



# PINNACLE

CATERING

## WEDDING X MENU

507-258-4633

[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.

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

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Dessert tables will be assisted by our catering staff.

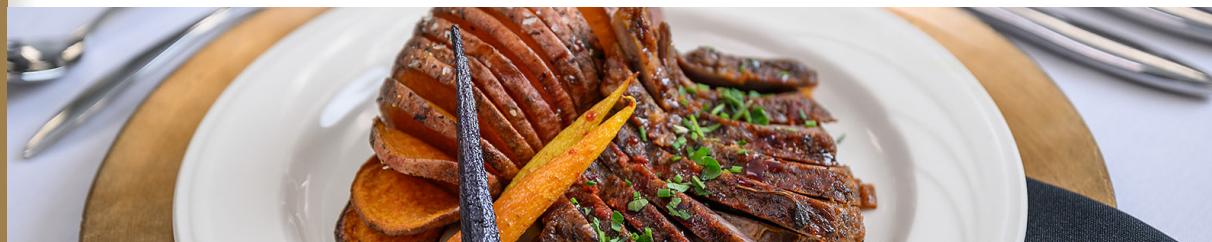
Table Dismissal – our team will dismiss tables in an orderly fashion to eliminate congestion at the buffet.

Table linen provided for buffet and beverage stations  
(Please Note these tablecloths are not floor length).

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

High-quality disposable products.

Tasting options for two (2) people.



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

# MENU PACKAGES

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## THE ELITE

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

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## THE GRAND

Select 1 Entrée, one vegetable, one starch, and one salad selection. Accompanied with fresh baked dinner rolls. Beverage station includes coffee, lemonade, and water.

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## THE CLASSICS

Italian, Mexican, and American Buffets - prices vary per package. Beverage station includes coffee, lemonade, and water.

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Customized Menus Available Upon Request

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

Additional white, black or ivory linen for extra charge.

(Please note these table cloths are not floor length).

Linen napkins available for additional charge.

China, flatware and linen napkins available for extra charge.

# APPETIZER STATION

DOMESTIC AND IMPORTED CHEESE  
DISPLAY (V,GF)

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

BURGUNDY STEAK CANAPE

ANTIPASTO SKEWER OR DISPLAY  
(GF)

SAUSAGE STUFFED MINIATURE  
PORTABELLAS (GF)

BACON WRAPPED WATER  
CHESTNUTS (GF,DF)

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

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

WATERMELON CUBE WITH CREME  
FRAICHE AND MINT (V,GF)

CRAISIN BRIE CROSTINI (V)

BRIE CROSTINI WITH FRESH  
RASPBERRY (V)

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)

# UPGRADED APPETIZERS

SHRIMP COCKTAIL  
SHOOTERS (GF,DF)

WALLEYE CAKES (DF)

BACON WRAPPED  
TENDERLOIN (GF,DF)

SWEET CHILI CHICKEN  
SPOONS

V- Vegetarian, GF- Gluten Friendly\*

VE- Vegan, DF- Dairy Free

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

# SALADS

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## **COUNTRY SALAD (GF)**

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

## **BLUEBERRY GOAT CHEESE SALAD (GF)**

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.

## **ITALIAN HOUSE SALAD (GF)**

Olives, pepperoncini, red onion, grape tomatoes, Parmesan and Italian herb dressing.

## **CAESAR SALAD**

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

## **CITRUS BERRY SALAD (GF)**

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

## **CAPRESE SALAD (GF)**

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

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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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# VEGETABLES STARCHES

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## **GREEN BEAN ALMONDINE (V,GF)**

## **BROCCOLI WITH SUNDRIED TOMATO BUTTER (V,GF)**

## **BABY CARROTS (V,GF)**

## **ROASTED BRUSSEL SPROUTS WITH BACON AND ONION (GF)**

## **LEMON ROASTED BROCCOLINI (V,GF)**

## **CHEFS BLEND SEASONAL VEGETABLES (V,GF)**

## **YUKON GOLD MASHED POTATOES (GF)**

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

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

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

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

## **CARAMELIZED ONION RED SKIN MASHED POTATOES (GF)**

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# ENTREES

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## BEEF

### **BURGUNDY PEPPER STEAK (GF,DF)**

With wild mushroom demi-glace

### **BARBECUE BEEF BRISKET (GF,DF)**

Sliced brisket with a barbecue demi-glace.

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

Grilled and served with a pepper corn demi-glace.

### **SWEET CHILI SHORT RIBS (GF,DF)**

Braised with a smokey chipotle rub and served with sweet onions and natural BBQ Jus.

### **CITRUS BUTTER STEAK (GF)**

Seared with a butter pan sauce.

