



PINNACLE

CATERING

EVENT X MENU

507-258-4633

WWW.PINNACLECATERINGMN.COM

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

2026-27 v3-NP

BREAKFAST

CONTINENTAL (V)

Assorted Danish, muffins, and fresh cut fruit

ROYAL

Bagels with a variety of spreads, yogurt cups topped with berries and granola, assorted muffins, Danish, and fresh-cut fruit

HOMEMADE BISCUITS & GRAVY

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

HASHBROWN EGG BAKE

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

Accompanied by American fries and fresh cut fruit

BREAKFAST FEAST

Choose from:

Original Scrambled (V,GF)

Cheddar Chive (V,GF)

Denver (GF)

Ham, yellow onion, cheddar cheese, and bell peppers

Spinach, Mushroom and Swiss (V,GF)

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

BREAKFAST CROISSANT SANDWICHES

Flakey croissants with eggs, cheddar or swiss cheese, and your choice of bacon, sausage, or ham, individually wrapped and accompanied by american fries and fresh cut fruit

BREAKFAST BURRITO

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

BEVERAGES

SINGLE BEVERAGE

CHOOSE 2 BEVERAGES

BOTTLED WATER

REGULAR OR DECAF COFFEE

ORANGE JUICE

ASSORTED SPARKLING WATER

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

SANDWICH OPTIONS

HOT

BARBECUE PORK, CHICKEN, BEEF

Roasted pulled pork, chicken or beef, tossed in our house barbecue sauce, served with a brioche bun

GRILLED BURGERS

Accompanied with sliced cheese, lettuce, tomato, and onion, served with a brioche bun

COLD

CROISSANT FILLED WITH TURKEY, HAM, ROAST BEEF, AND CHEESE

Trays of lettuce and tomato slices

RANCH TURKEY WRAP

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

CHICKEN CAESAR WRAP

Grilled chicken, shaved Parmesan, mixed greens in an herb tortilla, served with Caesar dressing

GRILLED VEGETABLE AND HUMMUS WRAP (V,VE,DF)

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

THE ITALIAN

French bread filled with salami, mortadella, prosciutto, Provolone, lettuce and tomato, with pesto aioli

SIDE OPTIONS

CAESAR SALAD (V)

**BLACKBERRY GOAT CHEESE
SALAD (V,GF)**

HOUSE SALAD (V)

COUNTRY MIX SALAD (V,GF)

FRESH CUT FRUIT (VE,DF,GF)

MACARONI SALAD

POTATO SALAD (V,GF)

COLESLAW (V,DF,GF)

PASTA ITALIANO (VE,DF)

BAKED BEANS (V,GF,DF)

BUTTERED CORN (V,GF)

SOUP OPTIONS

Crackers upon request

CREAMY CHICKEN WILD RICE (GF)

TOMATO BASIL (VE,GF,DF)

VEGETABLE BEEF (GF,DF)

BEEF CHILI (GF,DF)

V- Vegetarian, GF- Gluten Friendly*

VE- Vegan, DF- Dairy Free

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

GRAB & GO LUNCH

Individually packaged.

SANDWICHES & WRAPS

All sandwiches and wraps served with chips and a cookie.

CROISSANT FILLED WITH TURKEY, HAM, ROAST BEEF, AND CHEESE

Lettuce and tomato slices on the side

RANCH TURKEY WRAP

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

CHICKEN CAESAR WRAP

Grilled chicken, shaved Parmesan, mixed greens in an herb tortilla, served with Caesar dressing

GRILLED VEGETABLE AND HUMMUS WRAP (V,VE,DF)

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

THE ITALIAN

French bread filled with salami, mortadella, prosciutto, Provolone, lettuce and tomato, with pesto aioli

DRESSING CHOICES

RANCH (GF,V)

ITALIAN HERB (GF,V)

FRENCH (GF,DF,VE)

CAESAR (GF)

BALSAMIC VINAIGRETTE (GF,V)

CITRUS VINAIGRETTE (GF,DF,V)

DIJON VINAIGRETTE (GF,DF,V)

RASPBERRY VINAIGRETTE (GF,DF,VE)

SALADS

All salads are served with chips and a cookie.

