



PINNACLE

CATERING

CONFERENCE X MENU

507-258-4633

WWW.PINNACLECATERINGMN.COM

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

PINNACLE
CATERING

X BREAKFAST X



BREAKFAST

GARDEN SCRAMBLE (V,GF)

Vanilla Yogurt
Bowl of Berries
American Fries

OATMEAL BAR (V,GF)

Rolled Oats Served with Raisins,
Brown Sugar, Cinnamon
Cinnamon Rolls
Mandarin Breakfast Cup

CONTINENTAL (V)

Flaky Danish
Fresh Muffins
Fresh Sliced Fruit
Assorted Yogurt with Granola

CROISSANTS WITH EGG AND CHEESE

Fresh Sliced Fruit Display
Yogurt with Berries and Granola
American Fries

APPLE CRISP FRENCH TOAST (DF)

French Toast Atop Baked Apple Crisp
Chicken or Pork Sausage
Fresh Sliced Fruit

BAGEL AND LOX

Cured Norwegian Salmon
Assorted Bagels & Cream Cheese
Onions, Lemon, Capers,
Cucumbers, Hard Boiled Eggs
Fresh Sliced Fruit

COUNTRY FRITTATA (GF)

Frittata with Sharp Cheddar, Bell
Peppers, and Green Onion
Blueberry Crumble Muffin
Vanilla Yogurt Parfait
Pork or Turkey Bacon

BEVERAGES

ALL DAY BEVERAGE PACKAGE

Regular and Decaf Coffee
Assorted Sugars and Creamer
Hot Tea
Assorted Tea Selections, Honey and
Lemon Slices
Orange and Apple Bottled Juices
Bottled Water
Assorted Sparkling Water
Assorted Soda

BREAKFAST BEVERAGE PACKAGE

Regular Coffee
Assorted Sugars and Creamer
Orange and Apple Bottled Juices

BREAK ITEMS

A.M. BREAK Pick 2

- BERRY YOGURT PARFAITS (V,GF)
- BREAKFAST BREADS (V)
- ASSORTED WHOLE FRUITS (V,GF,DF)
- BANANA OAT TRIFLE (GF)
- FLAKY DANISH ASSORTMENT (V,GF)
- ASSORTED YOGURT (V,GF)
- FRESH FRUIT KABOB (V,GF,DF)
- WHOLE FRUIT (V,GF,DF)

Pick 3

- VARIETY OF BREAKFAST BARS (DF)
- FROSTED CINNAMON ROLL (V)
- AVOCADO TOAST (V,DF)
- EARLY MORNING SNACK MIX (V,GF,DF)
- MINIATURE SCONES WITH SWEET CREAM (V)
- STRAWBERRY WAFFLE SKEWER (V,DF)
- MANDARIN BREAKFAST CUP (V)

P.M. BREAK Pick 2

- SHRIMP SHOOTERS (V,GF,DF)
- CAPRESE SKEWERS (V,GF)
- INDULGENT TRAIL MIX (V,DF)
- IMPORTED CHEESE SLATE (V,GF)
- TOMATO BRUSCHETTA (V)
- MACAROONS (V,GF,DF)
- ANTIPASTO SKEWER (GF)
- HUMMUS AND PITA PLATE (V,GF,DF)

Pick 3

- STRAWBERRY TARTLET (V)
- MOZZARELLA SPINACH PINWHEELS (V)
- VEGGIE CRUDITE DUO (V,GF)
- TRIPLE CHOCOLATE BROWNIES (V)
- PRETZEL BITES (V)
- CARROL'S CORN (V,GF,DF)
- S'MORES CANAPE (V)

PINNACLE
CATERING

X MARKET STYLE LUNCH X



MARKET STYLE LUNCH

TRADITIONAL BOX LUNCH

- (1) Entree Salad or Sandwich Choice
- (1) Gourmet Chips
- (1) Whole Fruit
- (1) Cookies or Brownie

MARKET STYLE LUNCH

- (1) Side Dish
- (1) Half Sandwich
- (1) Entree Salad
- (1) Gourmet Chips
- (1) Dessert

ELITE MARKET LUNCH

- (2) Side Dishes
- (2) Half Sandwich
- (1) Entree Salad
- (1) Hot Item
- (1) Gourmet Chips
- (2) Desserts

SANDWICHES

TURKEY CLUB SANDWICH (DF)

Lettuce, tomato, bacon, and mayo on sourdough.

ITALIAN CHICKEN BAGUETTE

Grilled chicken, sun dried tomato pesto, bibb lettuce, and mozzarella on a baguette.

RANCH TURKEY WRAP (DF)

Smoked turkey breast, chopped romaine, avocado, and tomatoes in an herbed tortilla. Served with ranch dressing.

ROAST BEEF AND AGED WHITE CHEDDAR

Lettuce, tomato, and red onion with Bistro sauce on a Kaiser roll.

CHICKEN CAESAR WRAP

Grilled Chicken, shaved Parmesan, mixed greens, and bell pepper in an herb wrap. Served with Caesar dressing.

CHICKEN SALAD SANDWICH (DF)

Lettuce, tomato, and onion on a flaky butter croissant.

