



# PINNACLE

CATERING

## WEDDING X MENU

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[WWW.PINNACLECATERINGMN.COM](http://WWW.PINNACLECATERINGMN.COM)

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

# THANK YOU

## FOR CHOOSING PINNACLE CATERING TO CATER YOUR SPECIAL DAY.

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The following information explains how everything comes together with ease to provide food and beverages for your event. We work with you to plan the menu, service style, and overall cuisine taste. We have designed these packages to include all of our food services and amenities. Pricing may be subject to change.

Our catering staff will be happy to customize menus and service proposals to meet specific needs for your special occasion. We are here to assist in making your special day planning as easy as possible.

Our catering team is eager to assist you with any beverage service you may need.

China and flatware is available for additional charge.

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## FOOD MINIMUMS

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Pricing subject to travel fee, service charge, hosted bar fee, facility charge and tax.

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## THE FOLLOWING SERVICES ARE COMPLIMENTARY WITH OUR WEDDING PACKAGE:

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The head table meals will be plated and served on our fine china.

Dessert tables will be assisted by our catering staff.

Table Dismissal – our team will dismiss tables in an orderly fashion to eliminate congestion at the buffet.

Ivory, White, or Black table linen (Please Note these tablecloths are not floor length).

A folded linen napkin will be placed at each guest setting.  
(Does not apply to paper product buffet).

Champagne toast for wedding party (complimentary with bar service).



# APPETIZER STATION PRICING PER PERSON

DOMESTIC AND IMPORTED CHEESE  
DISPLAY (V,GF)

GARDEN FRESH VEGETABLE  
DISPLAY (V,VE,GF,DF)

BURGUNDY BOURSIN CANAPE

ANTIPASTO SKEWER (GF)

SAUSAGE STUFFED MINIATURE  
PORTABELLAS (GF)

BACON WRAPPED WATER  
CHESTNUTS (GF,DF)

WILD MUSHROOM  
ARANCINI (V,VE,GF,DF)

ANTI-PASTA DISPLAY (GF)

BRIE CROSTINI WITH FRESH  
RASPBERRY (V)

FRESH FRUIT SKEWERS  
OR DISPLAY (V,VE,GF,DF)

SPINACH ARTICHOKE TART (V)

SMOKED SALMON CROSTINI

CAPRESE SKEWERS (V,GF)

BLUEBERRY GOAT CHEESE AND  
FIG TARTLET (V)

HERB ROASTED TOMATO AND  
BURRATA CROSTINI (V)

SPINACH FETA AND MOZZARELLA  
PINWHEEL (V)

Butler Service Upcharge per person.

## UPGRADED APPETIZERS

Additional charge per person, per selection.

SHRIMP COCKTAIL  
SHOOTERS (GF,DF)

CRAB STUFFED MUSHROOMS (DF)

WALLEYE CAKES (DF)

BACON WRAPPED  
TENDERLOIN (GF,DF)

BBQ BEEF SIRACHA ROASTED  
MINIATURE POTATOES (GF)

LOX AND CREAM CHEESE  
CUCUMBER CUP (GF)

ORIENTAL CHICKEN  
WONTON CUPS

SHAVED BEEF CARPACCIO  
CROSTINI WITH HORSERADISH  
CREAM

TUNA POKE WONTON (DF)

SCALLOP DIJONNAISE TART

BACON WRAPPED SHRIMP (GF)

V- Vegetarian, GF- Gluten Friendly\*

VE- Vegan, DF- Dairy Free

\* Made with gluten free ingredients, not in a gluten free kitchen

# MENU PACKAGES

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## THE ELITE

Select 2 Entrée, one vegetable, one starch, and one salad selection. Accompanied with fresh baked dinner rolls with butter. Beverage station includes decaf coffee, lemonade, and water.

Customized Menus Available Upon Request

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## THE ROYAL

Guests may select 1 of 2 Entrées, one vegetable, one starch, and one salad selection. Accompanied with fresh baked dinner rolls with butter. Beverage station includes decaf coffee, lemonade, and water.

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## THE GRAND

Guests may select 1 Entrée, one vegetable, one starch, and one salad selection. Accompanied with fresh baked dinner rolls with butter. Beverage station includes decaf coffee, lemonade, and water.

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## THE SOUTHERN GRILL

Accompanied with fresh baked cornbread muffins and butter. Beverage station includes decaf coffee, lemonade, and water.

Pick 2 entrées and 3 sides

Pick 1 entrée and 3 sides

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Gluten Friendly, Dairy Free, Vegetarian, Vegan, and any other dietary restrictions available upon request

# SALADS

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## COUNTRY SALAD

Feta cheese, candied walnuts, and dried cranberries over chopped romaine. Served with Dijon vinaigrette.

## BLUEBERRY GOAT CHEESE SALAD

Blueberry goat cheese, candied walnuts, and fresh blackberries. Served with Raspberry vinaigrette.

