



# GINGER *and* BAKER®

FORT COLLINS, COLORADO



## EVENT MENUS

### FALL 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

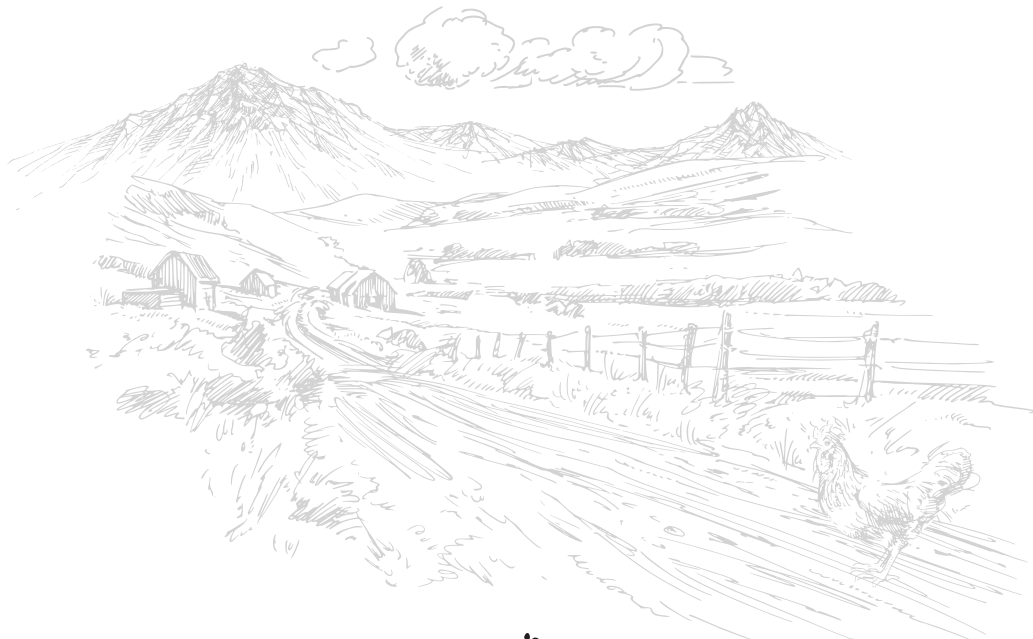
crisp vegetable assortment, seasonal hummus, dip trio,  
housemade breads and crackers

### MEDITERRANEAN GRILLED VEGETABLE BOARD 55/110

zucchini, yellow squash, eggplant, asparagus, red pepper, 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 (gf)

### BUFFALO CAULIFLOWER 42

tempura, hot sauce, ranch

### 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

### BURGER SLIDERS 66

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

### TRUFFLE MAC & CHEESE ARANCINI 48

truffle aioli

### 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 JALAPENO POPPERS 42 (gf)

### BEER BATTERED COCONUT SHRIMP 48

G&B sweet chili sauce

### FRIED SALMON BITES 39

tempura lemons, sriracha mayo

### GRILLED CHEESE BITES 38

tomato & basil soup shooters

## SERVED CHILLED

### BEET NAPOLEONS 39

chevre, thyme

### 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)

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

### PUMPKIN HUMMUS

### STUFFED CUCUMBER 46

crushed pepitas (gf)

### SALMON MOUSSE BITES 48

cucumber, chives (gf)

### ROASTED BUTTERNUT BRUSCHETTA 38

ricotta, arugula, sage, lemon oil



# 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 two or duo plate | total entrée protein counts due in advance

### CHICKEN SALTIMBOCCA

prosciutto, provolone, sage, balsamic glaze

### SHRIMP & STEAK KABOBS

The Cache chimichurri

### BLACKENED SALMON

bourbon molasses glaze

### QUINOA STUFFED ACORN SQUASH

vegan sausage, avocado crema

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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  
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 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

### AUTUMN 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

### QUINOA STUFFED ACORN SQUASH

vegan sausage, avocado crema

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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  
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 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

