

A La Carte Appetizers Menu

THE FORT - BUFFET APPETIZER MENU

Appetizers - Served Buffet Style
(Prices are per guest)

Peanut Butter & Mango Stuffed Jalapeno (GF/VEG/V)	\$3.00 – (1 piece per guest)
Rocky Mountain Oysters with Sweet Chile Sauce	\$3.00 – (2oz per guest)
Buffalo Sausage with Sweet Chile Sauce (GF)	\$3.50 – (2 pieces per guest)
Mexican Style Salsa with Tortilla Chips (GF/VEG/V)	\$3.50 - (2oz per guest)
Spicy Bean Dip with Tortilla Chips	\$4.00 - (2oz per guest)
Fresh Guacamole with Tortilla Chips (GF/VEG/V)	\$4.00 - (2oz per guest)
Green Chile Queso served with ground spicy buffalo Center cut bacon, salsa fresca and sour cream (GF/VEG)	\$4.50 – (2oz per guest)

THE FORT – PASSED APPETIZERS

(Prices are per dozen, 3 dozen minimum each appetizer ordered)

Sundried Tomato & Goat Cheese Crostini (GF OPTION/VEG)	\$29 – per dozen
Smoked Duck Crostini with Chipotle Aioli (GF OPTION)	\$29– per dozen
Grilled Beef Skewers with Mushroom & Onion (GF OPTION)	\$30– per dozen
Spicy Buffalo Meatballs	\$31– per dozen
Coffee BBQ Duck Quesadillas **	\$31– per dozen
Crab Salad Phyllo Cup with Chipotle Honey Sauce	\$33– per dozen
Braised Buffalo Tongue Crostini with Aioli **(GF OPTION)	\$33– per dozen
Buffalo Sausage Wrapped Quail Egg w/ Raspberry Jalapeno Jam**	\$34– per dozen
Jumbo Shrimp with Cocktail Sauce (<i>Served Buffet Style</i>) (GF)	\$37– per dozen

***These items may be ordered in quantities of one dozen or more*

*Mix and match any Buffet Appetizers with any Passed Appetizers
Prices and menu selections are subject to change without notice*