BURGUNDY STEAK SANDWICH

Bibb lettuce, caramelized onion horseradish aioli, and Gruyere cheese, on a Hoagie bun.

CAPRESE SANDWICH (V)

Sliced tomato, buffalo mozzarella, pesto, and aged balsamic reduction on sourdough baguette.

GRILLED VEGETABLE WRAP (V,DF)

Grilled zucchini, summer squash, bell pepper, red onion, and hummus in a garlic herb tortilla wrap.

ENTREE SALADS

COUNTRY SALAD (V,GF)

Candied walnuts, dried cranberries, feta cheese, and a country mustard vinaigrette.

GREEK SALAD (V,GF)

Feta cheese, olives, tomato, red onion, with a feta vinaigrette.

CLASSIC HOUSE SALAD (V)

Grape tomatoes, shaved red onion, sliced cucumbers, garlic and herb croutons, with choice of dressing.

COBB SALAD (GF)

Turkey, bacon, fresh tomatoes, hard boiled egg, blue cheese, green onions, and ranch dressing.

SPINACH PESTO SALAD (V,GF)

Baby mozzarella, spinach, grape tomatoes, roasted pearl onions, with a pesto vinaigrette.

BLUEBERRY GOAT CHEESE SALAD (V,GF)

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

BUTTERNUT SQUASH SALAD (V,GF)

Roasted butternut squash, pomegranate seeds, shaved Pecorino cheese, with a smoked shallot vinaigrette.

SIDE DISHES

ORZO SALAD (V)

With feta, grilled vegetables, and grains.

WALDORF SALAD (V,GF,DF)

Diced apple, toasted pecans, grapes, and roasted broccoli.

BOW TIE PASTA (V,DF)

Lemon pepper, avocado, with a cilantro vinaigrette.

BLACK BEAN SALAD (V,GF,DF)

Corn, red pepper, avocado, cilantro, and salsa.

STRAWBERRY AND ARUGULA SALAD (V,GF,DF)

Toasted almonds with a poppy seed dressing.

QUINOA SALAD (V,GF)

Feta, sun dried tomato, arugula, red onion and lemon.

FUSILLI PASTA (V)

Sweet peas, shaved Parmesan, with a Parmesan dressing.

CUCUMBER SALAD (V,GF,DF)

Cucumber, carrot, celery, sweet pepper, and red onion in a sweet chili dressing.

BABY RED POTATO SALAD (V,GF)

Red onion, chives, and dill.

HOT ITEMS

CHICKEN WILD RICE SOUP

VEGETABLE BEEF SOUP (GF)

CHICKEN GNOCCHI SOUP (DF)

BRUSSEL SPROUTS AND CARAMELIZED
ONIONS (GF,DF)

SMOKED GOUDA MAC & CHEESE

TOMATO BASIL SOUP (GF)

BUTTERNUT SQUASH BISQUE

GRILLED VEGETABLES (GF,DF)

EDAMAME SUCCOTASH (GF)

ARRABIATA PENNE (DF)

HERBED WILD RICE PILAF (GF,DF)

DESSERTS

BUNNIES COCONUT CAKE

LEMON BURST BAR

COCONUT MACAROONS (GF,DF)

DECADENCE CAKE WITH BERRY
WHIP (GF)

CLASSIC CHEESE CAKE

CHOCOLATE RASPBERRY CAKE

TRIPLE CHOCOLATE BROWNIE

DUTCH APPLE PIE

COCONUT POT DE CREME (GF,DF)

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X BUFFET X



BUFFET

MIDWEST CLASSIC

FEAST LUNCH

Country salad with cranberries, candied walnuts, crumbled feta, and a Dijon vinaigrette.

Herb marinated beef tenderloin with a mushroom demi glaze.

Parmesan crusted walleye with herbed beurre blanc.

Wild rice pilaf.

Garlic roasted brussel sprouts.

LITTLE ITALY SPREAD

LUNCH

Mixed greens, baby mozzarella, shaved fennel, bi-color tomatoes, julienne cucumber, and aged balsamic vinaigrette.

Caprese chicken topped with fresh mozzarella, basil, and a pesto pomarola sauce.

Italian herbed marble potatoes.

Roasted blend of seasonal vegetables.

TASTE OF TUSCANY BUFFET

LUNCH

Caesar salad with shaved Parmesan cheese, garlic croutons, sun dried tomatoes, and a creamy Parmesan vinaigrette.

Vino braised beef short rib ragout.

Tuscan chicken with a tomato bechamel.

Creamy wild mushroom polenta.

Grilled asparagus.

CLASSIC FRENCH FEAST

LUNCH

Nicoise salad with champagne vinaigrette.

Beef bourguignon with roasted mirepoix.

Fresh baked flounder with Meyer lemon beurre blanc.

Brie cheese mashed potatoes.

French green bean amandine.

ALL AMERICAN BUFFET

LUNCH

House greens, blue cheese, shaved almonds, poached apples, tossed in a citrus vinaigrette.

Sliced New York strip in caramelized onions and pan sauce.

Garlic and herbed mashed potatoes.

Bourbon glazed carrots.

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Assorted Soda