



# Menu Options for 26+ Guests

## **INSTRUCTIONS:**

- **A la carte:**
  1. Select your appetizers for everyone to share. Can select from both passed and buffet.
  2. Select a two or three item entrée for your group.
  3. Select your entrée items. Everyone will get the same thing.
  4. Select your dessert for your group. Served buffet or family style. See notes in the dessert section.
- **Packages:**
  1. Select the Silver, Gold, or Fort Favorite Package
  2. Select your appetizer options for everyone to share.
  3. Select your entrée options. Everyone will get the same thing.
  4. Select your dessert. Will get half or a third of each dessert.
- **Vegetarian and Vegan:** Options located on second to last page.
- **Submit menu selections TWO WEEKS in advance.**

## **ALL ENTREES IN THIS PACKET MAY BE SERVED:**

- Family Style
- Buffet Style
- Individually Plated

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



## **A LA CARTE APPETIZER MENU**

Mix and match any Buffet Appetizers with any Passed Appetizers.

You may add additional appetizers to any package.

### **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 &amp; 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>	

### **PASSED APPETIZERS**

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

**PLEASE SPECIFY IF YOU NEED A “GLUTEN FREE OPTION”**

SMOKED ATLANTIC SALMON CROSTINI -	
<i>Topped with whipped tomato &amp; goat cheese (GF Option)</i>	\$45/dozen
BRUSCHETTA CROSTINI – <i>tomato, basil, parmesan, balsamic glaze (Veg, GF Option)</i>	\$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 – <i>jalapenos, bacon, cheddar, parmesan (GF)</i>	\$35/dozen
SMOKED DUCK CROSTINI - <i>with chipotle aioli (GF Option)</i>	\$40/dozen
GRILLED GAME MEAT SKEWERS - <i>with mushroom &amp; onion (GF)</i>	\$36/dozen
BISON EGGS – <i>pickled quail eggs, buffalo sausage, raspberry-pepper jam</i>	\$36/dozen
JUMBO SHRIMP - <i>with cocktail sauce (GF)</i>	\$40/dozen
FRENCH VOYAGER'S FROG LEGS – <i>Cajun spiced, deep fried in panko breading, horseradish aioli</i>	\$38/dozen
DUCK QUESADILLAS -	
<i>Duck leg meat, Asian Coffee Barbecue Marinade, Mexican Cheeses</i>	\$40/dozen
BUFFALO EMPANADAS -	
<i>Buffalo &amp; cheddar wrapped in puff pastry, with Dixon Red Chili &amp; tomatillo Salsa</i>	\$40/dozen

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

*Prices and menu selections are subject to change without notice.*



## **A LA CARTE DINNER MENU**

### **TWO ITEM ENTREE: \$60**

*2 items on each plate or 2 item buffet/family style (Everyone receives the same Items)*

OR

### **THREE ITEM ENTREE: \$70**

*3 items on each plate or 3 item buffet/family style (Everyone receives the same items)*

#### **ENTREES (CHOOSE 2 OR 3)**

BUFFALO SIRLOIN 5oz (GF, DF)

ELK CHOP 4oz – bone-in, served with huckleberry sauce. (GF)

BEEF NEW YORK STRIP – 7oz (GF, DF)

SMOKE HOUSE BUFFALO BBQ RIBS – slowly roasted and smothered in our tangy Jack Daniels barbecue sauce.

