

CATERING MENU SUMMER 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

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

fresh fruit 5 applewood bacon 6 pork sausage patty 5 breakfast potatoes 5 house granola 6

A LA CARTE

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 LUNCHES

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

SUMMER CUCUMBER AND BEET SALAD

spring mix, red and gold beets, cucumbers, raspberries,

roasted pistachios, feta, raspberry beet poppy seed 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

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

CHEESE, CHARCUTERIE & SEAFOOD BOARDS

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, pickled vegetables housemade breads and crackers 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

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

> CRUDITÉS BOARD 85/185 crisp garden vegetable assortment, dip trio, housemade breads and crackers

INDIVIDUAL CHARCUTERIE CUPS

assorted meats, cheeses and fresh vegetables 8/person, minimum order of 10

INDIVIDUAL CRUDITÉS BOATS

crisp garden vegetables, roasted garlic hummus 5/person, minimum order of 10

APPETIZERS

priced per dozen, served buffet style or passed

SERVED 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

> 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 & GREEN CHILE EMPANADAS 44 avocado lime crema CHICKEN & WAFFLES 46 maple dijon glaze

TRUFFLE MAC & CHEESE ARANCINI 48 truffle aioli

> FRIED CHÈVRE BITES 38 honey from Ginger's hives

ZUCCHINI FRITTERS 42 lemon ricotta

MUSHROOM VOL AU VENT 40 Hazel Dell mushrooms, garlic cream sauce

VEGAN STUFFED MUSHROOMS 46 fresh herbs

CHEESY CAULIFLOWER BITES 48 garam masala

SERVED CHILLED

CARBONARA DEVILED EGGS 44 pancetta, parmesan crisp

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

> CHÈVRE PEPPADEWS 44 wrapped in proscuitto

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 ginger graham lemon meringue s'mores lemon blueberry w/almond flour streusel lemon blueberry w/almond flour streusel (gf, vegan)

G&B PIE BITES 5

tart cherry classic apple quadruple coconut cream ginger graham lemon meringue s'mores (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

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 359 Linden Street | Fort Collins, Colorado 80524 | 970-223-PIES (7437) | GingerandBaker.com