



PINNACLE

CATERING

WEDDING X MENU

507-258-4633

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

Table linen for buffet, beverage and dessert stations
(Please note these tablecloths are not floor length).

Champagne toast for wedding party (with bar service).

High-quality disposable products.

Wedding tasting and personal consultation with a sales associate.



Pricing subject to travel fee, 20% service charge, facility charge and tax.

MENU PACKAGES

Plated served meals require china package.

THE ELITE – *Plated or buffet option available.*

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

THE ROYAL – *Plated option only, guests select 1 of 2 entrees.*

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

THE GRAND – *Plated or buffet option available.*

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

BUFFETS – *Buffet option only.*

Creative packages available featuring Midwest favorites as well as globally inspired dishes. Beverage station includes lemonade and water.

Customized menus available upon request.

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

Additional white, black or ivory table linen is available.
Please note these table cloths are not floor length.

Linen napkins are available.

China package includes a china dinner plate, flatware and linen napkins.

APPETIZER STATION

DOMESTIC AND IMPORTED CHEESE
DISPLAY (V,GF)

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

ANTIPASTO SKEWERS OR DISPLAY

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

WILD MUSHROOM
ARANCINI (V)

BURGUNDY STEAK CANAPE

WATERMELON CUBE WITH FRUIT
PICO MINT LEAF GARNISH (GF,V,VE,DF)

SMOKED SALMON CROSTINI

SAUSAGE STUFFED CRIMINI (GF)

BACON WRAPPED WATER
CHESTNUTS (GF,DF)

CRANBERRY WALNUT CROSTINI
WITH WARM BRIE (V)

SPINACH ARTICHOKE DIP WITH
CRACKERS (V)

BRIE CROSTINI WITH FRESH
RASPBERRY (V)

CAPRESE SKEWERS (V,GF)

BLUEBERRY GOAT CHEESE AND
FIG TARTLET (V)

HERB ROASTED TOMATO AND
BURRATA CROSTINI (V)

Butler service upcharge.

UPGRADED APPETIZERS

Additional per person, per selection.

SHRIMP COCKTAIL
SHOOTERS (GF,DF)

WALLEYE CAKES (DF)

BACON WRAPPED BEEF
TENDERLOIN (GF,DF)

SWEET CHILI CHICKEN
SPOONS (DF)

V- Vegetarian, GF- Gluten Friendly*

VE- Vegan, DF- Dairy Free

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

SALADS

COUNTRY SALAD (V,GF)

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

BLACKBERRY GOAT

CHEESE SALAD (V,GF)

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

HOUSE SALAD (V)

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

ITALIAN SALAD (V)

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

CAESAR SALAD (V)

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

CAPRESE SALAD (V,GF)

Fresh baby mozzarella and grape tomatoes with balsamic vinaigrette.

Plated salad options for buffets are an additional upcharge per person. Salad options can be adjusted to meet dietary needs.

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)

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STARCHES

YUKON GOLD MASHED POTATOES (GF)

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

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

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

*Choice of: herb or
caramelized onions*

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

*Choice of: garlic roasted or
truffle and herb*

CARAMELIZED ONION RED SKIN MASHED POTATOES (GF,V)

VEGETABLES

BUTTERED GREEN BEANS (V,GF)

*Choice of: garlic or
almondine*

BROCCOLI WITH SUNDRIED TOMATO BUTTER (V,GF)

HONEY BOURBON FRENCH TOP CARROTS (V,GF,DF)

GARLIC PARMESAN ROASTED CAULIFLOWER FLORETS (V,GF)

ROASTED BRUSSEL SPROUTS WITH BACON AND ONION (GF,DF)

LEMON ROASTED BROCCOLINI (V,GF,DF,VE)

CHEFS BLEND SEASONAL VEGETABLES (V,GF,DF,VE)

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ENTREES

BEEF

BURGUNDY STEAK (GF,DF)

Grilled and served with wild mushroom demi-glace.

