



# PINNACLE

CATERING

## CONFERENCE X MENU

507-258-4633

[WWW.PINNACLECATERINGMN.COM](http://WWW.PINNACLECATERINGMN.COM)

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2026-27 V4NP



# 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

Rollled 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)  
Blueberry, apple cinnamon, lemon  
poppy seed, banana nut

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

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

**FLAKY DANISH ASSORTMENT** (V)

**MINI MONKEY BREADS** (V)  
Caramel with sweet dough

**FRESH FRUIT KABOBS** (GF,DF,VE,V)

**BREAKFAST BAR ASSORTMENT** (DF)

Pick 3

**CINNAMON ROLLS** (V)

**AVOCADO TOAST** (V,DF)  
Pita and crostini, avocado, roasted  
tomato and red onion

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

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

**STRAWBERRY WAFFLE SKEWERS** (V)  
With chocolate sauce

**COFFEE CAKE** (V)

**CHARCUTERIE SKEWERS**  
Meats, cheeses, and berries

P.M. BREAK Pick 2

**SHRIMP COCKTAIL SHOOTERS** (GF,DF)

**CAPRESE SKEWERS** (V,GF)

**ASSORTED COOKIES**

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

**IMPORTED CHEESE SKEWERS** (V,GF)

**TOMATO BRUSCHETTA** (V)

**COCONUT MACAROONS** (V,GF)  
Original and chocolate dipped

**S'MORE COOKIES**

**ANTIPASTO SKEWER**

**HUMMUS AND PITA PLATE** (V,GF)

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)

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

**ASSORTED BUNDTINIS**



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## X MARKET STYLE LUNCH X



## GRAB & GO

### GRAB & GO

(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

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

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 (DF,VE,V)

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 basil pesto 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** (GF,DF,VE,V)

**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**

**COCONUT MACAROONS** (GF)

Original and chocolate dipped

**FLOURLESS CHOCOLATE CAKE** (GF)

Berries and whip

**CLASSIC CHEESE CAKE**

Caramel and chocolate sauce

**STRAWBERRIES AND CREAM CAKE**

**CHOCOLATE RASPBERRY CAKE**

**LEMON BURST BAR**

Lemon bars with whipped cream, topped with raspberries and toasted almonds

**TRIPLE CHOCOLATE BROWNIE**

**DUTCH APPLE PIE TORTE**

**CHOCOLATE FUDGE MINT CAKE**

**ASSORTED BUNDTINIS**

# PINNACLE

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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 basil pesto 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 almonidine

## 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. 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