



GINGER *and* BAKER[®]

FORT COLLINS, COLORADO



CATERING MENU

SPRING 2026

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

FARMHOUSE BREAKFAST 28

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

GARDEN SCRAMBLE 25

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

green chile gravy 8

sausage gravy 10

baker's choice cinnamon rolls,

breakfast muffins, hand pies 48/dozen

gluten-free mini muffins 38/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

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

SANDWICHES

LITTLE CRANBERRY RANCH WAGYU ROAST BEEF

house roasted wagyu beef, 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,
croissant

ADD ONS

SIDES

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

FROM THE BAKERY

slice of pie **7**
chocolate chunk cookie **3.50**
brownie (gf) **4**
oatmeal cranberry cookie (gf) **2.50**



LUNCH - THE GREAT DIVIDE 42

Served buffet or plated, priced per person

SOUP

host to preselect one

CHILLED TOMATO GAZPACHO

CHILLED STRAWBERRY SOUP

SPRING VEGETABLE SOUP

(dairy-free, gluten-free)

SALAD

host to preselect one

MARKET SALAD

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

SPRING STRAWBERRY SALAD

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

ROASTED BEET & MANCHEGO SALAD

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

CHICKEN CURRY CROISSANT

roasted chicken, mayo, yogurt, curry, golden
raisins, red onion, celery, green apple, tart
cherry, mint and 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 | POWER SLAW

BAKER'S CHOICE TREATS

selection of chocolate chunk cookies, oatmeal cranberry cookies(*gf*) and fudgy brownies (*gf*)



LUNCH - SUMMIT 39

Served buffet, plated, priced per perso or

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

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,
horsesey 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 and cilantro

CHOICE OF

host to preselect one:

CHIPS | POTATO SALAD | PASTA SALAD | POWER SLAW

BAKER'S CHOICE TREATS

selection of chocolate chunk cookies, oatmeal cranberry cookies (*gf*) and fudgy brownies (*gf*)



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

G&B FRUIT & NUT BARS 5

CHILI CRUNCH POPCORN 3

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, oatmeal cranberry cookies

(gf), 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

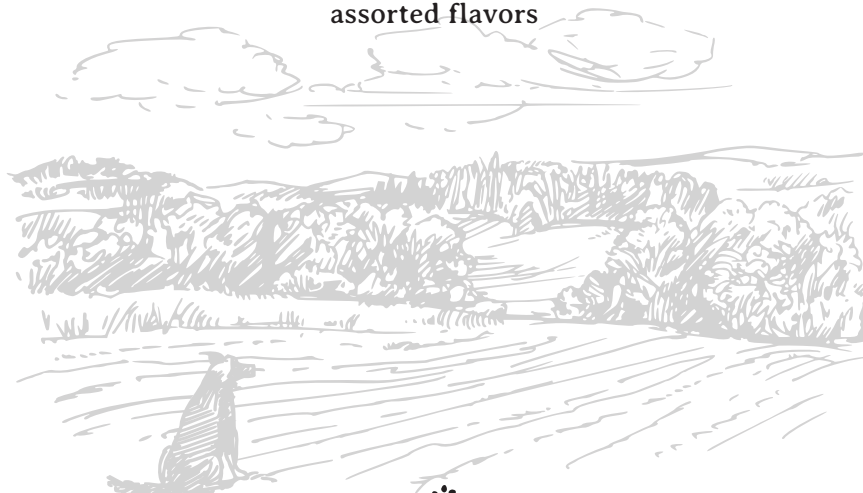
sea salt or BBQ

LARA BARS 5

assorted flavors

BOBO'S OAT BARS 4

assorted flavors



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

MEDITERRANEAN GRILLED VEGETABLE BOARD 55/110

zucchini, yellow squash, eggplant, asparagus, red pepper, dip trio, 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

SERVED WARM

G&B WAGYU MEATBALLS 49
parmesan broth, shaved parm

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

BRIE & FRESH BERRY GALETTE 48

VEGAN STUFFED MUSHROOMS 46
vegan chipotle sausage, vegan parm

PIGS IN A BLANKET 49
G&B 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

SERVED CHILLED

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

SMOKED TROUT PATE 49
beet chips, chives

SALMON MOUSSE BITES 48
cucumber, chives

STRAWBERRY BRUSCHETTA 36
chèvre mousse, balsamic glaze,
lavender honey, lavender salt

BEEF CARPACCIO CROSTINI 37



DINNER - TIER THREE 79

select 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

ROASTED BEET AND MANCHEGO SALAD

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

SPRING STRAWBERRY SALAD

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

BLOOD ORANGE AND 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

COLORADO ANGUS FILET

herbs, Hazel Dell mushrooms, red wine sauce

CHICKEN PICATTA

lemon sauce, fried capers

ALASKAN HALIBUT

strawberry rhubarb beurre blanc

SEARED DUCK BREAST

red grape & thyme gastrique

G&B CRAB CAKES

fresh dill tartar sauce

12 OZ RIBEYE

truffle butter

vegan option

ROASTED CAULIFLOWER STEAK

arugula pesto, lemon caper salsa
composed plate, does not come with sides

SERVED WITH

HOST TO PRESELECT ONE:

smashed potatoes
herb whipped potatoes
roasted cauliflower puree
Hazel Dell mushroom risotto