CAESAR

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

COUNTRY MIX (GF)

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

ITALIAN (V)

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

HOUSE

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

BLACKBERRY GOAT CHEESE (GF)

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

Add grilled chicken to any salad

Add roasted shrimp to any salad

Add grilled steak to any salad

V- Vegetarian, GF- Gluten Friendly*

VE- Vegan, DF- Dairy Free

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

BUFFETS

Served with your choice of two sides

BBQ PICNIC BUFFET

BARBECUE PORK, CHICKEN, BEEF

Roasted pulled pork, chicken or beef, tossed in our house barbecue sauce, served with a brioche bun

GRILLED BURGERS

Trays of sliced cheese, lettuce, tomato, and onion, served with a brioche bun

ITALIAN BUFFET

STUFFED SHELLS (GF)

Four cheese stuffed shells with marinara sauce with pearly onions and sun-dried tomatoes
Sausage or vegetarian

LASAGNA

Beef and sausage or vegetarian

HOT SIDES:

BUTTERED CORN (GF,V)

BAKED BEANS (GF, GF,DF)

BUTTERED BROCCOLI
(GF,V)

CHEFS BLEND SEASONAL
VEGETABLES (GF,VE,DF)

COLD SIDES:

CAESAR SALAD (V)

ITALIAN SALAD (V)

POTATO SALAD (GF,V,DF)

COLESLAW (GF,V,DF)

SOUTHWEST SPREAD

Option of tacos or enchiladas. Choose your tortilla, protein and salsa. Sides include Spanish rice and refried beans. Accompanied with shredded cheese, lettuce, chopped tomatoes, pico de gallo, and sour cream.

TORTILLA PROTEIN SALSA

FLOUR (DF)

WHITE CORN (GF,DF)

FAJITA CHICKEN
(GF,DF)

TACO SEASONED
GROUND BEEF
(DF)

PORK CARNITA
(GF,DF)

BEEF BARBACOA
(GF,DF)

ROJO (VE,GF,DF)

VERDE (VE,GF,DF)

HOMESTYLE SALSA
(V,GF,DF)

V- Vegetarian, GF- Gluten Friendly*

VE- Vegan, DF- Dairy Free

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

APPETIZERS

Pick 3

ANTIPASTO DISPLAY WITH HUMMUS

Assorted meats and cheeses, pickles, berries and grapes, tortellini, fresh and grilled vegetables

MEAT FILLED HERBED FOCACCIA

Assorted Italian sliced meat with provolone and pesto aioli

FRESH SLICED FRUIT DISPLAY

(GF,VE,DF)

DOMESTIC CHEESE DISPLAY WITH CRACKERS (V)

FRESH & GRILLED VEGETABLES

WITH RANCH (GF,VE,DF)

Pick 5

CHICKEN DRUMMIES WITH ASSORTED SAUCES

BBQ MEATBALLS (DF)

SPINACH ARTICHOKE DIP WITH CRACKERS

BACON WRAPPED WATER CHESTNUTS (GF,DF)

CHEESE RAVIOLI WITH ROASTED BUTTERNUT SQUASH CREAM SAUCE (V)

UPGRADED APPETIZERS

Additional per person per selection.

JUMBO SHRIMP COCKTAIL (GF,DF)

Tray of jumbo shrimp with brandied cocktail sauce, garnished with lemons, parsley, and bell peppers

BACON WRAPPED TENDERLOIN

(GF,DF)

CRAB CAKES

SMOKED SALMON DISPLAY

Accompanied by capers, roasted tomatoes, sliced lemons, Boursin cream cheese, cucumbers, dill, and hardboiled eggs, served with crostinis

CHARCUTERIE DISPLAY

Sliced Boar's Head meats and cheeses, fresh vegetables, fruits, and pickles, served with assorted crackers

V- Vegetarian, GF- Gluten Friendly*

VE- Vegan, DF- Dairy Free

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

ENTRÉES

*Includes three (3) sides of your choice, and fresh baked dinner rolls.
Pick an additional entree and additional side item for additional cost.*

.....

CHICKEN

BOURSIN CHICKEN

Breaded chicken breast stuffed with boursin cheese, topped with a basil 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

PORK

CHEF SEASONED PORK LOIN

(GF,DF)

Slow roasted, sliced 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

SEAFOOD

MIDWEST WALLEYE

Parmesan crusted walleye with a caper lemon cream sauce

SEARED SALMON (GF,DF)

Lemon herb seared salmon with a lemon herb pan sauce

BEEF

BURGUNDY STEAK (GF,DF)

Grilled, sliced and served with a wild mushroom demi-glace

SLICED POT ROAST (GF,DF)

Slow-braised, sliced, and served with a luxurious red wine demi-glace

BBQ BEEF BRISKET (GF,DF)

