

THE FORT

A LA CARTE DESSERT MENU

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

INDIVIDUALLY PLATED DESSERTS

(Prices per dessert)

Negrita Chocolate Mousse with Whipped Cream (GF OPTION)	\$14/each
Fort Cheesecake with Graham Cracker Crust & Huckleberry Preserves	\$14/each
Vera's Caramel Blonde Brownie served with Magill's Vanilla Bean Ice Cream	\$14/each
Chocolate Chile Bourbon Cake	\$14/each
Seasonal Pie w/ Magill's Vanilla Bean Ice Cream	\$14/each
Magill's Homemade Colorado Ice Cream (Optional Hot Fudge or Caramel Topping)	\$12/each

Ice Cream Flavors: Vanilla Bean, Mexican Chocolate, Salted Caramel Oreo

FAMILY OR BUFFET STYLE DESSERTS

(Price per Platter)

Chef's Selection Platter– (Serves 6-8 guests)	\$60 per platter
---	------------------

A sampler of The Fort's favorite desserts served family style

CHOICES USUALLY INCLUDE:

- Negrita Chocolate Mousse with Whipped Cream (GF OPTION)
- Fort Cheesecake with Graham Cracker Crust & Huckleberry Preserves
- Vera's Caramel Blonde Brownie served with Magill's Vanilla Bean Ice Cream
- Chocolate Chile Bourbon Cake
- Chef's Selection Crème Brulee

PLEASE NOTE:

As per health code, any outside cake must be made by a bakery and delivered by the bakery to be accepted by The Fort with a \$0 invoice.

There is a \$3.00 Cake Service Fee per person added to the master bill for any outside cake

Prices and menu selections are subject to change without notice.