

THE FORT

A LA CARTE APPETIZER MENU

WE KINDLY ASK TO HAVE ALL ITEMS SELECTED TWO WEEKS PRIOR TO EVENT.

Mix and match any Buffet Appetizers with any Passed Appetizers.

THE FORT - BUFFET APPETIZER MENU

(Price Per Guest)

Peanut Butter & Mango Stuffed Jalapeno (GF/VEG/V)	\$3.00 - 1 per guest
Rocky Mountain Oysters with Sweet Chile Sauce	\$4.50 - 2oz per guest
Mountain Man Boudies Buffalo Sausage Platter with Sweet Chile Sauce (GF)	\$4.50 - 2 per guest
Mexican Style Salsa with Tortilla Chips (GF/VEG/V)	\$4.00 - 2oz per guest
Hot Buffalo Sausage Bean Dip with Tortilla Chips	\$4.50 - 2oz per guest
Sam's Famous Guacamole with Tortilla Chips (GF/V)	\$4.50 - 2 oz per guest

THE FORT - PASSED APPETIZERS

(Price Per Dozen)

Sundried Tomato & Goat Cheese Crostini (GF OPTION/VEG)	\$30 - per dozen
Smoked Duck Crostini with Chipotle Aioli (GF OPTION)	\$36 - per dozen
Grilled Beef Skewers with Mushroom & Onion (GF OPTION)	\$34 - per dozen
Spicy Buffalo Meatballs	\$35 - per dozen
Crab Salad Phyllo Cup with Chipotle Honey Sauce	\$36 - per dozen
Braised Buffalo Tongue Crostini with Aioli **(GF OPTION)	\$35 - per dozen
Buffalo Sausage Wrapped Quail Egg with Raspberry Jalapeno Jam	\$30 - per dozen
Jumbo Shrimp with Cocktail Sauce (<i>Served Buffet Style</i>) (GF)	\$40 - per dozen
Forest Child's Stuffed Mushrooms	\$26 - per dozen
Mini Buffalo Sliders with Sauteed Onions and Creamy Horseradish	\$40 - per dozen
Duck Quesadillas	\$35 - per dozen

Prices and menu selections are subject to change without notice.