



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.*

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.
6. Vegetarian Options

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

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.

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 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)

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 ATTENDENT: \$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.

VEGAN CHOCOLATE CAKE - \$17

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

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

SMALL VEGAN CHOCOLATE CAKE - \$8.5

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.