NEW YORK STRIP (GF,DF)

Grilled New York strip steak with rosemary pan sauce.

CENTER-CUT SIRLOIN (GF,DF)

Grilled with a green peppercorn demi-glace.

CITRUS BUTTER STEAK (GF)

Seared with a lemon thyme cream sauce.

BRAISED SHORT RIB (GF,DF)

Slow roasted with onions, carrots, celery, and herbs in red wine. Served with pinot noir jus.

CHICKEN

BOURSIN CHICKEN

Breaded chicken breast stuffed with boursin cheese, topped with a basil boursin cream sauce.

WILD RICE AND GOUDA CHICKEN ROULADE

Panko-crusted chicken stuffed with wild rice and Gouda cheese served with a Gouda cream sauce.

TUSCAN CHICKEN

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

SPINACH ARTICHOKE CHICKEN (GF)

Seared Frenched chicken breast with artichoke and spinach cream sauce.

FRENCHED CHICKEN BREAST (GF)

Pan-seared Frenched chicken breast with charred tomato cream sauce.

PORK

MARINATED MAPLE-SMOKED PORK CHOP (GF,DF)

Served with a caramelized shallot espagnole.

PORCINI CRUSTED PORK MEDALLIONS (GF,DF)

Served with a sun-dried cherry demi-glace.

HERB CRUSTED PORK TENDERLOIN (GF,DF)

With an apple cider demi-glace.

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FISH

SEARED SALMON (GF)

Lemon herb seared salmon with a shallot herb beurre blanc.

MIDWEST WALLEYE

Parmesan crusted walleye with a caper lemon cream sauce.

VEGETARIAN

ROASTED ROOT VEGETABLE ROULADE

Served with a roasted red pepper cream sauce.

BUTTERNUT SQUASH RAVIOLI

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

FALAFEL (GF,DF,VE,V)

Paired with saffron rice, sweet corn, red pepper, pearl onion relish, and romesco sauce.

WILD MUSHROOM, GOAT CHEESE AND KALE STRUDEL

Served with a wild mushroom cream sauce.

PASTA ARRABIATA (VE,DF)

Pasta served with grilled vegetables and arrabiata sauce.

UPGRADED ENTREE CHOICES

PAN-SEARED HALIBUT (GF,DF)

Orange pineapple pepper seared halibut with a mango pineapple chutney.

DOUBLE BONE FRENCHED

PORK CHOP (GF)

Stuffed with Provolone and apples, smothered in an apple whiskey bacon jam.

GRILLED SEA BASS (GF,DF)

Served with a blackened tomato and roasted red pepper sauce.

SLICED BEEF TENDERLOIN (GF,DF)

Herb crusted with a truffle demi-glace.

PETITE RIBEYE FILET (GF,DF)

Char grilled, served with a cherry espagnole sauce.

KIDS MEALS

Served with a fresh fruit cup, potato wedges and appropriate condiments.

CHICKEN STRIPS

MAC AND CHEESE (V)

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THE ITALIAN TABLE

Accompanied with breadsticks and choice of two sides.

PASTA

SAUCE

PROTEIN

PENNE (V)

MARINARA (GF,DF,VE)
Classic tomato with basil

GRILLED CHICKEN (GF,DF)

FETTUCCINE (V)

ALFREDO (V,GV)
Parmesan cream sauce

SLICED ITALIAN SAUSAGE (GF,DF)

MACARONI (V)

**SMOKED GOUDA
MORNAY (V,GF)**
Gouda cream sauce

PULLED PORK (GF,DF)

CAVATAPPI (V)

PESTO CREAM SAUCE (V,GF)
Sautéed onion and garlic,
pesto cream

BRISKET (GF,DF)

STUFFED SHELLS

Four cheese stuffed shells with marinara sauce, pearled onions and sun-dried tomatoes. *Sausage or vegetarian*

LASAGNA

Beef and sausage or vegetarian

SIDE CHOICES

HOT

BUTTERED BROCCOLI (V,GF)

GARLIC GREEN BEANS (V,GF)

**CHEF BLEND SEASONAL
VEGETABLES (GF,V,DF,VE)**

**GARLIC PARMESAN CAULIFLOWER
(V,GF)**

COLD

CAESAR SALAD (V)
Parmesan cheese, tomatoes, and croutons. Served with classic Caesar dressing.

