



GINGER *and* BAKER®

FORT COLLINS, COLORADO



EVENT MENUS

SPRING 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

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

MEDITERRANEAN GRILLED VEGETABLE BOARD 55/110

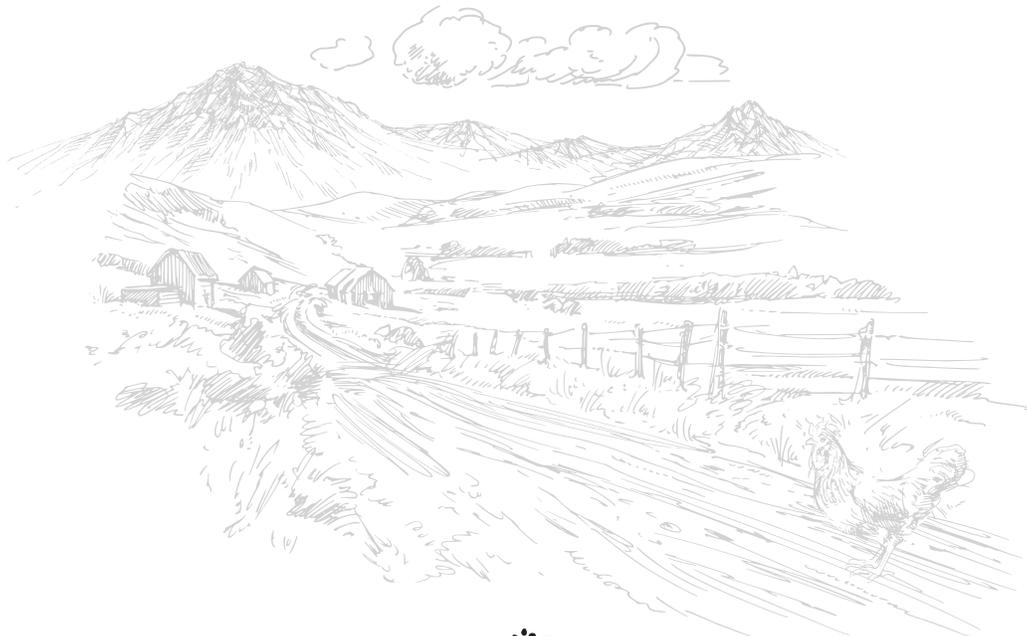
zucchini, yellow squash, eggplant, asparagus, red pepper, dip trio, housemade breads and crackers

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



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 & 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
- FRIED SALMON BITES 39**
tempura lemon, sriracha mayo
- CRISPY AVOCADO BITES 36**
chipotle avocado lime sauce

SERVED CHILLED

- 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**
- SMOKED TROUT PATE 49**
beet chips, chives
- SALMON MOUSSE BITES 48**
cucumber, chives
- BEEF CARPACCIO CROSTINI 37**
- STRAWBERRY BRUSCHETTA 36**
chèvre mousse, balsamic glaze,
lavender honey, lavender salt
- CHILLED TOMATO GAZPACHO SHOOTERS 36**
fresh cucumber, chili oil



