



## LIMITED MENU FOR GROUPS UP TO 30 GUESTS

Guests order their entree and dessert night of.  
Limited Menu options due *two weeks* prior to the event.

### **Limited Menu options include:**

**\$85 Package** - Choose two appetizers. Everything else is preset.

**\$100 Package** - Choose two appetizers. Everything else is preset.

**\$115 Fort Favorite package** - No selections necessary!

\*Menu card will be printed with the options for guests to choose from night of.  
You may request a custom title on the menu or provide a logo.

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



# \$85 Limited Menu

## Appetizers

Select two appetizers from the appetizer options on pages 4 & 5. May choose from passed and/or buffet.

## Salad Course

### FORT SIGNATURE SALAD

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

**Salads served with fresh baked seasoned dinner rolls & pumpkin walnut muffins.**

## Entree Options

*Guests choose from the five options below, night of.*

### 14OZ COLORADO NATURAL BEEF NY STRIP

*Sides include Fort potatoes & seasonal vegetables (GF, DF)*

### VENISON CHOPS

*Two bone-in venison chops, Montana huckleberry sauce, Fort potatoes, seasonal vegetables (GF)*

### SPANISH CHICKEN N GRITS

*Two bone-in skin on chicken thighs rubbed with spanish spices and roasted. Served with goat cheese stone milled southern grits & seasonal vegetables.*

### CHARLIE'S TROUT

*Breaded trout with Colorado peach & green chile salsa, wild rice blend & seasonal vegetables.*

### VEGETARIAN ROASTED & STUFFED PEPPERS

*A roasted pepper stuffed with a wild mushroom risotto with succotash. Topped with a blend of Mexican cheeses, Dixon red chile sauce, and lime crema. Served with Fort potatoes and seasonal vegetable. Vegan option available. (GF, Veg)*

## Dessert Options

*Guests choose from the two options below, night of.*

### CHOCOLATE CHILE BOURBON CAKE

*Aztec chile chocolate cake, chocolate fudge layers, chocolate & walnut crust, bourbon drizzle. (Veg)*

### SEASONAL CREME BRULE

*Creamy custard with caramelized sugar top. (GF, Veg)*



# \$100 Limited Menu

## Appetizers

Select two appetizers from the appetizer options on pages 4 & 5. May choose from passed and/or buffet.

## Salad Course

### FORT SIGNATURE SALAD

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

**Salads served with fresh baked seasoned dinner rolls & pumpkin walnut muffins.**

## Entree Options

*Guests choose from the five options below, night of.*

### THE FORT'S GAME PLATE

*Bone-in Elk Chop, Buffalo Sirloin, teriyaki quail, Montana huckleberry preserves, Fort potatoes, seasonal vegetables. (GF)*

### 14OZ COLORADO NATURAL BEEF NY STRIP

*Sides include Fort potatoes & seasonal vegetables (GF, DF)*

### 8OZ COLORADO NATURAL BEEF FILET MIGNON

*Carved in house, grilled, Fort potatoes, & seasonal vegetables (GF, DF)*

### CHARLIE'S TROUT

*Breaded trout with Colorado peach & green chile salsa, wild rice blend & seasonal vegetables.*

### VEGETARIAN COWBOY CAVIAR EMPANADA'S OR BOWL

*Vegetarian mixture of beans, tomatoes, onions, peppers, corn & seasonings 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 red Dixon chili sauce. Bowl is gluten free & topped with lime crema and avocado. Vegan option available.*

## Dessert Options

*Guests choose from the three options below, night of.*

### BOBBIE CHAIM'S FAMOUS CHEESECAKE

*Madagascar vanilla, graham cracker, almond crust, wild Montana huckleberry preserves. (Veg)*

### CHOCOLATE CHILI BOURBON CAKE

*Aztec chili chocolate cake, chocolate fudge layers, chocolate & walnut crust, bourbon drizzle. (Veg)*

### SEASONAL CREME BRULE

*Creamy custard with caramelized sugar top. (GF)*



# \$115 Fort Favorite Limited Menu

Guests choose entree and dessert from options listed below, night of.

## Appetizers

### JOSEFA'S BUFFALO EMPANADAS

*Buffalo & cheddar wrapped in puff pastry & served with Dixon Red Chili & tomatillo sauce.*

### ROCKY MOUNTAIN CHARCUTERIE PLATTER

*See description on next page.*

## Salad Course

### FORT SIGNATURE SALAD

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

**Salads served with fresh baked seasoned dinner rolls & pumpkin walnut muffins.**

## Entree Options

### THE FORT'S GAME PLATE

*Bone-in Elk Chop, Buffalo Sirloin, teriyaki quail, Montana huckleberry preserves, Fort potatoes, seasonal vegetables. (GF)*

### 8 OZ BUFFALO FLAT IRON AU POIVRE

*House made brandy peppercorn sauce; Fort potatoes & seasonal vegetables. (GF)*

### 14 OZ COLORADO NATURAL BEEF NY STRIP

*Sides include Fort potatoes & seasonal vegetables (GF, DF)*

### DUCK WITH CHERRY BOURBON SAUCE

*Sides include wild rice blend and seasonal vegetables. (GF)*

### CHARLIE'S TROUT

*Breaded trout with Colorado peach & green chile salsa, wild rice blend & seasonal vegetables.*

## Additional Family Style Sides

### GREEN CHILE MAC N CHEESE

*Greer cheese sauce, blend of Fort cheeses, & green chiles. (veg)*

## Dessert Options

### BOBBIE CHAIM'S FAMOUS CHEESECAKE

*Madagascar vanilla, graham cracker, almond crust, wild Montana huckleberry preserves. (Veg)*

### CHOCOLATE CHILI BOURBON CAKE

*Aztec chili chocolate cake, chocolate fudge layers, chocolate & walnut crust, bourbon drizzle. (Veg)*

### SPOTTED DOG BREAD PUDDING

*French bread pudding served with a rum caramel sauce & scoop of Magill's Vanilla Bean Ice Cream. (Veg)*

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



# APPETIZERS

May choose from both buffet and passed appetizers.  
May add additional appetizers to any package for price listed.  
Host chooses appetizers for entire group to share.

