



PINNACLE

CATERING

RECEPTION X MENU

507-258-4633

WWW.PINNACLECATERINGMN.COM

2112 2ND STREET SW, SUITE 100, ROCHESTER, MN 55902

PINNACLE

CATERING

X DINNER X



ENTRÉES

BEEF

BRAVEHEART FILET MIGNON (GF,DF)

Hand-cut grilled fillet with a truffle demi-glace.

NEW YORK STRIP (GF,DF)

Pan seared with sauce Poivrade.

EXECUTIVE TENDERLOIN FILET (GF,DF)

Flame broiled tenderloin served with a caramelized shallot demi.

PETIT RIBEYE CUT (GF,DF)

Char grilled and served with a black cherry espagnole sauce.

BRAISED KOBE SHORT RIBS (GF,DF)

Four hour slow cooked short ribs with a Pinot Noir jus.

CHICKEN

BLUE CRAB STUFFED CHICKEN

Boneless chicken breast stuffed with jumbo lump crab and served with a roasted red pepper bechamel.

TOGARASHI CRUSTED CHICKEN

Spice crusted chicken breast with Japanese bread crumbs, served with a Yuzu Burre Blanc.

CAPRESE CHICKEN (GF)

Oven roasted chicken breast with sliced tomatoes, Buffalo mozzarella, and pesto bechamel.

CHICKEN A LA RICHE (GF)

Pan seared chicken breast with jumbo shrimp, and wild mushroom sauce.

BALSAMIC GLAZED CHICKEN (GF,DF)

Herb marinated and seared chicken breast with a Balsamic jus.

PORK

PORCINI SEASONED PORK TENDERLOIN (GF,DF)

Sage and Porcini marinated tenderloin, served with sun dried cherry pan sauce.

APPLE GINGER PORK CHOP (GF,DF)

Bone-in pork chop, grilled with apple cider demi-glaze.

ENTRÉES

SEAFOOD & FISH

SUPERIOR FRESH SALMON (GF,DF)

Pan seared atlantic salmon with a honey and soy glaze.

WALLEYE MILANESE

Parmesan and parsley crusted walleye, served with a chardonnay pan sauce.

GRILLED SHRIMP (GF)

Five jumbo shrimp with sauce nantua.

PAN SEARED SEA BASS (GF)

Herb crusted with a lemon caper cream.

PISTACHIO CRUSTED HALIBUT (GF)

Wild Alaskan halibut crusted in toasted pistachio, served with a citrus bechamel.

VEGETARIAN

GRILLED VEGETABLE ROULADE

Grilled seasonal vegetables and boursin cheese, wrapped in flaky pastry, served with a roasted bell pepper cream.

WILD MUSHROOM STRUDEL

Crisp phyllo dough filled with wild mushrooms, goat cheese, and kale.

GRILLED VEGETABLE NAPOLEON (GF,DF)

Layers of crisp polenta, grilled vegetables, and a maple butternut squash puree.

ROASTED VEGAN RAVIOLI (GF,DF)

Roasted vegetable stuffed ravioli served with sauce arrabiata.

CHEF MARINATED TEMPEH (GF,DF)

Vegan braised tempeh, served with an herb veloute sauce.

WILD RICE STUFFED EGGPLANT (GF)

Roasted eggplant with wild rice pilaf, smothered in smoked gouda cream.

SIDES

STARCHES

MINNESOTA WILD RICE PILAF (V,GF,DF)

PARMESAN & GARLIC MASHED
POTATOES (V,GF)

HERB ROASTED RED
POTATOES (V,GF,DF)

CARAMELIZED ONION MASHED RED
POTATOES (V,GF)

YUKON GOLD MASHED POTATOES (V,GF)

ROASTED TRI-COLORED FINGERLING
POTATOES (V,GF,DF)

EDAMAME SUCCOTASH (V,GF,DF)

TRUFFLED MARBLE
POTATOES (V,GF,DF)

AGED WHITE CHEDDAR
POLENTA (V,GF)

ITALIAN FARRO WITH GREEN
ONIONS (V,DF)

VEGETABLES

LEMON ROASTED ASPARAGUS (GF,DF)

BOURBON GLAZED GREEN TOP
CARROT (GF,DF)

CHAR BROILED BROCCOLINI (GF,DF)

TRI-COLORED ROASTED ROOT
VEGETABLES (GF,DF)

GARLIC PARMESAN ROASTED
CAULIFLOWER (GF)

CARAMELIZED BRUSSEL
SPROUTS (GF,DF)

GREEN BEAN ALMONDINE (GF)

BROCCOLI WITH SUN DRIED TOMATO
BUTTER (GF)

GRILLED CHEFS CHOICE
VEGETABLES (GF,DF)

SALADS

COUNTRY MIX (V,GF)

Hydroponic greens with candied walnuts, feta cheese, dried cranberries, served with a light Dijon vinaigrette.

CLASSIC CAESAR (V)

Yellow pear tomato, shaved parmesan, romaine, and radicchio, served with a caesar dressing.

BOURBON PEAR & PECAN (V)

Hydroponic greens with poached pear, grilled halloumi, pomegranate seeds, spiced pecans, served with a smoked shallot vinaigrette.

VINE RIPENED TOMATO & BURRATA (V,GF)

Fresh romaine served with a pesto vinaigrette and aged balsamic reduction.

BLUEBERRY GOAT CHEESE (V,GF)

Hydroponic greens with goat cheese, blackberries, and toasted walnuts, served with a raspberry vinaigrette.

PINNACLE

CATERING

X STATIONS X



APPETIZER RECEPTIONS

APPETIZER STATION

(1) Station

Pick 3

IMPORTED CHEESE DISPLAY (V,GF)

**HUMMUS AND VEGGIE
CRUDITE (V,GF,DF)**

BRIE MOUSSE CROSTINIS

SMOKED SALMON (GF,DF)

Atlantic salmon, capers, cucumbers,
and hardboiled egg.

CITRUS BAKED HALIBUT (GF,DF)

Baked Alaskan halibut, grilled
tomatoes, and lemons.

**ITALIAN SAUSAGE STUFFED
MUSHROOM (V)**

ITALIAN BAGUETTE BITES

BACON WRAPPED TENDERLOIN (GF,DF)

Choice beef wrapped in peppered
bacon.

SWEET CHILI CHICKEN SATAY (GF,DF)

Roasted with sesame seeds and green
onions.

GRILLED VEGETABLE KABOBS (V,GF,DF)

EXOTIC AND SEASONAL FRUIT (V,GF,DF)

(2) Stations

Pick 6

BRUSCHETTA (V)

Roma tomato, baby mozzarella,
julienne red onion, and shaved
parmesan.

CLASSIC SHRIMP COCKTAIL (GF,DF)

Brandy cocktail sauce.

BLUE CRAB ARTICHOKE DIP

Baby artichoke dip with parmesan
cheese, wilted spinach, and jumbo
lump crab.

BOAR'S HEAD CHARCUTERIE (GF,DF)

Prosciutto, chorizo, capocola,
salami, with various pickled sides.

GOURMET COCKTAIL SLIDERS

Finger sandwiches with smoked
turkey, burgundy steak, lettuce, and
sweet onions.

CARVED BEEF TENDERLOIN

Display of shaved tenderloin with
dijon, aioli, and cocktail rolls.

DESSERT STATION

Pick (3)

MACAROONS (GF,DF)

LEMON TARTLET

**MOUSSE FILLED CHOCOLATE
CUPS (GF)**

DECAF COFFEE STATION

ASSORTED COOKIES

BUNNIES COCONUT PETITE FORE

DUTCH APPLE PIE TARTLET