

The Silver Package

\$65.00 Per Guest

Buffet Service is available

Individually Plated Service is available

Appetizers (Select two)

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 two)

Honey Chili Glazed Scottish Salmon
Teriyaki Marinated Quail
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 two)

Negrita Chocolate Mousse with Whipped Cream served in an Edible Chocolate Tulip Cup
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