## BUFFET STYLE APPETIZERS

### **SAM'S FAMOUS GUACAMOLE**

Avocado, tomato, onion, & lime. Served with tortilla chips. (GF/Veg/V)

**\$4.50/Person**

### **MOUNTAIN MAN BOUDIES SAUSAGE**

Buffalo & Rattlesnake & Rabbit Sausages. Served hot with jalapeno beer mustard & sweet chile sauce. (GF, Mustard is not GF)

**\$4.50/Person**

### **MEXICAN STYLE SALSA**

Tomato, onion, lime, serrano pepper. Served with tortilla chips. (GF/Veg/V)

**\$4/Person**

## PLATTERS - SERVED BUFFET STYLE

### **PLEASE NOTE:**

For packages you may *substitute two appetizers* for the Rocky Mountain Charcuterie Platter.  
May *substitute one appetizer* for a Vegetable Platter.

### **ROCKY MOUNTAIN CHARCUTERIE PLATTER**

Sausage: Buffalo, Wild Boar, Rattlesnake, and Elk

Cheeses: Parmigiano Reggiano, Sage Derby, Goat Cheese, and Manchego (GF)

Served with an assortment of fruit, candied nuts, and crackers.

\*\*Sausage Contains Pork Casing

GLUTEN FREE CRACKERS AVAILABLE  
UPON REQUEST.

**25 Guests: \$105**

**50 Guests: \$210**

### **VEGETABLE PLATTER**

Dips: Hummus, guacamole, chipotle ranch (GF, Veg)

Vegetables: carrots, celery, sliced cucumber & cherry tomatoes

Served with Pita and Tortilla chips

\*Vegetables may vary depending on season & availability.

**25 Guests: \$40**

**50 Guests: \$80**



# APPETIZERS

May choose from both buffet and passed appetizers.  
May add additional appetizers to any package for price listed.  
Host chooses appetizers for entire group to share.

## PASSED APPETIZERS

TWO dozen minimum per appetizer.

### **BRUSCHETTA CROSTINI**

Tomato, basil, parmesan, balsamic glaze (Veg)

**\$30/Dozen**

Gluten Free Crostini Available upon request.

1 Dozen Minimum

Upcharge: \$3/Dozen

### **SUNDRIED TOMATO & GOAT CHEESE**

**CROSTINI (Veg)**

**\$30/Dozen**

Gluten Free Crostini Available upon request.

1 Dozen Minimum

Upcharge: \$3/Dozen

### **JALAPENO POPPER BITES**

Pickled jalapenos, bacon, cheddar, & cream  
cheese on Tortilla Chip (GF)

**\$35/Dozen**

### **SMOKED ATLANTIC SALMON CROSTINI**

Topped with whipped tomato & goat cheese.

**\$45/Dozen**

Gluten Free Crostini Available upon request.

1 Dozen Minimum

Upcharge: \$3/Dozen

### **APRICOT BOURBON SMOKED DUCK**

**CROSTINI**

**\$40/Dozen**

Gluten Free Crostini Available upon request.

1 Dozen Minimum

Upcharge: \$3/Dozen

### **MUSHROOM & GOAT CHEESE PUFF**

**PASTRY (Veg)**

**\$35/Dozen**

### **GRILLED GAME MEAT SKEWERS**

Elk, beef NY strip, mushroom & onion (GF)

**\$36/Dozen**

### **JUMBO SHRIMP COCKTAIL**

Served with cocktail sauce (GF)

**\$35/Dozen**

### **JOSEFA'S BUFFALO EMPANADAS**

Buffalo & cheddar wrapped in puff pastry &  
served with Dixon Red Chili & tomatillo sauce.

**\$40/Dozen**

### **DUCK QUESADILLAS**

Duck leg meat, Asian Coffee Barbecue Marinade,  
Mexican Cheeses.

**\$40/Dozen**



## ADDITIONAL FAMILY STYLE SIDES

Please note, all entrees come with two sides served on the dinner plate. See entree descriptions for selections. Sides below are additional and served family style. You do not have to order servings for your entire guest count.

**MILD GREEN CHILI MAC & CHEESE - \$14/Person**

*Greer cheese sauce, blend of Fort cheeses, green chile. (Veg)*

**FOREST MUSHROOMS (GF/Veg) - \$13/Person**

*Shitake, cremini, oyster, butter, garlic, truffle oil. (GF, Veg)*

**MILD GREEN CHILI GOAT CHEESE GRITS (GF/Veg) - \$9/Person**

**CRISP DOUBLE CUT FRENCH FRIES (Veg) \$10/Person**

**WILD RICE BLEND - \$8/Person**

*Mixed wild rice, sage, carrots, celery. (GF, Veg, V)*

**HOT OR MILD GREEN CHILI SAUCE (GF/Veg/V) \$5/person**

**RED DIXON CHILI GRAVY (Veg) \$5/person**