RUM FIG DUCK BREAST - 5oz - topped with orange, rum, and fig reduction. (GF, DF)

TERIYAKI MARINATED QUAIL - 4oz - served with huckleberry sauce (GF)

CHA CHA CHICKEN - bone-in, marinated in Cuban Spices & Citrus Juices, topped with tomatillo sauce. (GF, DF)

IDAHO TROUT – marinated in citrus juices, then baked with garlic, rosemary, and butter (GF)

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

BEEF FILET – 4oz (GF, DF) +\$10 per person

BUFFALO FILET – 4oz (GF, DF) +\$10 per person

#### **EACH ENTREE INCLUDES (CHOOSE 1 SALAD)**

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

OR

FORT CEASAR SALAD - Romaine Lettuce with homemade Caesar dressing and croutons, topped with Parmesan Reggiano and white Italian white sardines. (GF)

FRESH BAKED FORT BREADS & PUMPKIN WALNUT MUFFINS

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

SODA AND ICED TEA

#### **SECOND SIDE (CHOOSE 1)**

FORT POTATOES - roasted red potatoes, caramelized onions, corn, Anasazi beans, green chili, red bell peppers (GF, Veg)

MASHED POTATOES - butter, cream, garlic, shallots (GF, Veg)

#### **ADDITIONAL FAMILY SIDES**

MILD GREEN CHILI MAC & CHEESE – Greer cheese sauce, blend of Fort cheeses, green chili (Veg) \$12/Person

FOREST MUSHROOMS (GF, Veg) – shiitake, 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

HOT OR MILD GREEN CHILI SAUCE (GF, Veg, V) \$4/Person

RED DIXON CHILI GRAVY (Veg) \$4/Person

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## **OTHER ROASTED MEAT ENTREE OPTIONS**

SLOW-ROASTED BUFFALO PRIME RIB *with Au Jus & Creamy Horseradish (GF)* \$650/roast  
*Serves 15-18 guests.*

ROASTED LEG OF LAMB *with Rosemary Au Jus and Mint Jelly (GF)* \$250/roast  
*Serves 10-12 guests.*

**Roasts only, with House Salad, Fort Breads, Seasonal Vegetable,  
Fort Potatoes or Mashed Potatoes.  
\$20 per person + Cost of Roast**

**OPTIONAL CARVING STATION**  
\$75 per roast



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## **A LA CARTE 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 &amp; 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 &amp; 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:**

Negrta (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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## **THE FORT SILVER PACKAGE**

**\$85.00 Per Guest**

### **APPETIZERS (SELECT 2)**

SAM'S FAMOUS GUACAMOLE – *avocado, tomato, onion, lime, tortilla chips (GF/Veg/V)*  
MEXICAN STYLE SALSA – *tomato, onion, lime, serrano pepper, tortilla chips (GF/Veg/V)*  
HOT SAUSAGE BEAN DIP – *hot chorizo sausage, beer, refried beans, cheddar cheese, tortilla chips.*  
MOUNTAIN MAN BOUDIES BUFFALO SAUSAGE – *jalapeno beer mustard (GF)*  
ROCKY MOUNTAIN OYSTERS – *Seasoned Panko, Sweet chili sauce*  
PEANUT BUTTER STUFFED JALAPENOS – *pickled jalapenos, mango (GF/Veg/V)*

### **ENTREE (SELECT 2)**

**EACH GUEST RECEIVES BOTH ITEMS ON PLATE**

BUFFALO SIRLOIN 5oz (GF, DF)  
ELK CHOP 4oz – *bone-in, served with huckleberry sauce. (GF)*  
BEEF NEW YORK STRIP – 7oz (GF, DF)  
SMOKE HOUSE BUFFALO BBQ RIBS – *slowly roasted and smothered in our tangy Jack Daniels barbecue sauce.*  
RUM FIG DUCK BREAST - 5oz - *topped with orange, rum, and fig reduction. (GF, DF)*  
TERIYAKI MARINATED QUAIL - 4oz - *served with huckleberry sauce (GF)*  
CHA CHA CHICKEN - *bone-in, marinated in Cuban Spices & Citrus Juices, topped with tomatillo sauce. (GF, DF)*  
IDAHO TROUT – *marinated in citrus juices, then baked with garlic, rosemary, and butter (GF)*  
NORWEIGAN ARTIC SALMON - *sustainably sourced, baked & topped with mango salsa. (GF, DF)*

