



# GINGER *and* BAKER<sup>®</sup>

FORT COLLINS, COLORADO



## CATERING MENU

### SUMMER 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.

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## CASUAL

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### BREAKFAST SANDWICHES 23

croissant, egg omelette, american cheese

*select one:*

bacon | G&B pork 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:*

G&B pork sausage | carnitas | bacon |  
vegetarian

*served with:*

side of salsa & sour cream  
fresh fruit platter

### FARMHOUSE BREAKFAST 28

cheesy scrambled eggs, bacon or  
G&B pork sausage, breakfast potatoes,  
biscuits, butter & jam,  
fresh fruit platter

### FARM STAND SCRAMBLE 28

scrambled eggs, bell peppers, onions,  
bacon, G&B pork 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

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## G&B CONTINENTAL

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### 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,  
orange juice, cranberry juice

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## A LA CARTE

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fresh fruit 5

applewood bacon 6

G&B 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**

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## 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

### SUMMER STRAWBERRY SALAD

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

### BALSAMIC WATERMELON SALAD

arugula, watermelon, feta, red onion, house  
roasted tomatoes, red onion, fresh basil,  
olive oil, balsamic drizzle

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## 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

#### G&B BLT

thick cut applewood bacon, romaine, heirloom  
tomatoes, roasted tomato aioli, G&B focaccia

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## ADD ONS

### SIDES

market side salad 5

pasta salad 5

potato salad 5

power slaw 5

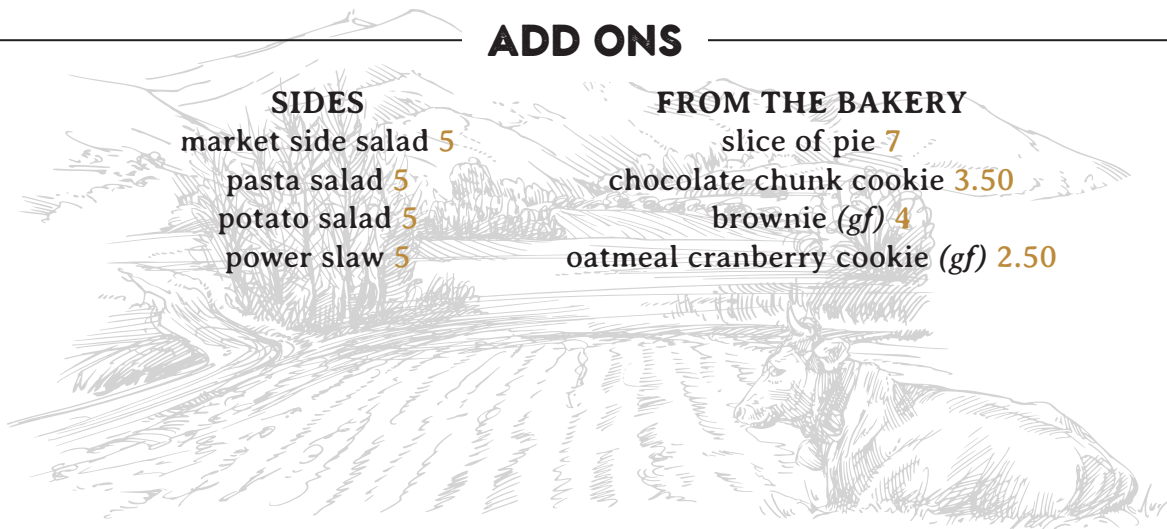
### FROM THE BAKERY

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

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## SOUP

host to preselect one

**STRAWBERRY WATERMELON GAZPACHO**

**CUCUMBER MINT GAZPACHO**

**CHILLED STRAWBERRY SOUP**

**SUMMER VEGETABLE SOUP**

*(dairy-free & gf)*

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## SALAD

host to preselect one

### MARKET SALAD

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

### SUMMER STRAWBERRY SALAD

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

### BALSAMIC WATERMELON SALAD

arugula, watermelon, feta, red onion, house  
roasted tomatoes, red onion, fresh basil,  
olive oil, balsamic drizzle

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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 and cilantro, croissant

#### GRILLED PORTOBELLO

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

#### G&B BLT

thick-cut applewood bacon, romaine, heirloom  
tomatoes, roasted tomato aioli, G&B focaccia



