



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 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 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)

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.
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 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)

NORWEGIAN ARTIC SALMON

With Mango Salsa (GF, DF)

VENISON CHOP

With Huckleberries (GF)

DUCK

With Cherry Bourbon Sauce

TROUT

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.
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 THREE from below

BUFFALO FLATIRON (GF, DF)

TERIYAKI MARINATED QUAIL

BEEF FILET (GF, DF)

With Huckleberries (GF)

NY STRIP (GF, DF)

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

VENISON CHOP
With Huckleberries (GF)

NORWEGIAN ARTIC SALMON
With Mango Salsa (GF, DF)

DUCK
With Cherry Bourbon Sauce

TROUT
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.

Will get a third your party size of each.



\$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)

JOSEFA'S BUFFALO EMPANADAS

ROCKY MOUNTAIN CHARCUTERIE PLATTER (GF - Except Crackers)

*GF Crackers available upon request

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 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 CHILI MAC N CHEESE (VEG)

Dessert Options

BOBBIE CHAIM'S FAMOUS CHEESECAKE (VEG)

CHOCOLATE CHILI 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

SAM'S FAMOUS GUACAMOLE

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

\$4.50/Person

MOUNTAIN MAN BOUDIES SAUSAGE

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

\$4.50/Person

MEXICAN STYLE SALSA

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

\$4/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



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)

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

RED DIXON CHILI 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

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 ATTENDENT: \$150



DESSERT MENU

Select **THREE** options.

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

CHOCOLATE MOUSSE - \$18

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

CHEESECAKE IN A CUP - \$15

Topped with wild Montana huckleberry preserves (VEG)

CHOCOLATE CHILI BOURBON CAKE - \$16

Aztec chili 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.