## HOUSE SALAD

Tomatoes, cucumber, shredded cheddar, and croutons. Served with your choice of dressing.

## CAPRESE SALAD

Fresh baby mozzarella and grape tomatoes tossed with fresh basil pesto.

## CAESAR SALAD

Parmesan cheese, tomatoes, and croutons. Served with classic Caesar dressing.

## CITRUS BERRY SALAD

Fresh mandarin orange segments, toasted sunflower seeds, and berries tossed with citrus dressing.

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Plated Salad Options for Buffets are an Upcharge Per Person

Salad options can be adjusted to meet dietary needs.

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# ENTREES

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## BEEF

### BARBECUE BEEF BRISKET (GF,DF)

Sliced brisket with a barbecue demi-glace.

### NY STRIP (GF,DF)

Herb de province seasoned with a rosemary tomato pan sauce.

### BURGUNDY PEPPER STEAK (GF,DF)

With wild mushroom demi-glace.

### CENTER-CUT SIRLOIN (GF,DF)

Grilled and served with a green peppercorn cream sauce.

## CHICKEN

### TUSCAN CHICKEN

Panko chicken stuffed with prosciutto, basil, and mozzarella with a sun-dried tomato cream sauce.

### WILD RICE AND GOUDA

#### CHICKEN ROULADE

Panko chicken stuffed with wild rice and Gouda cheese. Served with a light cream sauce.

### PANKO CRUSTED CHICKEN

Boneless breast of chicken with a basil boursin cream sauce.

### ITALIAN CHICKEN BREAST (GF,DF)

Pan seared breast with a plum tomato, olive, and roasted garlic sauce.

### LEMON ROSEMARY CHICKEN (GF,DF)

Thigh and leg chicken quarter with reduced pan sauce.

## PORK

### PORCINI SAGE CRUSTED PORK TENDERLOIN (GF,DF)

Served with a sun-dried cherry demi-glace.

### HERB CRUSTED PORK TENDERLOIN (GF,DF)

With apple cider demi.

## VEGETARIAN

### ROASTED ROOT VEGETABLE ROULADE (V)

Wrapped in puff pastry, served with a roasted red pepper cream sauce.

### GRILLED VEGETABLE NAPOLEON (V,VE,GF,DF)

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

### ROASTED VEGETABLE RAVIOLI (V) with Arrabiata sauce.

### HOUSE TEMPEH (V,VE,GF,DF)

Chef marinated tempeh.

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# UPGRADED ENTREE CHOICES

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## **FILET MIGNON (GF,DF)**

Grilled center-cut filet with a brandied shallot demi-glace.

## **STUFFED WALLEYE FILLET (GF)**

Stuffed with shrimp, served with a lobster cream sauce.

## **SLICED BEEF TENDERLOIN (GF,DF)**

Herb crusted with a truffle demi-glace.

## **CRAB STUFFED CHICKEN**

Boneless chicken breast stuffed with a jumbo lump crab, served with a roasted red pepper cream sauce

## **SLICED MANHATTAN LOIN (GF,DF)**

Charred tomato glaze de viande.

## **CHICKEN A LA RICHE (GF)**

Seared Airline chicken breast with a jumbo shrimp, mushroom, and white wine sauce.

## **BRAISED SHORT RIBS**

Topped with julienne vegetables, and a pinot noir jus.

## **ATLANTIC SALMON (GF,DF)**

Pan seared fillet with a tarragon cream sauce.

## **APPLE GINGER BRINED BONE-IN PORK CHOP (GF,DF)**

Frenched pork chop with an apple cider demi-glace.

## **PISTACHIO ENCRUSTED**

### **HALIBUT (GF)**

Wild halibut crusted with pistachio, served with lemon cream sauce.

## **PETITE RIBEYE FILLET (GF,DF)**

Char grilled, served with a cherry espagnole sauce.

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\* Please note that these options are better suited for Plated Meal Options

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# STARCHES

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MINNESOTA WILD  
RICE BLEND (V,VE,GF,DF)

HERB ROASTED RED  
POTATOES (V,VE,GF,DF)

YUKON GOLD MASHED POTATOES

Choice of: plain, sour cream  
and chive, buttermilk herb,  
bacon cheddar or Parmesan  
garlic.

