



GINGER *and* BAKER.

FORT COLLINS, COLORADO

EVENT MENUS

SPRING 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

FARMHOUSE BREAKFAST 28

cheesy scrambled eggs
bacon or G&B sausage, breakfast potatoes
biscuits, butter & jam,
fresh fruit platter

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

FARM STAND SCRAMBLE 28

scrambled eggs, bell peppers, onions,
bacon, G&B sausage, cheddar,
breakfast potatoes, biscuits,
butter, jam, fresh fruit platter

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

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

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 9
breakfast potatoes 5
strawberry shooters 4
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

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

HALF SANDWICH SELECTIONS

host to preselect 2 kinds, serving is 1 half sandwich per person

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

CURRY CHICKEN SALAD CROISSANT

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

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:

CHILLED TOMATO GAZPACHO

CHILLED STRAWBERRY SOUP

SPRING VEGETABLE SOUP (*dairy-free & gf*)

SALAD

host to preselect one:

MARKET SALAD

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

HALF SANDWICH SELECTIONS

host to preselect 2 kinds, serving is 1 half sandwich per person

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

CHICKEN CURRY CROISSANT

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

CHOICE OF

host to preselect one:

CHIPS | POTATO SALAD | PASTA SALAD | FRENCH FRIES | POWER SLAW

BAKER'S CHOICE TREAT

selection of chocolate chunk cookies and GF 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

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 proscuitto

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

BEET CARPACCIO CROSTINI 37

STRAWBERRY BRUSCHETTA 36

chèvre mousse, balsamic glaze,
lavender honey, lavender salt

**CHILLED TOMATO GAZPACHO
SHOOTERS 36**

fresh cucumber, chili oil

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

ROASTED BEET & MANCHEGO SALAD

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

ENTRÉES

host to preselect one

total entrée protein counts due in advance

ROASTED BLACKBERRY CHICKEN

blackberry beurre rouge, balsamic glaze

BLACKENED SALMON

peach beurre rouge, roasted basil pistachios

CHICKEN PICATTA

lemon sauce, fried capers

G&B CRAB CAKES

fresh dill tartar sauce

SHRIMP & STEAK KABOBS

The Cache chimichurri

ROASTED CAULIFLOWER STEAK

arugula pesto, lemon caper salsa

SERVED WITH

host to preselect one:

SMASHED POTATOES

HERB WHIPPED POTATOES

ROASTED CAULIFLOWER PUREE

CRISPY POLENTA CAKES

HAZEL DELL MUSHROOM RISOTTO

AND

host to preselect one:

ROASTED TRI-COLOR CAULIFLOWER

AGAVE GLAZED TRI-COLOR CARROTS

ROASTED SWEET CHILI BRUSSELS SPROUTS

BRAISED SPRING ONIONS

GRILLED LEMON ASPARAGUS

CHARRED BROCCOLINI w/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

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

ENTRÉES

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

ROASTED BLACKBERRY CHICKEN

blackberry beurre rouge, balsamic glaze

COULOTTE STEAK

The Cache steak sauce, crispy onions

CHICKEN PICATTA

lemon sauce, fried capers

BLACKENED SALMON

peach beurre rouge, roasted basil pistachios

12oz RIBEYE

truffle butter

G&B CRAB CAKES

fresh dill tartar sauce

ROASTED CAULIFLOWER STEAK

arugula pesto, lemon caper salsa

SERVED WITH

host to preselect one:

SMASHED POTATOES

HERB WHIPPED POTATOES

ROASTED CAULIFLOWER PUREE

CRISPY POLENTA CAKES

HAZEL DELL MUSHROOM RISOTTO

host to preselect one:

ROASTED TRI-COLOR CAULIFLOWER

AGAVE GLAZED TRI-COLOR CARROTS

ROASTED SWEET CHILI BRUSSELS SPROUTS

BRAISED SPRING ONIONS

GRILLED LEMON ASPARAGUS

CHARRED BROCCOLINI

w/ 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

SPRING STRAWBERRY SALAD

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

ROASTED BEET & MANCHEGO SALAD

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

BLOOD ORANGE & BURRATA SALAD

watercress, charred blood oranges, pomegranate
seeds, roasted pistachios, chia seeds, sumac,
olive oil, sea salt