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

SPRING STRAWBERRY SALAD

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

ROASTED BEET AND MANCHEGO SALAD

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

ENTRÉES

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

ROASTED BLACKBERRY CHICKEN

blackberry beurre rouge, balsamic glaze

CHICKEN PICATTA

lemon sauce, fried capers

12OZ RIBEYE

truffle butter

COULOTTE STEAK

The Cache steak sauce, crispy onions

BLACKENED SALMON

peach beurre rouge, roasted basil pistachios

G&B CRAB CAKES

fresh dill tartar sauce

vegan option

ROASTED CAULIFLOWER STEAK

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

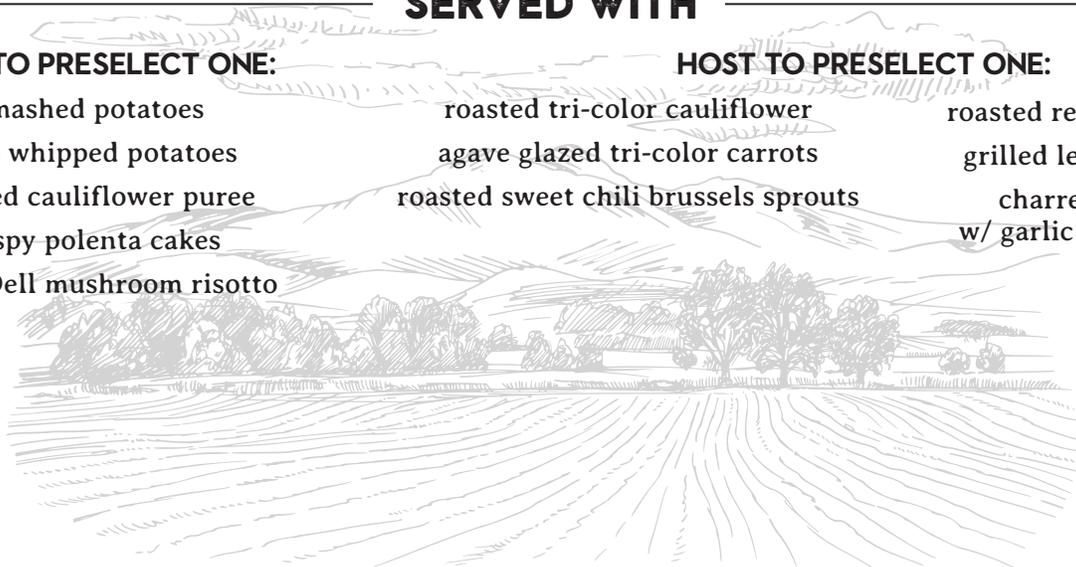
SERVED WITH

HOST TO PRESELECT ONE:

smashed potatoes
herb whipped potatoes
roasted cauliflower puree
crispy polenta cakes
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 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

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
crispy polenta cakes
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 family style, 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*)

CAKE JARS 8/EACH

carrot, chocolate or chantilly

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



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, fruit cup or steamed seasonal veggies



LUNCH - THE GREAT DIVIDE 42

Served buffet, plated or family style, 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

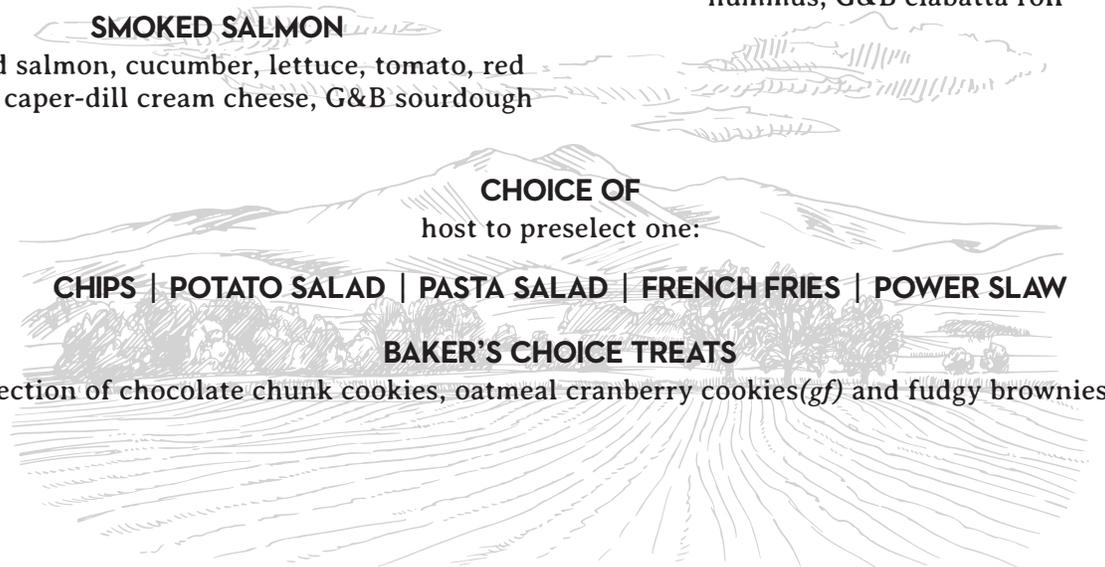
smoked salmon, cucumber, lettuce, tomato, red
onions, caper-dill cream cheese, G&B sourdough

