



GINGER *and* BAKER®

FORT COLLINS, COLORADO



CATERING MENU

FALL 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. Priced per person. Minimum order of 10.

CASUAL

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
Greek yogurt, G&B granola,
honey & fresh fruit,
freshly brewed coffee

EXECUTIVE 24

baker's choice cinnamon rolls,
breakfast muffins, hand pies
Greek yogurt, G&B granola,
honey & fresh fruit,
fruit & nut bars,
freshly brewed coffee,
fresh oj, cranberry juice

A LA CARTE

fresh fruit 5

applewood bacon 6

pork sausage patty 5

breakfast potatoes 5

G&B granola 6

strawberry smoothie 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 68

[serves 8-10]

select one:

ham and cheese

seasonal vegetable



BOXED LUNCHES

EACH BOX CONTAINS: assorted chips, fresh fruit, fork, knife, napkin, salt & pepper

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

AUTUMN SQUASH SALAD

mixed greens, roasted butternut, dried
cranberries, spiced pepitas, gorgonzola, maple
cranberry vinaigrette

CITRUS BEET SALAD

artisan leaf lettuce, watercress,
red & gold beets, cotija, toasted pine nuts,
citrus 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

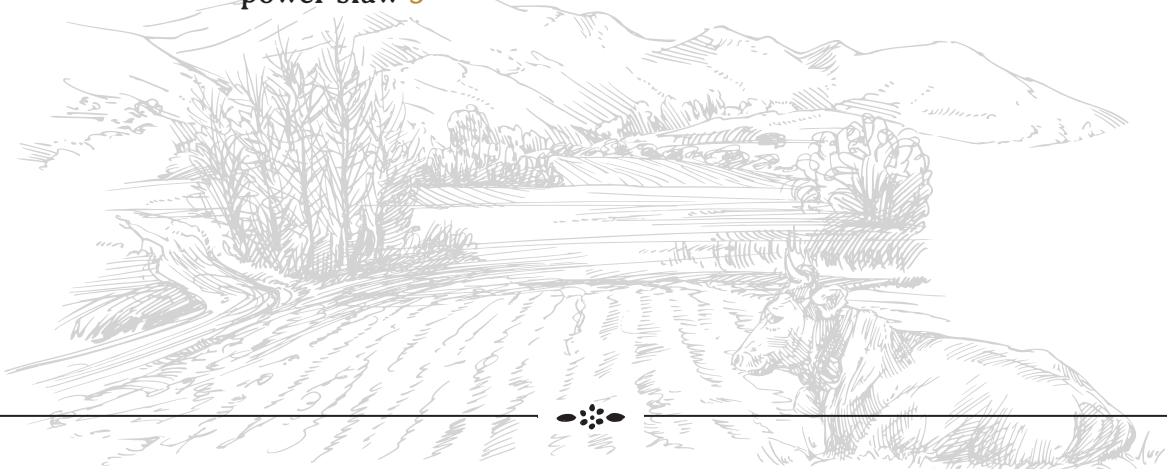
ADD ONS

SIDES

market side salad **5**
pasta salad **5**
potato salad **5**
power slaw **5**

FROM THE BAKERY

pie bites **5**
chocolate chunk cookie **3.5**
brownie **4**



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

FRESH FRUIT BOARD 135/285

colorful array of fresh, seasonal, hand-cut fruit including berries, melon, tropical fruit, grapes and citrus, sweet mascarpone dip

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

GARDEN CRUDITÈS BOARD 85/185

crisp 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 CRUDITÈS BOATS

crisp garden vegetables, seasonal hummus
5/person, minimum order of 10



APPETIZERS

priced per dozen, served buffet style

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/CRANBERRY CHUTNEY GALETTE 48

VEGAN STUFFED MUSHROOMS 46
vegan chipotle sausage, vegan parm

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

FRIED SALMON BITES 39
tempura lemons, sriracha mayo

CRISPY AVOCADO BITES 36
chipotle avocado lime sauce

GRILLED CHEESE BITES 38
tomato basil soup shooters

SERVED CHILLED

BEET NAPOLEONS 39
chèvre, thyme

AHI TUNA RICE CRACKER BITES 51
rice cracker, 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

PUMPKIN HUMMUS STUFFED CUCUMBER 49

SALMON MOUSSE BITES 48
cucumber, chives

ROASTED BUTTERNUT BRUSCHETTA 36
risotta, arugula, sage, lemon oil

G&B DEVEILED EGGS 38



SAVE ROOM FOR PIE!

WHOLE G&B PIES 48

lattice-topped cherry
double crust apple
quadruple coconut cream
lemon meringue
chocolate explosion
pumpkin
maple pecan
cranberry orange
(vegan & gf, contains nuts)

FRESHLY BAKED PASTRIES

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

G&B PIE BITES 5

tart cherry
classic apple
quadruple coconut cream
lemon meringue
chocolate explosion
cranberry orange
(vegan & gf, contains nuts)

SIGNATURE CAKES

G&B Carrot Cake 89
The Cache 7-layer Chocolate Cake 125
Chantilly Cake (6-inch) 48
Chantilly Cake (9-inch) 68
G&B Cheesecake 48

FRESH FRUIT BOARD 135/285

fresh, hand-cut fruit, mascarpone dip
small board serves 20 | large board serves 50



BEVERAGES

BOTTLED BEVERAGES

water 2
iced tea 3
lemonade 3
orange juice 3
cranberry juice 3

FRESHLY BREWED COFFEE TO GO 20

3/4 gallon box, serves 8-12
includes sugars, creams, cups & stirrers



GINGER *and* BAKER®

Celebrating Fort Collins' History, Community, Creativity and Pie

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