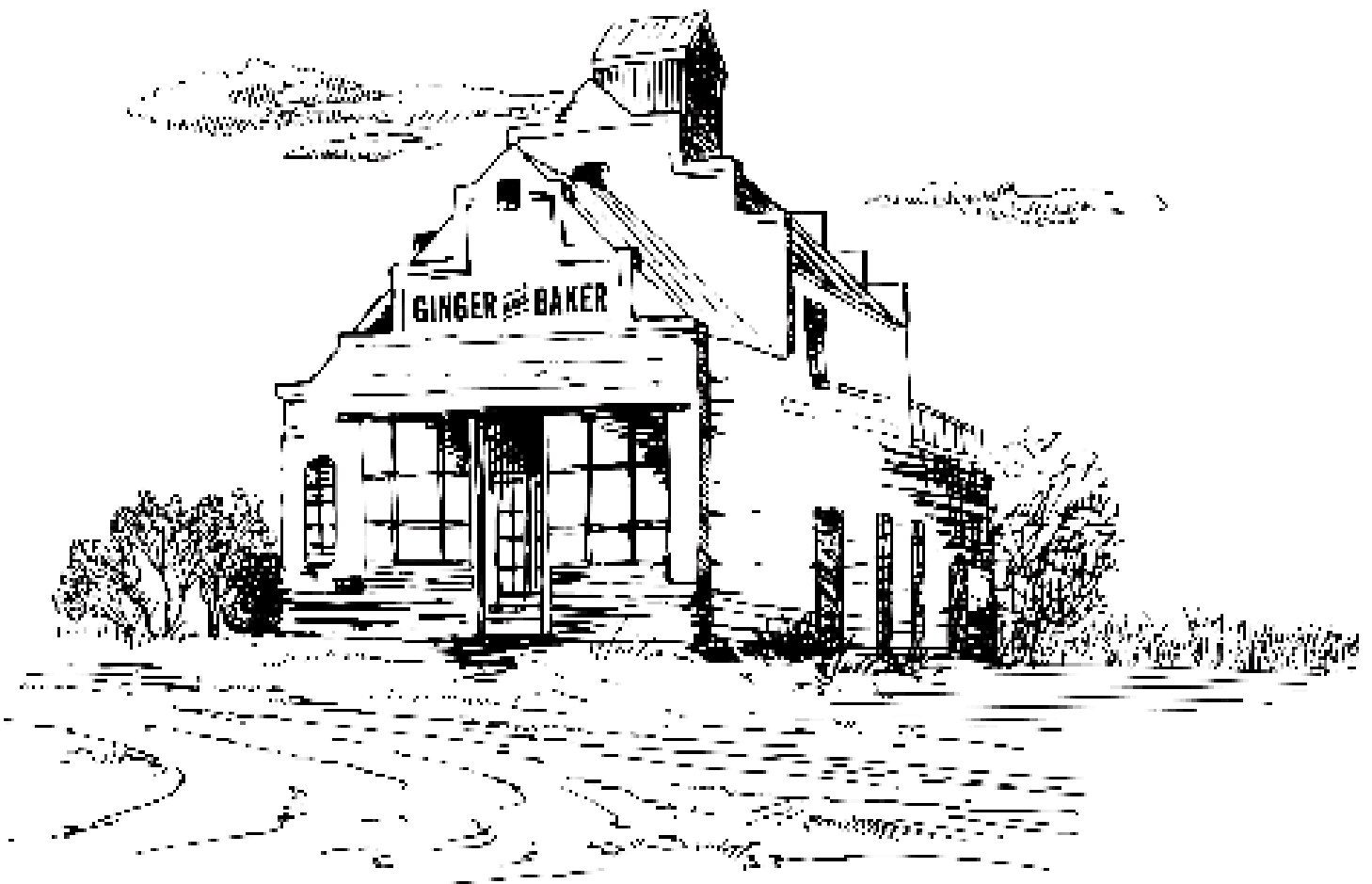




**GINGER *and* BAKER**

# **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

We can customize a bar package for your event with seasonal cocktails & more!  
A full selection of wines by the bottle are also available from our Wine Spectator  
Award-winning wine list.

Note: Our beer and wine do rotate and can be subject to availability.

## WINE BY THE GLASS

Veuve du Vernay, Sparkling Rosé 8/23

Loveblock, Sauvignon Blanc 13/48

Kettmier, Pinot Bianco 12/44

Cambria, Pinot Noir 15/54

Justin, Cabernet Sauvignon 18/68

Red Schooner by Camus, Malbec 16/60

## DRAFT BEER

New Belguim Old Aggie Lager 5

New Belgium Honey Orange Trippel 7

Horse & Dragon Coffee Stout 7

Horse & Dragon Hazy Dragon 5

Zwei Bavarian Weiss 7

Bell's Two Hearted India Pale Ale 6

## BOTTLES & CANS

Odell 90 Shilling Amber Ale 6

Funkwerks Raspberry Sour Ale 6

New Belgium Fat Tire Amber Ale 6

Odell Sippin' Pretty 6

Guinness Stout 6

Coors Light 6

Heineken 0.0 5