### **RICH STEAK TIPS**

Beef tenderloin chunks, sautéed with onion, bell peppers, mushrooms. Topped with cabernet demi glace and a sweet butter finish.

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## CHICKEN

### **BOURSIN CHICKEN**

Breaded chicken breast stuffed with boursin mild cheese, served with a basil boursin cream sauce

### **TUSCAN CHICKEN**

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

### **AIRLINE CHICKEN (GF)**

Pan-seared chicken breast with char tomato cream sauce.

### **WILD RICE AND GOUDA CHICKEN ROULADE**

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

### **SPINACH ARTICHOKE CHICKEN (GF)**

Seared Airline Breast with artichoke and wilted spinach cream sauce.

### **CHICKEN CORDON BLEU**

Boneless chicken breast stuffed with ham and mellow swiss cheese served with a dijon cream sauce.

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## 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.

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## VEGETARIAN

### ROASTED ROOT VEGETABLE ROULADE

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

### WILD MUSHROOM, GOAT CHEESE AND KALE STRUDEL

Served with wild mushroom cream sauce.

### PASTA ARRABIATA (GF,DF)

Served with roasted vegetables.

### FALAFEL (GF,DF)

Served with saffron rice and romesco sauce.

### BRAISED LENTILS (GF,DF)

Served with garlic, spinach and pomodoro tomatoes.

### VEGETABLE SPAGHETTI (GF,DF)

Served with pomodoro tomatoes and "falafel meatballs".

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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.

### SLICED BEEF TENDERLOIN (GF,DF)

Herb crusted with a truffle demi-glace.

### ATLANTIC SALMON (GF)

Pan seared fillet with a tarragon cream sauce.

### PISTACHIO ENCRUSTED HALIBUT (GF)

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

### STUFFED WALLEYE FILLET (GF)

Stuffed with shrimp, served with a lobster cream sauce.

### CRAB STUFFED CHICKEN

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

### CHICKEN A LA RICHE (GF)

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

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

Frenched pork chop with an apple cider demi-glace.

### 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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# THE CLASSICS

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## ITALIAN BUFFETS

*All Italian buffets come with breadsticks, marinara sauce and choice of two sides.*

**PASTA BOLOGNESE**

**CHICKEN ALFREDO**

**LASAGNA**

**STUFFED SHELLS**

**SIDES:**

Garlic Parmesan Cauliflower , Roasted Broccoli, Grilled Seasonal Vegetables, Buttered Green Beans, House Salad, Caesar Salad

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## MEXICAN BUFFETS

*All Mexican buffets come with chips and salsa, shredded lettuce, sour cream, Monterey Jack cheese, flour or corn tortillas and choice of two sides.*

**TACO BAR (GF)**

**CHICKEN FAJITAS (GF)**

**SIDES:**

Spanish Rice, Refried Beans, Corn with Cilantro and Red Pepper, Grilled Seasonal Vegetables

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## AMERICAN BUFFETS

*All American buffets come with condiments, pickle spears and choice of two sides.*

**GRILLED CHICKEN QUARTERS**

House-made BBQ

**HAMBURGER SLIDERS**

Lettuce, Tomato, Onion, Cheddar and Swiss

**POT ROAST**

Slow braised beef with Red Wine Demi

**PULLED PORK SANDWICHES**

Kaiser rolls, House-made BBQ

**SIDES:**

Fresh Cut Fruit, Coleslaw, Potato Salad, Baked Beans, Au gratin Potatoes

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# KIDS MEALS

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CHICKEN STRIPS

MAC AND CHEESE (V)

GRILLED CHICKEN STRIPS

PARMESAN BUTTER  
NOODLES (V)

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

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## DESSERT

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### CAKES

BUNNIE'S COCONUT

CHOCOLATE RASPBERRY

STRAWBERRY CREAM

CHOCOLATE MINT

APPLE CRISP

### CUPCAKES

BUNNIE'S COCONUT

VANILLA

CHOCOLATE

CHOCOLATE RASPBERRY

STRAWBERRY CREAM

CHOCOLATE MINT

### BARS - PICK TWO

BROWNIES

SEVEN LAYER

LEMON

SCOTCHEROO

APPLE

### COOKIES - PICK TWO

CHOCOLATE CHIP

WHITE MACADAMIA NUT

OATMEAL RAISIN

M&M

SUGAR

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# BAR & BEVERAGE

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## HOSTED DRINKS

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### 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

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### 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

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Please inquire about other options.

### SUPPORT LOCAL BREWERIES

LTS  
Little Thistle  
SXSE  
Thesis  
Forage

### 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

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### DOMESTICS BEER KEGS

Coors  
Michelob Golden Light  
Grain Belt

Busch Light  
Bud Light  
Miller Lite