

The Gold Package

\$85.00 Per Guest

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

Individually Plated Service is available

Each guest will receive ALL items selected below in the appetizer/entrée selection. They will get one dessert from a dessert buffet. Host will pre select all menu items two weeks prior to the event.

Appetizers (Select three)

- Buffalo Sausage with Sweet Chile Sauce (GF)
- Peanut Butter & Mango Chutney Stuffed Pickled Jalapenos (GF/Veg/V)
- Rocky Mountain Oysters with Sweet Chile Sauce
- Hot Sausage Bean Dip with tortilla chips
- Fresh Guacamole with Tortilla chips (GF/Veg/V)

Entrée (Select three)

- Atlantic Salmon with White Wine sauce (GF)
- Teriyaki Marinated Quail (1)– (GF)
- Panko Chicken Topped with Mild Green Chili and Creamy Red Dixon Sauce
- Lemon Cream Walleye
- Cherry Bourbon Duck Breast (GF)
- Colorado Lamb T-Bone Spiced with Garlic, Oregano, Salt, Pepper and Dixon (GF Option)
- Hickory Smoked Buffalo Ribs slathered with Jack Daniels Barbecue Sauce
- Buffalo Sirloin (GF Option)

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 (GF)
- OR
- Mashed potatoes - Made with butter, cream and garlic leek (GF/Veg)

Dessert (Select three for a variety buffet. Each Guest will get one full dessert from the three options selected to go on the buffet)

- Negrta Chocolate Mousse with Whipped Cream (GF Option)
- Fort Cheesecake with Graham Cracker Crust and Huckleberry Preserves
- Vera's Caramel blonde Brownie served with Vanilla Bean Ice Cream
- Chocolate Chile bourbon Cake
- Chef's Selection Crème Brulee

Coffee, hot tea and Ice tea included. Bar prices and packaging are separate