



## LIMITED MENU FOR GROUPS UP TO 30 GUESTS

Guests order their entree and dessert night of.  
Limited Menu options due TWO WEEKS prior to the event.

### **Limited Menu options include:**

1. **\$85 Package** – Choose two appetizers. Everything else is preset.
1. **\$100 Package** – Choose two appetizers. Everything else is preset.
1. **\$115 Fort Favorite package** – No selections necessary!
1. **A la carte** – A more customizable limited menu where appetizers, entrées, and desserts are priced separately. Final entree and dessert pricing determined by what guests order.

**\*Menu card will be printed with the options for guests to choose from night of.  
You may request a custom title on the menu or provide a logo.**

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



# \$85 Limited Menu

## Appetizers

Select TWO appetizers from the appetizer options on pages 4 & 5. May choose from passed and/or buffet.

## 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.**

## Entree Options

*Guests choose from the five options below, night of.*

### 14OZ COLORADO NATURAL BEEF NY STRIP

*Sides include Fort potatoes & seasonal vegetables (GF, DF)*

### ELK ST. VRAIN

*Two bone-in elk chops, Montana huckleberry sauce, Fort potatoes, seasonal vegetables (GF)*

### WILLIAM BENT'S GRILLED QUAIL

*Two teriyaki marinated quail, Montana huckleberry preserves, Fort potatoes & seasonal vegetables (GF)*

### NORWEIGAN ARTIC SALMON

*sustainably sourced, baked & topped with mango salsa, wild rice blend & seasonal vegetables. (GF)*

### VEGETARIAN ROASTED & STUFFED PEPPERS

*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)*

## Dessert Options

*Guests choose from the two options below, night of.*

### CHOCOLATE CHILE BOURBON CAKE

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

### SEASONAL CREME BRULE

*Creamy custard with caramelized sugar top. (GF)*



# \$100 Limited Menu

## Appetizers

Select TWO appetizers from the appetizer options on pages 4 & 5. May choose from passed and/or buffet.

## 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.**

## Entree Options

*Guests choose from the five options below, night of.*

### THE FORT'S GAME PLATE

*Bone-in Elk Chop, Buffalo Sirloin, teriyaki quail, Montana huckleberry preserves, Fort potatoes, seasonal vegetables. (GF)*

### 14OZ COLORADO NATURAL BEEF NY STRIP

*Sides include Fort potatoes & seasonal vegetables (GF, DF)*

### AKAUSHI BEEF RIBEYE

*12oz Beef Ribeye, served with mashed potatoes & seasonal vegetables. (GF)*

### NORWEIGAN ARTIC SALMON

*sustainably sourced, baked & topped with mango salsa, wild rice blend & seasonal vegetables. (GF)*

### VEGETARIAN COWBOY CAVIAR EMPANADA'S OR BOWL

*Vegetarian mixture of beans, tomatoes, onions, peppers, corn & seasonings baked inside a light pastry as empanadas or served on top of a bowl of wild and brown rice. Empanadas are drizzled with lime crema and red Dixon chili sauce. Bowl is gluten free & topped with lime crema and avocado. Vegan option available.*

## Dessert Options

*Guests choose from the three options below, night of.*

### BOBBIE CHAIM'S FAMOUS CHEESECAKE

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

### CHOCOLATE CHILE BOURBON CAKE

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

### SEASONAL CREME BRULE

*Creamy custard with caramelized sugar top. (GF)*



# \$115 Fort Favorite Limited Menu

*Guests choose entree and dessert from options listed below, night of.*

## Appetizers

### **JOSEFA'S BUFFALO EMPANADAS**

*Buffalo & cheddar wrapped in puff pastry & served with Dixon Red Chili & tomatillo sauce.*

### **ROCKY MOUNTAIN CHARCUTERIE PLATTER**

*See description on next page.*

## 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.**

## Entree Options

### **THE FORT'S GAME PLATE**

*Bone-in Elk Chop, Buffalo Sirloin, teriyaki quail, Montana huckleberry preserves, Fort potatoes, seasonal vegetables. (GF)*

### **WILLIAM BENT'S BUFFALO FILET AU POIVRE 8OZ**

*House made brandy peppercorn sauce; Fort potatoes & seasonal vegetables. (GF)*

### **14OZ COLORADO NATURAL BEEF NY STRIP**

*Sides include Fort potatoes & seasonal vegetables (GF, DF)*

### **DUCK WITH BLACK BERRY WINE SAUCE**

*Sides include wild rice blend and seasonal vegetables. (GF)*

### **NORWEIGAN ARTIC SALMON**

*sustainably sourced, baked & topped with mango salsa, wild rice blend & seasonal vegetables. (GF)*

## Additional Family Style Sides

### **GREEN CHILE MAC N CHEESE**

*Greer cheese sauce, blend of Fort cheeses, & green chiles.*

## Dessert Options

### **BOBBIE CHAIM'S FAMOUS CHEESECAKE**

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

### **CHOCOLATE CHILE BOURBON CAKE**

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

### **SPOTTED DOG BREAD PUDDING**

*French bread pudding served with a rum caramel sauce & scoop of Magill's Vanilla Bean Ice Cream.*

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



# APPETIZERS

May choose from both buffet and passed appetizers.  
May add additional appetizers to any package for price listed.  
Host chooses appetizers for entire group to share.

