



# *Menu Card Options*

For parties of 17-25

## **INSTRUCTIONS**

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

Menu cards will be printed with a custom title and placed at each place setting. Guests will order from the menu cards at the event.



## **A LA CARTE APPETIZER MENU**

### **MIX AND MATCH BUFFET APPETIZERS WITH PASSED APPETIZERS**

You may add additional appetizers to any package at the price listed.

### **BUFFET APPETIZERS**

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

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

**\$4.50/person**

#### **MEXICAN STYLE SALSA**

Tomato, onion, lime, serrano pepper. Served with 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**

Served with jalapeno beer mustard (GF)

**\$4.50/person**

#### **ROCKY MOUNTAIN OYSTERS**

Seasoned Panko, Sweet chili sauce

**\$4.50/person**

#### **PEANUT BUTTER STUFFED JALAPENOS**

Pickled jalapeno, peanut butter, mango (GF/Veg/V)

**\$3/person**

#### **ROCKY MOUNTAIN**

#### **CHARCUTERIE**

Sausage: Buffalo, Wild Boar, Rattlesnake, and Elk

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

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

**\*\*Sausage Casing Contains Pork**

**GLUTEN FREE CRACKERS AVAILABLE UPON REQUEST.**

**\$105/25 guests**

**\$210/50 guests**

#### **VEGETABLE PLATTER**

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

Vegetables: carrots, celery, sliced cucumber & cherry tomatoes

**\*Vegetables may vary depending on season & availability.**

**\$40/25 guests**

**\$80/50 guests**

***\*Prices and menu options subject to change without notice.***



## **PASSED APPETIZERS**

**Two Dozen Minimum PER ITEM.**

### **SMOKED ATLANTIC SALMON CROSTINI**

Topped with whipped tomato & goat cheese.

**\$45/dozen**

With Gluten Free Crostini

**\$47/dozen**

### **BRUSCHETTA CROSTINI**

Tomato, basil, parmesan, balsamic glaze (Veg)

**\$30/dozen**

With Gluten Free Crostini

**\$32/dozen**

### **SUNDRIED TOMATO & GOAT CHEESE CROSTINI (Veg)**

**\$30/dozen**

With Gluten Free Crostini

**\$32/dozen**

### **MUSHROOM & GOAT CHEESE PUFF PASTRY (Veg)**

**\$35/dozen**

With Gluten Free Crostini

**\$37/dozen**

### **JALAPENO POPPER BITES**

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

**\$35/dozen**

### **APRICOT BOURBON SMOKED DUCK CROSTINI**

**\$40/dozen**

With Gluten Free Crostini

**\$42/dozen**

### **GRILLED GAME MEAT SKEWERS**

With mushroom & onion (GF)

**\$36/dozen**

### **BISON EGGS**

Pickled quail eggs wrapped in buffalo sausage, deep  
fried, & served with raspberry-pepper jam.

**\$36/dozen**

### **JUMBO SHRIMP COCKTAIL**

Served with cocktail sauce (GF)

**\$40/dozen**

### **DUCK QUESADILLAS**

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

**\$40/dozen**

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

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

**\$40/dozen**

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## **ENTREE OPTIONS**

### **Each Entrée Includes**

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

### **OR – Please Choose 1 Salad**

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 Options 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)* \$69

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)* \$69

“TENDERLIPS” COLORADO NATURAL BEEF FILET 6OZ –

*Carved in house, grilled, Fort potatoes (GF)* \$65

14OZ COLORADO NATURAL BEEF NY STRIP – *Fort potatoes (GF)* \$56

12OZ BUFFALO RIBEYE “CARNE ASADA STYLE” – *citrus chipotle marinade, mashed potatoes* \$72

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* \$48

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

GENERAL ARMIJO'S COLORADO LAMB SHANK – *bone in lamb shank, port wine reduction, mashed potatoes (GF)* \$49

### **Choose 2 Options from this Section.**

#### **Vegan & Vegetarian included in this section.**

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

SHRIMP & GRITS– *Crispy deep fried jumbo gulf shrimp, goat cheese stone milled southern grits (GF)* \$32

