

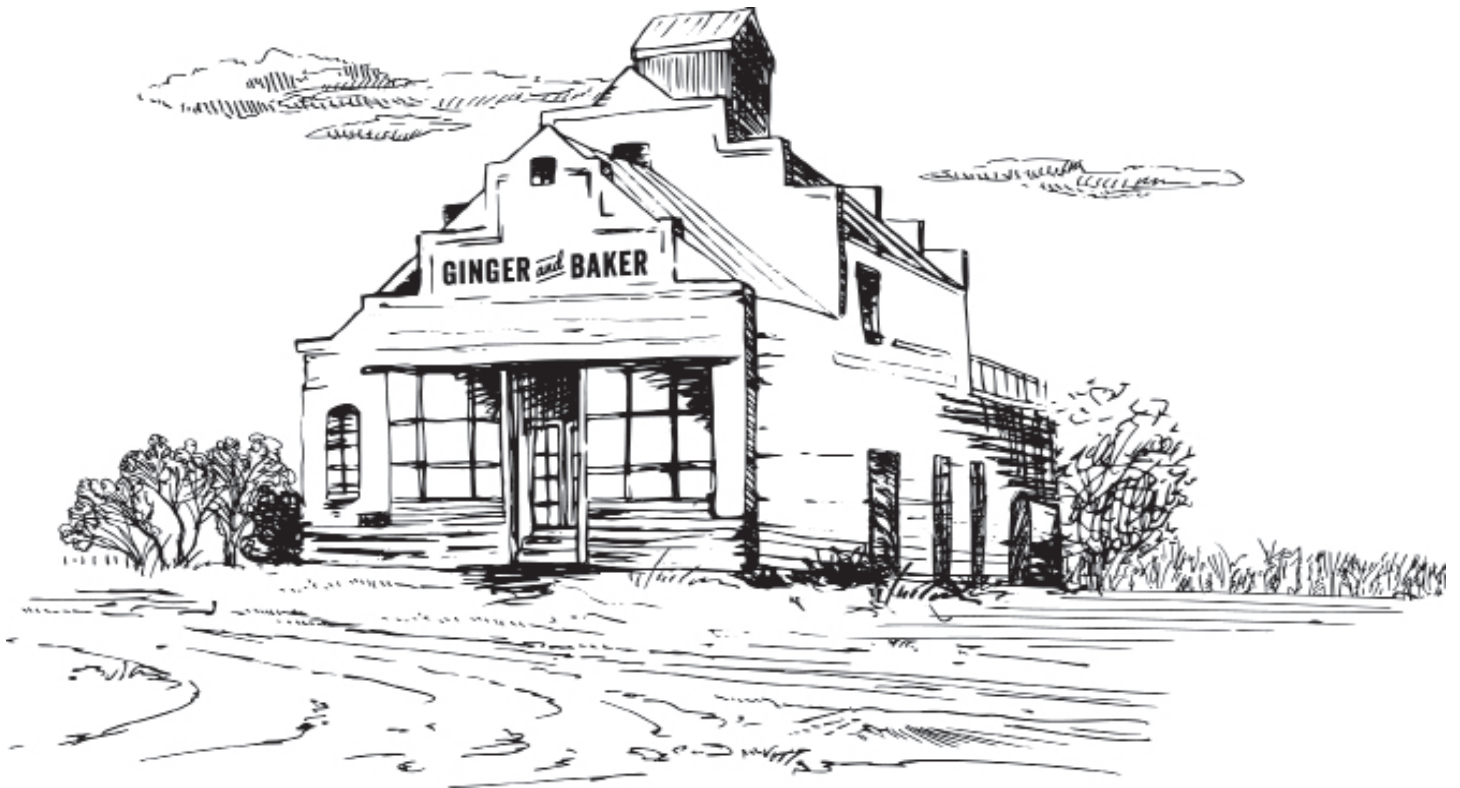


GINGER *and* BAKER.

