



PINNACLE

CATERING

EVENT X MENU

507-258-4633

WWW.PINNACLECATERINGMN.COM

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

BREAKFAST

CONTINENTAL (V)

Assorted Danish, muffins, and fresh cut fruit.

CONTINENTAL ROYAL

Bagels with a variety of spreads, assorted yogurt and berries, assorted Danish, and fresh cut fruit.

HOMEMADE BISCUITS & GRAVY

Served with American fries, assorted Danish, and fresh cut fruit.

EGG BAKE

Choose from:

Lorraine

Bacon and swiss

Florentine (V)

Spinach and swiss

Denver

Ham, onion, and green pepper

Garden (V)

Veggies

Accompanied by American fries and fresh cut fruit.

BREAKFAST FEAST

Choose from:

Scrambled (V,GF)

Cheddar Chive (V,GF)

Denver (GF)

Ham, onion, and green pepper

Spinach Mushroom

and Swiss (V,GF)

Served with bacon or sausage patties, American fries and fresh cut fruit.

BREAKFAST CROISSANT SANDWICHES

Flaky Croissants with eggs, cheddar cheese, and your choice of bacon, sausage, or ham (choose one only), individually wrapped and accompanied by American fries and fresh cut fruit.

BREAKFAST BURRITO

Herbed tortillas stuffed with your choice of bacon or sausage, stuffed with scrambled eggs and monterey jack cheese. Pico de gallo and sour cream on the side, accompanied by American fries and fresh cut fruit.



V- Vegetarian, GF- Gluten Friendly*

VE- Vegan, DF- Dairy Free

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

SANDWICH BUFFET

BUFFET STYLE

Choice of sandwich with (2) sides.

Add soup

Additional Side

Multiple sandwich option

SANDWICH OPTIONS

TURKEY, HAM, AND ROAST BEEF
FILLED CROISSANT OR KAISER ROLL

RANCH TURKEY WRAP

CHICKEN CAESAR WRAP

GRILLED VEGETABLE AND HUMMUS
WRAP (V)

ITALIAN BAGUETTE

SOUP OPTIONS

Soup options include crackers.

CREAMY CHICKEN WILD RICE

TOMATO BASIL (V,GF)

VEGETABLE BEEF (GF)

BEER CHEESE (V)

SIDE OPTIONS

CAESAR SALAD

BLACKBERRY GOAT CHEESE
SALAD (V,GF)

HOUSE SALAD

COUNTRY MIX SALAD (V,GF)

CITRUS BERRY SALAD (V,GF)

FRESH CUT FRUIT (V,GF)

POTATO SALAD (V,GF)

COLESLAW (V,GF)

PASTA ITALIANO (V)

GRAB & GO LUNCH

Individually packaged.

SANDWICHES & WRAPS

All sandwiches and wraps served with chips and a cookie.

TURKEY, HAM, AND ROAST BEEF FILLED CROISSANTS

Flaky croissant filled with lettuce and cheese.

ITALIAN BAGUETTE

Filled with sliced Italian meats, provolone cheese, lettuce, tomatoes, onions, and a basil aioli.

RANCH TURKEY WRAP

Sliced turkey, lettuce, tomatoes, cheese, bacon, and ranch.

CHICKEN CAESAR WRAP

Herb tortilla filled with grilled chicken, lettuce, tomatoes, Parmesan cheese, and Caesar dressing.

GRILLED VEGETABLE AND HUMMUS WRAP (V)

Herb tortilla filled with sauteed broccoli, peppers, onions, tomatoes, mushrooms, and fresh made hummus.

SALADS

All salads are served with garlic toast and a cookie.

CAESAR SALAD

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

COUNTRY MIX (GF)

Feta cheese, candied walnuts, and dried cranberries over fresh greens. Served with Dijon vinaigrette.

HOUSE SALAD

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

BLACKBERRY GOAT CHEESE SALAD (GF)

Blackberry goat cheese, candied walnuts, and fresh blackberries over spring greens. Served with raspberry vinaigrette.

