

FORT COLLINS, COLORADO



HOLIDAY MENUS 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.

DINNER - TIER THREE 79

select family style, buffet or plated | priced per person, includes house bread service



SALAD

host to preselect one

MARKET SALAD

greens, tomatoes, red onion, radish, cucumber, carrot, white balsamic vinaigrette

KALE APPLE SALAD

kale, green apples, candied hazelnuts, shaved Manchego, dried cranberries, lemon vinaigrette

ENTREES

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

HERB ROASTED TURKEY

shallot gravy, cranberry sauce

HONEY SPICED SPIRAL HAM

house applesauce

COLORADO PRIME RIB AU JUS

horseradish cream

HERB & BACON CRUSTED ATLANTIC SALMON

cranberry orange beurre blanc

vegetarian option

QUINOA STUFFED ACORN SQUASH

vegan sausage, avocado crema

SERVED WITH

host to preselect one:

HERB WHIPPED POTATOES

APPLE & SAUSAGE CORNBREAD STUFFING

green apples, onion, celery, carrots, butter, sage

host to preselect one:

GREEN BEAN CASSEROLE

crispy onions

HONEY GLAZED CARROTS

fresh herbs

WINTER MEDLEY

roasted butternut, parsnips, brussels sprouts, G&B granola, G&B pumpkin pie spice blend

DINNER - TIER TWO 65

select family style, buffet or plated | priced per person, includes house bread service



SALAD

host to preselect one

MARKET SALAD

greens, tomatoes, red onion, radish, cucumber, carrot, white balsamic vinaigrette

KALE APPLE SALAD

kale, green apples, candied hazelnuts, shaved Manchego, dried cranberries, lemon vinaigrette

ENTREES

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

HERB ROASTED WHOLE TURKEY

shallot gravy, cranberry sauce

HONEY SPICED SPIRAL HAM

house applesauce

COLORADO PRIME RIB AU JUS

horseradish cream

vegetarian option

QUINOA STUFFED ACORN SQUASH

vegan sausage, avocado crema

SERVED WITH

host to preselect one:

host to preselect one:

HERB WHIPPED POTATOES

APPLE & SAUSAGE CORNBREAD STUFFING

green apples, onion, celery, carrots, butter, sage

GREEN BEAN CASSEROLE

crispy onions

HONEY GLAZED CARROTS

fresh herbs

WINTER MEDLEY

roasted butternut, parsnips, brussels sprouts, G&B granola, G&B pumpkin pie spice blend



DINNER - TIER ONE 46

select family style, buffet or plated | priced per person, includes house bread service



SALAD

host to preselect one

MARKET SALAD

greens, tomatoes, red onion, radish, cucumber, carrot, white balsamic vinaigrette

KALE APPLE SALAD

kale, green apples, candied hazelnuts, shaved Manchego, dried cranberries, lemon vinaigrette

ENTREES

host to preselect one | total entrée protein counts due in advance

HERB ROASTED WHOLE TURKEY

shallot gravy, cranberry sauce

HONEY SPICED SPIRAL HAM

house applesauce

vegetarian option

QUINOA STUFFED ACORN SQUASH

vegan sausage, avocado crema

SERVED WITH

host to preselect one:

host to preselect one:

HERB WHIPPED POTATOES

GREEN BEAN CASSEROLE

crispy onions

APPLE & SAUSAGE CORNBREAD STUFFING

green apples, onion, celery, carrots, butter, sage

HONEY GLAZED CARROTS fresh herbs

SAVE ROOM FOR PIE!

select family style, buffet or plated



WHOLE, HOUSEMADE G&B PIE 48

lattice-topped cherry
double crust apple
quadruple coconut cream
lemon meringue
pumpkin
chocolate explosion
pecan
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

G&B PIE BITES

5/each (mimimum order of five per flavor)
tart cherry
classic apple
quadruple coconut cream
lemon meringue
chocolate explosion
cranberry orange
(vegan & gf, contains nuts)

FRESHLY BAKED PASTRIES

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



