



PRESELECT MENU FOR GROUPS OF 30+

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

Preselected Menu options include:

**Please follow the instructions with each menu.*

\$85 Package

\$100 Package

\$115 Package

\$120 Fort Favorite – No selections necessary!

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

Prices and menu selections are subject to change without notice.



DIETARY RESTRICTIONS & ALLERGIES

We are happy to accommodate dietary requests with advance notice.

Please note the following:

- Depending on the allergy, dietary meals are handled separately from the group and are plated individually, even if the rest of the group is served buffet or family style.
- A list of guests with dietary restrictions must be provided at least two weeks prior to the event along with their dietary needs.
- To ensure safety, any guest with a dietary restriction or allergy must speak directly with a service staff member before consuming any food.
- If any allergies arise during the event, we will do our best to accommodate them; however, there may be a delay in food service.

Vegetarian options on page 10

Prices and menu selections are subject to change without notice.



\$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 GARDEN SALAD

Mixed greens, radish, cucumber, carrot, heirloom tomato with Champagne Vinaigrette (GF/Veg/V)

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

Duet Entrée

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

Choose ONE from this section.

BUFFALO FLATIRON (GF, DF)

NY STRIP (GF, DF)

VENISON CHOP
With Huckleberries (GF)

DUCK
With Cherry Bourbon Sauce

SMOKEHOUSE BBQ BUFFALO RIBS (2) (GF)

Choose ONE from this section.

May choose both items from this section.

TERIYAKI MARINATED QUAIL
With Huckleberries (GF)

SMOKEHOUSE BBQ BUFFALO RIBS (2) (GF)

GRILLED CHA CHA CHICKEN
Bone-in with Tomatillo Sauce (GF, DF)

NORWEGIAN ARTIC SALMON
With Mango Salsa (GF, DF)

COLORADO TROUT
Garlic Rosemary Butter, Citrus Sauce (GF)

Sides - Choose ONE potato.

CHEF'S SEASONAL VEGETABLES (GF, VEG)

FORT POTATOES (GF, VEG)

OR

MASHED POTATOES (GF, VEG)

Dessert Options

Choose THREE desserts from page 9.

Each selection will be served as a one-third portion for the party.



\$100 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 GARDEN SALAD

Mixed greens, radish, cucumber, carrot, heirloom tomato with Champagne Vinaigrette (GF/Veg/V)

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

Duet Entrée

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

Choose TWO from below

BUFFALO FLATIRON (GF, DF)

TERIYAKI MARINATED QUAIL

With Huckleberries (GF)

BEEF FILET (GF, DF)

GRILLED CHA CHA CHICKEN

Bone-in with Tomatillo Sauce (GF, DF)

NY STRIP (GF, DF)

VENISON CHOP

NORWEGIAN ARTIC SALMON

With Huckleberries (GF)

With Mango Salsa (GF, DF)

DUCK

COLORADO TROUT

With Cherry Bourbon Sauce

Garlic Rosemary Butter, Citrus Sauce (GF)

SMOKEHOUSE BBQ BUFFALO RIBS (2) (GF)

Sides - Choose ONE potato.

CHEF'S SEASONAL VEGETABLES (GF, VEG)

FORT POTATOES (GF, VEG)

OR

MASHED POTATOES (GF, VEG)

Dessert Options

Choose THREE desserts from page 9.

Each selection will be served as a one-third portion for the party.



\$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 GARDEN SALAD

Mixed greens, radish, cucumber, carrot, heirloom tomato with Champagne Vinaigrette (GF/Veg/V)

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

Trio Entrée

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

Choose THREE from below

BUFFALO FLATIRON (GF, DF)

TERIYAKI MARINATED QUAIL

With Huckleberries (GF)

BEEF FILET (GF, DF)

GRILLED CHA CHA CHICKEN

Bone-in with Tomatillo Sauce (GF, DF)

NY STRIP (GF, DF)

VENISON CHOP

NORWEGIAN ARTIC SALMON

With Huckleberries (GF)

With Mango Salsa (GF, DF)

DUCK

COLORADO TROUT

With Cherry Bourbon Sauce

Garlic Rosemary Butter, Citrus Sauce (GF)

SMOKEHOUSE BBQ BUFFALO RIBS (2) (GF)

Sides - Choose ONE potato.

