

The Fort

RESTAURANT

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 duet or trio entrée for your group.
 3. Select your entrée items. Everyone will get the same items.
 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
 2. Select your appetizer options for everyone to share.
 3. Select your entrée options. Everyone will get the same items.
 4. Select your dessert.
- **VEGETARIAN & VEGAN:** Options located on second to last page.
- **Submit menu selections TWO WEEKS before your event.**
- **Commonly asked questions located on the last page.**

ALL ENTREES IN THIS PACKET MAY BE SERVED:

- **Individually Plated**
- **Family Style** – served on platters in the center of each table.
- **Buffet Style** – served in chafers on a buffet. Must have enough room in space. Buffet style is suggested for 60 or more guests.



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 jalapenos, mango (GF/Veg/V)

\$3/Person

ROCKY MOUNTAIN CHARCUTERIE PLATTER

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 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 availability.

\$40/25 guests

\$80/50 guests

Prices and menu selections are 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

Prices and menu selections are subject to change without notice.



A LA CARTE DINNER MENU

DUET ENTREE: \$65

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

OR

TRIO ENTREE: \$75

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

ENTREE OPTIONS (CHOOSE 2 OR 3)

BUFFALO FILET 4oz (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.

COLORADO LAMB T-BONE – 5oz – bone-in, served with mint jelly. (GF, DF)

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)

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

BEEF 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 – Choose 1 Salad

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) – shitake, cremini, oyster, butter, garlic, truffle oil \$12/Person

WILD RICE BLEND (GF, Veg, V) – mixed wild rice, sage, carrots, celery \$8/Person

GREEN CHILI GOAT CHEESE GRITS (GF, Veg) - Sautéed with butter & garlic \$8/Person

ROASTED HEIRLOOM CARROTS (GF, Veg) - butter, honey glaze \$8/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

Prices and menu selections are subject to change without notice.



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 DESSERTS (CHOOSE UP TO 3)

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

SERVED BUFFET STYLE

NEGRITA – <i>Whipped Dark Chocolate, Myer's Rum, Cookie (GF) With mini you get 2 minis per order</i>	\$14/Mini \$7
BOBBIE CHAIM'S FAMOUS CHEESECAKE – <i>Madagascar vanilla, graham cracker, almond crust, wild Montana huckleberry syrup Madagascar</i>	\$14/Half \$8
VERA'S CARAMEL BLONDE BROWNIE <i>with Magill's Vanilla Bean Ice Cream</i>	\$15/Half \$8
CHOCOLATE CHILI BOURBON CAKE – <i>Dark chocolate, walnuts, red chili, bourbon drizzle, hot fudge</i>	\$15/Half \$8
“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/Half \$7

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
Cake cutting included in wedding venue fees.

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THE FORT SILVER PACKAGE

\$90.00 Per Guest

APPETIZERS (SELECT 2)

Choose any buffet or passed appetizer from the second page. Platters not included.

DUET ENTREE (SELECT 2 ITEMS)

EACH GUEST RECEIVES BOTH ITEMS ON PLATE

BUFFALO FILET 4oz (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.*

COLORADO LAMB T-BONE – 5oz – *bone-in, served with mint jelly.* (GF, DF)

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)

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 – Choose 1 Salad

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)

FULL SIZE 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

Prices and menu selections are subject to change without notice.



THE FORT GOLD PACKAGE

\$100.00 Per Guest

APPETIZERS (SELECT 3)

Choose any buffet or passed appetizer from the second page. Platters not included.

TRIO ENTREE (SELECT 3 ITEMS)

EACH GUEST RECEIVES ALL THREE ITEMS ON PLATE

BUFFALO FILET 4oz (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.*

COLORADO LAMB T-BONE – 5oz – *bone-in, served with mint jelly.* (GF, DF)

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)

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 – Choose 1 Salad

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)

FULL SIZE 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

Prices and menu selections are subject to change without notice.



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

TRIO ENTREE

EACH GUEST RECEIVES ALL THREE ITEMS ON PLATE. MAY BE SERVED FAMILY OR BUFFET STYLE.

BUFFALO FILET
ELK CHOP
TERIYAKI MARINATED QUAIL

SALAD

FORT SIGNATURE SALAD
FRESH BAKED FORT BREADS & PUMPKIN WALNUT MUFFINS

SIDES

FORT POTATOES
SIDE OF FRESH SEASONAL VEGETABLES
GREEN CHILI MAC N CHEESE

FULL SIZE DESSERT

GET A THIRD OF YOUR PARTY SIZE OF EACH

VERA'S CARAMEL BLONDE BROWNIE
BOBBIE CHAIM'S FAMOUS CHEESECAKE
CHOCOLATE CHILE BOURBON CAKE

Soda & Iced Tea Included in Package.

ADD OUR
3-HOUR CLASSIC BAR PACKAGE
FOR \$45 AND YOUR MENU WILL BE COMPLETE!

Prices and menu selections are subject to change without notice.



VEGETARIAN/VEGAN OPTIONS

- 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

ENTREE 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. Can be made vegan.

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.

Prices and menu selections are subject to change without notice.

FREQUENTLY 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 DUET OR TRIO ENTREE?

This means that each guest gets all two or three items you choose on their plate. The two or three items come alongside a seasonal vegetable and your choice of potato. This allows our kitchen to get your entrees out more quickly and allows more flexibility with timing. With this arrangement your guests can 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 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.