



**GINGER *and* BAKER.**

FORT COLLINS, COLORADO

# EVENT MENUS

## SPRING 2024



**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, priced per person*

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

## FARMHOUSE BREAKFAST 28

cheesy scrambled eggs  
bacon or G&B sausage, breakfast potatoes  
biscuits, butter & jam,  
fresh fruit platter

## FARM STAND SCRAMBLE 26

scrambled eggs, bell peppers, onions,  
bacon, G&B sausage, cheddar,  
breakfast potatoes,  
biscuits, butter, jam  
fresh fruit platter

## GARDEN SCRAMBLE 25

scrambled eggs, bell peppers, onions,  
seasonal veggies, cheddar, breakfast potatoes  
biscuits, butter, jam  
fresh fruit platter

## G&B QUICHE 24

*select one:*

ham and cheese | seasonal vegetable  
fresh fruit platter, baker's choice pastries

## BREAKFAST SANDWICHES 23

croissant, egg omelette, american cheese  
*select one:*  
bacon | G&B sausage | spinach & tomato  
fresh fruit platter

## BREAKFAST CHARCUTERIE BOARD 37- [MINIMUM 10 PEOPLE]

french toast & pancakes,  
baker's choice pastries,  
bacon & G&B sausage,  
fresh & dried fruit, mascarpone dip,  
G&B granola, candied walnuts,  
fresh whipped cream, G&B housemade jam

## BREAKFAST BURRITOS 23

filled with scrambled eggs, bell peppers,  
onion, breakfast potatoes,  
cheese (served cut & wrapped)

*select one:*

G&B sausage | carnitas | bacon | vegetarian  
side of salsa & sour cream

## MILLTOP CONTINENTAL

### LIGHT 15

assorted cinnamon rolls,  
muffins, hand pies  
freshly brewed coffee

### STANDARD 18

assorted cinnamon rolls,  
muffins, hand pies  
freshly brewed coffee  
Greek yogurt,  
G&B granola, honey,  
fresh fruit

### EXECUTIVE 22

assorted cinnamon rolls,  
muffins, hand pies  
freshly brewed coffee  
Greek yogurt,  
G&B granola, honey,  
fresh fruit,  
bagels & cream cheeses,  
fresh oj & cranberry juice

## A LA CARTE

seasonal fresh fruit 5  
applewood bacon 6  
G&B pork sausage patty 5  
breakfast potatoes 5  
G&B granola 5  
build-your-own parfait 9  
baker's choice pastries  
48/dozen

# LUNCH

*Served buffet, plated or family style, priced per person*

## **SUMMIT LUNCH 39 SALAD**

*host to preselect one:*

### **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

## **HALF SANDWICH SELECTIONS**

*host to preselect two:*

### **LITTLE CRANBERRY RANCH WAGYU ROAST BEEF**

house roasted wagyu, 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

### **GRILLED PORTOBELLO**

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

### **CHOICE OF:**

*host to preselect one:*

**CHIPS | POTATO SALAD | PASTA SALAD | FRENCH FRIES | POWER SLAW**

### **BAKER'S CHOICE TREATS**

selection of chocolate chunk cookies and gluten-free brownies

# THE GREAT DIVIDE LUNCH 42

*Served buffet, plated or family style, priced per person*

## SOUP

*host to preselect one:*

**CREAMY TOMATO BASIL**

**CHICKEN TORTILLA**

**SPRING VEGETABLE**

## SALAD

*host to preselect one:*

**MARKET SALAD**

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

## HALF SANDWICH SELECTIONS

*host to preselect two:*

**LITTLE CRANBERRY RANCH WAGYU ROAST BEEF**

house roasted wagyu, 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

**GRILLED PORTOBELLO**

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

## CHOICE OF

*host to preselect one:*

**CHIPS | POTATO SALAD | PASTA SALAD | FRENCH FRIES | POWER SLAW**

## BAKER'S CHOICE TREATS

selection of chocolate chunk cookies and gluten-free brownies

# RECEPTIONS

*small board serves 20 people | large board serves 50 people  
served buffet style*

