



PINNACLE

CATERING

RECEPTION X MENU

507-258-4633

WWW.PINNACLECATERINGMN.COM

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

2026-27V7NP

PINNACLE

CATERING

X DINNER X



ENTRÉES

BEEF

PETIT RIBEYE (GF)

Hand-butchered, char-grilled steak. Served best with Yukon Gold mashed potatoes and lemon-roasted broccolini. Finished with a tart cherry espagnole sauce.

SLICED STRIP LOIN (GF)

Dry aged, whole roasted strip loin. Best served with truffle roasted fingerling potatoes, garlic buttered green beans and a rosemary pan sauce.

FILET MIGNON (GF,DF)

House-butchered, herb-basted, and seared to perfection. Served best with herb-roasted red potatoes and grilled asparagus. Draped with a rich truffle demi-glaze.

SHORT RIB (GF)

Seared short ribs, slow-roasted for 4 hours in Pinot Noir, herbs, and vegetables until fork-tender. Served best with Parmesan garlic mashed potatoes and bourbon-glazed French top carrots. Accompanied by a Pinot Noir jus.

CHICKEN

SMOTHERED FRENCHED CHICKEN BREAST (GF)

Frenched chicken, marinated in shallots, thyme, and white wine, then pan-seared to perfection. Served best with Parmesan garlic mashed potatoes, sundried tomato buttered broccoli, and a white wine mushroom pan sauce.

FLORENTINE

Panko-crusted chicken roulade stuffed with provolone, prosciutto, sautéed spinach, garlic, and bell peppers. Oven-finished with butter. Served best with grilled asparagus, truffle-roasted fingerling potatoes, and a wilted spinach garlic cream sauce.

PICCATA

Lightly floured, and seasoned Frenched chicken breast, pan-fried. Served best with green bean almondine. Draped in a lemon caper piccata sauce.

COQ AU VIN (GF)

Pan-seared Frenched chicken braised in red wine with lardons, wild mushrooms, pearl onions, and roasted vegetables. Served best with Yukon Gold mashed potatoes, lemon-roasted broccolini, and finished with a rich red wine reduction.

PORK

SLOW ROASTED SLICED PORK BELLY (GF,DF)

Marinated in apple cider, ginger, and soy sauce, then roasted until crispy and tender. Served best with house-made fried rice and garlic bok choy. Glazed with tangy plum sauce.

DOUBLE BONE FRENCHED PORK CHOP (GF)

Marinated overnight in Dijon and maple, stuffed with Provolone and apples. Served best with crispy Parmesan smashed potatoes and bourbon-glazed French top carrots. Smothered in apple whiskey bacon jam.

ENTRÉES

WILD GAME

BUFFALO POT ROAST (GF)

Slow-braised buffalo chuck in pinot noir with spices, herbs, and vegetables. Served best with Yukon Gold mashed potatoes and French top carrots. Accompanied by Pinot Noir au jus.

DUCK BREAST (GF)

Seared duck breast, served best with Gruyère au gratin potatoes and green bean almonndine. Finished with reduced Fresno mango chutney.

LAMB SHANK (GF)

Seared lamb shank, slow-braised in red wine with bay leaves, pepper corns, thyme, rosemary, and vegetables. Served best with roasted garlic mashed potatoes and broccolini. Covered with a thyme reduction.

SEAFOOD

HONEY SESAME MISO GLAZED

STEEL HEAD TROUT (GF,DF)

Seared steelhead trout, finished with house-made honey sesame miso glaze. Served best with house-made fried rice and seared bok choy. Drizzled with more honey sesame miso glaze.

HALIBUT (GF)

Seared and seasoned with orange pineapple pepper. Served best with Gruyère au gratin potatoes and blistered cherry tomatoes over grilled broccolini. Covered with slow-cooked pineapple chutney.

SEA BASS (GF)

Grilled, hand-cut sea bass fillet. Served best with garlic Parmesan cauliflower and herb roasted sweet potatoes. Finished with roasted red pepper and blackened tomato purée.

PAN SEARED GROUPE (GF)

Hand-filleted grouper, pan-seared with sautéed halved grape tomatoes, garlic, and deglazed with white wine, garnished with basil chiffonade. Best served with parsnip purée and roasted balsamic Brussels sprouts, finished with Sauce Vierge.

VEGETARIAN & VEGAN

PESTO TORTELLINI (V)

Cheese tortellini tossed in a rich pesto cream sauce mixed with sundried tomatoes, broccolini heads, and garnished with shaved Parmesan.

