

# The Fort

RESTAURANT



## Menu Package Options

*For parties of 26 or more*

*We kindly ask, that you submit your selections, two weeks prior to your event.  
Vegan, Vegetarian, and Gluten Free options available upon request.*



## **A LA CARTE APPETIZER MENU**

Mix and match any Buffet Appetizers with any Passed Appetizers.  
*You may add additional appetizers to any package.*

### **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 ** (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 &amp; 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.*



## **A LA CARTE DINNER MENU**

**Two Item Entree: \$55**

*2 items on each plate or 2 item buffet/family style (Everyone receives the same Items)*

OR

**Three Item Entree: \$65**

*3 items on each plate or 3 item buffet/family style (Everyone receives the same items)*

### ENTREES (CHOOSE 2 OR 3)

Atlantic Salmon – 4oz with White Wine sauce (GF)

Teriyaki Marinated Quail – 4oz (GF)

Panko Chicken – 4oz with Mild Green Chili and Creamy Red Dixon

Cherry Bourbon Duck Breast – 5oz (GF)

Spiced Colorado Lamb T-Bone - 6oz (GF OPTION)

Hickory Smoked Buffalo Ribs slathered with Jack Daniels Barbecue Sauce

Buffalo Sirloin – 5oz (GF OPTION)

Elk Medallion – 4oz with Huckleberry Sauce (GF OPTION) +\$10 per person

Beef Filet – 6oz (GF OPTION) +\$35 per person

Buffalo Filet – 8oz (GF OPTION) +\$40 per person

Beef New York Strip – 14oz (GF OPTION) +\$35 per person

### EACH ENTREE INCLUDES

**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**

### SECOND SIDE (CHOOSE 1)

**Fort Potatoes**

*roasted red potatoes, caramelized onions, corn, Anasazi beans, green chile, red bell peppers (GF/Veg)*

**Mashed potatoes**

*butter, cream, garlic, shallots (GF/Veg)*

### ADDITIONAL FAMILY SIDES

Mild Green Chili Mac & Cheese – Greer cheese sauce, blend of Fort cheeses, green chili	\$12.00 per person
Forest Mushrooms (GF/VEG) – shitake, cremini, oyster, butter, garlic, truffle oil	\$12.00 per person
Wild Rice Blend (GF/VEG/V) – mixed wild rice, sage, carrots, celery	\$8.00 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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# The Fort

RESTAURANT

## **OTHER ROASTED MEAT ENTREE OPTIONS**

Slow-Roasted Buffalo Prime Rib with Au Jus & Creamy Horseradish (GF)

*Serves 15-18 guests*

\$650 per roast

Roasted Leg of Lamb with Rosemary Au Jus and Mint Jelly (GF)

*Serves 10-12 guests*

\$250 (per roast)

Roasts only, with House Salad, Fort Breads, Seasonal Vegetable,  
Fort Potatoes or Mashed Potatoes, Tea, and Coffee

\$20 per person + Cost of Roast

Optional Carving Station

\$75 per roast



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## **A LA CARTE DESSERT MENU**

*Individually Plated, Buffet Style or Family Style*

### **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>	\$15/each
Magill's Homemade Colorado Ice Cream (Optional Hot Fudge or Caramel Topping)	\$13/each

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

**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 Creme 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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## **THE FORT SILVER PACKAGE**

**\$80.00 Per Guest**

### **APPETIZERS (SELECT 2)**

Mountain Man Boudies Buffalo Sausage with Jalapeno Beer Mustard (GF)  
Peanut Butter & Mango Stuffed 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 2)**

**EACH GUEST RECIEVES BOTH ITEMS ON PLATE**

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**

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

### **SECOND SIDE OPTION (SELECT 1)**

**Fort Potatoes**  
*roasted red potatoes, caramelized onions, corn, Anasazi beans, green chile, red bell peppers (GF/Veg)*  
**Mashed potatoes**  
*butter, cream, garlic, shallots (GF/Veg)*

