

The Fort

RESTAURANT



Appetizer Only Options

*For Events serving Appetizers only
Served Buffet Style & Passed*

We kindly ask, that you submit your selections, two weeks prior to your event.



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.

BUFFET APPETIZERS

(Price Per Guest)

Peanut Butter Stuffed Jalapenos Escabeche – <i>pickled jalapenos, mango (GF/VEG/V)</i>	\$3.00 - Per Person
Rocky Mountain Oysters – <i>Seasoned Panko, Sweet chili sauce</i>	\$4.50 - Per Person
Mountain Man Boudies Buffalo Sausage – <i>jalapeno beer mustard</i>	\$4.50 - Per Person
Mexican Style Salsa (GF/VEG/V) – <i>tomato, onion, lime, serrano pepper, tortilla chips</i>	\$4.00 - Per Person
Hot Sausage Bean Dip – <i>dark Stout beer, refried beans, cheddar cheese, tortilla chips</i>	\$4.50 - Per Person
Sam's Famous Guacamole – <i>avocado, tomato, onion, lime, tortilla chips</i>	\$4.50 - Per Person
The Fort Charcuterie Platter – <i>Sausage: Buffalo, Wild Boar, Rattlesnake, and Elk Sausage</i>	\$210 - 50 Guests
<i>Cheeses: Parmigiano Reggiano, Blue Cheese, Goat Cheese, and Manchego</i>	\$105 - 25 Guests
<i>Served with an assortment of fruit, candied nuts, and crackers (GF OPTION)</i>	
President Jefferson's Favorite Mild Green Chile Mac N' Cheese	\$12.00 - Per Person
Crisp Double Cut French Fries	\$8.00 - Per Person
House Salad - <i>topped with pickled ginger, jicama, & toasted pepitas with Damiana Vinaigrette (GF)</i>	\$3.00 - Per Person
Soup de jour	\$3.00 - Per Person

PASSED APPETIZERS

(2 Dozen Minimum)

Sundried Tomato & Goat Cheese Crostini (GF OPTION/VEG)	\$30 - per dozen
Smoked Duck Crostini with Chipotle Aioli (GF OPTION)	\$40 - per dozen
Grilled Beef Skewers with Mushroom & Onion (GF OPTION)	\$36 - per dozen
Spicy Buffalo Meatballs - <i>buffalo Sausage, herb breadcrumbs, bechamel sauce</i>	\$35 - per dozen
Crab Salad in Puff Pastry Cup with Chipotle Honey Sauce	\$36 - per dozen
Braised Buffalo Tongue Crostini with Aioli <i>**</i> (GF OPTION)	\$35 - per dozen
Bison Eggs – <i>pickled quail eggs, buffalo sausage, raspberry-pepper jam</i>	\$36 - per dozen
Jumbo Shrimp with Cocktail Sauce (<i>Served Buffet Style</i>) (GF)	\$40 - per dozen
Forest Child's Stuffed Mushrooms – <i>blend of cheeses & spices, bacon bits</i>	\$26 - per dozen
Mini Buffalo Sliders – <i>Sauteed mushrooms, creamy horseradish</i>	\$40 - per dozen
Duck Quesadillas - <i>duck leg meat, Asian Coffee Barbecue Marinade, Mexican Cheeses</i>	\$40 - per dozen

Prices and menu selections are subject to change without notice.



DESSERT MENU

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

INDIVIDUALLY PLATED DESSERTS (CHOOSE 3)

(Prices per dessert)

Negrita – <i>Whipped Dark Chocolate, Myer's Rum, Cookie (GF OPTION)</i>	\$15/each
Bobbie Chaim's Famous Cheesecake – <i>Madagascar vanilla, graham cracker, almond crust</i>	\$15/each
Vera's Caramel Blonde Brownie with Magill's Vanilla Bean Ice Cream	\$15/each
Chocolate Chile Bourbon Cake – <i>dark chocolate, walnuts, red chile, bourbon drizzle, hot fudge</i>	\$16/each
Charlotte Green's Homemade Slice of Pie - <i>with Magill's Vanilla Bean Ice Cream</i>	\$15/each
Magill's Homemade Colorado Ice Cream (Optional Hot Fudge or Caramel Topping) <i>Ice Cream Flavors: Vanilla Bean, Mexican Chocolate, Salted Caramel Oreo</i>	\$13/each

OR

FAMILY OR BUFFET STYLE DESSERT

Chef's Selection Platter

(Serves 6-8 guests)

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

\$65 per platter

PLATTERS USUALLY INCLUDE:

Negrita

Bobbie Chaim's Famous Cheesecake

Vera's Caramel Blonde Brownie with Magill's Vanilla Bean Ice Cream

Chocolate Chile Bourbon Cake

Chef's Selection Crème Brulee

CAKES

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.

Cake Cutting Fee: \$3 Per Person

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