



GINGER *and* BAKER

EVENT MENU

SPRING-SUMMER 2021



Ginger and Baker offers fresh and innovative Colorado cuisine featuring the best from local farmers and ranchers. All of our breads, pastries and desserts are made from scratch by our amazing team of bakers.

BREAKFAST

Breakfast is served buffet style.

Choose from our recommend packages below
and consider enhancements from the à la carte section.

MILL TOP CONTINENTAL 15

BUILD-YOUR-OWN PARFAIT

house-made granola, fruit,

honey, greek yogurt

BREAKFAST PASTRY DISPLAY

baker's choice daily

BREAKFAST QUICHE 23

HOUSEMADE QUICHE

select one:

ham and cheese

seasonal vegetable

FRUIT ARRAY

BREAKFAST PASTRY ARRAY

baker's choice daily

BUTTERMILK PANCAKES 24

BUTTERMILK PANCAKES

choice of

plain, blueberry, or chocolate chip

butter, maple syrup

BREAKFAST POTATOES

BACON or SAUSAGE or HAM

FRUIT ARRAY

FARMHOUSE BREAKFAST 24

CHEESY SCRAMBLED EGGS

BACON or SAUSAGE or HAM

BREAKFAST POTATOES

BISCUITS

butter, jam

FRUIT ARRAY

BREAKFAST BURRITOS 22

BURRITOS

scrambled eggs, bell peppers, onion,

breakfast potatoes, cheese

select one:

sausage, carnitas or vegetarian

salsa, sour cream

(cut, wrapped)

FRUIT ARRAY

BREAKFAST SANDWICHES 22

ENGLISH MUFFIN SANDWICH

egg omelette, american cheese,

bacon, sausage, or spinach & tomato

select one:

BREAKFAST POTATOES

FRUIT ARRAY

BREAKFAST ADDITIONS

not sold separately

applewood smoked bacon 5

pork sausage patty 4

thick-sliced ham 4

build-your-own yogurt parfait 7

breakfast potatoes 4

fruit display 4

house granola or cereal 6

baker's choice pastries 48/dozen

LUNCH

SUMMIT LUNCH 32

SALAD

host to preselect one:

MIXED BERRY SALAD

spinach, mixed berries, quinoa, gorgonzola crumbles,
candied pecans, pomegranate vinaigrette

SPRING PEA SALAD

bibb lettuce, spring peas, mandarin orange, fennel, goat cheese,
lardons, marcona almonds, citrus vinaigrette

MARKET SALAD

greens, tomatoes, shaved red onion, radish,
cucumber, carrot, white balsamic vinaigrette

SANDWICH ARRAY

host to preselect two:

FRENCH DIP

sliced strip loin, swiss cheese, caramelized onions, creamy horseradish, au jus, hoagie

TURKEY PESTO

shaved turkey, basil pesto, pico de gallo, avocado, pepper jack, multi-grain

SALMON BLT

smoked salmon, bacon, lettuce, tomato, caper-dill cream cheese, sourdough

FALAFEL HOAGIE

shredded lettuce, tomato, cucumber, green goddess dressing, hoagie

BAKER'S CHOICE TREATS

sweet treats made fresh by our bakery

THE GREAT DIVIDE 35

SOUP

host to preselect one:

CREAMY TOMATO BASIL

WHITE ASPARAGUS

SALAD

host to preselect one:

MIXED BERRY SALAD

pinach, mixed berries, quinoa, gorgonzola crumbles,

candied pecans, pomegranate vinaigrette

SPRING PEA SALAD

bibb lettuce, spring peas, mandarin orange, fennel, goat cheese,

lardons, marcona almonds, citrus vinaigrette

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greens, tomatoes, shaved red onion, radish,

cucumber, carrot, white balsamic vinaigrette

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host to preselect two:

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shaved turkey, basil pesto, pico de gallo, avocado, pepper jack, multi-grain

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smoked salmon, bacon, lettuce, tomato, caper-dill cream cheese, sourdough

FALAFEL HOAGIE

shredded lettuce, tomato, cucumber, green goddess dressing, hoagie

BAKER'S CHOICE TREATS

sweet treats made fresh by our bakery

RECEPTIONS

small display serves 20 people; large display serves 50 people

ARTISANAL CHEESE BOARD 175/375

chef-selected artisanal cheeses, marcona almonds, olives, housemade jam,
breads, crackers and pickled vegetables
add cured meats, sausages and salumis 75/175

CLASSIC CHEESE BOARD 125/275

classic cheeses, fruit, mustard, house-made breads and crackers
add cured meats, sausages and salumi 75/175

