



Cocktail Reception Options

Served Buffet Style & Passed

WE KINDLY ASK THAT YOU SUBMIT SELECTIONS TWO WEEKS PRIOR TO YOUR EVENT.



APPETIZER MENU

Mix and match any Buffet Appetizers with any Passed Appetizers.

BUFFET APPETIZERS

SAM'S FAMOUS GUACAMOLE – <i>avocado, tomato, onion, lime, tortilla chips (GF/Veg/V)</i>	\$4.50/person
MEXICAN STYLE SALSA – <i>tomato, onion, lime, serrano pepper, tortilla chips (GF/Veg/V)</i>	\$4/person
HOT SAUSAGE BEAN DIP – <i>hot chorizo sausage, beer, refried beans, cheddar cheese, tortilla chips</i>	\$4.50/person
MOUNTAIN MAN BOUDIES BUFFALO SAUSAGE – <i>jalapeno beer mustard (GF)</i>	\$4.50/person
ROCKY MOUNTAIN OYSTERS – <i>Seasoned Panko, Sweet chili sauce</i>	\$4.50/person
PEANUT BUTTER STUFFED JALAPENOS – <i>pickled jalapenos, mango (GF/Veg/V)</i>	\$3/person
FORT CHARCUTERIE PLATTER – <i>Sausage: Buffalo, Wild Boar, Rattlesnake, and Elk Sausage</i>	\$105/25 guests
<i>Cheeses: Parmigiano Reggiano, Blue Cheese, Goat Cheese, and Manchego (GF)</i>	\$210/50 guests
<i>Served with an assortment of fruit, candied nuts, and crackers (GF Crackers available upon request)</i>	
VEGETABLE PLATTER – <i>Dips: Hummus, guacamole, chipotle ranch (GF/Veg/V)</i>	\$40/25 guests
<i>Vegetables: carrots, celery, sliced cucumber & cherry tomatoes</i>	\$80/50 guests
<i>*Vegetables may vary depending on availability.</i>	
<i>*Vegans will not be able to have the ranch.</i>	

FORT SIGNATURE SALAD - <i>Mixed greens topped with pickled ginger, jicama, & toasted pepitas</i>	
<i>with Damiana Vinaigrette (GF/Veg/V)</i>	\$3/person
FORT CEASAR SALAD - <i>Romaine Lettuce with homemade Caesar dressing and croutons,</i>	
<i>topped with Parmesan Reggiano and white Italian white sardines. (GF)</i>	\$5/person
BREAD SERVICE – <i>Seasoned rolls & Pumpkin walnut muffins. Served with butter.</i>	\$3/person

SIDE OF ELK CHOP – <i>With Huckleberry Sauce (GF)</i>	\$22/person
SIDE OF BUFFALO (GF)	\$22/person
SIDE OF CHA CHA CHICKEN – <i>With Tomatillo Sauce (GF)</i>	\$18/person
SIDE OF TERRIYAKI MARINATED QUAIL – <i>With Huckleberry Sauce (GF)</i>	\$15/person

MILD GREEN CHILI MAC & CHEESE (Veg) – <i>Greer cheese sauce, blend of Fort cheeses, green chili</i>	\$12/person
CRISP DOUBLE CUT FRENCH FRIES (Veg)	\$8/person
MASHED POTATOES (GF/Veg) – <i>butter, shallots, cream</i>	\$6/person
FORT POTATOES (GF/Veg) – <i>small red potatoes, caramelized onion, corn, Anasazi beans</i>	\$6/person
HOT OR MILD GREEN CHILI SAUCE (GF/Veg/V)	\$4/person
RED DIXON CHILI GRAVY (Veg)	\$4/person

PASSED APPETIZERS

****TWO DOZEN MINIMUM PER ITEM****

PLEASE SPECIFY IF YOU NEED A "GLUTEN FREE OPTION"

SMOKED ATLANTIC SALMON CROSTINI -

Topped with whipped tomato & goat cheese (GF Option) \$45/dozen

BRUSCHETTA CROSTINI – *tomato, basil, parmesan, balsamic glaze (Veg/ GF Option)* \$30/dozen

SUNDRIED TOMATO & GOAT CHEESE CROSTINI *(Veg/ GF Option)* \$30/dozen

MUSHROOM & GOAT CHEESE PUFF PASTRY *(Veg/ GF Option)* \$35/dozen

JALAPENO POPPER BITES – *jalapenos, bacon, cheddar, parmesan (GF)* \$35/dozen

SMOKED DUCK CROSTINI - *with chipotle aioli (GF Option)* \$40/dozen

GRILLED GAME MEAT SKEWERS - *with mushroom & onion (GF)* \$36/dozen

BISON EGGS – *pickled quail eggs, buffalo sausage, raspberry-pepper jam* \$36/dozen

JUMBO SHRIMP - *with cocktail sauce (GF)* \$40/dozen

FRENCH VOYAGER'S FROG LEGS – *Cajun spiced, deep fried in panko breading, horseradish aioli* \$38/dozen

DUCK QUESADILLAS -

Duck leg meat, Asian Coffee Barbecue Marinade, Mexican Cheeses \$40/dozen

BUFFALO EMPANADAS -

Buffalo & cheddar wrapped in puff pastry, with Dixcon Red Chili & tomatillo Salsa \$40/dozen

****GF Option = Udi's Gluten Free Baguette made into Crostini's**

Prices and menu selections are subject to change without notice.

DESSERT MENU

Individually Plated, Buffet Style or Family Style

INDIVIDUALLY PLATED DESSERTS (CHOOSE UP TO 3)

Get a half or third of your party size of each or all one dessert.

NEGRITA – Whipped Dark Chocolate, Myer's Rum, Cookie (GF)	\$16/each
BOBBIE CHAIM'S FAMOUS CHEESECAKE – <i>Madagascar vanilla, graham cracker, almond crust, wild Montana huckleberry syrup Madagascar</i>	\$15/each
VERA'S CARAMEL BLONDE BROWNIE <i>with Magill's Vanilla Bean Ice Cream</i>	\$15/each
CHOCOLATE CHILE BOURBON CAKE – <i>Dark chocolate, walnuts, red chili, bourbon drizzle, hot fudge</i>	\$15/each
TRAPPER'S FRUIT SUNDAE – <i>Slowly cooked apples & apricots, spices, vanilla ice cream, Hazelnut syrup</i>	\$17/each
MAGILL'S HOMEMADE COLORADO ICE CREAM - <i>Ice Cream Flavors: Vanilla Bean, Mexican Chocolate, Salted Caramel Oreo.</i>	
<i>Optional Hot Fudge or Caramel Topping</i>	\$10/each
“SPOTTED DOG” BREAD PUDDING – <i>French bread pudding served with a rum caramel sauce & a scoop of Magill's Vanilla Bean Ice Cream</i>	\$13/each

OR

FAMILY OR BUFFET STYLE DESSERT

CHEF'S SELECTION PLATTER

(Serves 6-8 guests)

A sampler of The Fort's favorite desserts served family or buffet style.

\$65 per platter

PLATTERS USUALLY INCLUDE:

Negrita (GF)
Bobbie Chaim's Famous Cheesecake
Chocolate Chile Bourbon Cake
Seasonal Creme Brulee (GF)

CAKES

Cakes or cupcakes may be brought in or delivered. To stay within Colorado State's Health Code Regulations, it must be bought from a commercial bakery. Receipt must be presented if the cake is not delivered by the bakery.

\$3.00 Cake Cutting Fee Per Person

If you would like The Fort to provide the cake, please inquire with the Private Dining Manager.

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