*You may add additional family sides to this package. Please see A La Carte Dinner Page for options and pricing.*

### **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

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## **THE FORT GOLD PACKAGE**

**\$90.00 Per Guest**

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### **APPETIZERS (SELECT 3)**

Mountain Man Boudies Buffalo Sausage with Jalepeno Beer Mustard (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 RECIEVES 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**

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

### **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)*

*You may add additional family sides to this package. Please see A La Carte Dinner Page for options and pricing.*

### **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

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## **THE FORT FAVORITE PACKAGE**

**\$100.00 Per Guest**

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### **APPETIZERS**

Mountain Man Boudies Buffalo Sausage with Jalapeno Beer Mustard (GF)  
Sam's Famous Guacamole with Tortilla chips (GF/Veg/V)

### **ENTREE**

**EACH GUEST RECIEVES ALL 3 ITEMS**

Elk Chop with Huckleberry Sauce (GF Option)  
Teriyaki Marinated Quail – (GF)  
Buffalo Filet (GF Option)

### **SIDES**

Fresh Seasonal Vegetable (Chefs Choice)

Fort Potatoes

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

*You may add additional family sides to this package. Please see A La Carte Dinner Page for options and pricing.*

### **EACH ENTREE INCLUDES**

Fort Signature Salad with Fresh Baked Fort Breads

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

Iced Tea, Hot Tea, and Coffee

### **DESSERT**

**WILL GET HALF YOUR PARTY AMOUNT OF EACH**

Fort Cheesecake with Graham Cracker Crust and Huckleberry Preserves

Chocolate Chile Bourbon Cake

### **CHOICE OF ONE ALCOHOLIC BEVERAGE**

House Wine

Colorado Draft Beer

Signature Prickly Pear Margarita

*Prices and menu selections are subject to change without notice.*





## **THE FORT SUNSET WEDDING PACKAGE**

ADULTS: \$155

YOUNG ADULTS AGES 13-20: \$75

12 years or younger can order from Kid's Menu night of.

**ADULT GUESTS ARE GREETED WITH OUR SIGNATURE PRICKLY PEAR MARGARITA!**

### **FOUR-HOUR PREMIUM BAR PACKAGE**

Includes all mocktails, soft drinks, draft beer, house wine & premium liquor up to \$25

### **APPETIZERS (SELECT 3)**

- Mountain Man Boudies Buffalo Sausage with Jalapeno Beer Mustard (GF)
- Peanut Butter & Mango Stuffed Jalapenos (GF/VEG/V)
- Rocky Mountain Oysters with Sweet Chile Sauce
- Hot Sausage Bean Dip with Tortilla Chips
- Mexican Style Salsa with Tortilla Chips (GF/VEG/V)
- Sam's Famous Guacamole with Tortilla Chips (GF/VEG/V)

### **ENTREE (SELECT 2)**

**EACH GUEST RECIEVES ALL 2 OR 3 ITEMS**

*Select a third item for \$10 additional charge per guest*

- Atlantic Salmon with White Wine sauce (GF)
- Teriyaki Marinated Quail (GF)
- Panko Chicken with Mild Green Chili and Creamy Red Dixon
- Cherry Bourbon Duck Breast (GF)
- Spiced Colorado Lamb T-Bone (GF OPTION)
- Hickory Smoked Buffalo Ribs slathered with Jack Daniels Barbecue Sauce
- Buffalo Sirloin (GF OPTION)
- Elk Chop with Huckleberry Sauce (GF OPTION) +\$10
- Buffalo Filet – 8oz (GF OPTION) + \$40
- Beef New York Strip – 14oz (GF OPTION) + \$35

### **EACH ENTREE INCLUDES**

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

### **SECOND SIDE OPTION (CHOOSE 1)**

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)*

*You may add additional family sides to this package. Please see A La Carte Dinner Page for options and pricing.*

Dessert not included. May have cake delivered by bakery. Cake cutting fee is \$3.00 per person

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