

  
**GINGER *and* BAKER.**  
FORT COLLINS, COLORADO

# CATERING MENU

## SPRING 2024



**Fresh, innovative and seasonal Colorado cuisine  
featuring the best from local farmers and ranchers.  
All of our pies, breads, pastries and desserts are made from scratch  
by our amazing team of bakers.**

# BREAKFAST

Choose from our recommended packages below  
and consider delicious additions from the à la carte section

*Minimum order of 10*

## BREAKFAST SANDWICHES 23

croissant, egg omelette, american cheese

*select one:*

bacon | sausage | spinach & tomato

*select one:*

breakfast potatoes

fresh fruit platter

## BREAKFAST BURRITOS 23

filled with scrambled eggs, bell peppers,

onion, breakfast potatoes,

cheese (served cut & wrapped)

*select flavor:*

sausage | carnitas | bacon | vegetarian

*served with:*

side of salsa & sour cream

fresh fruit platter

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## G&B CONTINENTAL

### LIGHT 15

baker's choice cinnamon rolls,  
breakfast muffins, hand pies  
freshly brewed coffee

### STANDARD 18

baker's choice cinnamon rolls,  
breakfast muffins, hand pies  
freshly brewed coffee,  
Greek yogurt, G&B granola,  
honey & fresh fruit

### EXECUTIVE 24

baker's choice cinnamon rolls,  
breakfast muffins, hand pies  
freshly brewed coffee,  
Greek yogurt, G&B granola,  
honey & fresh fruit,  
bagels & cream cheese,  
fresh oj & cranberry juice

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## A LA CARTE

fresh fruit 5

applewood bacon 6

pork sausage patty 5

breakfast potatoes 5

house granola 6

green chile gravy 8

sausage gravy 10

baker's choice cinnamon rolls,  
breakfast muffins, hand pies  
48/dozen

G&B QUICHE 48

*(serves 8-10)*

*select one:*

ham and cheese

seasonal vegetable

# BOXED LUNCHESES

**25/BOX**

## SALADS

*includes dressing on the side and choice of one protein:*

*grilled chicken | grilled steak | salmon | tempeh*

### MARKET SALAD

mixed greens, tomatoes, red onion, radishes, cucumbers,  
carrots, white balsamic vinaigrette

### STRAWBERRY KALE SALAD

shredded kale, sliced strawberries, blueberries, dried cranberries,  
candied pepitas, chèvre, honey lemon vinaigrette

### CRANBERRY BLUEBERRY SALAD

spring mix, blueberries, dried cranberries, cucumbers, mandarin oranges,  
roasted sunflower seeds, chèvre, blueberry balsamic dressing

## SANDWICHES

### LITTLE CRANBERRY RANCH WAGYU ROAST BEEF

house roasted wagyu beef, wine pickled onions, arugula, horsey dijon, G&B potato roll

### TURKEY PESTO

turkey, fresh avocado, basil pesto, pepper jack, G&B sourdough

### SMOKED SALMON

smoked salmon, cucumber, lettuce, tomato, red onions,  
caper-dill cream cheese, G&B sourdough

### GR

### GRILLED PORTOBELLO

portobello mushrooms, fresh mozzarella, arugula, roasted red peppers,  
garlic & herb hummus, G&B potato roll

### EACH BOX CONTAINS:

assorted chips, fresh fruit

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## ADD ONS

### SIDES 5/each

market side salad  
pasta salad  
potato salad  
power slaw

### FROM THE BAKERY

pie bites 5  
chocolate chunk cookie 3.5  
brownie 4

# RECEPTIONS

*small board serves 20 | large board serves 50*

## ARTISANAL CHEESE BOARD 185/385

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

## CLASSIC CHEESE BOARD 135/285

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

INDIVIDUAL CHARCUTERIE CUPS 8/person, minimum order of 10

## SMOKED SEAFOOD BOARD 135/285

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

## VEGETABLE CRUDITÉS BOARD 85/185

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

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## APPETIZERS

*priced per dozen*

### WARM

**G&B WAGYU MEATBALLS 49**  
parmesan broth, shaved parm

**BUFFALO CAULIFLOWER 42**  
tempura, hot sauce, ranch

**BACON WRAPPED DATES 42**  
herb chèvre, cream cheese, marcona almond

**CHICKEN & GREEN CHILE  
EMPANADAS 44**  
avocado lime crema

**G&B CRAB CAKES 49**  
mango habanero aioli

**MINI CHICKEN POT PIES 48**  
puff pastry, G&B classic filling

**SHRIMP FRITTER 49**  
lime aioli

**CHICKEN & WAFFLES 46**  
maple dijon glaze

**TRUFFLE MAC & CHEESE ARANCINI 48**  
truffle aioli

**VEGAN STUFFED MUSHROOMS 46**  
fresh herbs

**FRIED CHÈVRE BITES 38**  
honey from Ginger's hives

### CHILLED

**CARBONARA DEVEILED EGGS 44**  
pancetta, parmesan crisp

**ANTIPASTO SKEWERS 43**  
salumi, provolone, roasted tomatoes,  
peppadews, olives, balsamic drizzle

**CHÈVRE PEPPADEWS 44**  
wrapped in prosciutto

**CHÈVRE CHEESECAKE 42**  
red wine jam

**ZUCCHINI PILLOWS w/RATATOUILLE 42**  
amaranth microgreens

# FROM THE BAKERY

## WHOLE G&B PIES 48

lattice-topped cherry  
double crust apple  
quadruple coconut cream  
banana cream  
lemon meringue  
chocolate explosion  
lattice-topped strawberry rhubarb  
lemon blueberry (*gf, vegan*)

## G&B PIE BITES 5

tart cherry  
classic apple  
quadruple coconut cream  
banana cream  
lemon meringue  
chocolate explosion  
strawberry rhubarb  
lemon blueberry (*gf, vegan*)

## FRESHLY BAKED PASTRIES

*a la carte*

cinnamon roll 5  
pecan sticky bun 5  
chocolate chunk cookie 3.50  
fudgy brownie (*gf*) 4  
blackberry buckle (*gf*) 5

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# BEVERAGES

## BOTTLED BEVERAGES

water 2  
iced tea 3  
lemonade 3  
orange juice 3  
cranberry juice 3

## COFFEE TO GO 20

*3/4 gallon box, serves 8-12*  
*includes sugars, creams, cups & stirrers*

*Celebrating Fort Collins' History, Community, Creativity and Pie*

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