



## PRESELECT MENU FOR GROUPS OF 30+

Host preorders all courses.  
Selections due TWO WEEKS prior to the event.

### **Preselected Menu options include:**

1. \$85 Package
2. \$100 Package
3. \$115 Package
4. \$125 Fort Favorite. No selections necessary!
5. A la carte - Meaning pricing for apps, dinner, and dessert is separate. More customizable.

*\*All options can be served plated, family style or buffet style*

### **Package Directions:**

1. Select THREE appetizers.
2. Select your entree options. Follow directions on page.
3. Select THREE desserts,

### **A la Carte Directions:**

1. Select your appetizers. May choose as many as you want from both buffet and passed.
2. Select one salad & bread option.
3. Select your side.
4. Select Duet or Trio Plate & your entree options.
5. Select three desserts.



# \$85 PRESELECT MENU

*Can be served plated, buffet style, or family style at no additional cost.*

## **Appetizers**

Choose THREE appetizers from the selections on page 5 & 6. May choose from both buffet and passed.

## **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.**

## **Duet Entree**

*Each guest receives both options on their plate along with the potato choice and seasonal vegetables.*

### **Choose ONE option from this section.**

NY STRIP

ELK CHOP WITH HUCKLEBERRIES

DUCK WITH BLACKBERRY SAUCE

LAMB T-BONE

### **Choose ONE option from this section.**

*May choose both items from this section.*

TERIYAKI MARINATED QUAIL WITH HUCKLEBERRIES

BBQ BUFFALO RIBS (2)

CHA CHA CHICKEN WITH TOMATILLO SAUCE

NORWEGIAN ARTIC SALMON WITH MANGO SALSA

## **Sides - Choose ONE potato.**

CHEF'S SEASONAL VEGETABLES

FORT POTATOES

OR

MASHED POTATOES

## **Dessert Options**

Choose THREE full size desserts from page 10.

Will get a third your party size of each.



# \$95 Preselected Menu

*Can be served plated, buffet style, or family style at no additional cost.*

## **Appetizers**

Choose THREE appetizers from the selections on page 5 & 6. May choose from both buffet and passed.

## **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.**

## **Duet Entree**

*Each guest receives both options on their plate along with the potato choice and seasonal vegetables.*

### **Choose ONE option from this section.**

BUFFALO FILET

BEEF FILET

### **Choose ONE option from this section.**

NY STRIP

ELK CHOP WITH HUCKLEBERRIES

DUCK WITH BLACKBERRY SAUCE

LAMB T-BONE

TERIYAKI MARINATED QUAIL WITH HUCKLEBERRIES

BBQ BUFFALO RIBS (2)

CHA CHA CHICKEN WITH TOMATILLO SAUCE

NORWEGIAN ARTIC SALMON WITH MANGO SALSA

## **Sides - Choose ONE potato.**

**CHEF'S SEASONAL VEGETABLES**

**FORT POTATOES**

*OR*

**MASHED POTATOES**

## **Dessert Options**

Choose THREE full size desserts from page 10.

Will get a third your party size of each.



# \$115 Preselect Menu

*Can be served plated, buffet style, or family style at no additional cost.*

## **Appetizers**

Choose THREE appetizers from the selections on page 5 & 6. May choose from both buffet and passed.

## **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.**

## **Trio Entree**

*Each guest receives all three options on their plate along with the potato choice and seasonal vegetables.*

### **Choose ONE option from this section.**

BUFFALO FILET

BEEF FILET

### **Choose TWO options from this section.**

*May choose all three from this section.*

NY STRIP

ELK CHOP WITH HUCKLEBERRIES

DUCK WITH BLACKBERRY SAUCE

LAMB T-BONE

TERIYAKI MARINATED QUAIL WITH HUCKLEBERRIES

BBQ BUFFALO RIBS (2)

CHA CHA CHICKEN WITH TOMATILLO SAUCE

NORWEGIAN ARTIC SALMON WITH MANGO SALSA

## **Sides - Choose ONE potato.**

**CHEF'S SEASONAL VEGETABLES**

**FORT POTATOES**

*OR*

**MASHED POTATOES**

## **Dessert Options**

Choose THREE full size desserts from page 10.

Will get a third your party size of each.



# \$125 Fort Favorite Preselected Menu

*Can be served plated, buffet style, or family style at no additional cost.*

No selections necessary!

## **Appetizers**

SAM'S FAMOUS GAUCAMOLE  
JOSEFA'S BUFFALO EMPANADAS  
ROCKY MOUNTAIN CHARCUTERIE PLATTER

## **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.**

## **Trio Entree**

*Each guest receives all three options on their plate along with the Fort potatoes and seasonal vegetables.*

BUFFALO FILET  
BONE-IN ELK CHOP WITH HUCKLEBERRIES  
TERIYAKI MARINATED QUAIL WITH HUCKLEBERRIES

## **Sides**

FORT POTATOES & SEASONAL VEGETABLES

## **Additional Family Style Sides**

GREEN CHILE MAC N CHEESE

## **Dessert Options**

BOBBIE CHAIM'S FAMOUS CHEESECAKE  
CHOCOLATE CHILE BOURBON CAKE  
SEASONAL CREME BRULE



# APPETIZERS

May choose from both buffet and passed appetizers.  
May add additional appetizers to any package for price listed.

## **BUFFET STYLE 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 SAUSAGE**

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

**\$4.50/Person**

### **ROCKY MOUNTAIN OYSTERS**

Seasoned Panko, deep fried, Sweet chile sauce.

**\$4.75/Person**

### **PEANUT BUTTER**

### **STUFFED JALAPENOS**

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

**\$3/Person**

## **PLATTERS - SERVED BUFFET STYLE**

### **For packages:**

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.

