

DINNER MENU A LA CARTE

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

Two Item Entree: \$45

Three Item Entree: \$55

Select From: (each item is 4oz)

Lemon Dill Wild Alaskan Sockeye Salmon (GF)

Teriyaki Marinated Quail (GF)

Panko Chicken with Mild Green Chili and Creamy Red Dixon

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 per person

Beef Filet – 6oz (GF OPTION)

Additional cost \$36 per person

Buffalo Filet – 4oz, 6oz OR 8oz (GF OPTION)

Additional cost \$30, \$45, \$55 per person

Beef New York Strip – 14oz (GF OPTION)

Additional cost \$50 per person

Other Roasted Meat Entrée Options:

Slow-Roasted Buffalo Prime Rib with Au Jus & Creamy Horseradish (GF) (serves 15-18 guests) \$575 (per roast)

Roasted Leg of Lamb with Rosemary Au Jus (GF) (serves 15-18 guests) \$375 (per roast)

Carving Station Fee is \$50 per roast – Optional

*To include all sides offered with just the roasts it will be an additional **\$20.00** per guest*

Salads, breads, muffins, starch and a vegetable

The Fort Entrée Includes:

Fresh Baked Fort Breads & Pumpkin, Walnut, & Golden Raisin Muffins

House Mixed Greens Salad topped with pickled ginger, jicama, & toasted pepitas with Damiana Vinaigrette (GF)

Fresh Seasonal Vegetable (Chefs Choice)

Coffee, Hot Tea & Iced Tea

(Please Choose One)

Fort Potatoes – Roasted red potatoes with onions, corn, Anasazi beans, green chile & red bell peppers (GF/VEG)

OR Mashed Potatoes (GF/VEG)

OR Mild Green Chili Mac & Cheese for additional \$3.00 per person

Additional Family Style Accompaniments –

Sautéed Mushrooms (GF/VEG) \$5.00 per person

Rice Pilaf (GF/VEG/V) \$4.00 per person

Sautéed Spinach (GF/VEG/V OPTION) \$4.00 per person

Campfire Baked Beans \$4.00 per person

Hot or Mild Green Chile Sauce (GF) \$4.00 per person

Red Dixon Chile Gravy \$4.00 per person

Mild Green Chili Mac & Cheese - \$6.00 per person

Prices and menu selections are subject to change without notice

Vegetarian & Gluten Free Options Available