### 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)*

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# LUNCH - SUMMIT 39

Served buffet or plated, priced per person

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## SALAD

host to preselect one

### MARKET SALAD

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

### SUMMER STRAWBERRY SALAD

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

### BALSAMIC WATERMELON SALAD

arugula, watermelon, feta, red onion, house roasted tomatoes, red onion, fresh basil, olive oil, balsamic drizzle

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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 and cilantro, croissant

#### G&B BLT

thick-cut applewood bacon, romaine, heirloom tomatoes, roasted tomato aioli, G&B focaccia

## 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 brainstorming

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## FRUIT & NUT

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G&B TRAIL MIX **6.50**/4OZ BAG

G&B MATCHA ENERGY BALLS **3.25**/FOR TWO

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**

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## SWEET

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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

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## SALTY

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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

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BOULDER CANYON CHIPS **4**

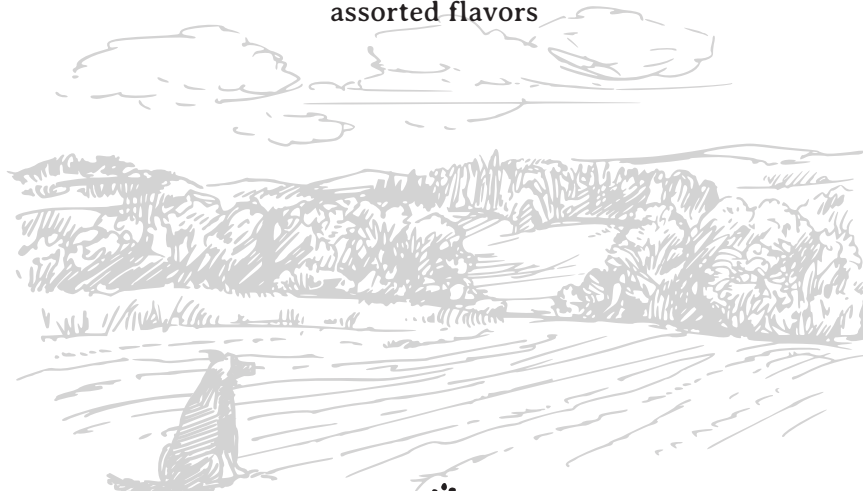
sea salt or BBQ

LARA BARS **5**

assorted flavors

BOBO'S OAT BARS **4**

assorted flavors



# RECEPTIONS

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## CHEESE, CHARCUTERIE & SEAFOOD 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

### MEDITERRANEAN GRILLED VEGETABLE BOARD 55/110

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

### GARDEN CRUDITÉS BOARD 85/185

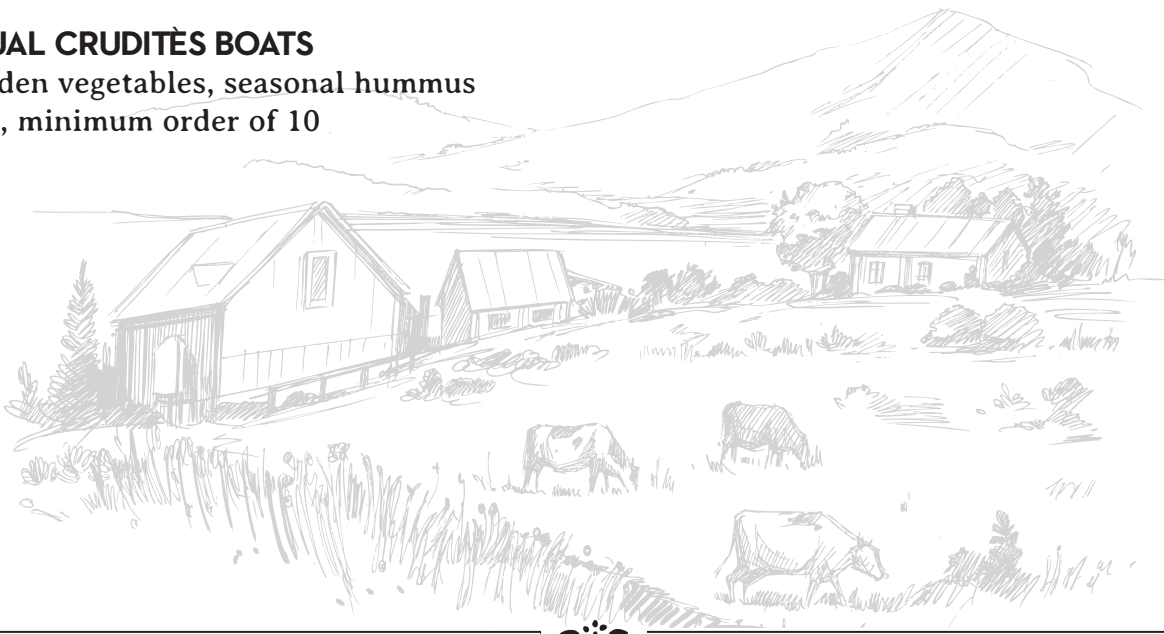
crisp vegetable assortment, seasonal hummus, dip trio, housemade breads and crackers

