



GINGER *and* BAKER®

FORT COLLINS, COLORADO



EVENT MENUS

FALL/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.



RECEPTIONS

CHARCUTERIE, SEAFOOD & VEGETABLE 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 CRUDITÉS BOARD 85/185

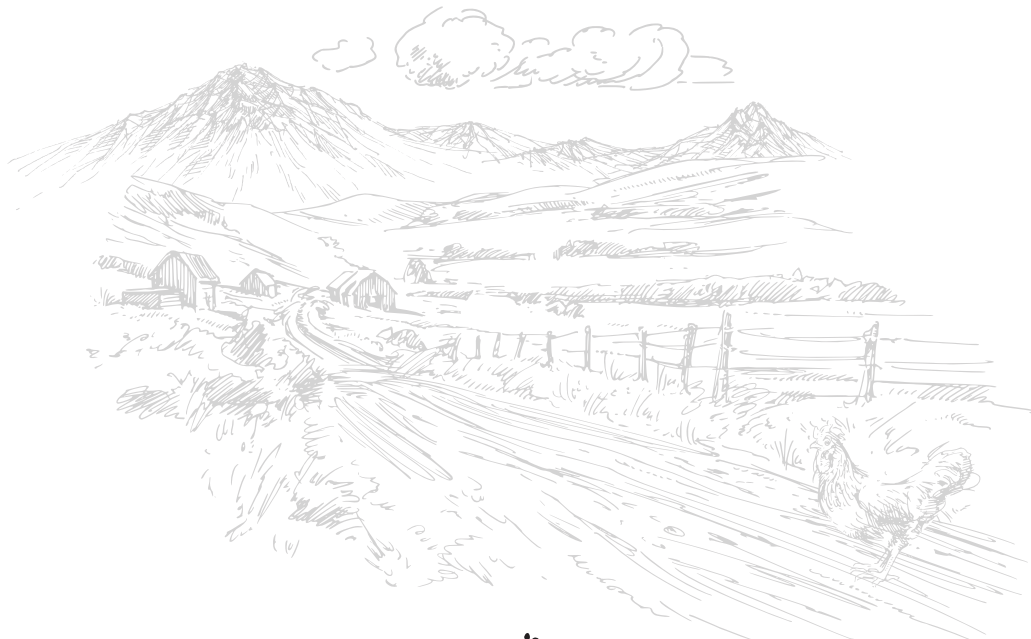
crisp vegetable assortment, seasonal hummus, dip trio, housemade breads and crackers

INDIVIDUAL CHARCUTERIE CUPS

assorted meats, cheeses and fresh vegetables
9/person, minimum order of 10

INDIVIDUAL 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 & 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
- G&B DEVILED EGGS 38**
- PUMPKIN HUMMUS STUFFED CUCUMBER 46**
- SALMON MOUSSE BITES 48**
cucumber, chives
- ROASTED BUTTERNUT BRUSCHETTA 36**
ricotta, arugula, sage, lemon oil



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

CITRUS BEET SALAD

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

POACHED PEAR SALAD

baby spinach, candied walnuts,
gorgonzola, white balsamic vinaigrette

AUTUMN SQUASH SALAD

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

ENTRÉES

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

CHICKEN SALTIMBOCCA

prosciutto, provolone, sage, balsamic glaze

SEARED DUCK BREAST

lavender orange 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

cranberry orange beurre blanc

G&B CRAB CAKES

fresh dill tartar sauce

vegan option

QUINOA STUFFED ACORN SQUASH

vegan sausage, avocado crema
composed plate, does not come with sides

SERVED WITH

HOST TO PRESELECT ONE:

smashed potatoes
herb whipped potatoes
pumpkin risotto
crispy cheddar corn potato cakes
maple whipped sweet potatoes

HOST TO PRESELECT ONE:

roasted sweet chili brussels sprouts
charred tri-color carrots
w/ g&b hot honey
charred broccolini
w/ garlic roasted tomato

roasted winter medley:
butternut, brussels,
G&B granola,
G&B pumpkin 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

