



# GINGER *and* BAKER®

FORT COLLINS, COLORADO



## EVENT MENUS

### WINTER 2026

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

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## CHARCUTERIE, SEAFOOD & VEGETABLE BOARDS

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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

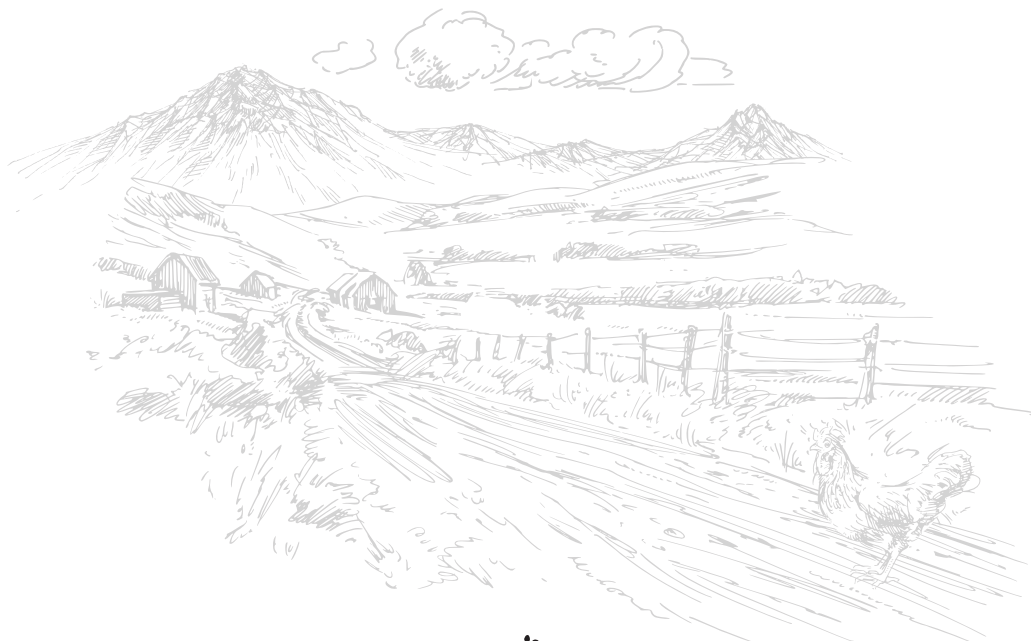
crisp vegetable assortment, seasonal hummus, dip trio, housemade breads and crackers

### 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
- BEEF 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

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## 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

### WINTER SQUASH SALAD

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

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## 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*

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## 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

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## 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

### WINTER SQUASH SALAD

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

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## 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*

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## 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

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## 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

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## 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*

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## 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  
passionfruit meringue  
chocolate extreme cookies & cream  
cranberry orange streusel (*vegan, gf*)  
peanut butter cup (*vegan*)

## G&B PIE BITES 5/EACH

(*minimum order of five per flavor*)

tart cherry  
classic apple  
quadruple coconut cream  
lemon meringue  
passionfruit meringue  
chocolate extreme cookies & cream  
cranberry orange streusel (*vegan, gf*)

## 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

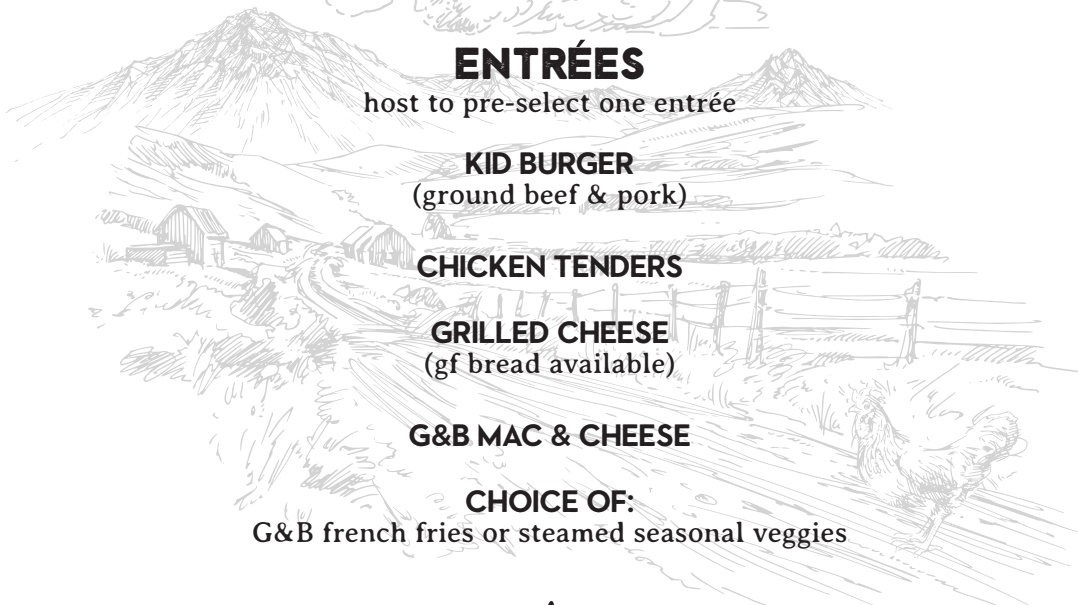
#### GRILLED CHEESE

(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

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## SOUP

host to preselect one

**TOMATO BASIL SOUP**

**COLORADO BISON CHILI**

**BUTTERNUT APPLE BISQUE**

*(vegan, gluten-free)*

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## 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