Add grilled chicken to any salad

Add roasted shrimp to any salad

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BUFFETS

BBQ PICNIC BUFFET

BBQ PORK OR BBQ CHICKEN SANDWICH (DF)

Roasted pulled pork OR chicken tossed in our house barbecue sauce, served with locally baked fresh Kaiser rolls.

MINI SLIDER BAR

Burgers served with sliced cheese, lettuce, onion, and tomato, on mini rolls.

ITALIAN BUFFET

LASAGNA

Our house-made lasagna served with bread sticks.
vegetarian available.

STUFFED SHELLS WITH ITALIAN SAUSAGE

Our house-made stuffed shells served with bread sticks.
vegetarian available.

SOUTH OF THE BORDER

FAJITA STYLE CHICKEN OR SEASONED GROUND BEEF (GF,DF)

Fajita style chicken or seasoned ground beef with soft tortillas (corn available on request), lettuce, homemade salsa, chopped tomato, shredded cheese, and sour cream.

Add Guacamole

Add Pico De Gallo

SIDES

*Choose two to complete your meal.
Add a third side*

REDSKIN MASHED POTATOES (GF)

FRESH FRUIT (V,VE,GF,DF)

ITALIAN PASTA SALAD (V)

POTATO SALAD (V)

COLESLAW (V,GF,DF)

HONKER'S BAKED BEANS (GF)

CAESAR SALAD

GRILLED CORN ON
THE COB
(SEASONAL OPTION) (V,GF)

MACARONI & CHEESE (V)

GRILLED VEGETABLES (V,GF,DF)

STEAMED BUTTERED
BROCCOLI (V,GF)

SPANISH RICE (GF)

REFRIED BEANS (V,GF,DF)

TORTILLA CHIPS (V,VE,GF,DF)

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APPETIZERS

Pick 4

ANTIPASTO DISPLAY WITH HUMMUS

FRESH SLICED FRUIT DISPLAY

CHICKEN DRUMMIES WITH ASSORTED SAUCES

BBQ MEATBALLS

DOMESTIC CHEESE DISPLAY WITH CRACKERS

Pick 6

MEAT FILLED HERBED FOCACCIA

SPINACH ARTICHOKE DIP WITH CRACKERS

BACON WRAPPED WATER CHESTNUTS

FRESH & GRILLED CRUDITES WITH RANCH

CHEESE RAVIOLI WITH ROASTED BUTTERNUT SQUASH CREAM SAUCE

UPGRADED APPETIZERS

Additional per person, per selection.

BACON WRAPPED TENDERLOIN

JUMBO SHRIMP COCKTAIL

CRAB CAKES

SMOKED SALMON DISPLAY

CHARCUTERIE DISPLAY

SWEET CHILI CHICKEN SPOONS



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ENTRÉES

Includes three (3) sides of your choice, and fresh baked dinner rolls.

Pick an additional entree for additional cost and additional side item for additional cost.

CHICKEN

BOURSIN CHICKEN

Breaded boneless breast of chicken stuffed with boursin cream sauce.

CHICKEN CORDON BLEU

Breaded chicken breast stuffed with ham and Swiss cheese, served with dijon cream sauce.

HERB CRUSTED CHICKEN (GF,DF)

Herb crusted boneless breast of chicken served with a balsamic thyme jus.

WILD RICE AND GOUDA CHICKEN

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

AIRLINE CHICKEN (GF)

Pan seared chicken breast with char tomato cream sauce.

PORK

DUROC PORK CHOP (GF,DF)

Black peppered seared pork chop with sauce Au poivre.

SLICED PORK LOIN (GF,DF)

Sliced slow roasted pork loin served with an apple cider demi-glace.

PORK TENDERLOIN (GF,DF)

Herb crusted pork tenderloin, sliced and served with a Dijon mustard demi-glace.

