

The Fort

RESTAURANT



Menu Card Options

For parties of 16-25

Select appetizers, 5 Entrees, 3 Desserts.

Guests order Entrée's and Desserts night of.

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>	

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.



ENTREE OPTIONS

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ENTREES INCLUDE

Fort Signature Salad with Fresh Baked Fort Breads

Salad: Mixed greens topped with pickled ginger, jicama, & toasted pepitas with Damiana Vinaigrette (GF)

Side of Fresh Seasonal Vegetable (Chefs Choice)

Iced Tea, Hot Tea, and Coffee

ENTREES (CHOOSE 5)

William Bent's Grilled Quail – <i>teriyaki marinade, Montana huckleberry preserves, Fort potatoes</i>	\$39
Cherry Bourbon Duck Breast – <i>Cherry Bourbon Shallot Sauce, Wild Rice Blend</i>	\$42
General Armijo's Colorado Lamb – <i>quarter rack, mustard, sage, paprika, wild rice blend</i>	\$59
The Fort's Game Plate – <i>Elk & Buffalo Sirloin Medallions, teriyaki quail, Fort potatoes, Montana huckleberry preserves</i>	\$59
Smoke House Buffalo Ribs – <i>Six Ribs, Jack Daniels barbecue sauce, mashed potatoes</i>	\$55
Elk St.Vrain – <i>Two 4oz medallions, Montana huckleberry sauce, Fort potatoes</i>	\$49
"Tenderlips" Colorado Natural Beef Filet 6oz – <i>Carved in house, Grilled, Fort potatoes</i>	\$62
William Bent's Buffalo Tenderloin Filet 8oz – <i>house made chimichurri, Fort Potatoes</i>	\$68
14oz Colorado Natural Beef NY Strip – <i>Fort potatoes</i>	\$54
12oz Dry-aged Beef Ribeye – <i>aged 21 days, mashed potatoes</i>	\$68
12oz Buffalo Ribeye "Carne Asada Style" – <i>citrus chipotle marinade, mashed potatoes</i>	\$62
Thomas Jefferson's Lobster & Green Chile Mac n' Cheese – <i>4oz lobster claw and knuckle</i>	\$56
Seasonal Fish	\$42

VEGAN & VEGETARIAN OPTIONS

Roasted & Stuffed Pablano Peppers – <i>wild mushroom risotto, succotash, Mexican cheeses, Dixon chile sauce, lime crème</i>	\$32
Charlotte Green's Entrée Salad – <i>goat cheese, jicama, candied walnuts, pickled ginger, dried berries, choice of dressing</i>	\$22

Our menu is 95% gluten free, and most items can be made gluten free.

ADDITIONAL FAMILY STYLE SIDES

Mild Green Chili Mac & Cheese – <i>Greer cheese sauce, blend of Fort cheeses, green chili</i>	\$12.00 per person
Lobster Green chili Mac & Cheese – <i>8oz lobster claw and knuckle meat added</i>	\$39.00 per person
Forest Mushrooms (GF/VEG) – <i>shitake, cremini, oyster, butter, garlic, truffle oil</i>	\$12.00 per person
Wild Rice Blend (GF/VEG/V) – <i>mixed wild rice, sage, carrots, celery</i>	\$8.00 per person
Mashed Potatoes – <i>shallots, garlic, butter, heavy cream</i>	\$6.00 per person
Fort Potatoes – <i>Anasazi beans, green chili, caramelized onions, white corn, butter</i>	\$6.00 per person
Sauteed Spinach (GF/VEG/V OPTION)	\$6.00 per person
Crisp Double Fried French Fries	\$8.00 per person
Hot or Mild Green Chile Sauce (GF)	\$4.00 per person
Red Dixon Chile Gravy	\$4.00 per person

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DESSERT MENU

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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 (Seasonal) - <i>with Magill's Vanilla Bean Ice Cream</i>	\$14/each
Creme Brulee – <i>Chef's choice, delicate custard, burnt sugar crust</i>	\$13/each
Magill's Homemade Colorado Ice Cream - <i>Optional Hot Fudge or Caramel Topping</i> <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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