### **EACH ENTREE INCLUDES (CHOOSE 1 SALAD)**

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

OR

FORT CEASAR SALAD - *Romaine Lettuce with homemade Caesar dressing and croutons, topped with Parmesan Reggiano and white Italian white sardines. (GF)*

FRESH BAKED FORT BREADS & PUMPKIN WALNUT MUFFINS

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

SODA AND ICED TEA

### **SECOND SIDE OPTION (CHOOSE 1)**

FORT POTATOES - *roasted red potatoes, caramelized onions, corn, Anasazi beans, green chili, red bell peppers (GF/Veg)*  
MASHED POTATOES - *butter, cream, garlic, shallots (GF/Veg)*

### **DESSERT (SELECT 2) - Get half of your party size of each.**

NEGRITA (GF)  
BOBBIE CHAIM'S FAMOUS CHEESECAKE  
VERA'S CARAMEL BLONDE BROWNIE  
CHOCOLATE CHILE BOURBON CAKE

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## **THE FORT GOLD PACKAGE**

**\$95.00 Per Guest**

### **APPETIZERS (SELECT 3)**

SAM'S FAMOUS GUACAMOLE – *avocado, tomato, onion, lime, tortilla chips (GF/Veg/V)*  
MEXICAN STYLE SALSA – *tomato, onion, lime, serrano pepper, tortilla chips (GF/Veg/V)*  
HOT SAUSAGE BEAN DIP – *hot chorizo sausage, beer, refried beans, cheddar cheese, tortilla chips.*  
MOUNTAIN MAN BOUDIES BUFFALO SAUSAGE – *jalapeno beer mustard (GF)*  
ROCKY MOUNTAIN OYSTERS – *Seasoned Panko, Sweet chili sauce*  
PEANUT BUTTER STUFFED JALAPENOS – *pickled jalapenos, mango (GF/Veg/V)*

### **ENTREE (SELECT 3)**

***EACH GUEST RECEIVES ALL THREE ITEMS ON PLATE.***

BUFFALO SIRLOIN 5oz (GF, DF)  
ELK CHOP 4oz – *bone-in, served with huckleberry sauce. (GF)*  
BEEF NEW YORK STRIP – 7oz (GF, DF)  
SMOKE HOUSE BUFFALO BBQ RIBS – *slowly roasted and smothered in our tangy Jack Daniels barbecue sauce.*  
RUM FIG DUCK BREAST - 5oz - *topped with orange, rum, and fig reduction. (GF, DF)*  
TERIYAKI MARINATED QUAIL - 4oz - *served with huckleberry sauce (GF)*  
CHA CHA CHICKEN - *bone-in, marinated in Cuban Spices & Citrus Juices, topped with tomatillo sauce. (GF, DF)*  
IDAHO TROUT – *marinated in citrus juices, then baked with garlic, rosemary, and butter (GF)*  
NORWEIGAN ARTIC SALMON - *sustainably sourced, baked & topped with mango salsa. (GF, DF)*

### **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)*

FRESH BAKED FORT BREADS & PUMPKIN WALNUT MUFFINS

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

SODA AND ICED TEA

### **SECOND SIDE OPTION (CHOOSE 1)**

FORT POTATOES - *roasted red potatoes, caramelized onions, corn, Anasazi beans, green chili, red bell peppers (GF/Veg)*

MASHED POTATOES - *butter, cream, garlic, shallots (GF/Veg)*

### **DESSERT (SELECT 3) – *Get a third of your party size of each.***

NEGRITA (GF)  
BOBBIE CHAIM'S FAMOUS CHEESECAKE  
VERA'S CARAMEL BLONDE BROWNIE  
CHOCOLATE CHILE BOURBON CAKE

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## **THE FORT FAVORITE PACKAGE**

**\$105.00 Per Guest**

### **GREETING DRINK**

SIGNATURE PRICKLY PEAR MARGARITA (GF)

### **APPETIZERS**

SAM'S FAMOUS GUACAMOLE (GF/Veg/V)

