

CATERING MENU WINTER 2025



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

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 gluten-free mini muffins 48/dozen

G&B QUICHE 86

(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

BURRATA, BEET & HEIRLOOM TOMATO SALAD

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

PEAR ARUGULA SALAD

arugula, poached pears, pomegranate, gorgonzola, walnuts, mint, cranberry maple 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 9/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 46 avocado lime crema

CHICKEN & WAFFLES 46 maple dijon glaze

TRUFFLE MAC & CHEESE ARANCINI 48 truffle aioli

BRIE & FRESH BERRY GALETTE 48

WAGYU SHORT RIB 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

BUTTERNUT FETA TARTLETS 45

SPINACH ARTICHOKE FLATBREAD 30

VEGAN STUFFED MUSHROOMS 46 fresh herbs

SERVED CHILLED

BEEF TENDERLOIN CROSTINI 54 chèvre, parmesan cream sauce

AHI TUNA RICE CRACKER BITES 51 carrot slaw, avocado crema, wasabi, sweet chili

WHIPPED FETA CROSTINI 38 hot honey, candied walnuts

PUMPKIN HUMMUS CUCUMBER CUPS 46 pomegranate seeds, roasted pepitas, olive oil

ANTIPASTO SKEWERS 43

salumi, provolone, roasted tomatoes, peppadews, olives, balsamic drizzle

CHÈVRE PEPPADEWS 44 wrapped in proscuitto

BISON CARPACCIO CROSTINI 48 arugula, parmesan, balsamic glaze

G&B DEVILED EGGS 37

SHRIMP COCKTAIL 47 G&B cocktail sauce

BUTTERNUT BRUSCHETTA 34 sage ricotta, arugula

BEET NAPOLEONS 39 chèvre mousse, thyme

CANDIED BACON 26 fresh herbs, brown sugar

FROM THE BAKERY

WHOLE G&B PIES 48 lattice-topped tart cherry double crust apple quadruple coconut cream lemon meringue passion fruit meringue chocolate explosion banana cream chocolate peanut butter (vegan)

G&B PIE BITES 5

tart cherry (regular or gf) classic apple quadruple coconut cream lemon meringue passion fruit meringue chocolate explosion banana cream

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