GINGER and BAKER

FORT COLLINS, COLORADO



CATERING 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.

CHOOSE FROM OUR FALL MENUS OR OUR HOLIDAY MENUS!

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
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

fresh fruit 5
applewood bacon 6
G&B pork sausage patty 5
breakfast potatoes 5
G&B granola 5

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 whole quiche 68
[serves 8-10]
select one:
ham & cheese
seasonal vegetable

BOXED LUNCHES

EACH BOX CONTAINS: assorted chips, fresh fruit, fork, knife, napkin, salt & pepper

25/BOX

SALAD

includes dressing on the side and choice of one protein:
grilled chicken | grilled steak | salmon| tempeh | fried avocado

MARKET SALAD
greens, tomatoes, red onion, radish,
cucumber, carrot,
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, 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

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

CURRY CHICKEN SALAD CROISSANT
roasted chicken, mayo, yogurt, curry, golden
raisins, red onion, celery, green apple, tart
cherry, mint & cilantro, croissant

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
almond cookie (*gf*) 2.50

LUNCH - SUMMIT 39

select family style, buffet or plated | priced per person

SALAD

host to preselect one

MARKET SALAD
greens, tomatoes, red onion, radish,
cucumber, carrot,
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

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

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

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 I POTATO SALAD I PASTA SALAD I FRENCH FRIES I POWER SLAW

BAKER'S CHOICE TREATS

selection of chocolate chunk cookies, almond cookies *(gf)* and fudgy brownies *(gf)*

LUNCH - THE GREAT DIVIDE 42

select family style, 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

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

MARKET SALAD
greens, tomatoes, red onion, radish, cucumber,
carrot, white balsamic 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

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

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

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, almond cookies *(gf)* and fudgy brownies *(gf)*

HOUSEMADE SNACKS

perfect for a mid-morning boost or fueling a late afternoon brainstorm

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, almond 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

CRUDITES 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

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 CRUDITES 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

INDIVIDUAL CRUDITES BOATS

crisp garden vegetables, seasonal hummus 5/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 option available)

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

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

MINI BEEF WELLINGTONS 48
horsey cream sauce

SESAME CHICKEN SATAY 46
pineapple soy glaze *(gf)*

BACON WRAPPED SHRIMP 42
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 available)

SERVED CHILLED

BEET NAPOLEONS 39
chèvre, thyme

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

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

CHEVRE PEPPADEWS 44
wrapped in proscuitto *(gf)*

BISON CARPACCIO CROSTINI 48
arugula, parmesan, balsamic glaze

G&B DEVILED EGGS 38
(gf)

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

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

PUMPKIN HUMMUS STUFFED CUCUMBERS 46
crushed pepitas *(gf)*

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

ROASTED BUTTERNUT BRUSCHETTA 36
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

ENTREES

host to preselect one

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:

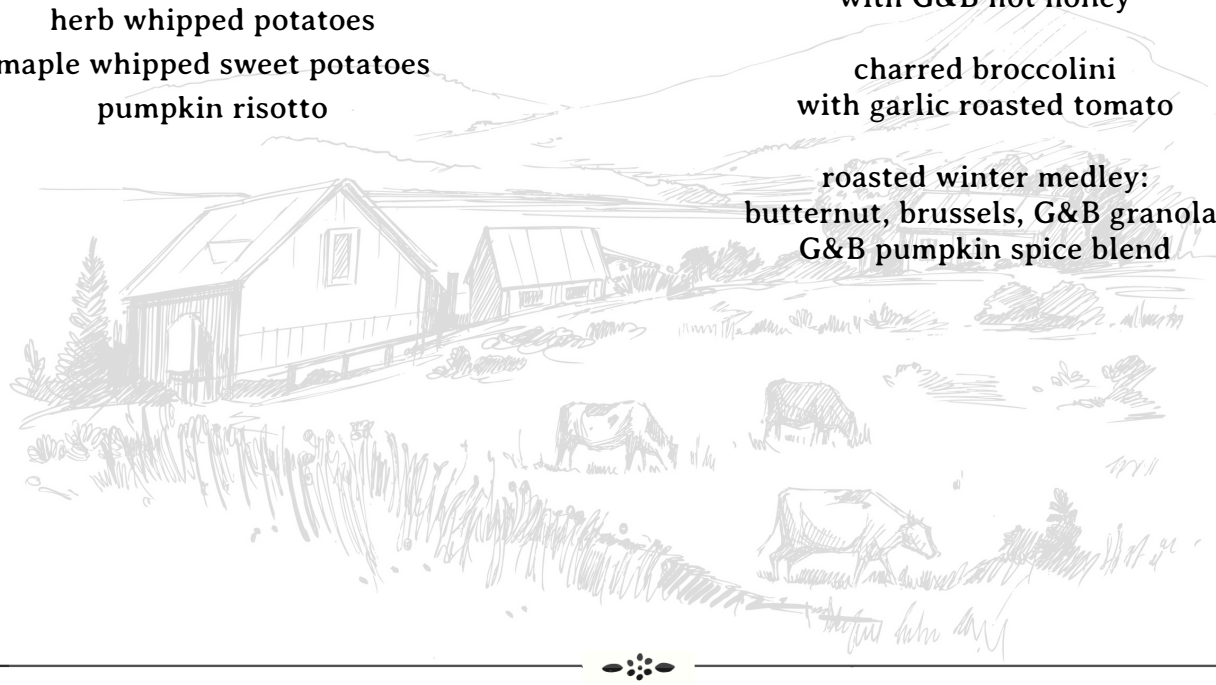
smashed potatoes
herb whipped potatoes
maple whipped sweet potatoes
pumpkin risotto

