



GINGER *and* BAKER

EVENT MENU

FALL-WINTER 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.

MILLTOP CONTINENTAL 15

BUILD-YOUR-OWN PARFAIT

housemade granola, fruit,
honey, greek yogurt

BREAKFAST PASTRY ARRAY

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 array 4

house granola or cereal 6

baker's choice pastries 48/dozen

LUNCH

SUMMIT LUNCH 33

SALAD

host to preselect one:

MARKET SALAD

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

KALE APPLE SALAD

chopped kale, green apple, candied hazelnuts, shaved manchego,
golden raisins, lemon vinaigrette

FALL SQUASH SALAD

mixed greens, roasted squash, dried cranberries, spiced pepitas,
gorgonzola, maple cranberry vinaigrette

HALF 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 36

SOUP

host to preselect one:

BUTTERNUT APPLE BISQUE

BROCCOLI CHEDDAR

SHORT RIB CHILI

SALAD

host to preselect one:

MARKET SALAD

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

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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 salumi 75/175

CLASSIC CHEESE BOARD 125/275

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

VEGETABLE CRUDITÉ BOARD 85/200

crisp garden vegetable assortment, dip trio, housemade breads and crackers

APPETIZERS

priced per dozen

WARM

G&B MEATBALLS 42

pork and beef meatballs, parmesan broth

CHICKEN SKEWERS 38

toasted coconut, peanut sauce

BACON WRAPPED DATES 38

herb chèvre, cream cheese, marcona almond

LOBSTER FRITTERS 60

fried corn, tarragon, blood orange aioli

POT PIE BITES 46

mini chicken pot pies

FLATBREAD PIZZA 32

seasonal meat and vegetable option

CRISPY SHORT RIB BITES 43

mashed potato, candied bacon, chives

HOUSE GOUGÈRES 40

choux pastry bun, ham, house jam

MAC & CHEESE ARANCINI 46

truffle aioli, truffle dust

CHILLED

SHRIMP COCKTAIL 38

Ginger and Baker cocktail sauce, lemon

SEASONAL BRUSCHETTA 32

ricotta, butternut chutney, fried sage

SESAME SEARED TUNA 46

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

CARROT TARTARE 32

roasted carrot, nori chip, togarashi,
carrot greens

CAPRESE SKEWER 36

ciliegini, heirloom cherry tomato, basil,
balsamic reduction

DINNER

select family-style, buffet or plated

TIER ONE 40

HOUSE BREAD SERVICE

SALAD

host to preselect one:

MARKET

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

FALL SQUASH SALAD

mixed greens, roasted squash,
dried cranberries, spiced pepitas,
gorgonzola, maple cranberry vinaigrette

ENTRÉES

host to preselect one

ROASTED CHICKEN

pear mostarda

BLACKENED SALMON

citrus gremolata

QUINOA STUFFED ACORN SQUASH

apple, kale, dried cranberry, balsamic reduction

SERVED WITH

host to preselect one:

SMASHED POTATOES

HAZEL DELL MUSHROOM RISOTTO

HERB WHIPPED POTATOES

AND

host to preselect one:

MAPLE DIJON BRUSSELS SPROUTS

HONEY GLAZED CARROTS

ROOT VEGETABLE MEDLEY

TIER TWO 60

HOUSE BREAD SERVICE

SALAD

host to preselect one:

MARKET HOUSE

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

FALL SQUASH SALAD

mixed greens, roasted squash,
dried cranberries, spiced pepitas,
gorgonzola, maple cranberry vinaigrette

KALE APPLE SALAD

chopped kale, green apple, candied hazelnuts, shaved manchego,
golden raisins, lemon vinaigrette

ENTRÉES

host to preselect two

ROASTED CHICKEN

pear mostarda

BARREL-CUT NY STRIP

G&B steak sauce

RIBEYE 12 oz.

truffle butter

BLACKENED SALMON

citrus gremolata

QUINOA STUFFED ACORN SQUASH

apple, kale, dried cranberry, balsamic reduction

SERVED WITH

host to preselect one:

SMASHED POTATOES

HAZEL DELL MUSHROOM RISOTTO

HERB WHIPPED POTATOES

AND

host to preselect one:

MAPLE DIJON BRUSSELS SPROUTS

HONEY GLAZED CARROTS

ROOT VEGETABLE MEDLEY

TIER THREE 79

HOUSE BREAD SERVICE

SALAD

host to preselect one:

MARKET HOUSE

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

KALE APPLE SALAD

chopped kale, green apple, candied hazel-
nuts, shaved manchego,
golden raisins, lemon vinaigrette

BEET SALAD

mixed greens, diced beets, smoked ricotta,
citrus segments, marcona almonds, citrus
vinaigrette

FALL SQUASH SALAD

mixed greens, roasted squash,
dried cranberries, spiced pepitas,
gorgonzola, maple cranberry vinaigrette

ENTRÉES

host to preselect two or duo plate (for duo plate, Surf & Turf is an \$8 upcharge)

ROASTED CHICKEN

pear mostarda

SURF & TURF

barrel cut NY strip, jumbo prawn,
red wine reduction

RIBEYE 12 oz.

truffle butter

QUINOA STUFFED ACORN SQUASH

apple, kale, dried cranberry, balsamic

PAN SEARED HALIBUT

grapefruit beurre blanc

SHORT RIB

red wine jus

BEEF TENDERLOIN

crawfish hollandaise

SERVED WITH

host to preselect one:

SMASHED POTATOES

HAZEL DELL MUSHROOM RISOTTO

HERB WHIPPED POTATOES

MAC & CHEESE

host to preselect one:

MAPLE DIJON BRUSSELS

SPROUTS

HONEY GLAZED CARROTS

ROOT VEGETABLE MEDLEY

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

pecan
cherry
pumpkin
lemon meringue
quadruple coconut cream

double crust apple
ginger graham
s'mores
cranberry orange (GF/V)

PIE BITES 5

served in rocks glasses

double crust apple
cherry
lemon meringue
quadruple coconut cream
cranberry orange (GF/V)

PASTRIES AND TREATS

48 per dozen

cinnamon roll
pecan sticky bun
apple turnover
chocolate chunk cookies
fudgy brownie (GF)

FROM THE BAR

Below are our current beers and wine by the glass, they do rotate and can be subject to availability. Wine by the bottle is also available. We can customize your bar package for your event with seasonal cocktails and more!

WINE BY THE GLASS

Veuve du Vernay, Sparkling Rosé

Unshackled, Sauvignon Blanc

Kettmier, Pinot Bianco

Saintsbury, Chardonnay

Cambria, Pinot Noir

Beringer, Cabernet Sauvignon

Red Schooner by Camus, Malbec

Brickmason, Zinfandel

DRAFT BEER

New Belgium Old Aggie Lager

New Belgium Honey Orange Trippel

Horse & Dragon Sad Panda Coffee

Stout

Horse & Dragon Hazy IPA

Zwei Willy Nelson IPA

Odell India Pale Ale

Odell Easy Street

Bell's Two Hearted India Pale Ale

Coors Light

BOTTLES & CANS

Odell, 90 Shilling Amber Ale

Funkwerks, Raspberry Sour Ale

New Belgium, Fat Tire Amber Ale

Lindeman's Framboise, Raspberry

Lambic

Guinness Stout

Delirium Tremens

Heineken 0.0