FORT COLLINS, COLORADO

EVENT MENUS

FALL 2023



**Fresh, innovative and seasonal 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

BREAKFAST QUICHE 24

select one:

ham and cheese or seasonal vegetable

FRUIT ARRAY

BREAKFAST PASTRY ARRAY

baker's choice

BREAKFAST CHARCUTERIE BOARD 37- [MINIMUM 10 PEOPLE]

french toast & pancakes,

fresh bakery assortment, bacon and sausage,

fresh & dried fruit,

mascarpone dip, house granola,

candied walnuts, elderberry whipped cream,

fresh homemade jam

BREAKFAST BURRITOS 22

filled with scrambled eggs, bell peppers,

onion, breakfast potatoes, cheese

select one:

sausage, carnitas or vegetarian

toppings:

salsa, sour cream

(cut, wrapped)

FRUIT ARRAY

FARMHOUSE BREAKFAST 28

CHEESY SCRAMBLED EGGS

BACON or SAUSAGE or HAM

BREAKFAST POTATOES

BISCUITS

butter, jam

FRUIT ARRAY

BREAKFAST SANDWICHES 23

croissant, egg omelette, american cheese,

bacon, sausage, or spinach & tomato

select one:

BREAKFAST POTATOES

FRUIT ARRAY

FARM STAND SCRAMBLE 26

scrambled eggs, bell peppers, onions,

bacon, sausage, cheddar, breakfast potatoes

BISCUITS

butter, jam

FRUIT ARRAY

GARDEN SCRAMBLE 25

scrambled eggs, bell peppers, onions,

seasonal veggies, cheddar, breakfast potatoes

BISCUITS

butter, jam

FRUIT ARRAY

A LA CARTE

fruit array 5

applewood bacon 6

pork sausage patty 5

thick-sliced ham 5

breakfast potatoes 5

house granola or cereal 6

build-your-own parfait 7

baker's choice pastries

48/dozen

LUNCH

SUMMIT LUNCH 39

SALAD *host to preselect one:*

MARKET SALAD

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

FALL HARVEST SALAD

spring mix, roasted butternut, apples, pomegranate seeds, feta,
roasted pepitas, apple cider vinaigrette

HALF SANDWICH ARRAY *host to preselect two:*

LITTLE CRANBERRY RANCH HOUSE ROAST BEEF

top round, brie, caramelized onions, creamy horseradish, ciabatta roll

BACON, BRIE & APRICOT GRILLED CHEESE

bacon, brie, apricot, fresh basil, balsamic reduction, house sourdough

TURKEY PESTO

turkey, fresh avocado, basil pesto, pepper jack, house sourdough

SMOKED SALMON

smoked salmon, cucumber, lettuce, tomato, red onions,
caper-dill cream cheese, house sourdough

COLORado VEGGIE

red onion, avocado, lettuce, roasted baby yellow & orange peppers,
pickled watermelon radishes, herbed goat cheese, house sourdough

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

BAKER'S CHOICE TREATS - handmade treats fresh from our bakery

THE GREAT DIVIDE LUNCH 42

SOUP *host to preselect one:*

FRENCH ONION

CREAMY CORN CHOWDER

PUMPKIN BISQUE

SALAD *host to preselect one:*

MARKET SALAD

greens, tomatoes, red onion, radish, cucumber, carrot,

white balsamic vinaigrette

FALL HARVEST SALAD

spring mix, roasted butternut, apples, pomegranate seeds,

feta, roasted pepitas, apple cider vinaigrette

HALF SANDWICH ARRAY *host to preselect two:*

LITTLE CRANBERRY RANCH HOUSE ROAST BEEF

top round, brie, caramelized onions, creamy horseradish, ciabatta roll

BACON, BRIE & APRICOT GRILLED CHEESE

bacon, brie, apricot, fresh basil, balsamic reduction, house sourdough

TURKEY PESTO

turkey, fresh avocado, basil pesto, pepper jack, house sourdough

SMOKED SALMON

smoked salmon, cucumber, lettuce, tomato, red onions,

caper-dill cream cheese, house sourdough

COLORado VEGGIE

red onion, avocado, lettuce, roasted baby yellow & orange peppers,

pickled watermelon radishes, herbed goat cheese, house sourdough

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

BAKER'S CHOICE TREATS - handmade treats fresh from our bakery

RECEPTIONS

small array serves 20 people; large array serves 50 people

ARTISANAL CHEESE BOARD 185/385

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 135/285

classic cheeses, fruit, mustard, housemade breads and crackers
add cured meats, sausages and salumi 85/185