CRISPY GOCHUJANG TOFU (V,VE,DF,GF)

Fried tofu tossed in a housemade gochujang glaze and sprinkled with green onions and sesame seeds. Served best with house-made fried rice, steamed broccoli and bias carrots.

CAULIFLOWER STEAK (GF,DF,VE,V)

Marinated and grilled cauliflower. Best served with herb and vinegar smashed potatoes, and tri-roasted root vegetables. Served on top of a roasted butternut squash purée.

RAGU (DF,VE,V)

Fettuccine with slow-roasted vegetables, tomato paste, and deglazed with dry red wine. Finished with crispy wild mushrooms.

SIDES

STARCHES

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

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

FINGERLING POTATOES (GF,DF,VE,V)
Choice of: herb, truffle, or garlic

HOUSE-MADE FRIED RICE
(GF,DF,V)

YUKON GOLD MASHED POTATOES (GF)
Choice of: sour cream and chive,
bacon cheddar or Parmesan garlic

**TRI-COLORED ROASTED ROOT
VEGETABLES** (GF,DF,VE,V)

SMASHED POTATOES (GF,V)
Choice of: vinegar and herb, garlic
Parmesan, or Parmesan

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

VEGETABLES

GRILLED ASPARAGUS (GF,DF,VE,V)

**BOURBON GLAZED GREEN TOP
CARROT** (GF,DF,V)

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

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

SAUTÉED BOK CHOY (GF,DF,VE,V)

BROCCOLINI (GF,DF,V,VE)
Choice of: blistered cherry tomato
or lemon roasted

BRUSSEL SPROUTS (GF,DF,V,VE)

GREEN BEAN ALMONDINE (GF,V)

**BROCCOLI WITH SUN DRIED
TOMATO BUTTER** (GF,V)

**GRILLED CHEFS BLEND
VEGETABLES** (GF,DF,VE,V)

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.

BOURBON PEAR & PECAN (V)
Spring mix with poached pear, grilled
halloumi, pomegranate seeds, spiced
pecans. Served with a smoked shallot
vinaigrette.

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, basil leaves, and
grape tomatoes. Served with basil pesto
vinaigrette.

PLATED DESSERTS

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TRIPLE CHOCOLATE TRIFLE

Chocolate mousse in between layers of brownies and sprinkled with chocolate shavings.

CARROT CAKE

Moist carrot cake with cream cheese frosting.

ANGEL FOOD CAKE

Topped with whipped cream and macerated berries.

CHOCOLATE DECADENCE (GF)

Flourless chocolate cake slice with caramel sauce.

TIRAMISU

Lady fingers soaked in espresso layered between mascarpone and dusted with cocoa powder.

POT DE CREME WITH BERRIES (GF,VE,DF)

Chocolate ganache made with plant based milk and topped with berries.

OREO DREAM

Cookies and cream filling topped with oreo bits and drizzled with chocolate icing.

ELI'S CHEESECAKE

Vanilla cheesecake topped with whipped cream and berries.

DEATH BY CHOCOLATE

Rich chocolate cake layered with ganache filling and frosted with chocolate icing.

WHITE CHOCOLATE RASPBERRY LAYERED SQUARE

White cake, whipped cream and raspberry coulis.

MOLTEN CHOCOLATE TURTLE CAKE

Goopy chocolate ganache filled cake coated with caramel sauce and pecan pieces.

LEMON TRIFLE

Lemon curd layered with white cake and vanilla chantilly, topped with raspberries.

MOUSSE SLICE

Three layers of dark, milk and white chocolate mousse with a cookie crumb crust.

SALTED CARAMEL AND VANILLA CRUNCH

Vanilla cake layered with granola, vanilla frosting, and salted caramel.

STRAWBERRY SHORT CAKE

Vanilla short cake layered with whipped cream and strawberries.

CHOCOLATE DREAM CAKE (GF)

Fluffy and moist chocolate cake with layers of vanilla mousse, topped with chocolate icing and vanilla swirl.

RED VELVET CHEESECAKE

Red velvet cheesecake with layers of rich, velvety cake and smooth, creamy cheesecake.

