



PINNACLE

CATERING

CONFERENCE X MENU

507-258-4633

WWW.PINNACLECATERINGMN.COM

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

2026-27 v3-NP

PINNACLE
CATERING

X BREAKFAST X



BREAKFAST

SCRAMBLED EGGS

Original Scrambled (V,GF)

Cheddar Chive (V,GF)

Denver (GF)

Ham, yellow onion, cheddar cheese, and bell peppers

Spinach, Mushroom and Swiss (V,GF)

Garden (V,GF)

Diced tomato, yellow onions, bell peppers, squash, broccoli, and mushrooms

Assorted yogurts with berries and granola

Bacon or sausage

American fries

CONTINENTAL

Assorted muffins and Danish

Fresh sliced fruit

Assorted yogurts with berries and granola

FRENCH TOAST BAKE

Flavor options:

Apple cinnamon

Maple bacon

Raspberry white chocolate

Fresh sliced fruit

Bacon or sausage

BEVERAGES

ALL DAY BEVERAGE PACKAGE

Regular and decaf coffee

Assorted sugars and creamer

Hot tea

Assorted tea selections, honey and lemon slices

Orange juice

Bottled water

Assorted sparkling water

Assorted soda

FRITTATA

Flavor options:

Lorraine (GF)

Bacon, Gruyère, and shallots

Florentine (V,GF)

Spinach and Swiss

Denver (GF)

Ham, cheddar cheese, yellow onion, and bell peppers

Three Meat +1.00 (GF)

Bacon, ham, and sausage with colby jack cheese

Garden (V,GF)

Diced tomato, yellow onions, bell peppers, squash, broccoli, and mushrooms

Assorted muffins and Danish

Assorted yogurts with berries and granola

Bacon or sausage

OATMEAL BAR (V,GF)

Rolled oats served with raisins, and brown sugar

Cinnamon rolls

Fresh sliced fruit

BREAKFAST CROISSANTS

Flaky croissants with eggs, cheddar or swiss cheese, and choice of bacon, sausage, or ham

Fresh sliced fruit

American fries

BAGELS AND LOX

Cured norwegian salmon with onions, lemon, capers, cucumbers, hard boiled eggs

Assorted bagels & cream cheese

Fresh sliced fruit

BREAKFAST BEVERAGE PACKAGE

Regular coffee

Assorted sugars and creamer

Orange juice

BREAK ITEMS

A.M. BREAK Pick 2

**BERRY YOGURT PARFAITS
WITH GRANOLA** (V)

BREAKFAST BREADS (V)

BANANAS, APPLES, MANDARINS
(VE,GF,DF)

BANANA OAT TRIFLE (V)
Banana yogurt with banana chips
and granola

FLAKY DANISH ASSORTMENT (V,GF)

MINI MONKEY BREADS (V)

FRESH FRUIT KABOBS (VE,GF,DF)

Pick 3

BREAKFAST BAR ASSORTMENT (DF)

CINNAMON ROLLS (V)

AVOCADO TOAST (V,DF)

MORNING SNACK MIX (V,GF,DF)
Granola, dried fruits and nuts

**MINIATURE SCONES WITH SWEET
CREAM** (V)

STRAWBERRY WAFFLE SKEWERS (V)

COFFEE CAKE

CHARCUTERIE SKEWERS
Meats, cheeses, and berries

P.M. BREAK Pick 2

SHRIMP COCKTAIL SHOOTERS (V,GF,DF)

CAPRESE SKEWERS (V,GF)

ASSORTED COOKIES

HOMEMADE TRAIL MIX (V,DF)
Chex mix, nuts and chocolate

IMPORTED CHEESE SKEWERS (V,GF)

TOMATO BRUSCHETTA (V)

MACAROONS (V,GF)
Original and chocolate

S'MORE COOKIES

ANTIPASTO SKEWER (GF)

HUMMUS AND PITA PLATE (V,GF,DF)

Pick 3

STRAWBERRY TARTLETS (V)
Chocolate tart shell with pastry
cream and strawberries

ASSORTED BARS

**VEGGIE STICKS WITH RANCH
AND HUMMUS** (V,GF)

TRIPLE CHOCOLATE BROWNIES (V)

PRETZEL BITES (V)
with mustard

CARROLL'S CORN (V,GF,DF)

**CUCUMBER CUP WITH DILL CREAM
CHEESE AND SMOKED SALMON** (GF)

ASSORTED BUNDTINIS

PINNACLE

CATERING

X MARKET STYLE LUNCH X



GRAB & GO

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(1) entree salad or sandwich choice
(1) gourmet chips
(1) chocolate covered strawberry

SANDWICHES

TURKEY CLUB SANDWICH

Lettuce, tomato, Swiss, bacon, and mustard aioli on cranberry walnut bread

ITALIAN CHICKEN SANDWICH

Grilled chicken, sun dried tomato pesto, lettuce, and fresh mozzarella on french bread

RANCH TURKEY WRAP (DF)

Smoked turkey breast, mixed greens and tomatoes in an herbed tortilla, served with ranch dressing

ROAST BEEF AND AGED CHEDDAR

Lettuce, tomato, and red onion with Bistro sauce on ciabatta

CHICKEN CAESAR WRAP

Grilled Chicken, shaved Parmesan, and mixed greens in an herbed tortilla. Served with Caesar dressing

ENTREE SALADS

COUNTRY (V,GF)

Feta cheese, candied walnuts, and dried cranberries, served with Dijon vinaigrette

ITALIAN (V,GF)

Kalamata olives, pepperoncini, red onion, grape tomatoes, cucumbers, Parmesan cheese, croutons, served with Italian herb dressing

HOUSE (V)

Tomatoes, cucumber, shredded cheddar cheese, and croutons, served with choice of dressing

COBB (GF)

Turkey, bacon, fresh tomatoes, hard boiled egg, blue cheese, green onions, served with ranch dressing

MARKET STYLE

Self-service pre-prepared options that guests can select.

