



LIMITED MENU FOR GROUPS UP TO 30 GUESTS

Guests order their entrée and dessert night of.
Limited Menu options due *two weeks* prior to the event.

Limited Menu options include:

\$85 Package - Choose two appetizers. Everything else is preset.

\$100 Package - Choose two appetizers. Everything else is preset.

\$115 Fort Favorite package - No selections necessary!

***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.

Entrée Options

Guests choose from the five options below, night of.

14OZ COLORADO NATURAL BEEF NY STRIP

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

VENISON CHOPS

Two bone-in venison chops, Montana Huckleberry Sauce, Fort potatoes, seasonal vegetables (GF)

SPANISH CHICKEN N GRITS

Two bone-in skin on chicken thighs rubbed with spanish spices and roasted. Served with goat cheese stone milled southern grits & seasonal vegetables.

FORT TROUT

Breaded trout with Colorado peach & green chile salsa, wild rice blend & seasonal vegetables

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. (V)

SEASONAL CREME BRULE

Creamy custard with caramelized sugar top. (GF, V)



\$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.

Entrée Options

Guests choose from the five options below, night of.

THE FORT'S GAME PLATE

Bone-in venison 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)

8OZ COLORADO NATURAL BEEF FILET MIGNON

Carved in house, grilled, Fort potatoes, & seasonal vegetables (GF, DF)

FORT TROUT

Breaded trout with Colorado peach & green chile salsa, wild rice blend & seasonal vegetables

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 chile 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 (Veg)

CHOCOLATE CHILE BOURBON CAKE

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

SEASONAL CREME BRULE

Creamy custard with caramelized sugar top (GF)



\$115 Fort Favorite Limited Menu

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

Appetizers

BUFFALO EMPANADAS

Buffalo & cheddar wrapped in puff pastry & served with Dixon Red Chile & 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.

Entrée Options

THE FORT'S GAME PLATE

Bone-in venison chop, buffalo sirloin, teriyaki quail, Montana Huckleberry Preserves, Fort potatoes, seasonal vegetables. (GF)

8 OZ BUFFALO FLAT IRON AU POIVRE

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

14 OZ COLORADO NATURAL BEEF NY STRIP

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

DUCK WITH CHERRY BOURBON SAUCE

Sides include wild rice blend and seasonal vegetables

FORT TROUT

Breaded trout with Colorado peach & green chile salsa, wild rice blend & seasonal vegetables

Additional Family Style Sides

GREEN CHILE MAC N CHEESE

Gruyere cheese sauce, blend of Fort cheeses, & green chiles. (veg)

Dessert Options

BOBBIE CHAIM'S FAMOUS CHEESECAKE

Madagascar vanilla, graham cracker, almond crust, wild Montana Huckleberry Preserves (Veg)

CHOCOLATE CHILE BOURBON CAKE

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

SPOTTED DOG BREAD PUDDING

French bread pudding served with a rum caramel sauce & scoop of Magill's Vanilla Bean Ice Cream (Veg)

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

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.
Host chooses appetizers for entire group to share.

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

VENISON 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 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 CHILE MAC & CHEESE - \$14/Person

Gruyere 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