### AUTUMN 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

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

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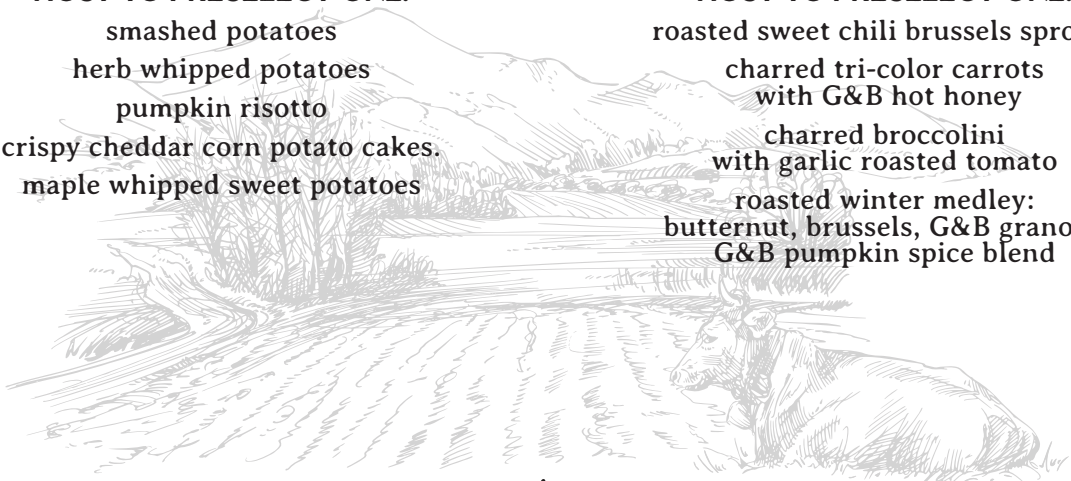
## SERVED WITH

### 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  
with G&B hot honey  
charred broccolini  
with 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 - priced per person



## 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)

## 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)

## 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

## FRESH FRUIT BOARD 135/285

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

## FRESHLY BAKED PASTRIES

a la carte  
cinnamon roll 5  
pecan sticky bun 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:

G&B french fries or steamed seasonal veggies



# 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

### AUTUMN 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 sandwich per person  
(all 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

### G&B BLT

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

### 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

### 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 - 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 & gf)*

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## SALAD

host to preselect one

**MARKET SALAD**

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

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## SANDWICH SELECTIONS

host to preselect 2 kinds, serving is 1 sandwich per person  
(all 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

**SMOKED SALMON**

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

**TURKEY PESTO**

turkey, fresh avocado, basil pesto, pepper jack,  
G&B sourdough

**CHICKEN CURRY 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

**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)*



# 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 5

## 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 cran 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

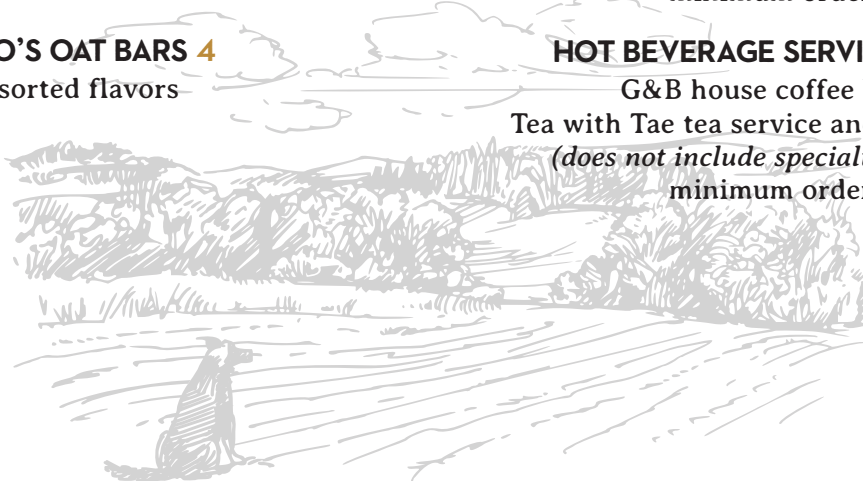
## BEVERAGE SERVICE

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



# BREAKFAST

Served buffet style, priced per person



## FARMHOUSE BREAKFAST 28

cheesy scrambled eggs, bacon or G&B pork 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 pork sausage | carnitas | bacon | vegetarian side of salsa & sour cream  
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

## 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 pork sausage | spinach & tomato  
fresh fruit platter

## BREAKFAST CHARCUTERIE BOARD 37

[MINIMUM 10 PEOPLE]

french toast & pancakes, baker's choice pastries, bacon and G&B pork 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