BEEF

BURGUNDY PEPPERCORN STEAK (GF,DF)

Sliced and served with a wild mushroom demi-glace.

SLICED POT ROAST (GF,DF)

Tender braised and sliced with a rich red wine demi-glace.

FLANK STEAK (GF,DF)

Flank steak, sliced with a caramelized shallot demi.

BBQ BEEF BRISKET (GF,DF)

Sliced smoked beef brisket with barbecue demi-glace.

SEAFOOD

FRESH WATER WALLEYE (GF)

Broiled fresh water walleye with lemon cream sauce.

PAN SEARED SALMON (GF)

With a tarragon cream sauce.

VEGETARIAN

SPINACH AND PORTOBELLO RAVIOLI

Tossed with a wild mushroom cream sauce.

ROASTED ROOT VEGETABLE ROULADE

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

STUFFED SHELLS

Our house-made stuffed shells served with bread sticks.

PASTA ARRABIATA (GF,DF)

Served with roasted vegetables.

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SIDES

STARCHES

GARLIC PARMESAN MASHED YUKON GOLD POTATOES (V,GF)

WILD RICE PILAF (V,GF,DF)

HERB AND TRUFFLE ROASTED BABY POTATOES (V,GF,DF)

SMOKED GOUDA MACARONI AND CHEESE (V)

SMOKED GOUDA SCALLOPED POTATOES (V)

HERB ROASTED RED POTATOES (V,GF,DF)

VEGETABLES

GREEN BEAN ALMONDINE (V,GF)

SWEET CORN (V,GF)

BOURBON GLAZED CARROTS (V,GF)

SEASONAL BLEND OF ROASTED VEGETABLES (VE,GF,DF)

PAN ROASTED BRUSSEL SPROUTS (V,VE,GF,DF)

STEAMED BROCCOLI (V,GF)

ASPARAGUS (SEASONAL) (V,GF)

SALADS

COUNTRY MIX SALAD (GF)

Feta cheese, candied walnuts, and dried cranberries. Served with a Dijon vinaigrette.

HOUSE SALAD

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

CAPRESE SALAD (GF)

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

FRESH FRUIT SALAD (GF)

Seasonal fresh fruit and fresh berries.

PESTO PARMESAN ROTINI PASTA SALAD

Rotini pasta tossed with a fresh basil pesto, shredded Parmesan, and sun-dried tomatoes.

ROASTED MARINATED VEGETABLE SALAD

Diced vegetables mixed with orzo blend and balsamic vinaigrette.

DESSERT

CAKES

BUNNIE'S COCONUT

CHOCOLATE RASPBERRY

STRAWBERRY CREAM

CHOCOLATE MINT

DOUBLE CHOCOLATE

APPLE CRISP

CUPCAKES

BUNNIE'S COCONUT

VANILLA

CHOCOLATE

CHOCOLATE RASPBERRY

STRAWBERRY CREAM

CHOCOLATE MINT

COOKIES - PICK TWO

CHOCOLATE CHIP

WHITE MACADAMIA NUT

OATMEAL RAISIN

M&M

SUGAR

BARs - PICK TWO

BROWNIES

SEVEN LAYER

LEMON

SCOTCHEROO

APPLE

BEVERAGES

SINGLE BEVERAGE PACKAGE price per person

DUAL BEVERAGE PACKAGE price per person

BOTTLED WATER

ASSORTED SPARKLING WATER

ASSORTED SODA

LEMONADE

PUNCH

ORANGE JUICE

APPLE JUICE

REGULAR COFFEE

DECAF COFFEE

BAR SERVICES

HOSTED DRINKS

COCKTAILS

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

CASH BAR PRICING

DOMESTIC BOTTLED BEER

IMPORTED BEER AND PREMIUMS

CALL COCKTAILS

HOUSE WINES

PREMIUM COCKTAILS

ASSORTED SODAS

ASSORTED SPARKLING WATER