## 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 185/385

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

# APPETIZERS

*priced per dozen, served buffet style or passed*

## 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

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

**MUSHROOM VOL AU VENT 40**  
wild mushrooms, garlic cream sauce

**VEGAN STUFFED MUSHROOMS 46**  
fresh herbs

## CHILLED

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

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

**CHÈVRE PEPPADEWS 44**  
wrapped in proscuitto

**TUNA TARTARE TACOS 49**  
wonton shell, fresh lime

**CHÈVRE CHEESECAKE 42**  
red wine jam

**CAVIAR & GREEK YOGURT CONES 40**  
bowfin caviar, dill

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

# DINNER

*select family style, buffet or plated - priced per person*

## TIER ONE 46

### HOUSE BREAD SERVICE

### SALAD

*host to preselect one*

#### MARKET SALAD

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

### ENTRÉES

*host to preselect one*

*total entrée protein counts due in advance*

#### CERTIFIED ANGUS BEEF SKEWERS

fresh herb chimichurri

#### MAPLE MUSTARD SALMON

apple, radish & celery slaw

#### ROASTED CHICKEN BREAST

pear mostarda

#### GRILLED CAULIFLOWER STEAKS

shallot celery slaw

### SERVED WITH

*host to preselect one:*

SMASHED POTATOES

CREAMY PARSNIP PURÉE

HERB WHIPPED POTATOES

### AND

*host to preselect one:*

MAPLE DIJON BRUSSELS SPROUTS

BALSAMIC HONEY ROASTED TRI-COLOR CARROTS

ROASTED VEGETABLES

beets, carrots, parsnips, turnips, sweet potatoes

CHARRED BROCCOLINI

garlic roasted tomato

# TIER TWO 65

## HOUSE BREAD SERVICE

### SALAD

*host to preselect one*

#### MARKET SALAD

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

### ENTRÉES

*host to preselect two or duo plate*

*total entrée protein counts due in advance*

#### 12oz RIBEYE

truffle butter

#### BARREL CUT NY STRIP

gorgonzola cream sauce

#### ROASTED CHICKEN BREAST

pear mostarda

#### MAPLE MUSTARD SALMON

apple, radish & celery slaw

#### GRILLED CAULIFLOWER STEAKS

shallot celery shaw

### SERVED WITH

*host to preselect one:*

SMASHED POTATOES

CREAMY PARSNIP PURÉE

HERB WHIPPED POTATOES

PARMESAN THYME SWEET POTATO STACKS

*AND*

*host to preselect one:*

MAPLE DIJON BRUSSELS SPROUTS

BALSAMIC HONEY ROASTED TRI-COLOR CARROTS

MARINATED GRILLED VEGETABLES

eggplant, zucchini, peppers, onions, asparagus

ROASTED VEGETABLES

beets, carrots, parsnips, turnips, sweet potatoes

CHARRED BROCCOLINI

garlic roasted tomato

# TIER THREE 79

## HOUSE BREAD SERVICE

### SALAD

*host to preselect one*

#### MARKET SALAD

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

#### ROASTED BEET & BERRY SALAD

red & gold beets, watermelon radish,  
blueberries, strawberries, pistachios,  
strawberry poppyseed dressing

## ENTRÉES

*host to preselect two or duo plate  
total entrée protein counts due in advance*

#### ROASTED CHICKEN BREAST

pear mostarda

#### SEARED SCALLOPS

pomegranate beurre blanc, fried leeks

#### COLORADO CERTIFIED ANGUS BEEF FILET

fresh herbs, wild mushrooms, red wine sauce

#### MUSHROOM DUSTED HALIBUT

wild mushrooms, truffle vinaigrette

#### 12oz RIBEYE

truffle butter

#### PORK TENDERLOIN

burgundy peppercorn sauce

#### GRILLED CAULIFLOWER STEAKS

shallot celery slaw

## SERVED WITH

*host to preselect one:*

SMASHED POTATOES

HERB WHIPPED POTATOES

CREAMY PARSNIP PURÉE

PARMESAN THYME SWEET POTATO

STACKS

*host to preselect one:*

MAPLE DIJON BRUSSELS

BALSAMIC HONEY TRI-COLOR CARROTS

BURGUNDY SAUTÉED WILD MUSHROOMS

MARINATED GRILLED VEGETABLES

eggplant, zucchini, peppers, onions, asparagus

CHARRED BROCCOLINI

garlic roasted tomato



# KIDS MENU 16

*(12 & under)*

## SALAD

### VEGGIE DIPPERS

fresh veggies, ranch dressing

## ENTRÉES

*host to pre-select one entrée*

### KID BURGER

### CHICKEN TENDERS

### GRILLED CHEESE

### MAC & CHEESE

choice of french fries or steamed seasonal veggies

## FROM THE BAKERY

### WHOLE, HOUSEMADE 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)

### 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

# 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

Jules Taylor, Sauvignon Blanc 15/60

Scarpetta, Pinot Grigio 14/56

Elk Cove, Pinot Noir 18/72

Bezel by Cakebread, Cabernet Sauvignon 18/72

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 7

Odell American IPA 6

Zwei Pilsner 7

Timnath Beerwerks Seasonal 6

Weldwerks Juicy Bits American IPA 7

Breckenridge Seasonal 6

Upslope Seasonal Sour 6

Great Divide Seasonal 6

## BOTTLES & CANS

Odell 90 Shilling Amber Ale 6

Odell Sippin Pretty Fruited Sour 6

New Belgium Fat Tire Amber Ale 6

Left Hand Milk Stout 6

Black Tooth Saddle Bronc Brown 6

Michelob Ultra 5

Lindemans Peach Lambic 9

Delirium Tremens Strong Blonde 8

Stem Cider 6

Stella Artois Liberté N/A 6

Athletic Brewing Run Wild N/A IPA 6

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

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