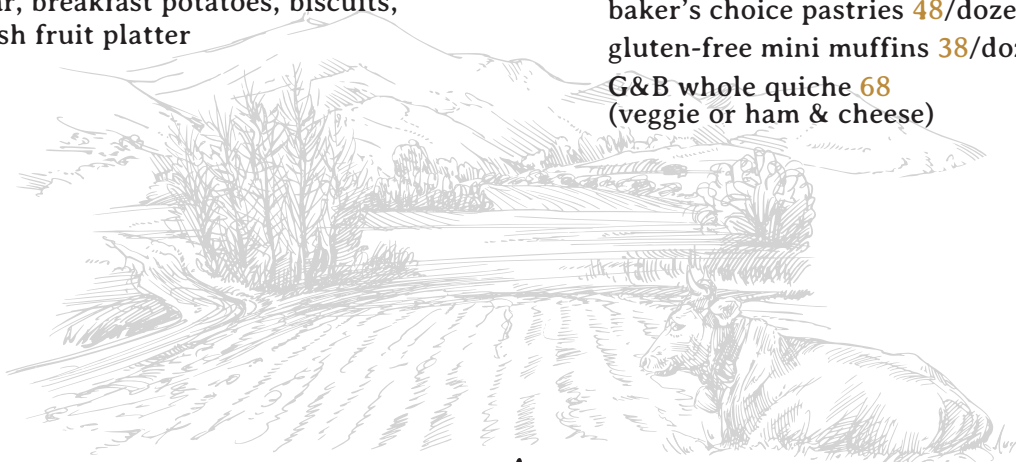
assorted cinnamon rolls, muffins, hand pies  
greek yogurt,  
G&B granola, honey,  
fresh fruit  
freshly brewed coffee

### 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 5  
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, mocktails & 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

ALBARINO | ROSÉ | SAUVIGNON BLANC  
PINOT GRIGIO | CHARDONNAY

PINOT NOIR | MERLOT | RED BLEND  
CABERNET SAUVIGNON

## WINES FROM THE CACHE

BY THE GLASS/BOTTLE 15/52

STILL ROSÉ,  
PEYRASSOL, LA CROIX  
Méditerranée, France

SPARKLING ROSÉ, LALUCA  
Veneto, Italy

PROSECCO, LALUCA  
Veneto, Italy

RIESLING, SAARSTEIN  
Mosel, Germany

PINOT GRIGIO, J. HOFFSTATTER  
Alto-Adige, Italy

SAUVIGNON BLANC, BETTER HALF  
Marlborough, New Zealand

CHARDONNAY,  
THREE LITTLE FEET  
Victoria, Australia

PINOT NOIR, ARGYLE,  
BLOOM HOUSE  
Willamette Valley, Oregon

CAB FRANC, LE MONDE  
Friuli, Italy

ITALIAN RED BLEND, BRUTACAO,  
QUADRIGA  
Mendocino, California

BORDEAUX BLEND, DOURTHE N1  
Bordeaux, France

MALBEC, FELINO,  
VINA COBOS BY PAUL HOBBS  
California

CABERNET SAUVIGNON,  
FOLK TREE  
Lodi, California

## DRAFT BEER

NEW BELGIUM VODOO  
RANGER IPA 6

NEW BELGIUM FAT TIRE ALE 6

HORSE & DRAGON SEASONAL 7

ZWEI SEASONAL 7

WELDWERKS JUICY  
BITS AMERICAN IPA 7

BRECKENRIDGE  
AVALANCHE AMBER ALE 6

BIG SKY MOOSE DROOL BROWN ALE 7

BLUE MOON BELGIAN WHITE ALE 6

COORS LIGHT LAGER 6

MODELO MEXICAN LAGER 6

GUINNESS DRY STOUT 7

ATHLETIC N/A RUN WILD IPA 6

## BOTTLES & CANS

NEW BELGIUM HONEY ORANGE TRIPEL 7

HORSE & DRAGON SAD PANDA COFFEE  
STOUT 7

TIMNATH BEERWERKS SEASONAL 7

HOLIDAILY GF FAVORITE BLONDE 6

ATHLETIC BREWING N/A  
SEASONAL 6

STEM SEASONAL CIDER 6

HIGH NOON VODKA SELTZER 6



*Celebrating Fort Collins' History, Community, Creativity and Pie*

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