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 $4.50 – (2oz per guest)
  – Center cut bacon, salsa fresca and sour cream (GF/VEG)

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 (Served Buffet Style) (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