GINGER and BAKER

FORT COLLINS, COLORADO

HOLIDAY MENUS

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 HOLIDAY MENUS OR OUR FALL MENUS!

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)*

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

TRUFFLE MAC & CHEESE ARANCINI 48
truffle aioli

BRIE & FRESH FRUIT GALETTE 48

VEGAN STUFFED MUSHROOMS 46
vegan chipotle sausage, vegan parm

MINI BEEF WELLINGTONS 48
horsey cream sauce

SESAME CHICKEN SATAY 46
pineapple soy glaze *(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

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)*

CHE`VRE 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 CUCUMBER 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

KALE APPLE SALAD
kale, green apples, candied hazelnuts, shaved Manchego,
dried cranberries, lemon vinaigrette

ENTREES

host to preselect one

HERB ROASTED WHOLE TURKEY
shallot gravy, cranberry sauce

HONEY SPICED SPIRAL HAM
house applesauce

vegetarian option
QUINOA STUFFED ACORN SQUASH
vegan sausage, avocado crema

SERVED WITH

host to preselect one:

HERB WHIPPED POTATOES

APPLE & SAUSAGE CORNBREAD STUFFING
green apples, onion, celery,
carrots, butter, sage

host to preselect one:

GREEN BEAN CASSEROLE
crispy onions

HONEY GLAZED CARROTS
fresh herbs

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

KALE APPLE SALAD
kale, green apples, candied hazelnuts, shaved Manchego,
dried cranberries, lemon vinaigrette

ENTREES

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

HERB ROASTED WHOLE TURKEY
shallot gravy, cranberry sauce

HONEY SPICED SPIRAL HAM
house applesauce

COLORADO PRIME RIB AU JUS
horseradish cream

vegetarian option
QUINOA STUFFED ACORN SQUASH
vegan sausage, avocado crema

SERVED WITH

host to preselect one:

HERB WHIPPED POTATOES

APPLE & SAUSAGE CORNBREAD STUFFING
green apples, onion, celery,
carrots, butter, sage

host to preselect one:

GREEN BEAN CASSEROLE
crispy onions

HONEY GLAZED CARROTS
fresh herbs

WINTER MEDLEY
roasted butternut, parsnips,
brussels sprouts, 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

KALE APPLE SALAD
kale, green apples, candied hazelnuts, shaved Manchego,
dried cranberries, lemon vinaigrette

ENTREES

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

HERB ROASTED TURKEY
shallot gravy, cranberry sauce

HONEY SPICED SPIRAL HAM
house applesauce

COLORADO PRIME RIB AU JUS
horseradish cream

HERB & BACON CRUSTED ATLANTIC SALMON
cranberry orange beurre blanc

vegetarian option
QUINOA STUFFED ACORN SQUASH
vegan sausage, avocado crema

SERVED WITH

host to preselect one:

HERB WHIPPED POTATOES

APPLE & SAUSAGE CORNBREAD STUFFING
green apples, onion, celery,
carrots, butter, sage

host to preselect one:

GREEN BEAN CASSEROLE
crispy onions

HONEY GLAZED CARROTS
fresh herbs

WINTER MEDLEY
roasted butternut, parsnips,
brussels sprouts, 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)*

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)*

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

FRESHLY BAKED PASTRIES

priced per person
cinnamon roll 5
pecan sticky bun 5
chocolate chunk cookie 3.50
almond cookie *(gf)* 2.50
fudgy brownie *(gf)* 4