HOUSE SALAD (V)
Tomatoes, cucumber, shredded cheddar cheese, and croutons. Served with choice of dressing.

ITALIAN SALAD (V)
Kalamata olives, pepperoncini, red onion, grape tomatoes, cucumbers, Parmesan cheese, croutons. Served with Italian herb dressing.

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THE CLASSICS

Accompanied with choice of two sides and a biscuit or corn bread.

PROTEIN

SIDES

GRILLED CHICKEN QUARTERS
(GF,DF)

COLESLAW (V,GF,DF)

POT ROAST (GF,DF)

POTATO SALAD (GF)

BEEF BRISKET (GF,DF)

BAKED BEANS (V,GF,DF)

MEAT LOAF (DF)

BUTTERED CORN (V,GF)

BARBECUE BABY BACK RIBS
(GF,DF)

FRESH FRUIT (V,GF,DF,VE)

RICH STEAK TIPS (GF,DF)

AUGRATIN POTATOES (V,GF)

SANDWICH OPTIONS

GRILLED BURGERS

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

PULLED PORK, CHICKEN, OR BEEF

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

CHEFS BLEND SEASONAL VEGETABLES
(GF,V,DF,VE)

MASHED POTATOES (V,GF)

BUTTERED CARROTS (V,GF)

HOUSE SALAD (V)

COUNTRY SALAD (V,GF)

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SOUTHWEST SPREAD

Pricing listed with protein

Option of tacos or enchiladas. Choose your tortilla, protein and salsa.

ACCOMPANIED WITH

SHREDDED CHEESE

CHOPPED TOMATOES

SOUR CREAM

LETTUCE

PICO DE GALLO

add guacamole add corn salsa

TORTILLA

PROTEIN

SALSA

FLOUR (DF)

FAJITA CHICKEN (GF,DF)

ROJO (VE,GF,DF)

WHITE CORN (GF,DF)

TACO SEASONED
GROUND BEEF (DF)

VERDE (VE,GF,DF)

PORK CARNITA (GF,DF)

HOMESTYLE SALSA
(V,GF,DF)

BEEF BARBACOA (GF,DF)

SIDES

SPANISH RICE (VE,GF,DF)

REFRIED BEANS (V,GF,DF)

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DESSERT

CAKES

BUNNIE'S COCONUT

CHOCOLATE RASPBERRY

STRAWBERRY CREAM

CHOCOLATE MINT

DOUBLE CHOCOLATE

VANILLA

APPLE CRISP

CUPCAKES

BUNNIE'S COCONUT

VANILLA

CHOCOLATE

CHOCOLATE RASPBERRY

STRAWBERRY CREAM

CHOCOLATE MINT

MINI BUNDTTS

VANILLA

CHOCOLATE

FUNFETTI

CARROT

LEMON

RED VELVET

STRAWBERRY

PUMPKIN

BARS

BROWNIES

SEVEN LAYER

LEMON

SCOTCHEROO

APPLE

COOKIES

CHOCOLATE CHIP

WHITE MACADAMIA NUT

OATMEAL RAISIN

M&M

SUGAR

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BAR & BEVERAGE

HOSTED DRINKS

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

SPECIALTY WINES

Ask your sales associate for a list of our specialty wines.

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 BEER KEGS

Coors
Michelob Golden Light
Grain Belt

Busch Light
Bud Light
Miller Lite



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