



GINGER *and* BAKER.

FORT COLLINS, COLORADO

EVENT MENUS

WINTER 2025



**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 28

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 and 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,
G&B croissants,
fruit & nut bars,
oj and 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
gluten-free mini muffins
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

CITRUS BEET SALAD

arugula, watercress, red & gold beets, oranges,
cotija cheese, pine nuts, herb citrus vinaigrette

PEAR ARUGULA SALAD

arugula, poached pears, pomegranate, gorgonzola,
walnuts, mint, cranberry maple vinaigrette

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 SOUP

COLORADO BISON CHILI

BUTTERNUT SQUASH BISQUE

SALAD

host to preselect one:

MARKET SALAD

greens, tomatoes, red onion, radishes, cucumbers,
carrots, white balsamic vinaigrette

CITRUS BEET SALAD

arugula, watercress, red & gold beets, oranges,
cotija cheese, pine nuts, herb citrus vinaigrette

PEAR ARUGULA SALAD

arugula, poached pears, pomegranate, gorgonzola,
walnuts, mint, cranberry maple vinaigrette

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, 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 prosciutto

BISON CARPACCIO CROSTINI 48
arugula, parmesan, balsamic glaze

G&B DEVEILED EGGS 37

SHRIMP COCKTAIL 47
G&B cocktail sauce

BUTTERNUT BRUSCHETTA 34
sage ricotta, arugula

BEEF NAPOLEONS 39
chèvre mousse, thyme

CANDIED BACON 26
fresh herbs, brown sugar

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

CITRUS BEET SALAD

arugula, watercress, red & gold beets,
oranges, cotija cheese, pine nuts, herb citrus
vinaigrette

ENTRÉES

host to preselect one

total entrée protein counts due in advance

CERTIFIED ANGUS BEEF SKEWERS

fresh herb chimichurri

BLACKENED SALMON

peach beurre rouge, roasted basil pistachios

ROASTED BALSAMIC CHICKEN

cranberry beurre rouge, fried leeks

QUINOA STUFFED ACORN SQUASH

vegan sausage, quinoa, avocado crema

SERVED WITH

host to preselect one:

SMASHED POTATOES

HERB WHIPPED POTATOES

POTATOES AU GRATIN

LEMON RISOTTO

AND

host to preselect one:

ROASTED SWEET CHILI BRUSSELS

GRILLED LEMON ASPARAGUS

ROASTED WINTER MEDLEY

butternut, brussels, cinnamon spice blend, G&B granola

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

CITRUS BEET SALAD

arugula, watercress, red & gold beets, oranges,
cotija cheese, pine nuts, herb citrus vinaigrette

PEAR ARUGULA SALAD

arugula, poached pears, pomegranate, gorgonzola,
walnuts, mint, cranberry maple vinaigrette

ENTRÉES

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

12oz RIBEYE

truffle butter

COULOTTE STEAK

The Cache steak sauce, crispy onions

ROASTED BALSAMIC CHICKEN

cranberry beurre blanc, fried leeks

BLACKENED SALMON

peach beurre rouge, roasted basil pistachios

STUFFED ACORN SQUASH

vegan sausage, quinoa, avocado crema

SERVED WITH

host to preselect one:

SMASHED POTATOES

HERB WHIPPED POTATOES

POTATOES AU GRATIN

LEMON RISOTTO

AND

host to preselect one:

ROASTED SWEET CHILI BRUSSELS

GRILLED LEMON ASPARAGUS

ROASTED WINTER MEDLEY

butternut, brussels, cinnamon spice blend, G&B granola

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

BURRATA, BEET & HEIRLOOM TOMATO

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

CITRUS BEET SALAD

arugula, watercress, red & gold beets, oranges,
cotija cheese, pine nuts, herb citrus vinaigrette

ENTRÉES

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

ROASTED BALSAMIC CHICKEN

cranberry beurre rouge, fried leeks

SEARED SCALLOPS

browned butter, hazelnuts, parsley

COLORADO CERTIFIED ANGUS BEEF FILET

herbs, Hazel Dell mushrooms, red wine sauce

ALASKAN HALIBUT

strawberry rhubarb beurre blanc

12oz RIBEYE

truffle butter

SHORT RIB

red wine jus

STUFFED ACORN SQUASH

vegan sausage, quinoa, avocado crema

SERVED WITH

host to preselect one:

SMASHED POTATOES
HERB WHIPPED POTATOES
POTATOES AU GRATIN
LEMON RISOTTO

host to preselect one:

GRILLED LEMON ASPARAGUS
BALSAMIC HONEY ROASTED
TRI-COLOR CARROTS
shaved almonds
ROASTED WINTER MEDLEY
butternut, brussels, cinnamon spice blend,
G&B granola
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

lemon meringue

chocolate explosion

banana cream

passion fruit meringue

chocolate peanut butter (vegan)

PIE BITES 5

tart cherry (regular or gf)

classic apple

quadruple coconut cream

lemon meringue

chocolate explosion

banana cream

passion fruit meringue

FRESHLY BAKED PASTRIES

a la carte

cinnamon roll 5

pecan sticky bun 5

chocolate chunk cookie 3.50

fudgy brownie (gf) 4

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

Sparkling Rosé, Santa Julia 10/40
Sauvignon Blanc, Kim Crawford 12/48
Pinot Grigio, Castello de Gabbiano 9/36
Pinot Noir, Rainstorm 12/48
Cabernet Sauvignon, Bonanza by Caymus 12/48
Malbec, Trivento 10/40

DRAFT BEER

Horse & Dragon Sad Panda Coffee Stout 8
New Belgium Old Aggie Lager 6
Odell American IPA 7
Odell 90 Shilling Amber Ale 6
Zwei Seasonal 7
Timnath Beerwerks Seasonal 7
Weldwerks Juicy Bits American IPA 7
Upslope Seasonal Sour 6
Rotating Tap 6

BOTTLES & CANS

Odell Sippin Pretty Fruited Sour 6
New Belgium Fat Tire Ale 6
Stem Cider Seasonal 6
High Noon Vodka Seltzer 6
Athletic NA Seasonal 6
Horse & Dragon Sad Panda Coffee Stout 8
New Belgium Old Aggie Lager 6
Odell American IPA 7
Odell 90 Shilling Amber Ale 6
Dry Dock Apricot Blonde 5
Melvin 2x4 Double IPA 8
Cervecería Colorado ¡Venga!
Mexican Lager

Celebrating Fort Collins' History, Community, Creativity and Pie

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