



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 with Damiana Vinaigrette (GF/Veg/V)</i>	\$3/person
FORT CEASAR SALAD - <i>Romaine Lettuce with homemade Caesar dressing and croutons, 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
GREEN CHILI GOAT CHEES GRITS (Veg)	\$8/Person
CRISP DOUBLE CUT FRENCH FRIES (Veg)	\$8/person
ROASTED HEIRLOOM CARROTS (Veg) – <i>butter, honey glaze</i>	\$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

Prices and menu selections are subject to change without notice.

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 & 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 <i>(Veg/ GF Option)</i>	\$30/dozen
MUSHROOM & GOAT CHEESE PUFF PASTRY <i>(Veg/ GF Option)</i>	\$35/dozen
JALAPENO POPPER BITES – <i>jalapenos, bacon, cheddar, parmesan (GF)</i>	\$35/dozen
APRICOT BOURBON SMOKED DUCK CROSTINI - <i>(GF Option)</i>	\$40/dozen
GRILLED GAME MEAT SKEWERS - <i>with mushroom & 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
DUCK QUESADILLAS - <i>Duck leg meat, Asian Coffee Barbecue Marinade, Mexican Cheeses</i>	\$40/dozen
BUFFALO EMPANADAS - <i>Buffalo & cheddar wrapped in puff pastry, with Dixon Red Chili & tomatillo Salsa</i>	\$40/dozen

***GF Option = Udi's Gluten Free Baguette made into Crostini's + \$2 per dozen*

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DESSERT MENU

Served Buffet Style

INDIVIDUALLY PLATED DESSERTS (CHOOSE UP TO 3)

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

NEGRITA – <i>Whipped Dark Chocolate, Myer's Rum, Cookie (GF)</i>	\$14/each
BOBBIE CHAIM'S FAMOUS CHEESECAKE – <i>Madagascar vanilla, graham cracker, almond crust, wild Montana huckleberry syrup Madagascar</i>	\$14/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
“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

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

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