## 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.  
Host chooses appetizers for entire group to share.

## 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 LIMITED MENU

## **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)*

**Upcharge: \$6 per person.**

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

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

### **THE FORT'S GAME PLATE - \$74**

*Bone-in Elk Chop, Buffalo Sirloin, teriyaki quail, Montana huckleberry preserves, Fort potatoes, seasonal vegetables. (GF)*

### **WILLIAM BENT'S BUFFALO FILET AU POIVRE 8OZ -**

*House made brandy peppercorn sauce; Fort potatoes & seasonal vegetables. (GF)*

### **MOUNTAINS MEET THE SEA - \$82**

*5oz Buffalo Sirloin, broiled butter & herb lobster tail, Fort potatoes, & seasonal vegetables. (GF)*

### **AKAUSHI BEEF RIBEYE - \$72**

*12oz Beef Ribeye, served with mashed potatoes & seasonal vegetables. (GF)*

### **"TENDERLIPS" COLORADO NATURAL BEEF FILET - \$65**

*6oz beef filet, carved in house, grilled, Fort potatoes, & seasonal vegetables (GF)*

### **14OZ COLORADO NATURAL BEEF NY STRIP - \$59**

*Sides include Fort potatoes & seasonal vegetables (GF, DF)*

### **ELK ST. VRAIN - \$57**

*Two bone-in elk chops, Montana huckleberry sauce, Fort potatoes, seasonal vegetables (GF)*

### **WILLIAM BENT'S GRILLED QUAIL - \$45**

*Two teriyaki marinated quail, Montana huckleberry preserves, Fort potatoes & seasonal vegetables (GF)*

### **GENERAL ARMIJO'S COLORADO LAMB T-BONES - \$52**

*Two Lamb T-Bones, mint jam, mashed potatoes & seasonal vegetables (GF)*

**See next page to choose your next two options**



## A LA CARTE LIMITED MENU

### Choose TWO options from this section.

#### **DUCK WITH BLACK BERRY WINE SAUCE - \$52**

*Sides include wild rice blend and seasonal vegetables. (GF)*

#### **SHRIMP & GRITS - \$38**

*Crispy deep fried jumbo gulf shrimp, goat cheese stone milled southern grits & seasonal vegetables.*

#### **NORWEIGAN ARTIC SALMON - \$55**

*sustainably sourced, baked & topped with mango salsa, wild rice blend & seasonal vegetables. (GF)*

#### **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 OR BOWL - \$42**

*Vegetarian mixture of beans, tomatoes, onions, peppers, corn & seasonings baked inside a light pastry as empanadas or served on top of a bowl of wild and brown rice. Empanadas are drizzled with lime crema and red Dixon chili sauce.*

*Bowl is gluten free & topped with lime crema and avocado. Vegan option available.*

## ADDITIONAL FAMILY STYLE SIDES

Please note, all entrees come with two sides served on the dinner plate. See entree descriptions for selections. Sides below are additional and served family style. You do not have to order servings for your entire guest count.

#### **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**





# DESSERT MENU

**Select THREE options for your guest to order from night of.**

**CHOCOLATE MOUSSE NEGRITA - \$18**

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

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

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

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

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

**"SPOTTED DOG" BREAD PUDDING - \$17**

*French bread pudding served with a caramel rum sauce & a scoop of Magill's Vanilla Bean Ice Cream.*

**SEASONAL CRÈME BRULÉE - \$14**

*Creamy custard with caramelized sugar crust (GF)*

**POMEGRANATE PANNA GOTTA - \$14**

*A light and fresh cream-based dessert mixed with a pop of pomegranate. Topped with homemade whipped cream and fresh berries.*

**MAGILL'S HOMEMADE COLORADO ICE CREAM - \$10**

*Ice Cream Flavors: Vanilla Bean or Mexican Chocolate.*

*Adobe style or with Caramel Rum Sauce - \$12*

**VEGAN CHOCOLATE CAKE - \$17**

*Chocolate sponge cake with light ganache & bright raspberry topping. Garnished with Huckleberry Preserves.  
Contains nuts. (Vegan, DF, GF)*

**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.