CITRUS BEET SALAD

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

AUTUMN SQUASH SALAD

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

ENTRÉES

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

CHICKEN SALTIMBOCCA

prosciutto, provolone, sage, balsamic glaze

12OZ RIBEYE

truffle butter

12OZ NY STRIP

The Cache steak sauce, crispy onions

BLACKENED SALMON

bourbon molasses glaze

G&B CRAB CAKES

fresh dill tartar sauce

vegan option

QUINOA STUFFED ACORN SQUASH

vegan sausage, avocado crema
composed plate, does not come with sides

SERVED WITH

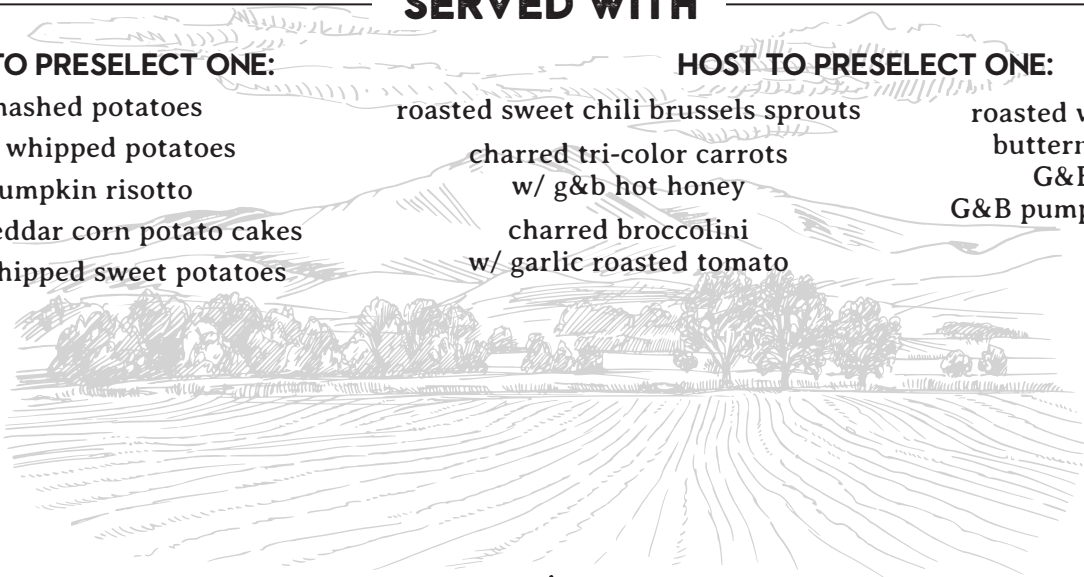
HOST TO PRESELECT ONE:

smashed potatoes
herb whipped potatoes
pumpkin risotto
crispy cheddar corn potato cakes
maple whipped sweet potatoes

HOST TO PRESELECT ONE:

roasted sweet chili brussels sprouts
charred tri-color carrots
w/ g&b hot honey
charred broccolini
w/ garlic roasted tomato

roasted winter medley:
butternut, brussels,
G&B granola,
G&B pumpkin 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

CITRUS BEET SALAD

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

ENTRÉES

host to preselect one entrée | protein counts due in advance

CHICKEN SALTIMBOCCA

prosciutto, provolone, sage, balsamic glaze

SHRIMP & STEAK KABOBS

The Cache chimichurri

BLACKENED SALMON

bourbon molasses glaze

vegan option

QUINOA STUFFED ACORN SQUASH

vegan sausage, avocado crema
composed plate, does not come with sides

SERVED WITH

HOST TO PRESELECT ONE:

smashed potatoes
herb whipped potatoes
maple whipped sweet potatoes
pumpkin risotto

HOST TO PRESELECT ONE:

charred tri-color carrots
w/ g&b hot honey, fines herbes
charred broccolini
w/ garlic roasted tomato
roasted winter medley:
butternut, brussels, G&B granola,
G&B pumpkin spice blend



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
chocolate explosion
maple pecan
bourbon butterscotch
cranberry orange
(vegan & gf, contains nuts)

G&B PIE BITES 5/EACH

(minimum order of five per flavor)

tart cherry
classic apple
quadruple coconut cream
lemon meringue
chocolate explosion
bourbon butterscotch
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

