



GINGER *and* BAKER[®]

FORT COLLINS, COLORADO



CATERING MENU

FALL 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 | 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

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,
orange juice, cranberry juice

A LA CARTE

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

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

AUTUMN SQUASH SALAD

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

CITRUS BEET SALAD

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

G&B BLT

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

ADD ONS

SIDES

market side salad **5**

pasta salad **5**

potato salad **5**

power slaw **5**

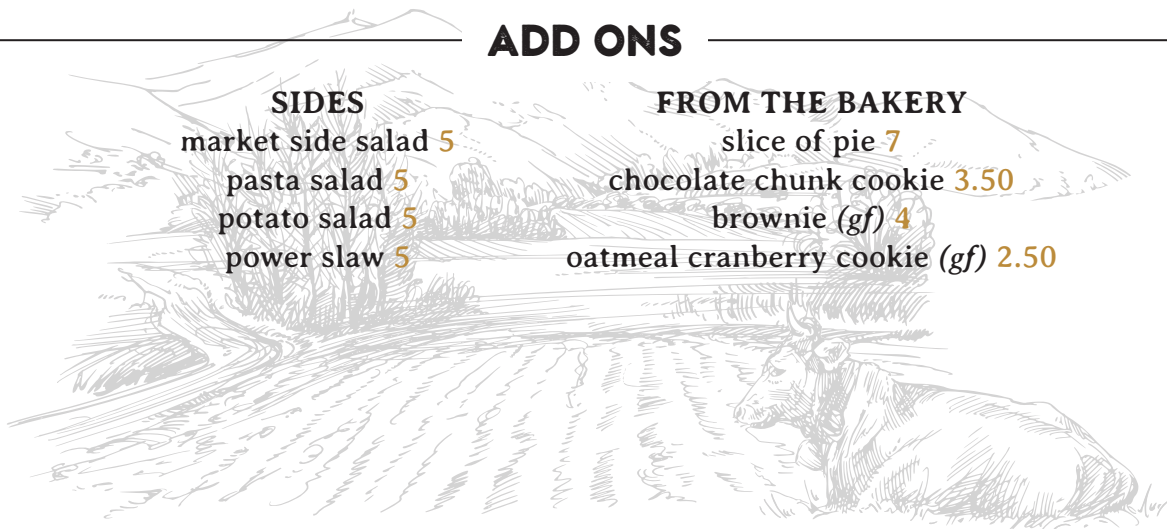
FROM THE BAKERY

slice of pie **7**

chocolate chunk cookie **3.50**

brownie (gf) **4**

oatmeal cranberry cookie (gf) **2.50**



LUNCH - SUMMIT 39

Served buffet or plated, 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 sandwich per person
(sandwiches are served cut in half)

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)



LUNCH - THE GREAT DIVIDE 42

Served buffet or plated, priced per person

SOUP

host to preselect one

TOMATO BASIL SOUP
COLORADO BISON CHILI
BUTTERNUT APPLE BISQUE
(vegan & gf)

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

SANDWICH SELECTIONS

host to preselect 2 kinds, serving is 1 sandwich per person
(sandwiches are served cut in half)