MARKET STYLE LUNCH

(2) side dishes
(1) half sandwich
(1) entree salad
(1) gourmet chips
(1) dessert

CHICKEN SALAD SANDWICH (DF)

Chicken salad with lettuce and tomato on a croissant

BURGUNDY STEAK SANDWICH

Lettuce, caramelized onion, horseradish aioli, and Gruyere cheese, on ciabatta

CAPRESE SANDWICH (V)

Seasoned sliced tomato, buffalo mozzarella, pesto, and balsamic reduction on French bread

GRILLED VEGETABLE WRAP (V,DF)

Grilled broccoli, bell peppers, red onion, squash, mushrooms, hummus, and mixed greens, in an herbed tortilla

CAPRESE (V,GF)

Fresh baby mozzarella and grape tomatoes with balsamic vinaigrette

CAESAR (V)

Parmesan cheese, tomatoes, and croutons, served with classic Caesar dressing

BLACKBERRY GOAT CHEESE (V,GF)

Blueberry goat cheese, candied walnuts, and fresh blackberries, served with raspberry vinaigrette

BUTTERNUT SQUASH (V,GF)

Roasted butternut squash, pomegranate seeds, shaved Parmesan cheese, served with a smoked shallot vinaigrette

SIDES

HOT

CHICKEN WILD RICE SOUP (GF)

VEGETABLE BEEF SOUP (GF,DF)

TOMATO BASIL SOUP (VE,GF,DF)

BUTTERNUT SQUASH BISQUE (GF,V)

BEEF CHILI (GF,DF)

COLD

ORZO SALAD (V)

Feta, grilled vegetables, and Greek feta dressing

ROTINI PASTA SALAD

Tomato, cucumber, red onion, cheese, pepperoni, and Italian dressing

BLACK BEAN SALAD (V,GF,DF)

Grilled corn, red peppers, avocado, cilantro, and jalapeno salsa

CHICKPEA QUINOA SALAD (VE,GF,DF)

Cucumbers, tomatoes, and red onion

BABY RED POTATO SALAD (GF,DF)

Red onions, chives, bacon, and dill

CUCUMBER SALAD (VE,GF,DF)

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

DESSERTS

BUNNIES COCONUT CAKE

LEMON BURST BAR

COCONUT MACAROONS (GF,DF)

Original and chocolate

FLOURLESS CHOCOLATE CAKE (GF)

Berries and whip

CLASSIC CHEESE CAKE

CHOCOLATE RASPBERRY CAKE

TRIPLE CHOCOLATE BROWNIE

DUTCH APPLE PIE TORTE

ASSORTED BUNDTINIS

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X BUFFET X



LUNCH BUFFET

MIDWEST CLASSICS

Country salad with Feta cheese, candied walnuts, and dried cranberries, served with Dijon vinaigrette

Herb-marinated, slow-roasted beef tenderloin, sliced, with a truffle demi-glace

Parmesan crusted walleye with a caper lemon cream sauce

Wild rice pilaf

Garlic roasted brussel sprouts

NONNA'S KITCHEN

Caesar salad with shaved Parmesan cheese, grape tomatoes, and croutons, served with classic Caesar dressing

Vino braised beef short rib ragout

Tuscan chicken with a tomato béchamel

Creamy wild mushroom polenta

Grilled asparagus

SAVORY TRADITIONS

Mixed greens, blue cheese, shaved almonds, dried apricots, with a citrus vinaigrette

Sliced New York strip in a rosemary pan sauce

Garlic and herbed mashed potatoes

Bourbon glazed carrots

THE ITALIAN TABLE

Caprese salad with fresh baby mozzarella and grape tomatoes with balsamic vinaigrette

Seared breaded chicken breast with melted mozzarella, basil leaf, and topped with a sundried tomato pesto

Italian herbed fingerling potatoes

Chefs blend seasonal vegetables

LE GRAND REPAS

Nicoise salad with champagne vinaigrette

Beef bourguignon with roasted mirepoix

Lemon herb seared salmon with a shallot herb beurre blanc

Brie cheese mashed potatoes

French green bean almondine

THE GRAND LOTUS

Chopped salad with cabbage, red bell peppers, shredded carrots, sugar snap peas, green onions, cilantro, served with sesame seed dressing

Mongolian chicken in a sticky sweet ginger hoisin sauce

Szechuan beef stir fry with tender beef simmered in a sweet and spicy sauce

Steamed broccoli

Fried rice

RUSTIC COUNTRY SIDE

Grilled quartered peaches, candied pecans, sliced burrata, and dried cranberries on a bed of mixed greens, served with an orange vinaigrette

Seared frenched chicken gently simmered in a creamy spinach, lemon, and tomato Mornay sauce

Butternut squash risotto

Mezzaluna squash and zucchini