## 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**

### **BISON EGGS**

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

**\$36/Dozen**

### **GRILLED GAME MEAT SKEWERS**

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

**\$36/Dozen**

### **JUMBO SHRIMP COCKTAIL**

Served with cocktail sauce (GF)

**\$35/Dozen**

### **SNAKES IN A BLANKET**

Rabbit & rattlesnake little smokies wrapped in  
puff pastry & served with a raspberry jam.

**\$40/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**



# A LA CARTE PRESELECT MENU

## Choose ONE Entree

### **DUET ENTREE - \$65**

*Each guest receives two options on their plate with two sides. Options on next page.*

### **TRIO ENTREE - \$75**

*Each guest receives three options on their plate with two sides. Options on next page.*

May also be served **family style** or **buffet style** at no additional cost.

**Entree options on next page.**

## Choose ONE Salad.

Salad and bread service included with entree.

### **FORT SIGNATURE SALAD**

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

### **FORT CEASAR SALAD**

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

### **SANTE FE SALAD**

*Mixed greens topped with black beans, Pico di Gallo, corn, bell pepper, tortilla strips, & chipotle honey dressing. (GF)*

## Choose ONE Bread Option

### **SEASONED DINNER ROLLS WITH PUMPKIN WALNUT MUFFINS**

**OR**

### **GREEN CHILE CORN BREAD MUFFINS**

## Sides - Choose ONE potato.

### **CHEF'S SEASONAL VEGETABLES**

*Tossed in butter & salt. (GF, Veg)*

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### **FORT POTATOES**

*Small red potatoes, caramelized onion, corn, Anasazi beans, Butter, salt. (GF, Veg)*

**OR**

### **MASHED POTATOES**

*Butter, shallots, cream. (GF, Veg)*

**Dairy free vegetables and potatoes available upon request.**

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





# A LA CARTE PRESELECT MENU

## DUET & TRIO PLATE ENTREE OPTIONS

### Choose ONE from this section

**4OZ BUFFALO FILET (GF, DF)**

**4 OZ BEEF FILET (GF, DF)**

### Choose ONE OR TWO from this section

*May select all two or three items from this section.*

**4OZ ELK CHOP (GF)**

*Bone-in & served with huckleberry sauce*

**7OZ BEEF NY STRIP (GF, DF)**

**SMOKE HOUSE BUFFALO BBQ RIBS**

*2 ribs, slowly roasted and covered in Jack Daniel's barbeque sauce.*

**5OZ COLORADO LAMB T-BONE**

*Served with mint jelly (GF, DF)*

**5OZ DUCK WITH BLACKBERRY SAUCE (GF)**

**TERIYAKI MARINATED QUAIL (GF)**

**CHA CHA CHICKEN**

*Bone-in chicken breast marinated in Cuban spices, topped with tomatillo sauce. (GF, DF)*

**NORWEIGAN ARTIC SALMON**

*Topped with mango salsa (GF, DF)*



## ADDITIONAL FAMILY STYLE SIDES

Please note, all entrees come with the potato & seasonal vegetable served on the dinner plate. Sides below are additional and served family style. You do not have to order servings for your entire guest count. If doing buffet or family style, everything will be served on the buffet or in the center of the table for family style.

**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)*

**MASHED POTATOES - \$8/Person**

*Butter, shallots, cream (GF, Veg)*

**FORT POTATOES - \$8/Person**

*Small red potatoes, caramelized onion, corn, Anasazi beans. (GF, Veg)*

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

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

## OTHER ROASTED MEAT OPTIONS

**SLOW-ROASTED BUFFALO PRIME RIB - \$650/Roast**

*Served with Au Jus & Creamy Horseradish (GF)*

*Serves 15-18 guests.*

**ROASTED LEG OF LAMB - \$250/Roast**

*Served with Rosemary Au Jus and Mint Jelly (GF)*

*Serves 10-12 guests.*

**MAKE IT YOUR ENTREE!**

**\$20/Person + Cost of Roasts**

Roasts only, with choice of salad, bread, choice of potato & chef's seasonal vegetable.

**CARVING STATION WITH ATTENDANT: \$150**



# DESSERT MENU

**Select THREE options.**

*Will get a third your party size of each. Served buffet style.*

## **FULL SIZE DESSERTS**

**CHOCOLATE MOUSSE NEGRITA - \$18**

*Whipped dark chocolate, Myer's Rum (GF)*

**BOBBIE CHAIM'S FAMOUS CHEESECAKE - \$16**

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

**CHOCOLATE CHILE BOURBON CAKE - \$16**

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

**SEASONAL CRÈME BRULEE - \$14**

*Creamy custard with caramelized sugar crust (GF)*

**VERA'S CARAMEL BLONDE BROWNIE - \$14**

*Served with caramel rum sauce and whip cream.*

## **SMALL & HALF SIZE DESSERTS**

**MINI CHOCOLATE MOUSSE NEGRITA (2 PER GUEST) - \$9**

**SMALL CHEESECAKE IN A CUP - \$8**

*Choose between Prickly Pear, Lemon, Coffee, & Traditional with Huckleberries.*

**½ SLICE CHOCOLATE CHILE BOURBON CAKE - \$8**

**MINI CREME BRULEE - \$7**

**½ SLICE CARAMEL BLONDE BROWNIE - \$7**

## **OUTSIDE CAKES & DESSERTS**

**Outside Dessert Fee: \$3/Person**

In accordance with Colorado state health regulations, any dessert brought into The Fort must be commercially prepared by a licensed bakery. Proof of purchase may be requested to verify compliance. For food safety reasons, only The Fort's staff may handle, cut, and serve outside desserts, following proper sanitary procedures as required for ready-to-eat foods.