CHEF'S SEASONAL VEGETABLES (GF, VEG)

FORT POTATOES (GF, VEG))

OR

MASHED POTATOES (GF, VEG)

Dessert Options

Choose THREE full size desserts from page 10.

Each selection will be served as a one-third portion for the party.



\$120 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 (GF, DF, VEG, VEGAN)

BUFFALO EMPANADAS

ROCKY MOUNTAIN CHARCUTERIE PLATTER (GF - Except Crackers)

*GF Crackers available upon request

Salad Course

FORT GARDEN SALAD

Mixed greens, radish, cucumber, carrot, heirloom tomato with Champagne Vinaigrette (GF/Veg/V)

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

Trio Entrée

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

BUFFALO FLATIRON (GF, DF)

BONE-IN VENISON CHOP WITH HUCKLEBERRIES (GF)

TERIYAKI MARINATED QUAIL WITH HUCKLEBERRIES (GF)

Sides

FORT POTATOES & SEASONAL VEGETABLES (GF, VEG)

Additional Family Style Sides

GREEN CHILE MAC N CHEESE (VEG)

Dessert Options

BOBBIE CHAIM'S FAMOUS CHEESECAKE (VEG)

CHOCOLATE CHILE BOURBON CAKE (VEG)

SEASONAL CREME BRULE (GF, VEG)



APPETIZERS

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

BUFFET STYLE APPETIZERS

GUACAMOLE

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

\$4.50/Person

SMOKED SALSA

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

\$4/Person

ROCKY MOUNTAIN CHARCUTERIE PLATTER

Sausage: buffalo, wild boar, rattlesnake, and
venison

Cheeses: Parmigiano Reggiano, Sage Derby,
Goat Cheese OR Brie, 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

If ordering outside package, two dozen minimum, per appetizer.

Appetizers marked with () can be served buffet style if needed.*

BRUSCHETTA PHYLLO CUP*

Tomato, basil, parmesan, balsamic glaze (V)

\$30/Dozen

COWBOY CAVIAR PHYLLO CUPS*

Bean, tomato, corn, onion, Lime crema (V)

\$30/Dozen

CUCUMBER APERITIF*

Cucumber, shallot, cream cheese (V, GF)

\$30/Dozen

HUMMUS FLATBREAD*

Mini Naan bread, hummus, feta, onions, cucumber (V)

\$30/Dozen

MUSHROOM & GOAT CHEESE PUFF

PASTRY (V)*

\$35/Dozen

SMOKED TROUT CROQUETTES

Roasted chile remoulade, pickled onion, charred
lemon

\$36/Dozen

SMOKED ATLANTIC SALMON CROSTINI*

With whipped tomato & goat cheese.

GF crostini available upon request.

\$45/Dozen

JUMBO SHRIMP COCKTAIL*

Served with cocktail sauce (GF)

\$35/Dozen

BBQ CHICKEN FLATBREAD

Mini Naan bread, Ancho prickly pear BBQ
sauce, chipotle slaw

\$33/Dozen

GRILLED NY STRIP SKEWERS

Beef NY strip, mushroom & onion (GF)

\$36/Dozen

BUFFALO EMPANADAS

Buffalo, cheddar, puff pastry, tomatillo sauce

\$40/Dozen

ELK SAUSAGE BITE

Brie, huckleberry (GF)

\$33/Dozen

SMOKED VENISON

Corn bread belini, pickled onions, chimchurri
(GF)

\$39/Dozen

BACON WRAPPED QUAIL

Teryaki marinated quail, chokeberry honey (GF)

\$42/Dozen

DUCK PROSCUITTO SPEAR*

Manchego cheese, membrillo (GF)

\$42/Dozen

DUCK CRISPY ROLL

Duck leg meat, egg roll, cabbage, cheese.