NORWEIGAN ARTIC SALMON - *sustainably sourced, baked & topped with mango salsa, wild rice blend (GF)* \$49

## **VEGAN & VEGETARIAN OPTIONS**

SPEGETTI SQUASH PUTTANESCA –

*Vegetarian spaghetti squash, cashew pesto, eggplant, kalamata olives, capers with a rich tomato puttanesca sauce and topped with Parmesan Reggiano cheese, served with seasonal vegetables (GF & Vegan Option)* \$35

COWBOY CAVIAR EMPANADA'S OR BOWL –

*Vegetarian mixture of beans, tomatoes, onions, peppers, corn, tomatoes & 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)* \$49

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## **ADDITIONAL FAMILY STYLE SIDES**

When selecting sides, please remember that each entrée comes with a small serving of starch and seasonal vegetables.  
Read what each entrée includes and the entrée descriptions for further information.

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

## **DESSERT MENU**

### **Individually Plated | Choose up to 3 Desserts.**

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
CHOCOLATE CHILI BOURBON CAKE – <i>Dark chocolate, walnuts, red chili, bourbon drizzle, hot fudge</i>	\$15/each
DARK CHOCOLATE S'MORES TART – <i>Tart with gingerbread, graham cracker crust, rich dark chocolate filling, Italian marshmallow meringue &amp; a hint of bourbon.</i>	\$16/each
SEASONAL CRÈME BRULE – <i>creamy custard with caramelized sugar crust (GF)</i>	\$12/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
MAGILL'S HOMEMADE COLORADO ICE CREAM - <i>Adobe style or with Caramel Rum</i> <i>Ice Cream Flavors: Vanilla Bean, Mexican Chocolate, Salted Caramel Oreo.</i>	\$15/each
SEASONAL ALLERGAN FREE FRUIT COBBLER – <i>Free of dairy &amp; wheat using fresh fruit of the season with crumb topping (GF, DF)</i>	\$17/each

## **OUTSIDE CAKES**

\$3.00 CAKE CUTTING FEE  
MUST BE BOUGHT FROM A COMMERCIAL BAKERY

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# **THE FORT FAVORITE**

**\$110.00 Per Guest**

To make it easy, we selected our favorites for you!  
No selections necessary!

## **APPETIZERS**

SAM'S FAMOUS GUACAMOLE

ROCKY MOUNTAIN CHARCUTERIE PLATTER

JOSEFA'S BUFFALO EMPANADAS

## **SALAD**

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

## **ENTREE CHOICE**

GAME PLATE

*5oz Elk Chop, 5oz Buffalo Sirloin, 5oz Quail, Fort Potatoes, & Seasonal Vegetables*

BUFFALO FILET AU POIVRE

*8oz Buffalo Filet, Green Peppercorn Sauce, Fort Potatoes, & Seasonal Vegetables*

COLORADO NEW YORK STRIP

*14oz New York Strip, Fort Potatoes & Seasonal Vegetables*

RUM FIG DUCK BREAST

*8oz Duck Breast, Orange, Rum & Fig Reduction, Wild Rice, Seasonal Vegetables*

NORWEIGAN ARTIC SALMON

*7oz Norwegian Artic Salmon, Mango Salsa, Wild Ric, Seasonal Vegetables*

## **ADDITIONAL FAMILY STYLE SIDES**

GREEN CHILI MAC N CHEESE

## **DESSERT**

BOBBIE CHAIM'S FAMOUS CHEESECAKE

CHOCOLATE CHILE BOURBON CAKE

SPOTTED DOG BREAD PUDDING

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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 ARE FOOD ALLERGIES OR RESTRICTIONS HANDLED?**

We take all food allergies very seriously and do the best we can to accommodate everyone. Upon arrival, it is VERY important that anyone with an allergy to please talk with a server before consuming any food or drink. This way the staff knows who they are and can take extra precautions. 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.