



**GINGER *and* BAKER**

# **EVENT MENUS**

**WINTER 2022**



**Fresh, seasonal 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

Served buffet style

Choose from our recommended packages below  
and consider delicious additions 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

#### WINTER 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

handmade treats fresh from 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

KALE APPLE SALAD

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

WINTER SQUASH SALAD

mixed greens, roasted squash, dried cranberries, spiced pepitas,  
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host to preselect two:

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

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

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## BAKER'S CHOICE TREATS

handmade treats fresh from 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

### **PORTOBELLO FRIES 42**

pineapple chili sauce, manchego, truffle oil

### **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 options

### **CRISPY SHORT RIB BITES 43**

mashed potato, candied bacon, chives

### **HOUSE GOUGÈRES 40**

choux pastry bun, ham, house jam, brie

### **MAC & CHEESE ARANCINI 46**

truffle aioli, truffle dust

## **CHILLED**

### **SHRIMP COCKTAIL 38**

Ginger and Baker cocktail sauce, lemon

### **BISON CARPACCIO CROSTINI 48**

caper aioli, manchego, olive oil

### **SESAME SEARED TUNA 46**

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

### **CARROT TARTARE 32**

roasted carrot, nori chip, togarashi,  
carrot greens

### **CAPRESE SKEWERS 36**

ciliegini, heirloom cherry tomato, basil pesto,  
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

##### WINTER 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

#### WINTER 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

#### BEET SALAD

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

#### KALE APPLE SALAD

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

#### WINTER 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

#### QUINOA STUFFED ACORN SQUASH

apple, kale, dried cranberry, balsamic

#### BEEF TENDERLOIN

crawfish hollandaise

#### SCOTTISH SALMON

blackberry port beurre blanc

#### RIBEYE 12 oz.

truffle butter

#### SHORT RIB

red wine jus

#### SURF & TURF

barrel-cut NY strip, jumbo prawn, red wine reduction

### SERVED WITH

host to preselect one:

#### SMASHED POTATOES

HAZEL DELL MUSHROOM RISOTTO

HERB WHIPPED POTATOES

MAC & CHEESE

AND

host to preselect one:

#### MAPLE DIJON BRUSSELS SPROUTS

HONEY GLAZED CARROTS

ROOT VEGETABLE MEDLEY

ROASTED CAULIFLOWER

# 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

cherry	pecan
pumpkin	s'mores
lemon meringue	passionfruit meringue
quadruple coconut	double crust apple
cream	cranberry orange (GF/V)

### PIE BITES 5

*served in rocks glasses*

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

### FRESHLY BAKED PASTRIES

*a la carte*

cinnamon roll 5  
pecan sticky bun 5  
fruit turnover 4  
turtle brownie (GF) full 4, half 2  
chocolate chunk cookie 2.50  
muffin 2.25

# 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, Pino 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