ENTRÉES

host to preselect two or duo plate

total entrée protein counts due in advance

ROASTED BLACKBERRY CHICKEN

blackberry beurre rouge, balsamic glaze

CHICKEN PICATTA

lemon sauce, fried capers

SEARED DUCK BREAST

red grape & thyme gastrique

12oz RIBEYE

truffle butter

COLORADO CERTIFIED ANGUS BEEF FILET

herbs, Hazel Dell mushrooms, red wine sauce

GINGER SOY GLAZED BLACK COD

Japanese seaweed, sesame seeds, salmon roe

ALASKAN HALIBUT

strawberry rhubarb beurre blanc

G&B CRAB CAKES

fresh dill tartar sauce

ROASTED CAULIFLOWER STEAK

arugula pesto, lemon caper salsa

SERVED WITH

host to preselect one:

SMASHED POTATOES

HERB WHIPPED POTATOES

ROASTED CAULIFLOWER PUREE

CRISPY POLENTA CAKES

HAZEL DELL MUSHROOM RISOTTO

host to preselect one:

ROASTED TRI-COLOR CAULIFLOWER

AGAVE GLAZED TRI-COLOR CARROTS

ROASTED SWEET CHILI BRUSSELS SPROUTS

BRAISED SPRING ONIONS

GRILLED LEMON ASPARAGUS

CHARRED BROCCOLINI

w/ 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

(ground beef & pork)

CHICKEN TENDERS

GRILLED CHEESE

G&B MAC & CHEESE

CHOICE OF: G&B 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

lattice-topped strawberry rhubarb

lemon blueberry streusel (*vegan & gf,*
contains nuts)

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

FROM THE BAR

We can customize a bar package for your event with seasonal cocktails & more!
Bottles from The Cache's Wine Spectator Award-winning wine list are also available.

Note: Our beer and wine do rotate and can be subject to availability

HOUSE WINE BY THE GLASS/BOTTLE 10/40

Sparkling Brut | Sparkling Rosé

Riesling | Rosé | Sauvignon Blanc | Pinot Grigio | Chardonnay

Pinot Noir | Merlot | Red Blend | Cabernet Sauvignon

WINES FROM THE CACHE

STILL ROSÉ, Peyrassol, La Croix 14/56
Méditerranée, France

SPARKLING ROSÉ, Pike Road 14/56
Willamette Valley, Oregon

PROSECCO, Villa Marcello, Millesimato 14/56
Prosecco, Veneto, Italy

RIESLING, Saarstein 14/56
Mosel, Germany

GRUNER VELTLINER, Rockwerk 12/48
Niederösterreich, Austria

ALBARINO, Martin Codax 12/48
Rias Baixas, Galicia, Spain

PINOT GRIGIO, Scarpetta 14/56
Friuli-Venezia Giulia, Italy

SAUVIGNON BLANC, Momo 15/60
Marlborough, New Zealand

CHARDONNAY, Frog's Leap 18/72
Napa Valley, California

SANGIOVESE, Lucignano 12/48
Chianti, Tuscany, Italy

PINOT NOIR, Averaen 16/64
Willamette Valley, Oregon

RED BLEND, E. Guigal 14/56
Côtes du Rhône, Rhône Valley, France

CAB FRANC, Marquis de Goulaine 16/64
Chinon, Loire Valley, France

BORDEAUX BLEND, Chateau Pailhas 16/64
Saint Émilion, Bordeaux, France

ZIN BLEND, Old Vine Red, Lot 75 12/48
California

CABERNET SAUVIGNON, Roth 18/72
Alexander Valley, Sonoma, California

CAB/SHIRAZ, Penfolds, Bin 389 25/96
South Australia

DRAFT BEER

Horse & Dragon Sad Panda Coffee Stout 8

Odell American IPA 7

Zwei Seasonal 7

Timnath Beerwerks Seasonal 7

Weldwerks Juicy Bits American IPA 7

Breckenridge Avalanche Amber Ale 6

Michelob Ultra Lager 6

Athletic N/A Run Wild IPA 6

Rotating Tap 6

BOTTLES & CANS

New Belgium Old Aggie Lager 6

New Belgium Fat Tire Ale 6

New Belgium Honey Orange Tripel 7

Michelob Ultra Lager 6

Odell American IPA 7

Odell Sippin Pretty Fruited Sour 6

Breckenridge Avalanche Amber Ale 6

Horse & Dragon Sad Panda Coffee Stout 8

Athletic NA Seasonal 6

High Noon Vodka Seltzer 6

Stem Cider Seasonal 6

Cerveceria Colorado Venga 6

Celebrating Fort Collins' History, Community, Creativity and Pie

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