\$36/Dozen



ADDITIONAL FAMILY STYLE SIDES

Please note, all entrées 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 CHILE 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 CHILE 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 CHILE SAUCE (GF/Veg/V) \$5/person

RED DIXON CHILE GRAVY (Veg) \$5/person

OTHER SIDES

Optional family style proteins that allow you to offer additional or more adventurous selections without choosing them as the main entrée. This is ideal for groups with mixed preferences, ensuring guests can enjoy a wider variety of meats alongside their plated meal.

BUFFALO FLATIRON (GF) - \$25/piece

BONE-IN VENISON CHOP WITH HUCKLEBERRIES (GF) - \$24/chop

2 SMOKE HOUSE BBQ BUFFALO RIBS (GF) - \$19/2 ribs

DUCK WITH CHERRY BOURBON SAUCE - \$26/5oz piece

QUAIL WITH HUCKLEBERRIES (GF) - \$16/piece

GRILLED BONE-IN CHA CHA CHICKEN BREAST WITH TOMATILLO SAUCE (GF, DF) - \$14/piece

SALMON WITH MANGO SALSA (GF) - \$18/5oz piece

COLORADO TROUT WITH GARLIC ROSEMARY BUTTER & CITRUS SAUCE (GF) - \$18/5oz piece



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.

FOUR COURSE DINNER

\$50/Person + Cost of Roasts

Roasts, with three appetizers of your choice, signature salad, bread service, choice of potato, seasonal vegetable, and a three option dessert buffet.

(select appetizers from pages)

CARVING STATION WITH ATTENDANT: \$150



DESSERT MENU

Select THREE options.

Each selection will be served as a one-third portion for the party. Served buffet style.

CHOCOLATE MOUSSE - \$18

Whipped dark chocolate, Myer's Rum, served in a chocolate tulip cup (GF, VEG)

CHEESECAKE - \$15

Topped with wild Montana Huckleberry Preserves (VEG)

CHOCOLATE CHILE BOURBON CAKE - \$16

Aztec chile chocolate cake, chocolate fudge layers, chocolate & walnut crust, bourbon drizzle (VEG)

SEASONAL CRÈME BRULÉE - \$14

Creamy custard with caramelized sugar crust (GF, VEG)

VERA'S CARAMEL BLONDE BROWNIE - \$14

Served with caramel rum sauce and whip cream (VEG)

VEGAN CHOCOLATE CAKE - \$17

A vegan chocolate sponge cake with light ganache, and bright raspberry topping. Garnished with huckleberry preserves. Contains nuts.

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.



VEGETARIAN & VEGAN ARRANGEMENTS

Vegetarian and vegan guests do not need to be included in the per-person package pricing. To ensure they are well accommodated, we ask that hosts:

Entrée:

Select one vegetarian or vegan entrée option from below in advance for those guests. This meal will be prepared separately and served the night of the event. If doing buffet or family style this entree will still be served plated.

Appetizers:

Since package appetizers are designed for the group and may not be vegetarian-friendly, hosts have two options:

- Add a vegetarian-friendly appetizer outside the regular package for the entire group to enjoy.

OR

- Arrange for a small, labeled vegetarian appetizer station for those guests only.

Dessert:

Desserts can be added on at an additional charge for the vegetarian and vegan guests. They can match what the other guests are eating or choose something special.

VEGETARIAN & VEGAN ENTREE OPTIONS

VEGETARIAN ROASTED & STUFFED PEPPERS - \$42

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)

VEGETARIAN COWBOY CAVIAR EMPANADA'S - \$42

Vegetarian mixture of beans, tomatoes, onions, peppers, corn & seasonings baked inside a light pastry. Drizzled with lime crema and red Dixon chili sauce. Vegan option available.

VEGETARIAN COWBOY CAVIAR BOWL - \$42

Vegetarian mixture of beans, tomatoes, onions, peppers, corn & seasonings served on top of a bowl of wild and brown rice. Topped with lime crema and avocado. Vegan option available. Gluten Free.