

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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 \$19/lb
Served with Au Jus

Smoked Angus Sliced Prime Rib \$26/lb

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

Smoked Jumbo Chicken Wings \$11/lb
(Thai Chili, BBQ, Buffalo, or Cajun)

BUNS

Sliders \$6/dozen

Pretzel Rolls \$1/each

Corn Bread Muffins \$0.75/each

Large Brioche Buns \$0.85/each

SIDES

Cowboy Baked Beans \$7/lb

Cheesy Corn \$7/lb

Pimento Mac & Cheese \$10/lb

Cavatappi Mac & Cheese \$9/lb

Pulled Pork Mac & Cheese \$12/lb

Creamy Coleslaw \$6/lb

Sweet Potato Mash \$8/lb

Garlic Red Mashed Potatoes \$7/lb

Steamed Fresh Green Beans \$7/lb

Italian Farfalle Salad \$7/lb

Fresh Fruit Salad \$7/lb

Homemade Potato Salad \$7/lb

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

Tossed Garden Salad

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

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APPETIZERS & PLATTERS

APPETIZERS

Priced per piece

- Salmon Smoked Bruschetta Crostini \$2
- Smoked WI Gouda Spinach
- Artichoke Crostini \$2
- Applewood Smoked
- Bacon Wrapped Scallops \$2.5
- Applewood Smoked Bacon
- Wrapped Water Chestnuts \$0.75
- Habanero Mango BBQ Meatballs \$1
- Prosciutto Wrapped Gulf Shrimp \$2.75
- Smoked Gouda & Italian
- Sausage Stuffed Potato \$1.75
- Smoked Cheddar & Spinach
- Stuffed Mushrooms \$1.25
- House Smoked Wings \$0.90
(Thai Chili, BBQ, Buffalo, or Cajun)
- Prosciutto Wrapped Melon \$1.25
- Smoked Chicken Satay \$2
- Pulled Pork or Chicken Slider \$2.75
- Smoked Brisket or Angus Slider \$3
- Smoked Salmon Mouse Canape \$2.50

PLATTERS

Priced per piece

Small serves 10-20 guests
Large serves 20-35 guests

- Vegetable Platter w/ Ranch Dip
\$37.50 / \$65
- Domestic Cheeses & Sausages
\$39 / \$68
- Artisan WI Cheeses, Sausage
& Smoked Salmon
\$75 / \$145
- Fresh Seasonal Fruit
\$39 / \$68
- Tropical Fresh Fruit
\$49 / \$88
- Jumbo Gulf Shrimp Cocktail
\$75 / 75 pieces
- House Smoked Atlantic Salmon Side
\$52.50
- Assorted Smoked Chicken, Pork &
Brisket Pinwheels w/ Garden
Veggies & Pesto Aioli
\$50 / 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

Included within 5 miles

5-10 miles \$25 10-15 miles \$50

15+ miles please inquire

SERVICE

Fort 88 can provide full service for setup,
serving, and clearing of food

\$19/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 \$20+

inquire for alternate pricing for select wines

Signature Cocktail \$150+

Serves 50

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 \$19/hr per bartender
1 bartender per 40 guests required

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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: No Fee

FRIDAY-SATURDAY RENTAL: \$50

**\$50 rental fee waived when \$300 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*

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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 pickup and serve my own catering food?

Yes, you are welcome to pickup 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.