
COCKTAIL RECEPTION PACKAGE

Thirty guest minimum

Appetizer Buffet

Select three:

Smoked Buffalo Sausage
Peanut Butter and Mango Stuffed Jalapenos Escabeche
Hot Sausage and Bean Dip with Tortilla Chips
Rocky Mountain Oysters
Mexican Style Salsa Cruda with Tortilla Chips
Fresh Guacamole with Tortilla Chips
Vegetable Crudités Platter
Imported and Domestic Cheese Platter
Spicy Citrus Barbeque Lamb Riblets (add \$4 per guest)
Avocado and Rock Shrimp Ceviche with Tortilla Chips (add \$4 per guest)

Passed Hors D'oeuvres

Select three:

Tomato Basil Bruschetta
Golden Apple and Corn Fritters with Lemon Aioli
Sun dried Tomato and Goat Cheese Tartlet
Spinach, Pine Nut and Manchego Strudel
Shiitake Mushroom Cup with Shaved Manchego
Cognac Salmon Mousse on Cucumber Pinwheel
Port Braised Beef Cheek Hash on Garlic Rosemary Toast
Spicy Miniature Buffalo Meatballs
Smoked Salmon on a Petite Potato Pancake
Coffee BBQ Duck Quesadillas
Petite Buffalo Gyro with Cucumber Tzatziki
Shrimp & Avocado Canapé on Blue Corn Chips
Braised Buffalo Tongue Crustini with Horseradish Aioli
Buffalo Sausage Wrapped Quail Eggs with Raspberry Jalapeño Jam
Mexican Shrimp Cocktail Shooters (add \$4 per guest)
Oysters on the Half Shell with Citrus Gremolata (add \$4 per guest)
Jumbo Shrimp with Cocktail Sauce (add \$4 per guest)

Premium Bar Package

Includes all nonalcoholic beverages, bottled beer, house wine & premium liquor mixed beverages

Two Hour Reception Package: \$58 per guest

Three Hour Reception Package: \$65 per guest

**The Fort reserves the right to refuse service to any guest who appears intoxicated*

Prices subject to change without notice