FRESHLY BAKED PASTRIES

priced per person

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

FRESH FRUIT BOARD 135/285

fresh, hand-cut fruit, sweet mascarpone dip



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

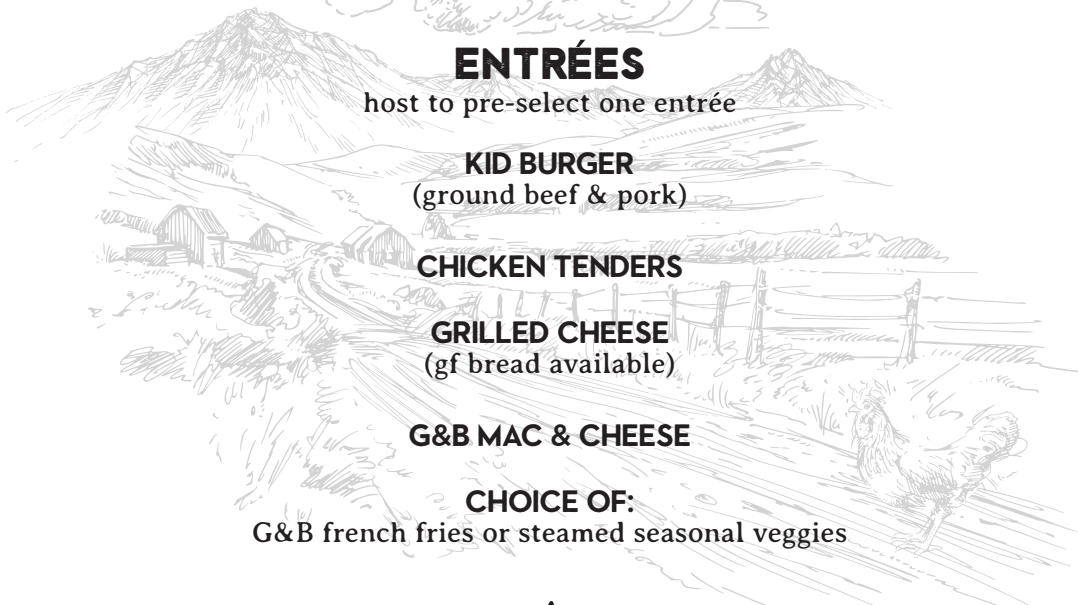
GRILLED CHEESE

(gf bread available)

G&B MAC & CHEESE

CHOICE OF:

G&B french fries or steamed seasonal veggies



LUNCH - THE GREAT DIVIDE 42

Served buffet, plated or family style, priced per person

SOUP

host to preselect one

TOMATO BASIL SOUP

COLORADO BISON CHILI

BUTTERNUT APPLE BISQUE

(vegan, gluten-free)

SALAD

host to preselect one

MARKET SALAD

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

CITRUS BEET SALAD

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

AUTUMN SQUASH SALAD

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

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

CHICKEN CURRY CROISSANT

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

GRILLED PORTOBELLO

portobello mushrooms, fresh mozzarella,
arugula, roasted red peppers, garlic & herb
hummus, G&B ciabatta 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



LUNCH - SUMMIT 39

Served buffet, plated or family style, priced per person

SALAD

host to preselect one

MARKET SALAD

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

CITRUS BEET SALAD

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

AUTUMN SQUASH SALAD

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

CURRY CHICKEN SALAD CROISSANT

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

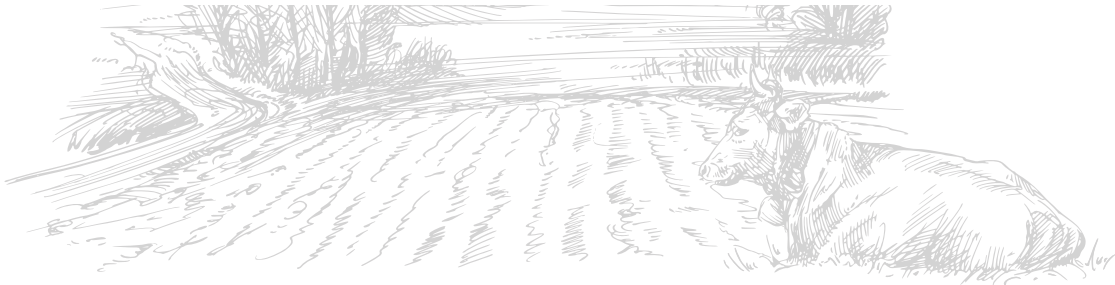
CHOICE OF

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



HOUSEMADE SNACKS

perfect for mid-morning pick-me-ups or fueling late afternoon brainstorm!