MOUNTAIN MAN BOUDIES BUFFALO SAUSAGE (GF)

### **ENTREE**

***EACH GUEST RECEIVES ALL 3 ITEMS ON PLATE***

BUFFALO FILET 4oz (GF)

ELK CHOP 4oz (GF)

TERIYAKI MARINATED QUAIL 5oz (GF)

### **SIDES**

FRESH SEASONAL VEGETABLES

Chef's Choice (GF)

FORT POTATOES

*roasted red potatoes, caramelized onions, corn, Anasazi beans, green chili, red bell peppers (GF)*

### **EACH ENTREE INCLUDES**

FORT SIGNATURE SALAD

*Mixed greens topped with pickled ginger, jicama, & toasted pepitas with Damiana Vinaigrette (GF/Veg/V)*

FRESH BAKED FORT BREADS & PUMPKIN WALNUT MUFFINS

SODA AND ICED TEA

### **DESSERT**

***WILL GET HALF YOUR PARTY AMOUNT OF EACH***

BOBBIE CHAIM'S FAMOUS CHEESECAKE

CHOCOLATE CHILE BOURBON CAKE

*Prices and menu selections are subject to change without notice.*





## **VEGETARIAN/VEGAN**

- Served in place of the regular dinner.
- When doing Buffet or Family Style, these will be served plated and brought out when everyone else is served.
- Please confirm total amount of vegetarians and/or vegans when submitting your selections

**ROASTED AND STUFFED POBLANO PEPPER** - *Stuffed with Mushroom Risotto and Succotash, topped with Mexican cheeses, Dixon red chili sauce, and lime crema. Served with Fort Potatoes & Seasonal Vegetables. Vegan option available. Made without cheese and lime crema and served with rice instead of Fort Potatoes.*

**COWBOY CAVIAR EMPANADA OR BOWL** – *Vegetarian filling of black beans, Anasazi beans, onion, green pepper, lime juice, wild and brown rice, corn, tomatoes, and seasoning. Baked in a light pastry as empanadas or served on top of a bowl of wild and brown rice. Both served with seasonal vegetables. Bowl is Gluten Free and topped with avocado and lime crema. Both options can be made vegan.*

**CHARLOTTE GREEN ENTRÉE SALAD** – *Mixed greens with Goat Cheese, jicama, candied walnuts, pickled ginger, and dried berries. Served with Damiana Dressing. Other dressings are available upon request.*

## **COMMONLY ASKED QUESTIONS:**

### **WITH 26 + GUESTS, DO THE GUESTS CHOOSE THEIR ENTRÉE, NIGHT OF?**

No. Everyone gets the same items on their plate if doing a plated style dinner.

### **WHAT IS A TWO OR THREE ITEM ENTREE?**

This means that each guest gets all two or three items you choose for your guests. The two or three items come alongside a seasonal vegetable and your choice of potato. This gives your guests the opportunity to try a bit of everything instead of getting just one item.

### **HOW DO BUFFET STYLE DINNERS WORK?**

The two or three item entrée turns into a two or three item buffet. Items are served in chafers. Sides will be served on the buffet in chafers as well.

### **HOW DOES FAMILY STYLE DINNERS WORK?**

The two or three item entrée turns into a two or three item family style dinner where the items are served on platters in the center of the table. Sides will also be served on platters in the center of the table.

### **IS THERE AN EXTRA CHARGE FOR BUFFET, FAMILY OR PLATED?**

There is no additional charge for using one of these serving styles.

### **WHAT DO YOU SERVE CHILDREN 12 AND YONGER?**

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.

### **MAY I MIX BUFFET STYLE APPETIZERS WITH PASSED?**

Yes, you may choose both passed and buffet style to be served at your event.

### **MAY I ADD EXTRA ITEMS TO THE SILVER, GOLD, OR FORT FAVORITE PACKAGES?**

Yes, you may add additional appetizers, sides, desserts, proteins, etc. at an additional cost.

### **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.