### WINTER SQUASH SALAD

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

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## 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

### 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

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# LUNCH - SUMMIT 39

Served buffet, plated or family style, priced per person

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## 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

### WINTER SQUASH SALAD

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

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## 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

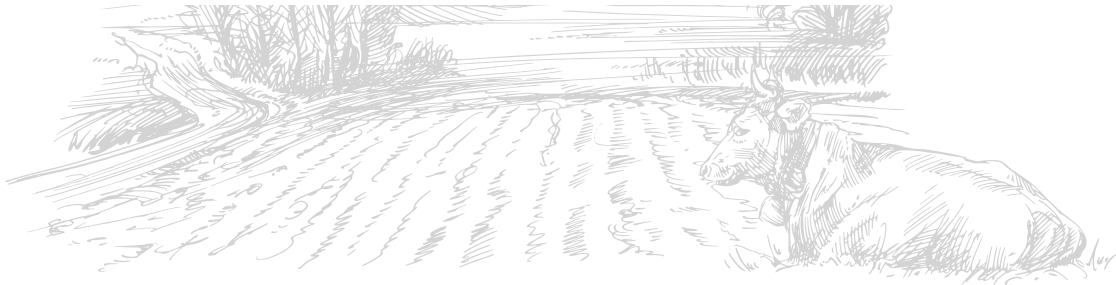
## CHOICE OF

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!

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## 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

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## 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

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## 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

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## 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

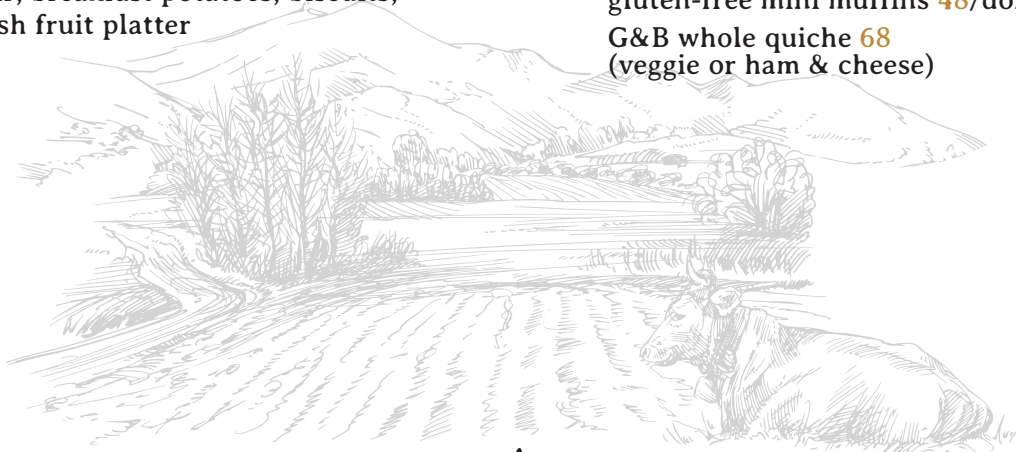
assorted cinnamon rolls, muffins, hand pies  
greek yogurt,  
G&B granola, honey,  
fresh fruit  
freshly brewed coffee

### 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

## DRAFT BEER

NEW BELGIUM VODOO RANGER 6

NEW BELGIUM FAT TIRE ALE 6

HORSE & DRAGON SEASONAL 7

ZWEI SEASONAL 7

WELDWERKS JUICY BITS IPA 7

MOOSE DROOL BROWN ALE 7

BRECKENRIDGE  
AVALANCHE AMBER ALE 6

BLUE MOON BELGIAN WHITE ALE 6

MODELO MEXICAN LAGER 6

COORS LIGHT 6

GUINNESS DRY STOUT 7

ATHLETIC N/A RUN WILD IPA 6

## WINES FROM THE CACHE

STILL ROSÉ,  
PEYRASSOL, LA CROIX 14/56  
Méditerranée, France

SPARKLING ROSÉ,  
LA LUCA 14/56  
Veneto, Italy

PROSECCO, LA LUCA 14/56  
Veneto, Italy

RIESLING, SAARSTEIN 14/56  
Mosel, Germany

CHENIN BLANC/VIOGNIER,  
TERRA D'ORO 12/48  
Clarksberg, California

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

SAUVIGNON BLANC, MOMO 15/60  
Marlborough, New Zealand

SAUVIGNON BLANC,  
CHATEAU DE SANCERRE 15/60  
Loire Valley, France

CHARDONNAY, FROG'S LEAP 18/72  
Napa Valley, California  
Chianti, Tuscany, Italy

PINOT NOIR, AVERAEN 16/64  
Willamette Valley, Oregon

RED BLEND, MICHEL ET TINA,  
GASSIER 14/56  
Côtes du Rhône, Rhône Valley,  
France

CAB FRANC,  
MARQUIS DE GOULAIN 16/64  
Chinon, Loire Valley, France

BORDEAUX BLEND,  
DOURTHE NI 16/64  
Bordeaux, France

MALBEC, FELINO, VINA COBOS BY  
PAUL HOBBS 15/60  
California

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

## BOTTLES & CANS

NEW BELGIUM HONEY ORANGE  
TRIPEL 7

HOLIDAILY GF FAVORITE BLONDE 6

ATHLETIC NA SEASONAL 6

STEM SEASONAL CIDER 6

HIGH NOON VODKA SELTZER 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