VEGETABLE CRUDITÉ BOARD 85/200

crisp garden vegetable assortment, dip trio, house-made breads and crackers

APPETIZERS

priced per dozen

CHILLED

SHRIMP COCKTAIL 38

Ginger and Baker cocktail sauce, lemon

ROAST BEEF SLIDERS 43

arugula, horseradish cream spread

SEASONAL BRUSCHETTA 32

artichoke, asparagus tips, pea basil pesto,
goat cheese mousse

SESAME SEARED TUNA 46

rice cracker, avocado crema,
carrot slaw, sweet chili sauce

CUCUMBER CUPS 32

hummus, red pepper, olive, lemon zest

PROSCIUTTO PEACHES 43

peach slices, prosciutto, basil

CAPRESE SKEWER 36

ciliegini, heirloom cherry tomato, basil,
balsamic reduction

WARM

G&B MEATBALLS 42

pork and beef meatballs, parmesan broth

CHICKEN SKEWERS 38

sesame crusted, pineapple soy glaze

BACON WRAPPED DATES 38

herbed chèvre and cream cheese,
almond stuffed

POT PIE BITES 46

mini chicken pot pies

FLATBREAD PIZZA 32

seasonal meat and vegetable option

CRAB CAKES 46

cajun remoulade, apple radish slaw

HOUSE GOUGERES 40

choux pastry bun, ham, house jam

DINNER

select family-style, buffet or plated

TIER ONE ³⁸

HOUSE BREAD SERVICE

SALAD

host to preselect one:

MARKET

greens, tomatoes, shaved red onion,
radish, cucumber, carrot,
white balsamic vinaigrette

MIXED BERRY

arugula, mixed berries, quinoa,
gorgonzola crumbles, candied pecans,
pomegranate vinaigrette

ENTRÉES

host to preselect one

ROASTED CHICKEN

whole grain mustard sauce

BLACKENED SALMON

peach relish, lemon oil

QUINOA STUFFED POBLANO PEPPER

pomegranate, cilantro, crema, pine nuts, goat cheese, balsamic, corn

SERVED WITH

host to preselect one:

SMASHED POTATOES

WILD RICE PILAF

HERB WHIPPED POTATOES

AND

host to preselect one:

GRILLED ASPARAGUS

HONEY GLAZED CARROTS

BROCCOLINI

TIER TWO 58

HOUSE BREAD SERVICE

SALAD

host to preselect one:

MARKET HOUSE

greens, tomatoes, shaved red onion,
radish, cucumber, carrot,
white balsamic vinaigrette

SPRING PEA

bibb lettuce, spring peas, mandarin orange,
fennel, goat cheese, lardons,
marcona almonds, citrus vinaigrette

MIXED BERRY

arugula, mixed berries, quinoa, gorgonzola crumbles,
candied pecans, pomegranate vinaigrette

ENTRÉES

host to preselect two

ROASTED CHICKEN

whole grain mustard sauce

BARREL CUT NY STRIP

G&B steak sauce

RIBEYE 12 oz.

truffle butter

BLACKENED SALMON

peach relish, lemon oil

QUINOA STUFFED POBLANO PEPPER

pomegranate, cilantro, creme, pine nuts, goat cheese, balsamic, corn

SERVED WITH

host to preselect one:

SMASHED POTATOES

WILD RICE PILAF

HERB WHIPPED POTATOES

AND

host to preselect one:

GRILLED ASPARAGUS

HONEY GLAZED CARROTS

BROCCOLINI

TIER THREE 76

HOUSE BREAD SERVICE

SALAD

host to preselect one:

MARKET HOUSE

greens, tomatoes, shaved red onion,
radish, cucumber, carrot,
white balsamic vinaigrette

SPRING PEA

bibb lettuce, spring peas, mandarin orange,
fennel, goat cheese, lardons,
marcona almonds, citrus vinaigrette

CAESAR

romaine, white anchovies,
parmesan cheese, sourdough croutons

MIXED BERRY

arugula, mixed berries, quinoa, gorgonzola,
candied pecans, pomegranate vinaigrette

ENTRÉES

host to preselect two or duo plate

ROASTED CHICKEN

whole grain mustard sauce

BEEF WELLINGTON

vegan puff pastry, tarragon orange coulis

SURF & TURF

barrel cut NY strip, jumbo prawn,
red wine reduction

PAN SEARED HALIBUT

grapefruit beurre blanc

RIBEYE 12 oz.

truffle butter

LAMB SIRLOIN

madeira jus

BEEF TENDERLOIN

crawfish hollandaise

SERVED WITH

host to preselect one:

SMASHED POTATOES

WILD RICE PILAF

HERB WHIPPED POTATOES

MEDITERRANEAN COUSCOUS

host to preselect one:

GRILLED ASPARAGUS

ROASTED ROOT VEGETABLES

BROCCOLINI

ROASTED CAULIFLOWER

AND

KIDS MENU 16 (12 & under)

SALAD

VEGGIE DIPPERS

fresh veggies, ranch dressing

ENTRÉES

choice of french fries or steamed seasonal veggies

KID BURGER

CHICKEN TENDERS

GRILLED CHEESE

MAC & CHEESE

FROM THE BAKERY

WHOLE PIES 40

double crust apple

cherry

lemon meringue

quadruple coconut cream

banana cream

chocolate midnight

strawberry rhubarb streusel

blueberry (GF/V)

PIE BITES 5

served in rocks glasses

double crust apple

cherry

lemon meringue

quadruple coconut cream

banana cream

strawberry rhubarb streusel

blueberry (GF/V)

PASTRIES AND TREATS

48 per dozen

cinnamon roll

pecan sticky bun

seasonal berry & cream cheese danish

chocolate chunk cookies

brownie (GF)