### 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

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## SERVED WARM

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**G&B WAGYU MEATBALLS 49**  
parmesan broth, shaved parm  
(*gf option*)

**BACON WRAPPED DATES 42**  
herb chèvre, cream cheese,  
marcona almond (*gf*)

**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**

**HUCKLEBERRY SAUSAGE BITES 45**  
puff pastry, whole grain mustard sauce

**VEGAN STUFFED MUSHROOMS 46**  
vegan chipotle sausage, vegan parm (*gf*)

**MINI BEEF WELLINGTONS 48**  
horsey cream sauce

**SESAME CHICKEN SATAY 46**  
G&B peanut sauce (*gf*)

**BACON WRAPPED SHRIMP 45**  
sweet & spicy sauce (*gf*)

**BURGER SLIDERS 66**  
house ground steak & pork, caramelized onions,  
american cheese, G&B burger sauce, brioche bun  
(*gf option*)

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## SERVED CHILLED

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**PROSCIUTTO, MOZZARELLA &  
MELON SKEWERS 43**  
balsamic glaze (*gf*)

**AHI TUNA RICE CRACKER BITES 51**  
rice cracker, carrot slaw, avocado crema,  
wasabi, sweet chili (*gf option*)

**ANTIPASTO SKEWERS 43**  
salumi, provolone, roasted tomatoes,  
peppadews, olives, balsamic drizzle (*gf*)

**WATERMELON & FETA SKEWERS 40**  
fresh mint, balsamic glaze (*gf*)

**CHÈVRE PEPPADEWS 44**  
wrapped in prosciutto (*gf*)

**BISON CARPACCIO CROSTINI 48**  
arugula, parmesan, balsamic glaze

**PEACH & BURRATA BRUSCHETTA 42**  
basil, balsamic, Ginger's honey

**SHRIMP COCKTAIL 47**  
G&B cocktail sauce (*gf*)

**THAI SUMMER ROLLS 40**  
G&B peanut sauce (*gf*)

**CANDIED BACON 26**  
fresh herbs, brown sugar (*gf*)

**G&B DEVEILED EGGS 38 (gf)**

**SMOKED TROUT PATE 49**  
beet chips, chives (*gf option*)

**SALMON MOUSSE BITES 48**  
cucumber, chives (*gf*)



# DINNER - TIER THREE 79

select 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

### BALSAMIC WATERMELON SALAD

arugula, watermelon, feta, house roasted tomatoes, red onion, fresh basil, olive oil, balsamic drizzle

### SUMMER STRAWBERRY SALAD

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

### GRILLED PEACH & BURRATA SALAD

watercress, grilled peaches, burrata, tomatoes, raspberries, candied pepitas, fresh basil, crispy speck, honey lemon drizzle

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## ENTRÉES

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

### ROASTED CHICKEN

blackberry bourbon rosemary sauce, fresh blackberries, balsamic glaze, fried leeks