SCALLOPED POTATOES (V)

GARLIC ROASTED  
HEIRLOOM FINGERLING POTATOES  
(V,VE,GF,DF)

CARAMELIZED ONION RED SKIN  
MASHED POTATOES (GF)

SUCCOTASH WITH LIMA BEANS  
AND SWEET CORN (V,VE,GF,DF)

BRUSSEL SPROUT AND  
POTATO HASH (V,VE,GF,DF)

# VEGETABLES

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GREEN BEAN  
ALMONDINE (V,GF)

BROCCOLI WITH SUNDRIED  
TOMATO BUTTER (V,GF)

CORN WITH CILANTRO AND RED  
PEPPER (V,GF,DF)

HONEY BOURBON  
GLAZED CARROTS (V,GF,DF)

BLEND OF ZUCCHINI AND YELLOW  
SQUASH (V,VE,GF,DF)

GARLIC PARMESAN ROASTED  
CAULIFLOWER FLORETS (V,GF)

ROASTED BRUSSEL SPROUTS WITH  
BACON AND ONION (GF,DF)

LEMON ROASTED  
BROCCOLINI (V,VE,GF,DF)

CHEFS BLEND SEASONAL  
VEGETABLES (V,VE,GF,DF)

TRI-COLORED ROASTED ROOT  
VEGETABLES (V,VE,GF,DF)

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# THE SOUTHERN GRILL

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## ENTREES

### MESQUITE SMOKED BRISKET (GF,DF)

Choice of plain or sauced.

### HAND PULLED PORK (GF,DF)

Choice of plain or sauced.

### SHREDDED CHAR GRILLED BARBECUE CHICKEN (GF,DF)

### DRY RUBBED CARVED PORK LOIN (GF,DF)

### BARBECUE BABY BACK PORK RIBS (GF,DF)

### LEMON GARLIC AND HERB GRILLED CHICKEN QUARTERS (GF,DF)

### GRILLED BOURBON GLAZED CHICKEN (GF,DF)

### BARBECUE ROAST (GF,DF)

### GRILLED BARBECUE SALMON FILLET (GF,DF)

\$3.00 upcharge per person.

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## SIDES

### CAESAR SALAD (V)

### WATERMELON WEDGES (V,VE,GF,DF)

Seasonally available

### FRESH CUT FRUIT (V,VE,GF,DF)

### BACON BABY RED POTATO SALAD (GF)

### GRILLED CORN ON THE COB (V,VE,GF,DF)

Seasonally available

### CLASSIC COUNTRY COLESLAW (V,GF)

### BUTTERED KERNAL CORN (V,VE,GF,DF)

### GARLIC BUTTER GREEN BEANS (V,GF)

### OVEN ROASTED BRUSSEL SPROUTS (V,VE,GF,DF)

### GRILLED VEGETABLES (V,VE,GF,DF)

### GRILLED BROCCOLINI WITH BLISTERED CHERRY TOMATOES (V,VE,GF,DF)

### ROASTED RED POTATOES WITH CARAMELIZED ONIONS AND BACON (GF,DF)

### SMOKED GOUDA MACARONI AND CHEESE (V)

### BARBECUE MOLASSES BAKED BEANS (V,GF)

### GARLIC MASHED POTATOES (V,GF)

### BROCCOLI WALDORF SALAD

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## KIDS MEALS

1 Entree or 2 Entrees

CHICKEN STRIPS

PARMESAN BUTTER  
NOODLES (V)

GRILLED CHICKEN STRIPS

GRILLED STEAK BITES

MAC AND CHEESE (V)

All Kids Meals include Fresh Fruit Cup, Roasted Potato Wedges, and  
Appropriate Condiments.

## LATE NIGHT SNACKS

Items priced per person.

CHIPS

CHEX MIX

TRAIL MIX

POPCORN

## DESSERT

Items priced per person.

BUNNIE'S COCONUT CAKE

CHOCOLATE MINT FUDGE CAKE

CHOCOLATE  
RASPBERRY CAKE

APPLE CRISP

STRAWBERRY CREAM CAKE

ASSORTED BARS & COOKIES

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# BAR & BEVERAGE

All hosted alcohol subject to hosted bar fee and tax.

## HOSTED DRINKS

### COUPLES SIGNATURE DRINKS

Choose one of our favorite cocktails that your guests would love!

Charged on Consumption

### HOSTED SODA PACKAGE

Serve your group Pepsi products for the entire evening.

## WINE

### SPECIALTY WINES

Choose from our exceptional wine list with names like Evolution, Benziger, Hess, and William Hill. We would love to pair a wine to fit your tastes.

### HOUSE WINES

Served by the Bottle.

Cabernet, Pinot Noir, Chardonnay, Pinot Grigio, and Moscato.

## LOCAL, CRAFT & IMPORTED KEGGED BEER

Please inquire about other options.

### SUPPORT LOCAL BREWERIES

LTS

Little Thistle

SXSE

Thesis

### MINNESOTA / REGIONAL BREWERIES

Fair State Co-op MN

Bent Paddle MN

Summit MN

Fulton MN

Toppling Goliath IA

### NATIONAL BREWERIES

New Belgium CO

Sam Adams MA

Blue Moon CO

Deschutes WA

Bell's MI

## DOMESTIC KEGS

### DOMESTICS BEER KEGS

Coors

Michelob Golden Light

Grain Belt

Busch Light

Bud Light

Miller Lite