
DINNER MENU

The Fort offers a Mixed Grill Entree

Plated service available for up to 70 guests

Family style or buffet style service offered for groups of 70 or more

Includes:

Fresh Baked Fort Breads and Pumpkin Muffins
House Mixed Greens Salad with Damiana Vinaigrette
Roasted Shallot Mashed Potatoes
Fresh Seasonal Vegetable
Coffee, Hot Tea & Iced Tea

Select:

Grilled Salmon Filet
Cumin and Coriander Marinated Vaquero Chicken
Herbed Shrimp Sauté
Traditional Pork Tamales
Teriyaki Marinated Quail
Oven-roasted Duck Breast with Huckleberry-Balsamic Reduction
Jack Daniels Glazed Buffalo Tenderloin Brochette (add \$8.50 per guest)
Grilled Elk Chop with Huckleberry Butter Sauce (add \$9.75 per guest)
Hickory Smoked Barbecue Buffalo Ribs (add \$6.50 per guest)
4 oz. Petit Beef Filet (add \$8.50 per guest)
4 oz. Petit Buffalo Filet (add \$10.50 per guest)
5 oz. Butter Brushed Maine Lobster Tail (add \$15.50 per guest)

Choice of Two: \$30

Choice of Three: \$38

Choice of Four: \$46 (buffet or family style service only)

Choice of Five: \$53 (buffet or family style service only)

Chef Attended Buffet Carving Stations

(Requires a \$50 per item carving fee)

Slow-roasted Buffalo Prime Rib with Au Jus and Horseradish (serves up to 25) \$350

Wild Boar Ham with Honey Dijon Mustard (serves up to 30) \$250

Roast Turkey Breast with Cranberry Relish (serves up to 20) \$200

Family Style Accompaniments

(Prices are per guest)

Sherry, Garlic Sautéed Button & Shiitake Mushrooms \$3

Braised Spinach & Swiss Chard with Wild Mushrooms and Buffalo Demi Glace \$3

Fresh Milled Georgia Green Chile Cheese Grits \$4

Sun-dried Cranberry Wild Rice with Toasted Pinion Nuts \$3

Herb Sautéed Chayote Squash with Green Onions \$3

Cilantro Basmati Rice \$3

Heirloom BBQ Baked Beans \$3

Fire-roasted Applesauce \$3

Traditional Cuban Black Beans \$3

Hot or Mild Gonzales Green Chile \$3

Prices subject to change without notice