



GINGER *and* BAKER

EVENT MENUS

SPRING & SUMMER 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 26

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 36

SALAD

host to preselect one:

MARKET SALAD

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

MIXED BERRY SALAD

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

SPRING PEA SALAD

bibb lettuce, spring peas, mandarin orange, fennel, goat cheese,
lardons (bacon), marcona almonds, citrus 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

GRILLED CHEESE

cheddar, havarti, onion bacon jam, texas toast

CHOICE OF CHIPS, POTATO SALAD, FRENCH FRIES OR POWER SLAW

BAKER'S CHOICE TREATS

handmade treats fresh from our bakery

THE GREAT DIVIDE 38

SOUP

host to preselect one:

CREAMY TOMATO BASIL

TRUFFLED POTATO

SALAD

host to preselect one:

MARKET SALAD

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

MIXED BERRY SALAD

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

SPRING PEA SALAD

bibb lettuce, spring peas, mandarin orange, fennel, goat cheese,
lardons (bacon), marcona almonds, citrus 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

GRILLED CHEESE

cheddar, havarti, onion bacon jam, texas toast

CHOOSE CHIPS, POTATO SALAD, FRENCH FRIES OR POWER SLAW

BAKER'S CHOICE TREATS

RECEPTIONS

small display serves 20 people; large display serves 50 people

ARTISANAL CHEESE BOARD 185/380

chef-selected artisanal cheeses, marcona almonds, olives, housemade jam,
breads, crackers and pickled vegetables
add cured meats, sausages and salumi 85/185

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

SALMON/TROUT 225/450

lox, honey smoked salmon, trout dip, horseradish, dill cream, traditional accompaniments

APPETIZERS

priced per dozen

CHILLED

SHRIMP COCKTAIL 43

Ginger and Baker cocktail sauce, lemon

ROAST BEEF SLIDERS 40

arugula, horseradish cream spread

SEASONAL BRUSCHETTA 36

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

SESAME SEARED TUNA 48

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

CUCUMBER CUPS 32

hummus, red pepper, olives, lemon zest

PROSCIUTTO PEACHES 45

peach slices, prosciutto, basil

CAPRESE SKEWERS 36

fresh mozzarella, heirloom cherry tomato,
basil pesto, balsamic reduction

WARM

G&B MEATBALLS 44

pork and beef meatballs, parmesan broth

SALTIMBOCCA BITES 42

chicken tenders, provolone, prosciutto, sage demi

BACON WRAPPED DATES 40

herb chèvre, cream cheese, marcona almond

POT PIE BITES 46

mini chicken pot pies

FLATBREAD PIZZA 32

seasonal meat and vegetable options

CRAWFISH CROQUETTES 48

andouille sausage, cajun hollandaise

HOUSE GOUGÈRES 36

choux pastry bun, ham, house jam, brie

GRILLED CHEESE BITES 36

mini tomato soup

DINNER

select family-style, buffet or plated

TIER ONE 42

HOUSE BREAD SERVICE

SALAD

host to preselect one:

MARKET

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

MIXED BERRY SALAD

spinach, mixed berries, puffed quinoa, gor-
gonzola crumbles, candied pecans,
pomegranate vinaigrette

CAESAR

romaine, white anchovies,
parmesan, sourdough croutons

ENTRÉES

host to preselect one

ROASTED CHICKEN

caramelized shallot demi-glace

BLACKENED SALMON

peach relish, lemon oil

FLANK STEAK

brandy peppercorn

FALAFEL PLATTER

tabouleh salad, tzatziki, green goddess

SERVED WITH

host to preselect one:

SMASHED POTATOES

WILD RICE PILAF

HERB WHIPPED POTATOES

AND

host to preselect one:

HONEY GLAZED CARROTS

BROCCOLINI

TIER TWO 62

HOUSE BREAD SERVICE

SALAD

host to preselect one:

MARKET HOUSE

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

MIXED BERRY SALAD

spinach, mixed berries, puffed quinoa, gor-
gonzola crumbles, candied pecans,
pomegranate vinaigrette

SPRING PEA SALAD

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

ASPARAGUS SALAD

mixed greens, egg mimosa, pancetta,
vinaigrette

ENTRÉES

host to preselect two

ROASTED CHICKEN

caramelized shallot demi-glace

BARREL-CUT NY STRIP

G&B steak sauce

RIBEYE 12 oz.

truffle butter

BLACKENED SALMON

peach relish, lemon oil

EGGPLANT LASAGNA

marinara, cashew ricotta, mushrooms, spinach, vegan parmesan & mozzarella

SERVED WITH

host to preselect one:

WILD RICE PILAF

HERB WHIPPED POTATOES

CRISPY POTATO STACK

AND

host to preselect one:

GRILLED ASPARAGUS

HONEY GLAZED CARROTS

BROCCOLINI

TIER THREE 80

HOUSE BREAD SERVICE

SALAD

host to preselect one:

MARKET HOUSE

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

SPRING PEA SALAD

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

MIXED BERRY SALAD

spinach, mixed berries, puffed quinoa, gor-
gonzola crumbles, candied pecans,
pomegranate vinaigrette

ASPARAGUS SALAD

mixed greens, egg mimosa, pancetta,
vinaigrette

ENTRÉES

host to preselect two or duo plate

ROASTED CHICKEN

caramelized shallot demi-glace

PISTACHIO CRUSTED HALIBUT

tangerine fennel salad

PETIT TENDERLOIN

crawfish hollandaise

LAMB SIRLOIN

madeira jus

RIBEYE 12 oz.

truffle butter

EGGPLANT LASAGNA

marinara, cashew ricotta, mushrooms,
spinach, vegan parmesan & mozzarella

SERVED WITH

host to preselect one:

CRISPY POTATO STACK

WILD RICE PILAF

HERB WHIPPED POTATOES

WILD MUSHROOM RISOTTO

host to preselect one:

GRILLED ASPARAGUS

GRILLED BABY CARROTS

BROCCOLINI

BLISTERED GREEN BEANS

AND

KIDS MENU 16

(12 & under)

SALAD

VEGGIE DIPPERS

fresh veggies, ranch dressing

ENTRÉES

(host to pre-select two entrées)

choice of french fries or steamed seasonal veggies

KID BURGER

CHICKEN TENDERS

GRILLED CHEESE

MAC & CHEESE

FROM THE BAKERY

HOUSE PIES 40

cherry

double crust apple

lemon meringue

quadruple coconut cream

SPECIALTY PIES 48

passionfruit meringue

chocolate explosion

banana cream

lemon blueberry streusel (GF/V)

vegan chocolate peanut butter

PIE BITES 5

served in rocks glasses

cherry

double crust apple

lemon meringue

passionfruit meringue

quadruple coconut cream

banana cream

lemon blueberry streusel (GF/V)

FRESHLY BAKED PASTRIES

a la carte

cinnamon roll 5

pecan sticky bun 5

fruit turnover 4

fudgy 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

Justin, Cabernet Sauvignon

Red Schooner by Camus, Malbec

DRAFT BEER

New Belguim Old Aggie Lager

New Belgium Honey Orange Trippel

Horse & Dragon Sad Panda Coffee Stout

Horse & Dragon Rotator

Zwei Rotator

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

Guinness Stout

Heineken 0.0