FRUIT & NUT

G&B TRAIL MIX 6.50

4oz bag

G&B MATCHA ENERGY BALLS 3.25/EACH

BUILD-YOUR-OWN YOGURT PARFAITS 9

greek yogurt, G&B granola, honey, fresh fruit

FRESH FRUIT CUPS 5

STRAWBERRY OR WATERMELON SMOOTHIE SHOOTERS 4

SWEET

CHIA PUDDING CUP 6.50

seasonal flavors

CHOCOLATE COVERED STRAWBERRIES 2/EACH

CHOCOLATE COVERED PRETZELS 3

2oz bag

BAKER'S CHOICE TREATS 48/DOZEN

chocolate chunk cookies, fudgy brownies (gf), fruit handpies, G&B cinnamon rolls, pecan sticky buns

SALTY

CHARCUTERIE CUPS 9/PERSON

assorted meats, cheeses and fresh vegetables
minimum order of 10

CRUDITÉS BOATS 5/PERSON

crisp garden vegetables, seasonal hummus
minimum order of 10

LOCAL FAVORITES

BOULDER CANYON CHIPS 4

sea salt or BBQ

LARA BARS 5

assorted flavors

BOBO'S OAT BARS 4

assorted flavors

COLORADO POPCORN COMPANY 8

assorted flavors



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
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

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

GARDEN SCRAMBLE 25

scrambled eggs, bell peppers, onions, seasonal veggies, cheddar, breakfast potatoes, biscuits, butter, jam, fresh fruit platter

MILLTOP CONTINENTAL

LIGHT 15

assorted cinnamon rolls, muffins, hand pies
freshly brewed coffee

STANDARD 18

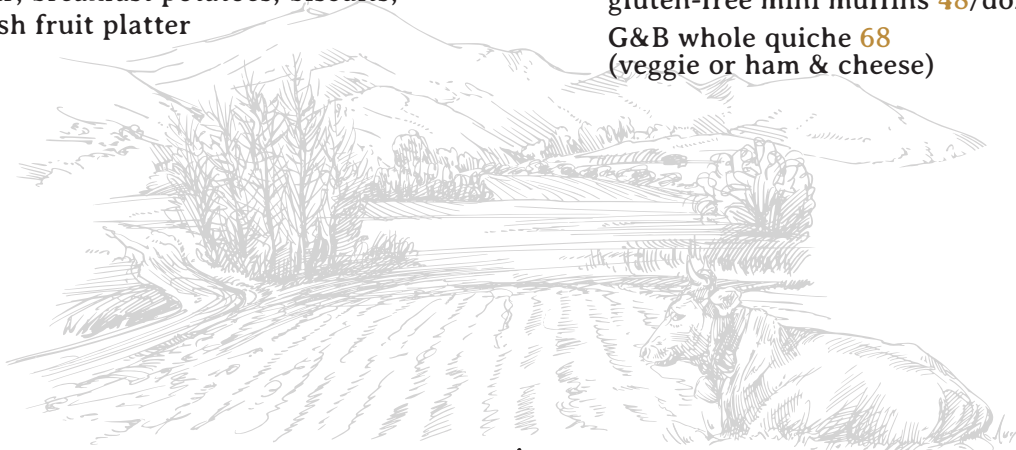
assorted cinnamon rolls, muffins, hand pies
greek yogurt,
G&B granola, honey,
fresh fruit
freshly brewed coffee

EXECUTIVE 22

assorted cinnamon rolls, muffins, hand pies
greek yogurt,
G&B granola,
honey, fresh fruit,
fruit & nut bars,
freshly brewed coffee
oj and cranberry juice

A LA CARTE

applewood bacon 6
G&B pork sausage patty 5
breakfast potatoes 5
strawberry smoothie shooters 4
G&B granola 6
seasonal fresh fruit 5
(fruit cups or board)
build-your-own parfait 9
baker's choice pastries 48/dozen
gluten-free mini muffins 48/dozen
G&B whole quiche 68
(veggie or ham & cheese)



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,
J. HOFFSTÄTTER 14/56
Alto-Adige, Italy

SAUVIGNON BLANC, MOMO 15/60
Marlborough, New Zealand

SAUVIGNON BLANC,
SENTIUM BY CONTINUUM 25/96
Mendocino, California

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 GOULAIN 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

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 VENG 6

HORSE & DRAGON HAZY DRAGON 5

ZWEI BAVARIAN WEISS 7

BELL'S TWO HEARTED
INDIA PALE ALE 6



GINGER and BAKER

Celebrating Fort Collins' History, Community, Creativity and Pie

359 Linden Street | Fort Collins, Colorado 80524 | 970-223-PIES (7437) | GingerandBaker.com