SMOKED SEAFOOD BOARD 185/395

smoked salmon, scallops, prawns, mussels, dip trio, balsamic tomatoes, hard boiled eggs,
pickled red onions, grilled lemon, cucumbers, fried capers, housemade bread & crackers

VEGETABLE CRUDITÉS BOARD 85/185

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

APPETIZERS

priced per dozen

WARM

WAGYU MEATBALLS 48

wagyu beef, gouda, bourbon cherry sauce

BUFFALO CAULIFLOWER 40

tempura, hot sauce, ranch

BACON WRAPPED DATES 42

herb chèvre, cream cheese, marcona almond

CHICKEN & GREEN CHILE

EMPANADAS 44

avocado lime crema

VEGAN "CHORIZO" STUFFED FIGS 60

fresh herbs, balsamic drizzle

SEARED SCALLOPS 50

on zucchini cakes w/bacon jam

MINI BEEF WELLINGTONS 48

beef tenderloin, wild mushrooms, puff pastry,
creamy horseradish sauce

CHICKEN SATAY 48

peanut chile sauce

BERRY GALETTE 36

berries, brie, puff pastry

CHILLED

SMOKED SALMON CUCUMBER ROLLS 46

crème fraiche, mullet roe caviar

PANCETTA MOUSSE CRISPS 38

crispy pancetta, goat cheese mousse, fig jam

SEARED AHI TUNA CUCUMBER BITES 48

wasabi cream sauce

BEEF & GOAT CHEESE NAPOLEONS 36

prosciutto, fresh herbs, balsamic

DEVILED EGGS 33

sweet relish, paprika, frisee

ANTIPASTO CROSTINI 45

prosciutto, burrata, kalamata olives, roasted
garlic, grape tomatoes, balsamic glaze

CANDIED BACON 26

bacon, fresh herbs, brown sugar

DINNER

select family-style, buffet or plated

TIER ONE 46

HOUSE BREAD SERVICE

SALAD

host to preselect one:

MARKET SALAD

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

FALL HARVEST SALAD

spring mix, roasted butternut, apples,
pomegranate seeds, feta, roasted pepitas,
apple cider vinaigrette

ENTRÉES

host to preselect one

FLANK STEAK

fresh herb chimichurri

BLACKENED SALMON

blackberry beurre rouge

ROASTED PERUVIAN CHICKEN

cilantro lime jalapeño crema

BUTTERNUT & KALE POT PIE

seasonal salad

SERVED WITH

host to preselect one:

SMASHED POTATOES

SQUASH GRATIN w/POBLANOS & CREAM

HERB WHIPPED POTATOES

AND

host to preselect one:

CHARRED BROCCOLINI with GARLIC ROASTED TOMATO

AGAVE GLAZED RAINBOW CARROTS

FALL MEDLEY roasted butternut, brussels sprouts, house granola, G&B Pumpkin
Spice

TIER TWO 65

HOUSE BREAD SERVICE

SALAD

host to preselect one:

MARKET SALAD

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

FALL HARVEST SALAD

spring mix, roasted butternut, apples,
pomegranate seeds, feta, roasted pepitas,
apple cider vinaigrette

ENTRÉES

host to preselect two

12oz RIBEYE

truffle butter

NY STRIP STEAK

bourbon cream sauce

ROASTED PERUVIAN CHICKEN

cilantro lime jalapeño crema

BLACKENED SALMON

blackberry beurre rouge

ROASTED BUTTERNUT & KALE POT PIE

seasonal salad

SERVED WITH

host to preselect one:

SMASHED POTATOES

SQUASH GRATIN w/POBLANOS & CREAM

HERB WHIPPED POTATOES

GARLIC SAGE BUTTER POTATOES PAVÉ

AND

host to preselect one:

GARLIC ROASTED TOMATO CHARRED BROCCOLINI

AGAVE GLAZED RAINBOW CARROTS

ROASTED MAPLE BROWN BUTTER ACORN SQUASH

FALL MEDLEY roasted butternut, brussels sprouts, house granola, G&B Pumpkin Spice

TIER THREE 84

HOUSE BREAD SERVICE

SALAD

host to preselect one:

MARKET SALAD

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

FALL HARVEST SALAD

spring mix, butternut squash, apples,
pomegranate seeds, feta, roasted pepitas,
apple cider vinaigret

ENTRÉES

host to preselect two or duo plate

ROASTED PERUVIAN CHICKEN

cilantro lime jalapeño crema

TWO-BONE LAMB RACK

rosemary mint demi-glace

BRAISED SHORT RIB

fresh herbs, red wine demi-glace

ALASKAN HALIBUT

strawberry rhubarb beurre blanc

12oz RIBEYE

truffle butter

DOUBLE PORK CHOP

fig & grape agrodolce

ROASTED BUTTERNUT & KALE POT PIE

seasonal salad

SERVED WITH

host to preselect one:

SMASHED POTATOES

HERB WHIPPED POTATOES

SQUASH GRATIN w/POBLANOS & CREAM

GARLIC SAGE BUTTER POTATOES PAVÉ

host to preselect one:

CHARRED BROCCOLINI w/ GARLIC

ROASTED TOMATO

AGAVE GLAZED RAINBOW CARROTS

ROASTED MAPLE BROWN BUTTER

ACORN SQUASH

BACON WRAPPED GREEN BEAN BUNDLES

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

WHOLE, SCRATCH-MADE PIES 48

lattice-topped cherry

double crust apple

quadruple coconut cream

chocolate explosion

lemon meringue

pumpkin

maple pecan

(GF/V) cranberry orange with walnut &

almond flour streusel

PIE BITES 5 - served in rocks glasses

lattice-topped cherry

double crust apple

quadruple coconut cream

chocolate explosion

lemon meringue

(GF/V) cranberry orange with walnut &

almond flour streusel

FRESHLY BAKED PASTRIES

a la carte

cinnamon roll 5

pecan sticky bun 5

fudgy brownie (GF) full 4, half 2

chocolate chunk cookie 3.50

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/BOTTLE

Lucien Albrecht Sparkling Rosé 12/48

Loveblock Sauvignon Blanc 15/60

Masi Pinot Grigio 14/56

Landmark Overlook Pinot Noir 15/60

The Stag Cabernet Sauvignon 17/68

Red Schooner by Camus Malbec 18/72

DRAFT BEER

Horse & Dragon Sad Panda Coffee Stout 8

New Belgium Old Aggie Lager 6

New Belgium Honey Orange Tripel 6

Odel American IPA 6

Sweetwater Blueberry Wheat 5

Zwei Dunkle 7

Timnath Beerwerks Seasonal 6

Weldwerks Juicy Bits American IPA 7

Breckenridge Seasonal 6

Black Tooth Bomber Mountain Amber 6

BOTTLES & CANS

Odell 90 Shilling Amber Ale 6

Odell Sippin Pretty Fruited Sour 6

New Belgium Fat Tire Amber Ale 6

Black Tooth Saddle Bronc Brown 6

Left Hand Milk Stout 6

Michelob Ultra 5

Stem Cider Pear 6

Stella Artois Liberté N/A 6

Athletic Brewing Run Wild N/A IPA 5

Celebrating Fort Collins' History, Community, Creativity and Pie

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