



GINGER *and* BAKER.

FORT COLLINS, COLORADO

EVENT MENUS

SUMMER 2024



**Fresh Colorado cuisine featuring the best
seasonal ingredients 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

SUMMER CUCUMBER AND BEET SALAD

spring mix, red and gold beets, cucumbers, raspberries,
roasted pistachios, feta, raspberry beet poppy seed 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

CLASSIC CHICKEN NOODLE

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

SUMMER CUCUMBER AND BEET SALAD

spring mix, red and gold beets, cucumbers, raspberries,
roasted pistachios, feta, raspberry beet poppy seed 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

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
Ginger's honey

ZUCCHINI FRITTERS 42
lemon ricotta

MUSHROOM VOL AU VENT 40
wild mushrooms, garlic cream sauce

VEGAN STUFFED MUSHROOMS 46
fresh herbs

CHEESY CAULIFLOWER BITES 48
garam masala

SERVED CHILLED

CARBONARA DEVEILED EGGS 44
pancetta, parmesan crisp, black pepper

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

CHÈVRE PEPPADEWS 44
wrapped in prosciutto

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

MAPLE ROASTED TRI-COLOR CARROTS

cranberries, sliced almonds

ROASTED VEGETABLES

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

BEET CUCUMBER SALAD

spring mix, red and gold beets, cucumbers, raspberries,
roasted pistachios, feta, raspberry beet poppy seed dressing

ENTRÉES

host to preselect two or duo plate

total entrée protein counts due in advance

12oz RIBEYE

truffle butter

BARREL CUT NY STRIP

crispy onions, 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

ROASTED GARLIC & SAGE BUTTER POTATOES

AND

host to preselect one:

MAPLE DIJON BRUSSELS SPROUTS

MAPLE HONEY ROASTED TRI-COLOR CARROTS

cranberries, sliced almonds

MARINATED GRILLED VEGETABLES

eggplant, zucchini, peppers, onions, asparagus

ROASTED VEGETABLES

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

BEET CUCUMBER SALAD

spring mix, red and gold beets, cucumbers,
raspberries, roasted pistachios, feta,
raspberry beet poppy seed dressing

SPINACH MANGO BLUEBERRY

baby spinach, mango chunks,
blueberries, walnuts, feta, cherries,
lemon honey mustard vinaigrette

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

ROASTED GARLIC &

SAGE BUTTER POTATOES

host to preselect one:

MAPLE DIJON BRUSSELS

MAPLE HONEY TRI-COLOR CARROTS

cranberries, sliced almonds

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 or hummus

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

ginger graham

lemon meringue

s'mores

lemon blueberry w/almond flour streusel

(gf, vegan)

PIE BITES 5

tart cherry

classic apple

quadruple coconut cream

ginger graham

lemon meringue

s'mores

lemon blueberry w/almond flour streusel

(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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