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 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

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

ENTREES

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

ENTREES

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

CHICKEN SALTIMBOCCA
prosciutto, provolone, sage, balsamic glaze

SEARED DUCK BREAST
lavender orange gastrique

12OZ RIBEYE
truffle butter

12OZ NY STRIP
The Cache steak sauce, crispy onions

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

WHOLE, HOUSEMADE G&B PIE 48
lattice-topped cherry
double crust apple
quadruple coconut cream
lemon meringue
chocolate explosion
pumpkin
nanny's pecan
cranberry orange *(vegan & gf, contains nuts)*

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

G&B PIE BITES 5/EACH
(mimimum order of five per flavor)
tart cherry
classic apple
quadruple coconut cream
lemon meringue
pumpkin
chocolate explosion
cranberry orange *(vegan & gf, contains nuts)*

FRESHLY BAKED PASTRIES
a la carte
cinnamon roll 5
pecan sticky bun 5
chocolate chunk cookie 3.50
almond cookie *(gf)* 2.50
fudgy brownie *(gf)* 4

KIDS MENU 16
(12 & under)

VEGGIE DIPPERS
fresh veggies, ranch dressing or hummus

ENTREES
host to pre-select one entrée

KID BURGER
(ground beef & pork)
GRILLED CHEESE
(gf bread available)
G&B MAC & CHEESE
CHICKEN TENDERS

SERVED WITH CHOICE OF:
G&B french fries or steamed seasonal veggies

BEVERAGES

BOTTLED BEVERAGES

water 2

iced tea 3

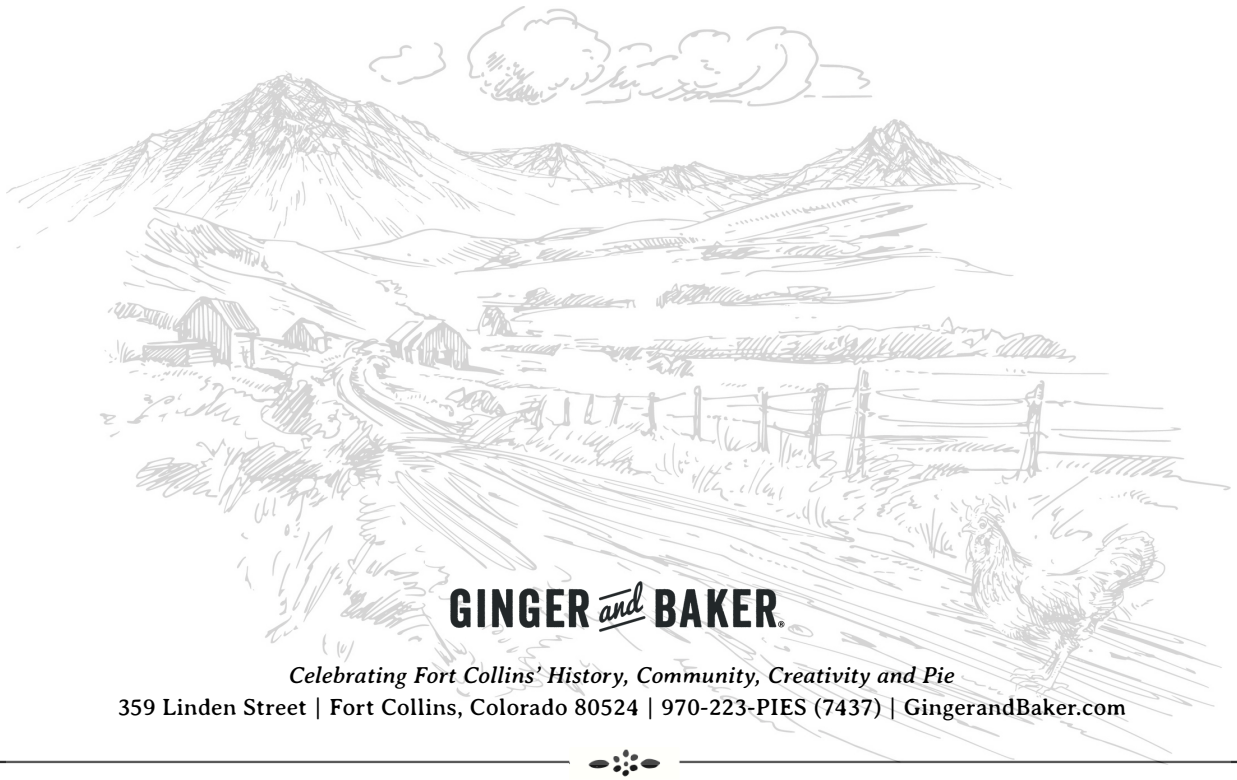
lemonade 3

orange juice 3

cranberry juice 3

FRESHLY BREWED COFFEE TO GO 30

3/4 gallon box, serves 8-12
G&B House Coffee from Bindle
includes sugars, creams,
cups & stirrers



GINGER and BAKER

Celebrating Fort Collins' History, Community, Creativity and Pie

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