Sliced smoked beef brisket with barbecue demi-glace

RICH STEAK TIPS (GF,DF)

Beef tenderloin tips, sautéed with onion, bell peppers, mushrooms. Topped with cabernet demi glaze

MEATLOAF (DF)

Classic house-made meatloaf smothered in a rich, tangy glaze

VEGETARIAN

SPINACH AND PORTOBELLO

RAVIOLI

Tossed with a wild mushroom cream sauce

STUFFED SHELLS

Our house-made stuffed shells

BUTTERNUT SQUASH

RAVIOLI

Tossed with a butternut squash cream sauce and topped with roasted butternut squash

PASTA ARRABIATA (DF,VE)

Served with roasted vegetables

V- Vegetarian, GF- Gluten Friendly*

VE- Vegan, DF- Dairy Free

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

SIDES

STARCHES

WILD RICE PILAF (V,VE,GF,DF)

YUKON GOLD MASHED POTATOES (GF)

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

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

Choice of: garlic roasted or truffle and herb

SMOKED GOUDA MACARONI AND CHEESE (V)

AUGRATIN POTATOES (GF,V)

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

Choice of: herb or caramelized onion

VEGETABLES

GREEN BEAN ALMONDINE (V,GF)

BUTTERED CORN (V,GF)

HONEY BOURBON FRENCH TOP CARROTS (V,GF)

CHEFS BLEND SEASONAL VEGETABLES (VE,GF,DF)

BRUSSEL SPROUTS (GF,DF)

Choice of: pan roasted or bacon and onion

BUTTERED BROCCOLI (V,GF)

SALADS

CAESAR

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

COUNTRY MIX (GF)

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

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

BLACKBERRY GOAT CHEESE (GF)

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

ITALIAN (V)

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

DESSERT

CAKES

BUNNIE'S COCONUT
CHOCOLATE RASPBERRY
STRAWBERRY CREAM
CHOCOLATE MINT
VANILLA
DOUBLE CHOCOLATE
APPLE CRISP

CUPCAKES

BUNNIE'S COCONUT
VANILLA
CHOCOLATE
CHOCOLATE RASPBERRY
STRAWBERRY CREAM
CHOCOLATE MINT

COOKIES

CHOCOLATE CHIP
WHITE MACADAMIA NUT
OATMEAL RAISIN
M&M
SUGAR

BARs

BROWNIES
SEVEN LAYER
LEMON
SCOTCHEROO
APPLE

BEVERAGES

SINGLE BEVERAGE PACKAGE
DUAL BEVERAGE PACKAGE

BOTTLED WATER
REGULAR OR DECAF COFFEE
ASSORTED SPARKLING WATER

ASSORTED SODA
LEMONADE
PUNCH

BAR SERVICES

HOSTED DRINKS

COCKTAILS

Charged on Consumption

HOSTED SODA PACKAGE

Serve your group Pepsi products for the entire evening.

WINE

SPECIALTY WINES

Ask your sales associate for our specialty wine selections (Market Price)

HOUSE WINES

Served by the Bottle.

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

LOCAL, CRAFT & IMPORTED KEGGED BEER

Please inquire about other options. (Market Price)

SUPPORT LOCAL BREWERIES

LTS
Little Thistle
SXSE
Forager

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

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

THANK YOU FOR CHOOSING PINNACLE CATERING FOR YOUR SPECIAL EVENT.

PAYMENT

We gladly accept cashier's checks, cash, and all credit cards.

A 3% processing fee will apply to all electronic payments.

All prices subject to tax, 20% service charge, and a facility charge may apply. A travel fee will be applied out of city limits.

Pricing is subject to menu selection.

TABLES & LINEN

Please provide tables or counter space for food and beverages.

Table linens are provided at no charge for the beverage and food tables.

Linens for all other tables such as guest tables are available for additional cost.

DELIVERY OR PICKUP

You may have food delivered or pick it up. If picked up, our 20% service charge is waived.

LEFTOVERS

Due to the uncontrollable conditions of off-site catering, leftover food will be taken back to our facility, evaluated, and distributed to Community Food Response at the managers' discretion.

PAPER-WARE & CHINA

All disposable products are included at no extra charge for delivered buffets. China and flatware is available for for additional cost.

CLEAN UP

We pride ourselves in service. In every catering event we will clean up around the buffet tables and kitchen, as well as remove dinner plates from the guest tables for staffed events. For china, the same policy applies except we will clear all used china from the guest tables.

FINAL COUNT

Final counts are due 10 days prior to your event.