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 | FRENCH FRIES | 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 or family style, priced per person

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,
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 and 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, 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

BEVERAGE SERVICE

DELUXE REFRESHMENT BREAK 9/PERSON

G&B house coffee by Bindle,
Tea with Tae tea service,
assorted sodas, juices, infused water
minimum order of 10

HOT BEVERAGE SERVICE 5/PERSON

G&B house coffee by Bindle,
Tea with Tae tea service, and accompaniments
- does not include specialty coffee drinks
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



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

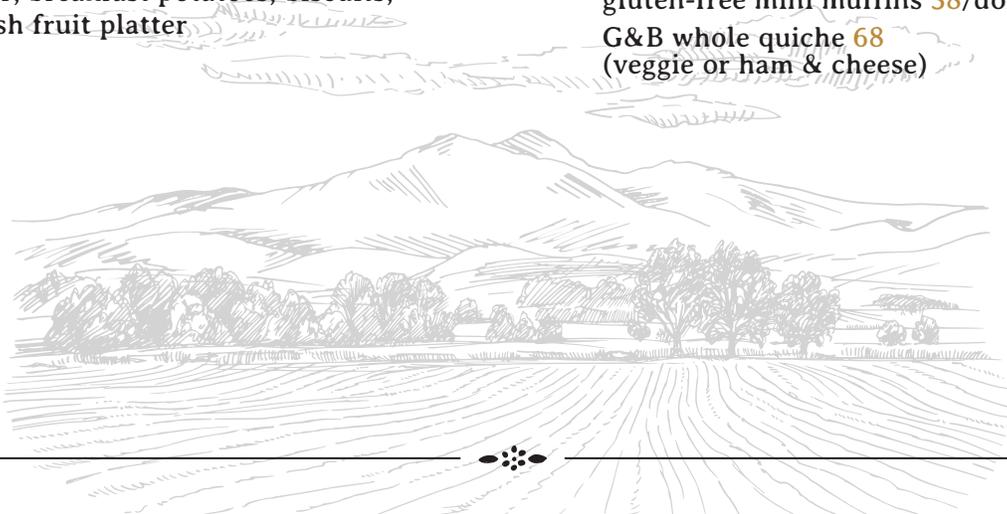
assorted cinnamon rolls, muffins, hand pies greek yogurt, G&B granola, honey, fresh fruit freshly brewed coffee

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 38/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 12/40

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 15/52
Méditerranée, France

SPARKLING ROSÉ,
LA LUCA 15/52
Veneto, Italy

PROSECCO, LA LUCA 15/52
Veneto, Italy

RIESLING, SAARSTEIN 15/52
Mosel, Germany

PINOT GRIGIO,
J. HOFFSTÄTTER 15/52
Alto-Adige, Italy

SAUVIGNON BLANC,
CHATEAU DE SANCERRE,
LE PETIT CONNETABLE 15/52
Loire Valley, France

SAUVIGNON BLANC, MOMO 15/52
Marlborough, New Zealand

CHARDONNAY, FROG'S LEAP
15/52
Napa Valley, California

PINOT NOIR, AVERAEN 15/52
Willamette Valley, Oregon

CAB FRANC, LE MONDE 15/52
Friuli, Italy

RED BLEND, MICHEL ET TINA,
GASSIER 15/52
Côtes du Rhône, Rhône Valley,
France

BORDEAUX BLEND,
DOURTHE NI 15/52
Bordeaux, France

MALBEC, FELINO, VINA COBOS BY
PAUL HOBBS 15/52
California

CABERNET SAUVIGNON,
ROTH 15/52
Alexander Valley, Sonoma, California

DRAFT BEER

NEW BELGIUM VOODOO 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

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