



CATERING MENU

SPRING 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

A LA CARTE

fresh fruit 5
applewood bacon 6
pork sausage patty 5
breakfast potatoes 5
house granola 6
strawberry shooters 4

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 | fried avocado

MARKET SALAD

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

ROASTED BEET & MANCHEGO SALAD

spring mix, red & gold beets, manchego, watermelon radishes,
sunflower seeds, fennel vinaigrette

SPRING STRAWBERRY SALAD

spring mix, strawberries, blueberries, tomatoes, red onion,
goat cheese, blueberry 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

CURRY CHICKEN SALAD CROISSANT

roasted chicken, mayo, yogurt, curry, golden raisins, red onion,
celery, green apple, tart cherry, mint & cilantro, croissant

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

PIGS IN A BLANKET 49
curry ketchup

MINI BEEF WELLINGTONS 48
horsey cream sauce

SESAME CHICKEN SATAY 46
pineapple soy glaze

**BACON WRAPPED JALAPENO
POPPERS 42**

BEER BATTERED COCONUT SHRIMP 48
G&B sweet chili sauce

BAKED SALMON NORI BITES 48
sriracha mayo

CRISPY AVOCADO BITES 36
chipotle avocado lime sauce

SERVED CHILLED

BEEF TENDERLOIN CROSTINI 54
chèvre, parmesan cream sauce

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

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

SHRIMP COCKTAIL 47
G&B cocktail sauce

CANDIED BACON 26
fresh herbs, brown sugar

G&B DEVEILED EGGS 38
ingeniously baked

SMOKED TROUT PATÉ 49
beet chips, chives

SALMON MOUSSE BITES 48
cucumber, chives

BEEF CARPACCIO CROSTINI 37

STRAWBERRY BRUSCHETTA 36
chèvre mousse, balsamic glaze,
lavendar honey, lavendar salt

**CHILLED TOMATO GAZPACHO
SHOOTERS 36**
fresh cucumber, chili oil

FROM THE BAKERY

WHOLE G&B PIES 48

lattice-topped cherry
double crust apple
quadruple coconut cream
lemon meringue
chocolate explosion
lattice-topped strawberry rhubarb
lemon blueberry streusel (vegan & gf,
contains nuts)

G&B PIE BITES 5

tart cherry
classic apple
quadruple coconut cream
lemon meringue
chocolate explosion
strawberry rhubarb
lemon blueberry streusel (vegan & gf,
contains nuts)

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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