PINNACLE

CATERING

X STATIONS X



APPETIZER RECEPTIONS

APPETIZER STATION

(1) Station

Pick 3

IMPORTED CHEESE DISPLAY (V,GF)

BLUEBERRY GOAT CHEESE AND FIG TART (V)

CARAMELIZED ONION VOL-AU-VENT WITH WHIPPED BLEU CHEESE AND CHIVES (V)

FRESH VEGETABLES WITH HUMMUS (GF,DF,VE,E)

BRIE MOUSSE CROSTINI WITH FRESH RASPBERRY (V)

SMOKED SALMON

Smoked salmon with capers, cucumber slices, hardboiled egg, roasted grape tomatoes, lemons, dill cream cheese, served with crostinis.

ITALIAN SAUSAGE STUFFED MUSHROOM

PHYLLO CUP (V)

Filled with apricot jam, toasted walnuts, goat cheese, and honey drizzle.

VIE DE FRANCE BITES

French bread, sundried tomato pesto, herb roasted chicken, and provolone.

BACON WRAPPED TENDERLOIN (GF,DF)

Beef tenderloin wrapped in peppered bacon.

SWEET CHILI CHICKEN SATAY (GF,DF)

Glazed with a sweet thai chili sauce. Garnished with sesame seeds and green onions.

HERB ROASTED TOMATO AND BURRATA CROSTINI (V)

(2) Stations

Pick 6

GRILLED VEGETABLE KABOBS (GF,DF,VE,V)

GRILLED PEACH CROSTINI (V)

Sliced peaches on top of burrata with a dark balsamic reduction.

EXOTIC AND SEASONAL SLICED FRUIT (GF,DF,VE,V)

BRUSCHETTA (V)

Roma tomatoes, Parmesan, diced red onion, and balsamic, served with crostinis.

CLASSIC SHRIMP COCKTAIL (GF,DF)

Cocktail sauce

PLUM AND PECAN VOL-AU-VENT (V)

With mascarpone and plum jam.

ARTICHOKE DIP

Served with crostinis.

BOAR'S HEAD CHARCUTERIE

Prosciutto, chorizo, capicola, salami, berries, grapes, with various pickled sides and cheeses.

FIG CROSTINI

With melted gorgonzola, prosciutto, fig and maple drizzle.

GOURMET COCKTAIL SLIDERS

Smoked turkey, burgundy steak, lettuce, and onions. Served with dijonaise and garlic herb aioli.

CUCUMBER CUP WITH DILL CREAM CHEESE AND SALMON LOX (GF)

ROASTED GOAT CHEESE STUFFED SWEET PEPPER (GF,V)

MEAT FILLED FOCACCIA

Basil pesto aioli with Italian meats and provolone.

UPGRADED APPETIZERS

CITRUS BAKED HALIBUT DISPLAY

Pineapple orange pepper baked halibut, grilled tomatoes, lemon slices, orange slices, sliced cucumbers, sliced red onions, hard boiled eggs, capers, boursin cream cheese, served with crostinis.

CARVED BEEF TENDERLOIN

Dry-aged, slow-roasted tenderloin, sliced on a display with lettuce, sliced tomatoes, onions, cornichons, served with dijon aioli, truffle aioli, and cocktail buns.

DESSERT STATION

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Pick (3)

Coffee station included.

COCONUT MACAROONS (GF)

Original and chocolate dipped

ASSORTED BUNDTINIS

STRAWBERRY PASTRY CREAM IN A CHOCOLATE TART

MINI CHOCOLATE POTS DE CRÈME (GF)

LEMON TARTLET WITH BLUEBERRIES

FRUIT TART FILLED WITH PASTRY CREAM

TRIPLE CHOCOLATE MOUSSE FILLED CUPS (GF)

BUNNIES COCONUT PETIT FORE

SALTED CARAMEL APPLE TART

CHOCOLATE COVERED STRAWBERRIES

CHOCOLATE PEANUT BUTTER BITES

ASSORTED COOKIES

BANANA CREAM PIE IN A GRAHAM CRACKER TART

CHOCOLATE SALTED CARAMEL TART

DUTCH APPLE PIE TARTLET

KEY LIME TART IN A GRAHAM CRACKER CUP

CHOCOLATE RASPBERRY TART

TRIPLE BERRY TART

ASSORTED CHEESE CAKE BITES

DESSERT SHOOTERS

- *Red velvet cream cheese*
- *Apple crumble*
- *Triple berry*
- *Espresso mousse*
- *Carrot cake cream cheese*
- *Black forest cake*
- *Lemon mousse and raspberry*
- *Chocolate decadent*
- *Strawberry short cake*

