



Menu Card Options

For parties of 16-25

INSTRUCTIONS

1. Select your appetizers (unlimited). May choose from both the buffet and passed appetizers.
2. Select 5 entrées for your guests to order from night of. Please read instructions on the entrée page.
3. Select 3 desserts for your guests to order from night of or chef's selection platters served family or buffet style.
4. Submit your menu selections TWO WEEKS in advance.

Menu cards will be printed with a custom title and placed at each place setting.

FOR QUESTIONS, PLEASE SEE "COMMONLY ASKED QUESTIONS" ON THE LAST PAGE.



APPETIZER MENU

Mix and match any Buffet Appetizers with any Passed Appetizers.

BUFFET APPETIZERS

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

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 Dixon 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.



ENTREE OPTIONS

EACH ENTREE INCLUDES (Choose 1 salad):

FORT SIGNATURE SALAD - Mixed greens topped with pickled ginger, jicama, & toasted pepitas with Damiana Vinaigrette (GF/Veg/V)

OR

FORT CEASAR SALAD - Romaine Lettuce with homemade Caesar dressing and croutons, topped with Parmesan Reggiano and white Italian white sardines. (GF) - \$4 up charge per person.

FRESH BAKED FORT BREADS & PUMPKIN WALNUT MUFFINS

SIDE OF FRESH SEASONAL VEGETABLES – Chef's Choice (GF)

ENTREES

(CHOOSE 3 FROM THIS SECTION)

THE FORT'S GAME PLATE –

4oz Bone-in Elk Chop, 5oz Buffalo Sirloin, 4oz teriyaki quail, Fort potatoes, Montana huckleberry preserves (GF) \$66

WILLIAM BENT'S BUFFALO FILET AU POIVRE 8OZ –

House made brandy peppercorn sauce; Fort Potatoes (GF) \$72

MOUNTAINS MEET THE SEA – 5oz Buffalo Sirloin, broiled butter & herb lobster tail, Fort Potatoes (GF) \$65

“TENDERLIPS” COLORADO NATURAL BEEF FILET 6OZ –

Carved in house, grilled, Fort potatoes (GF) \$69

14OZ COLORADO NATURAL BEEF NY STRIP – Fort potatoes (GF) \$54

12OZ BUFFALO RIBEYE “CARNE ASADA STYLE” – citrus chipotle marinade, mashed potatoes \$69

ELK ST. VRAIN – Two bone-in 4oz elk chops, Montana huckleberry sauce, Fort potatoes (GF) \$54

SMOKE HOUSE BUFFALO RIBS – Four Ribs, Jack Daniel's barbecue sauce, mashed potatoes \$45

WILLIAM BENT'S GRILLED QUAIL – teriyaki marinade, Montana huckleberry preserves, Fort potatoes (GF) \$42

GENERAL ARMIJO'S COLORADO LAMB T-BONES – two lamb T-bones, mint jelly, mashed potatoes (GF) \$49

(CHOOSE 2 FROM THIS SECTION)

VEGETARIAN/VEGAN OPTIONS INCLUDED IN THIS SECTION.

RUM FIG DUCK BREAST – Orange, Rum & Fig Reduction, Wild Rice Blend \$49

RED RUBY IDAHO TROUT – Garlic, Rosemary, citrus sauce, wild rice blend (GF) \$42

NORWEIGAN ARTIC SALMON - sustainably sourced, baked & topped with mango salsa. (GF) \$49

VEGAN & VEGETARIAN OPTIONS

ROASTED & STUFFED POBLANO PEPPERS –

Wild mushroom risotto, succotash, Mexican cheeses, Dixon chili sauce, lime crème (GF/Veg/Vegan Option) \$32

COWBOY CAVIAR EMPANADA'S OR BOWL –

Vegetarian mixture of beans, tomatoes, onions, peppers, corn, tomatoes, and seasoning baked inside a light pastry as empanadas or served on top of a bowl of wild and brown rice. Empanadas are drizzled with lime crema and rex Dixon chili sauce. Bowl is topped with lime crema and avocado.

Bowl is Gluten Free. Vegan option available for both. \$49

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ADDITIONAL FAMILY STYLE SIDES

MILD GREEN CHILI MAC & CHEESE (Veg) – Greer cheese sauce, blend of Fort cheeses, green chili	\$12/person
FOREST MUSHROOMS (GF/Veg) – shitake, cremini, oyster, butter, garlic, truffle oil	\$12/person
WILD RICE BLEND (GF/Veg/V) – mixed wild rice, sage, carrots, celery	\$8/person
SAUTEED SPINACH (GF/Veg) - Sauteed with butter & garlic	\$6/person
CRISP DOUBLE CUT FRENCH FRIES (Veg)	\$8/person
MASHED POTATOES (GF/Veg) – butter, shallots, cream	\$6/person
FORT POTATOES (GF/Veg) – small red potatoes, caramelized onion, corn, Anasazi beans	\$6/person
HOT OR MILD GREEN CHILI SAUCE (GF/Veg/V)	\$4/person
RED DIXON CHILI GRAVY (Veg)	\$4/person

DESSERT MENU

INDIVIDUALLY PLATED DESSERTS (CHOOSE UP TO 3)

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</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)

OUTSIDE CAKES

\$3.00 CAKE CUTTING FEE

MUST BE BOUGHT FROM A COMMERCIAL BAKERY

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COMMONLY ASKED QUESTIONS:

WHAT DO YOU SERVE CHILDREN 12 AND YOUNGER?

Children 12 and under may order from the kid's menu night of. If there are 10 or more children, we kindly ask you to preselect their dinners. Please inquire for the kid's menu.

WHEN ARE MY SELECTIONS DUE?

2 Weeks prior to the event.

HOW MANY BY THE DOZEN APPETIZERS SHOULD I ORDER?

Keep in mind that most of these are bite size, so guests usually go back for another. We suggest ordering at least enough for everyone to have one.

HOW DO DESSERT PLATTERS WORK?

Individually sliced desserts are displayed on a platter. The guests take a sample of each dessert.

HOW ARE FOOD ALLERGIES OR RESTRICTIONS HANDLED?

We take all food allergies very seriously and do the best we can to accommodate everyone. We do ask that guests come prepared, just in case of a reaction. If there are food allergies or restrictions within your group, we ask that you give us a list of everyone with allergies/restrictions and we will create special meals for them if necessary. For example: If your guest has a dairy allergy, we will make them steamed potatoes and vegetables.