

THE FORT GOLD PACKAGE

\$85.00 Per Guest

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

Package Includes Iced Tea, Hot Tea, and Coffee

APPETIZERS (SELECT 3)

Mountain Man Boudies Buffalo Sausage with Sweet Chile Sauce (GF)

Peanut Butter & Mango Stuffed Pickled Jalapenos (GF/Veg/V)

Rocky Mountain Oysters with Sweet Chile Sauce

Hot Buffalo Sausage Bean Dip with tortilla chips

Sam's Famous Guacamole with Tortilla chips (GF/Veg/V)

ENTREE (SELECT 3)

EACH GUEST RECEIVES ALL 3 ITEMS

Atlantic Salmon with White Wine sauce (GF)

Teriyaki Marinated Quail (1) – (GF)

Panko Chicken topped with Mild Green Chili and Creamy Red Dixon Sauce

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)

EACH ENTREE INCLUDES

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

Signature House Salad

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

Side of Fresh Seasonal Vegetable (Chefs Choice)

SECOND SIDE OPTION (SELECT1)

Fort Potatoes

Roasted red potatoes with caramelized onions, corn, Anasazi beans, green chile and red bell peppers (GF/Veg)

Mashed potatoes

Made with butter, cream, and garlic leek (GF/Veg)

DESSERT (SELECT 3)

Negrita Chocolate Mousse with Whipped Cream (GF Option)

Fort Cheesecake with Graham Cracker Crust and Huckleberry Preserves

Vera's Caramel blonde Brownie served with Magill's Vanilla Bean Ice Cream

Chocolate Chile bourbon Cake

Chef's Selection Crème Brulee

Prices and menu selections are subject to change without notice.