

# The Gold Package

\$75.00 Per Guest

Buffet Service is available  
Individually Plated Service is available

## Appetizers (Select three)

Buffalo Sausage with Sweet Chile Sauce  
Peanut Butter & Mango Chutney Stuffed Pickled Jalapenos  
Rocky Mountain Oysters with Sweet Chile Sauce  
Hot Sausage Bean Dip with tortilla chips  
Fresh Guacamole with Tortilla chips

## Entrée (Select three)

Honey Chili Glazed Scottish Salmon  
Teriyaki Marinated Quail – (One)  
Corn Chip Encrusted Chicken Breast with Cheese & your choice of:  
Red Dixon Chile Gravy OR Green Chile Sauce OR Christmas (a combination of Red Dixon Chile Gravy & Green Chile Sauce  
Oven Roasted Duck Breast with Ancho Chile Orange Glaze  
Colorado Lamb T-Bone Spiced with Garlic, Oregano, Salt, Pepper and Dixon  
Hickory Smoked Buffalo Ribs slathered with Jack Daniels Barbecue Sauce  
Buffalo Sirloin  
Buffalo Filet- 6oz.

All entrees will include fresh baked Fort breads and pumpkin-walnut muffins. A House salad with house mixed greens topped with pickled ginger, jicama, and toasted pepitas with damiana vinaigrette. Entrees will also be accompanied by Chefs selection vegetable.

## Side item (Select One)

Fort potatoes – Roasted red potatoes with caramelized onions, corn, Anasazi beans, green chile and red bell peppers  
OR  
Mashed potatoes - Made with butter, cream and a hint of horseradish sauce

## Dessert (Select three)

Negrita Chocolate Mousse with Whipped Cream  
Fort Cheesecake with Graham Cracker Crust and Huckleberry Preserves  
Vera's Caramel blonde Brownie served with Vanilla Bean Ice Cream  
Chocolate Chile bourbon Cake  
Fresh Apple Cobbler with Oatmeal Streusel and Vanilla Bean Ice Cream

Coffee, hot tea and Ice tea included

Bar prices and packaging are separate