### CHICKEN PICATTA

lemon sauce, fried capers

### SEARED DUCK BREAST

lavender orange gastrique

### 12OZ RIBEYE

truffle butter

### COLORADO ANGUS FILET

herbs, Hazel Dell mushrooms, red wine sauce

### SEARED GROUPE

spicy coconut sauce, cilantro

### ALASKAN HALIBUT

strawberry rhubarb beurre blanc

### G&B CRAB CAKES

fresh dill tartar sauce

### ROASTED CAULIFLOWER STEAK

arugula pesto, lemon caper salsa

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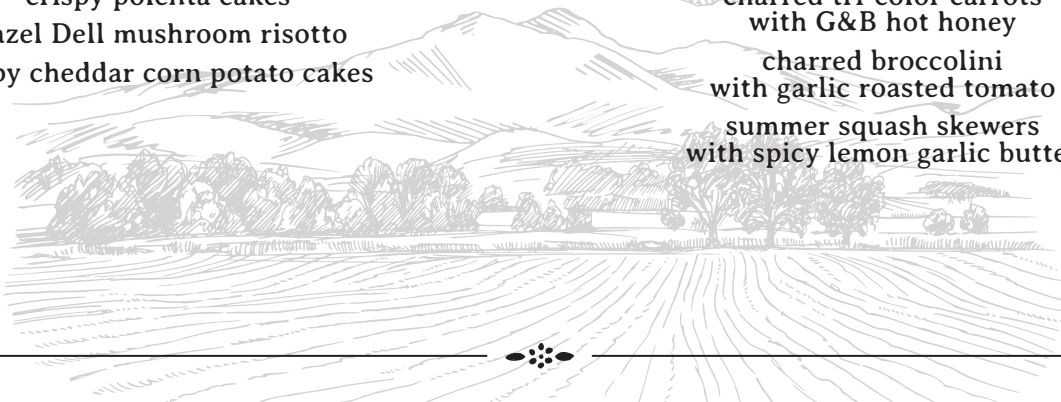
## SERVED WITH

### HOST TO PRESELECT ONE:

smashed potatoes  
herb whipped potatoes  
roasted cauliflower puree  
crispy polenta cakes  
Hazel Dell mushroom risotto  
crispy cheddar corn potato cakes

### HOST TO PRESELECT ONE:

roasted tri-color cauliflower  
roasted sweet chili brussels sprouts  
roasted lemon asparagus  
charred tri-color carrots  
with G&B hot honey  
charred broccolini  
with garlic roasted tomato  
summer squash skewers  
with spicy lemon garlic butter



# DINNER - TIER TWO 65

select 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

### BALSAMIC WATERMELON SALAD

arugula, watermelon, feta, house roasted  
tomatoes, red onion, fresh basil, olive oil,  
balsamic drizzle

### SUMMER STRAWBERRY SALAD

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

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## ENTRÉES

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

### ROASTED CHICKEN

blackberry bourbon rosemary sauce, fresh  
blackberries, 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

### ROASTED CAULIFLOWER STEAK

arugula pesto, lemon caper salsa

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## SERVED WITH

### HOST TO PRESELECT ONE:

smashed potatoes  
herb whipped potatoes  
roasted cauliflower puree  
crispy polenta cakes  
Hazel Dell mushroom risotto  
crispy cheddar corn potato cakes

### HOST TO PRESELECT ONE:

roasted tri-color cauliflower  
roasted sweet chili brussels sprouts  
roasted lemon asparagus  
charred tri-color carrots  
with G&B hot honey  
charred broccolini  
with garlic roasted tomato  
summer squash skewers  
with spicy lemon garlic butter



# DINNER - TIER ONE 46

select 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

### BALSAMIC WATERMELON SALAD

arugula, watermelon, feta, house roasted  
tomatoes, red onion, fresh basil, olive oil,  
balsamic drizzle

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## ENTRÉES

host to preselect one entrée | protein counts due in advance

### ROASTED CHICKEN

blackberry bourbon rosemary sauce, fresh  
blackberries, balsamic glaze

### CHICKEN PICATTA

lemon sauce, fried capers

### SHRIMP & STEAK KABOBS

The Cache chimichurri

### ROASTED CAULIFLOWER STEAK

arugula pesto, lemon caper salsa

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## SERVED WITH

### HOST TO PRESELECT ONE:

smashed potatoes  
herb whipped potatoes  
roasted cauliflower puree

### HOST TO PRESELECT ONE:

roasted lemon asparagus  
charred tri-color carrots  
with G&B hot honey  
charred broccolini  
with 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  
earlene's strawberry  
s'mores  
ginger graham  
blueberry lemon streusel (*vegan, gf*)

## G&B PIE BITES 5/EACH

(*minimum order of five per flavor*)

tart cherry  
classic apple  
quadruple coconut cream  
lemon meringue  
s'mores  
ginger graham  
blueberry lemon 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

## 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

## FRESH FRUIT BOARD 135/285

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

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](http://GingerandBaker.com)

