



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

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

GARDEN CRUDITÉS BOARD 85/185

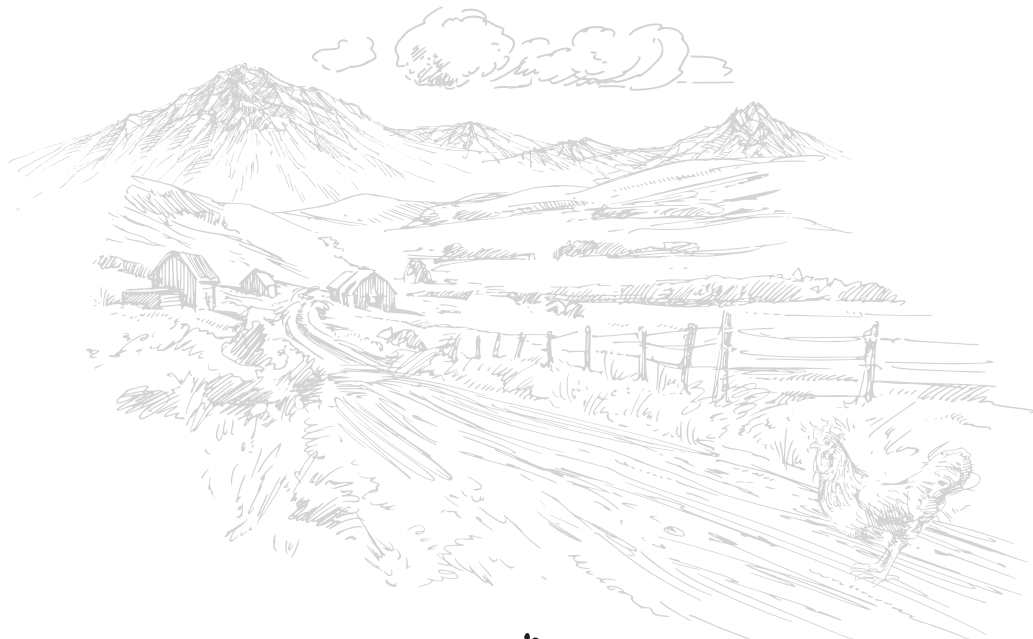
crisp vegetable assortment, seasonal hummus, dip trio,
housemade breads and crackers

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 (gf) 46

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

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 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

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

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 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

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

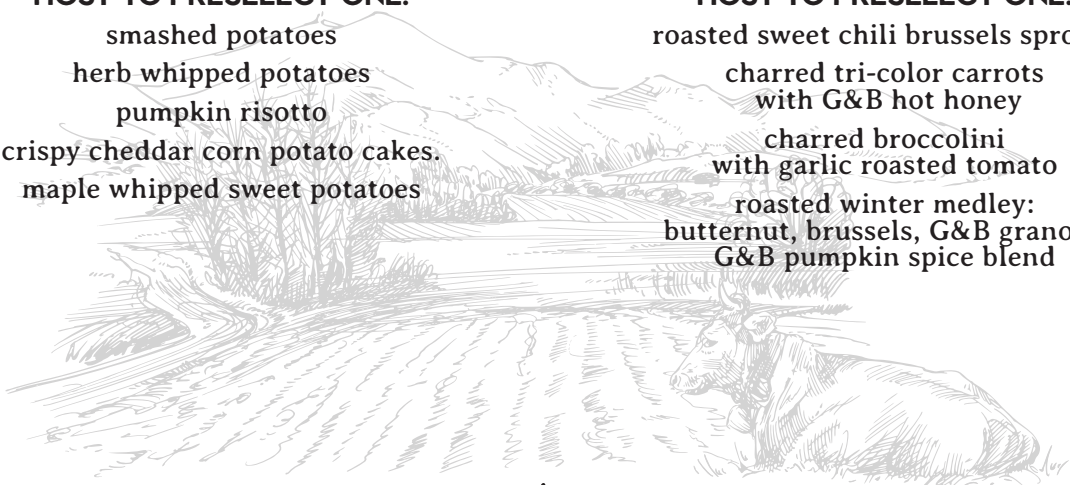
SERVED WITH

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



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

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
(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

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

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

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

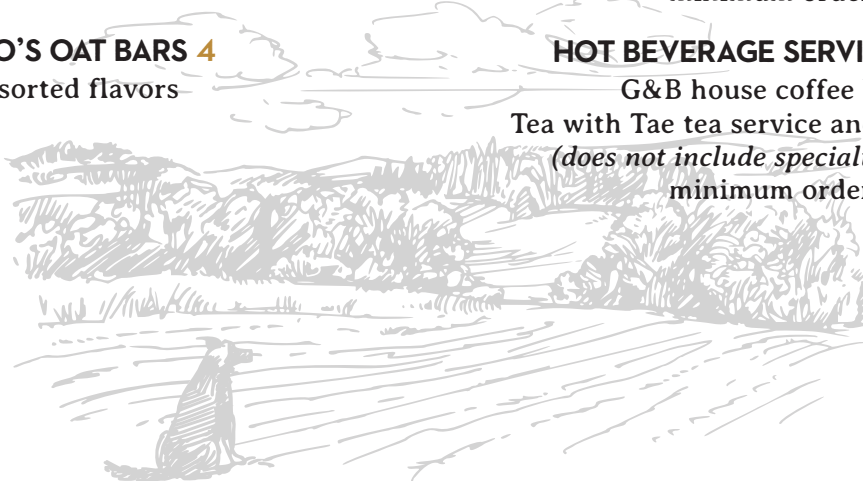
BEVERAGE SERVICE

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

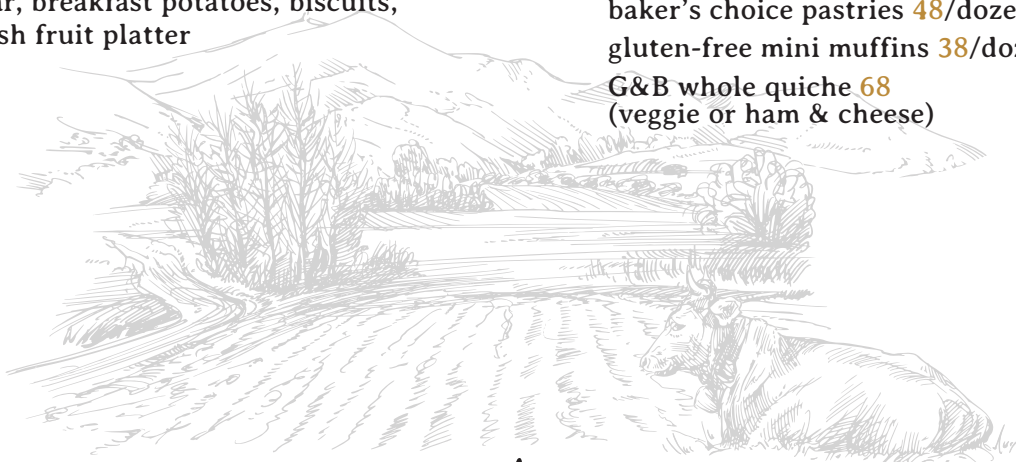
assorted cinnamon rolls, muffins, hand pies
greek yogurt,
G&B granola, honey,
fresh fruit
freshly brewed coffee

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