



# PINNACLE

CATERING

## WEDDING X MENU

507-258-4633

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

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## **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.

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## **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.

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## **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.

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## **BUFFETS**– *Buffet option only.*

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

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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 available for extra charge. *Please note these table cloths are not floor length.*

Linen napkins available for extra charge.

China package includes a china dinner plate, flatware and linen napkins available for price per person.

# APPETIZER STATION PRICING PER PERSON

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**DOMESTIC AND IMPORTED CHEESE  
DISPLAY (V)**

**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 MOUSSE CROSTINI WITH  
FRESH RASPBERRY (V)**

**CAPRESE SKEWERS (V,GF)**

**BLUEBERRY GOAT CHEESE AND  
FIG TARTLET (V)**

**HERB ROASTED TOMATO AND  
BURRATA CROSTINI (V)**

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Butler service upcharge per person.  
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## UPGRADED APPETIZERS

Additional cost per person, per selection.  
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**SHRIMP COCKTAIL  
SHOOTERS (GF,DF)**

**CRAB CAKES**

**BACON WRAPPED BEEF  
TENDERLOIN (GF,DF)**

**SWEET CHILI CHICKEN  
SPOONS (DF)**

V- Vegetarian, GF- Gluten Friendly\*

VE- Vegan, DF- Dairy Free

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# SALADS

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## 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 basil pesto vinaigrette.

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

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# DRESSING CHOICES

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## 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,V)

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# STARCHES

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## 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)

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# VEGETABLES

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## 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

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## BEEF

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### **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 pan sauce.

### **BRAISED SHORT RIB (GF,DF)**

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

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## CHICKEN

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### **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.

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## PORK

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### **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 (GF,DF,VE,V)

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 puree.

### 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

Choose 1 Entree or 2 Entrees

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

### CHICKEN STRIPS

### MAC AND CHEESE (V)

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# THE ITALIAN TABLE

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Accompanied with breadsticks and choice of two sides.

## PASTA

**PENNE (DF,V)**

**FETTUCINE (DF,V)**

**CAVATAPPI (DF,V)**

**MACARONI (DF,V)**

## SAUCE

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

**ALFREDO (V,GV)**  
Parmesan cream sauce

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

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

## PROTEIN

**SLICED ITALIAN SAUSAGE (GF,DF)**

**GRILLED CHICKEN (GF,DF)**

**PULLED PORK (GF,DF)**

**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

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### 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.

**CAPRESE SALAD (V,GF)**  
Fresh baby mozzarella and  
grape tomatoes with basil pesto  
vinaigrette.

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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,DF)

**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 (GF,DF,VE,V)

WHITE CORN (GF,DF)

TACO SEASONED  
GROUND BEEF (DF)

VERDE (GF,DF,VE,V)

PORK CARNITA  
(GF,DF)

HOMESTYLE SALSA (GF,DF,VE,V)

BEEF BARBACOA (GF,DF)

## SIDES

SPANISH RICE (GF,DF,VE,V)

REFRIED BEANS (V,GF,DF)

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# DESSERT

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## CAKES

BUNNIE'S COCONUT

CHOCOLATE RASPBERRY

STRAWBERRY CREAM

CHOCOLATE MINT

DOUBLE CHOCOLATE

VANILLA

APPLE CRISP

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## CUPCAKES

BUNNIE'S COCONUT

VANILLA

CHOCOLATE

CHOCOLATE RASPBERRY

STRAWBERRY CREAM

CHOCOLATE MINT

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## MINI BUNDTTS

VANILLA

CHOCOLATE

FUNFETTI

CARROT

LEMON

RED VELVET

STRAWBERRY

PUMPKIN

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## BARS

BROWNIES

SEVEN LAYER

LEMON

SCOTCHEROO

APPLE

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## COOKIES

CHOCOLATE CHIP

WHITE MACADAMIA NUT

OATMEAL RAISIN

M&M

SUGAR

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