HOST TO PRESELECT ONE:

roasted tri-color cauliflower
agave glazed tri-color carrots
roasted sweet chili brussels sprouts
roasted red and gold beets
grilled lemon asparagus
charred broccolini
w/ garlic roasted tomato



DINNER - TIER TWO 65

select 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

ROASTED BEET AND MANCHEGO SALAD

spring mix, red and 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

BLACKENED SALMON

peach beurre rouge, roasted basil pistachios

CHICKEN PICATTA

lemon sauce, fried capers

G&B CRAB CAKES

fresh dill tartar sauce

12OZ RIBEYE

truffle butter

vegan option

ROASTED CAULIFLOWER STEAK

arugula pesto, lemon caper salsa
composed plate, does not come with sides

COULOTTE STEAK

The Cache steak sauce, crispy onions

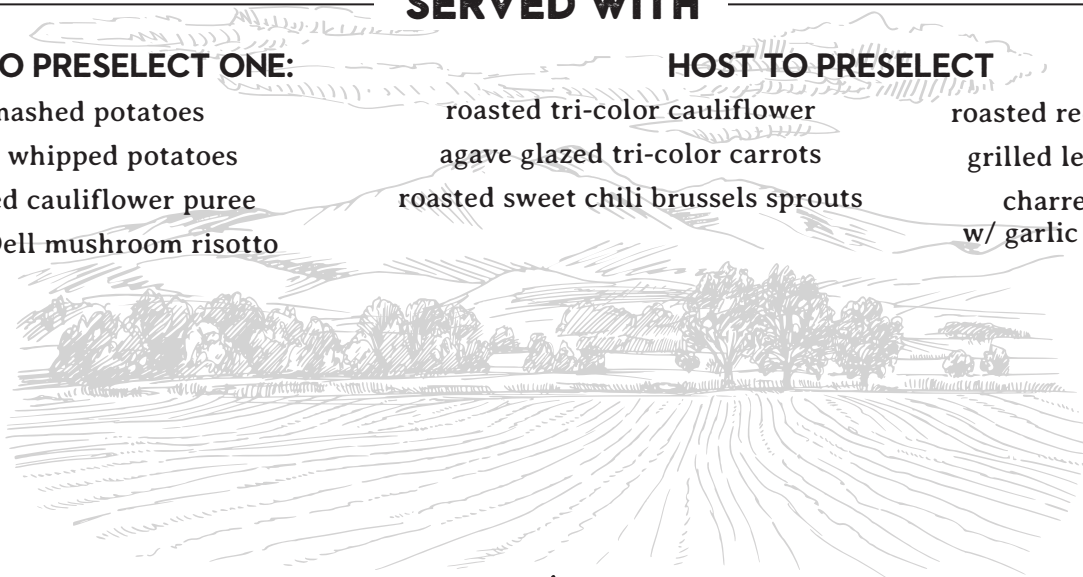
SERVED WITH

HOST TO PRESELECT ONE:

smashed potatoes
herb whipped potatoes
roasted cauliflower puree
Hazel Dell mushroom risotto

HOST TO PRESELECT

roasted tri-color cauliflower
agave glazed tri-color carrots
roasted sweet chili brussels sprouts
roasted red and gold beets
grilled lemon asparagus
charred broccolini
w/ garlic roasted tomato



DINNER - TIER ONE 46

select 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

ROASTED BEET AND MANCHEGO SALAD

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

ENTRÉES

host to preselect one 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

vegan option

ROASTED CAULIFLOWER STEAK

arugula pesto, lemon caper salsa
composed plate, does not come with sides

SERVED WITH

HOST TO PRESELECT ONE:

smashed potatoes
herb whipped potatoes
roasted cauliflower puree
Hazel Dell mushroom risotto

HOST TO PRESELECT ONE:

roasted tri-color cauliflower
agave glazed tri-color carrots
roasted sweet chili brussels sprouts
roasted red and gold beets
grilled lemon asparagus
charred broccolini
w/ garlic roasted tomato



DESSERTS

select buffet or plated



WHOLE, HOUSEMADE G&B PIE 48

lattice-topped cherry
double crust apple
quadruple coconut cream
lemon meringue
strawberry rhubarb
banana cream
chocolate explosion
red berry streusel (*vegan, gf*)

SIGNATURE CAKES

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

FRESH FRUIT BOARD 135/285

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

G&B PIE BITES 5/EACH

(*minimum order of five per flavor*)

tart cherry
classic apple
quadruple coconut cream
lemon meringue
strawberry rhubarb
banana cream
chocolate explosion
red berry streusel (*vegan, gf*)

FRESHLY BAKED PASTRIES

priced per person

cinnamon roll 5
pecan sticky bun 5
seasonal hand pie 5
chocolate chunk cookie 3.50
oatmeal cranberry cookie (*gf*) 2.50
fudgy brownie (*gf*) 4



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:

chips, fruit cup or steamed seasonal veggies



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



THANK YOU!

GINGER *and* BAKER®

Celebrating Fort Collins' History, Community, Creativity and Pie

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