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)*



HOUSEMADE SNACKS

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

FRUIT & NUT

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

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

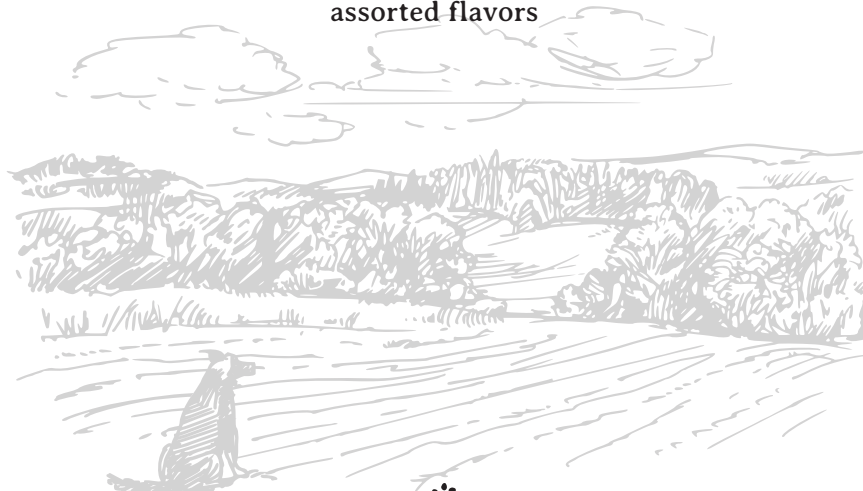
sea salt or BBQ

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 CRUDITÈS BOARD 85/185

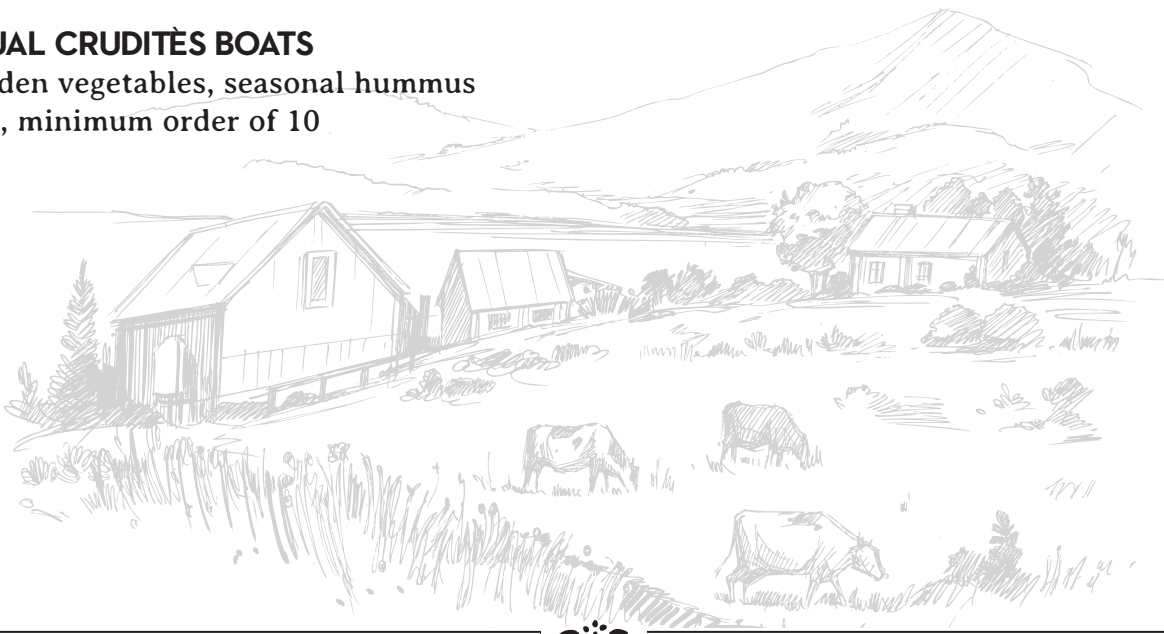
crisp vegetable assortment, seasonal hummus, dip trio, housemade breads and crackers

INDIVIDUAL CHARCUTERIE CUPS

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

INDIVIDUAL CRUDITÈS 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
(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 & CRANBERRY CHUTNEY GALETTE 48

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)

GRILLED CHEESE BITES 38

tomato basil soup shooters

BURGER SLIDERS 66

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

SERVED CHILLED

BEET NAPOLEONS 39

chevre, thyme (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)

CHÈVRE PEPPADEWS 44

wrapped in prosciutto (gf)

BISON CARPACCIO CROSTINI 48

arugula, parmesan, balsamic glaze

SHRIMP COCKTAIL 47

G&B cocktail sauce (gf)

CANDIED BACON 26

fresh herbs, brown sugar (gf)

PUMPKIN HUMMUS STUFFED CUCUMBER 49

fresh herbs, brown sugar (gf)

G&B DEVEILED EGGS 38 (gf)

ROASTED BUTTERNUT BRUSCHETTA 36

ricotta, arugula, sage, lemon oil (gf option)

SALMON MOUSSE BITES 48

cucumber, chives (gf)



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

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

BLACKENED SALMON

bourbon molasses glaze

SHRIMP & STEAK KABOBS

The Cache chimichurri

QUINOA STUFFED ACORN SQUASH

vegan sausage, avocado crema

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
with G&B hot honey
charred broccolini
with garlic roasted tomato
roasted winter medley:
butternut, brussels, G&B granola,
G&B pumpkin spice blend



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

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

QUINOA STUFFED ACORN SQUASH

vegan sausage, avocado crema

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
with G&B hot honey
charred broccolini
with garlic roasted tomato
roasted winter medley:
butternut, brussels, G&B granola,
G&B pumpkin spice blend



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

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

lavendar orange gastrique

12OZ RIBEYE

truffle butter

COLORADO 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

QUINOA STUFFED ACORN SQUASH

vegan sausage, avocado crema

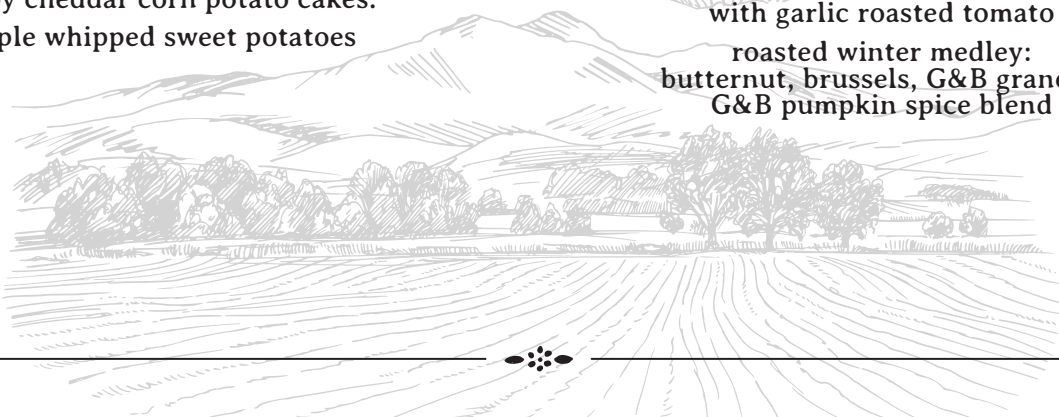
SERVED WITH

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
with G&B hot honey
charred broccolini
with garlic roasted tomato
roasted winter medley:
butternut, brussels, G&B granola,
G&B pumpkin spice blend



DESSERTS

select buffet or plated



WHOLE, HOUSEMADE G&B PIE 48

lattice-topped cherry
double crust apple
quadruple coconut cream
lemon meringue
pumpkin
Nanny's pecan
chocolate explosion
cranberry orange 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
pumpkin
chocolate explosion
cranberry orange 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

