


GINGER *and* BAKER.
FORT COLLINS, COLORADO

CATERING MENU

FALL 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,
G&B croissants, fruit & nut bars,
fresh oj, cranberry juice

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
gluten-free mini muffins
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

BURRATA, BEET & HEIRLOOM TOMATO SALAD

arugula, red and gold beets, burrata, heirloom tomatoes,
basil oil, balsamic glaze

FALL FIG & APPLE SALAD

spring mix, figs, apples, dried cherries, walnuts,
bacon, chèvre, date vinaigrette

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

GRILLED PORTOBELLO

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

EACH BOX CONTAINS:

assorted chips, fresh fruit

fork, knife, napkin, salt & pepper

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, seasonal hummus,
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, seasonal 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
cajun remoulade

MINI G&B CHICKEN POT PIES 48
house pie crust & classic filling

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

CHICKEN & WAFFLES 46
maple dijon glaze

TRUFFLE MAC & CHEESE ARANCINI 48
truffle aioli

CRANBERRY GALETTE 38
brie, cranberry jam

WAGYU SHORTBREAD BITES 46
red wine jus

PIGS IN A BLANKET 49
curry ketchup

MINI BEEF WELLINGTONS 48
horsey cream sauce

GRILLED CHEESE BITES 38
tomato basil shooters

SESAME CHICKEN SATAY 46
pineapple soy glaze

SPINACH ARTICHOKE FLATBREAD 30

VEGAN STUFFED MUSHROOMS 46
fresh herbs

SERVED CHILLED

FIG & CHÈVRE ENDIVE CUPS 45

TUNA TARTLET 48
carrot slaw, avocado, wasabi, sweet chili

WHIPPED FETA CROSTINI 38
hot honey, candied walnuts

ROASTED PATTY PAN CUPS 46
pumpkin hummus, pomegranate seeds, roasted
pepitas, olive oil

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

CHÈVRE PEPPADEWS 44
wrapped in prosciutto

BISON CARPACCIO CROSTINI 48
arugula, parmesan, balsamic glaze

G&B DEVILED EGGS 35

SHRIMP COCKTAIL 47
G&B cocktail sauce

BUTTERNUT BRUSCHETTA 34
sage ricotta, arugula

BEET NAPOLEONS 39
chèvre mousse, thyme

FROM THE BAKERY

WHOLE G&B PIES 48

lattice-topped cherry
double crust apple
quadruple coconut cream
lemon meringue
cranberry orange streusel (*gf, vegan*)
seasonal selections

G&B PIE BITES 5

tart cherry
classic apple
quadruple coconut cream
lemon meringue
cranberry orange streusel (*gf, vegan*)
seasonal selections

FRESHLY BAKED PASTRIES

a la carte

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

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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