

SUNSET WEDDING RECEPTION PACKAGE

Each guest will receive ALL items selected below. Host will pre select all menu items two weeks prior to the event date.

Buffet Service is available (will limit seating in your space)
Individually Plated service available

House Specialty Drink

Guests will be greeted with our famous Prickly Pear Margarita

Appetizer Buffet

Select Three:

- Buffalo Sausage with Sweet Chile Sauce (GF)
- Peanut Butter & Mango Stuffed Jalapenos (GF/VEG/V)
- Rocky Mountain Oysters with Sweet Chile Sauce
- Hot Sausage Bean Dip with Tortilla Chips
- Mexican Style Salsa with Tortilla Chips (GF/VEG/V)
- Fresh Guacamole with Tortilla Chips (GF/VEG/V)
- Queso with Salsa, Bacon, Ground Buffalo and Sour Cream served with Tortilla Chips (GF/VEG OPTION)

Salad

House Mixed Greens topped with pickled ginger, jicama, & toasted pepitas with Damiana Vinaigrette (GF)
Fresh Baked Fort Breads & Pumpkin, Walnut, & Golden Raisin Muffins

Mixed Grill Entrée Includes:

Please Choose One

Fort Potatoes - Roasted red potatoes with caramelized onions, corn, Anasazi beans, green chile & red bell peppers (GF)
OR Mashed Potatoes (GF)

Fresh Seasonal Vegetable
Coffee, Hot Tea & Iced Tea

Select two item entree: (each item is 4oz)

(Select a third item for \$10 additional charge per guest)

- Wild Alaskan Sockeye Salmon topped with a white wine butter sauce (GF)
- Teriyaki Marinated Quail (GF)
- Panko Chicken topped with Mild Green Chili and a Creamy Red Dixon Sauce
- Oven-roasted Duck Breast with Honey Balsamic Fig Sauce (GF)
- Spiced Colorado Lamb T-Bone (GF OPTION)
- Hickory Smoked Buffalo Ribs slathered with Jack Daniels Barbecue Sauce
- Buffalo Sirloin (GF OPTION)
- Elk Chop with Huckleberry Sauce (GF OPTION) *Additional cost \$22*
- Buffalo Filet – 4oz, 6oz 8oz (GF OPTION) *Additional cost \$30, \$45, \$55*
- Beef New York Strip – 10oz (GF OPTION) *Additional cost \$50*

Four-Hour Premium Bar Package includes

All nonalcoholic beverages, bottled beer, house wine & premium liquor up to \$13
Plus a House Champagne Toast

Adults: \$110

Young Adults ages 13-20: \$65

Kids Menu to order be ordered the evening of. 12 Years and younger

This Package does not include dessert. All cakes can be accepted by a bakery with a \$0 invoice. There is a \$3.00 Cake Service Fee per person added to the master bill for any outside cake

*Prices and menu selections are subject to change without notice – Vegetarian & Gluten Free Options Available
Please see the Appetizer & Dinner menu for additional Hors D'oeuvres, Family Style Accompaniments & Roasted Meats*