



# PINNACLE

CATERING

## CONFERENCE X MENU

507-258-4633

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

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2027-28 V2 NP

PINNACLE  
CATERING

X BREAKFAST X



# BREAKFAST

## SCRAMBLED EGGS

**Original Scrambled** (V,GF)

**Cheddar Chive** (V,GF)

**Garden** (V,GF)

Diced tomato, yellow onions, bell peppers, squash, broccoli, and mushrooms

**Denver** (GF)

Ham, yellow onion, cheddar cheese, and bell peppers

**Spinach, Mushroom and Swiss** (V,GF)

Assorted yogurts with berries and granola

Bacon or sausage

American fries

## CONTINENTAL

Assorted muffins and Danish

Fresh sliced fruit

## ROYAL

Assorted muffins and Danish

Fresh sliced fruit

Assorted berries with yogurt and granola

## FRENCH TOAST BAKE

Flavor options:

**Apple cinnamon**

**Maple bacon**

**Raspberry white chocolate**

Fresh sliced fruit

Bacon or sausage

## 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

American fries

Fresh cut fruit

## 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** (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

Rolled 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

## CREPE STATION

Assorted sweet and savory fillings

Cheesy hashbrowns

Assorted yogurts with berries and granola

# BEVERAGES

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## ELITE 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

Assorted Poppi and Alani products

## 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

## 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)**  
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)**

**OVERNIGHT OATS (GF,V)**

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

P.M. BREAK Pick 2

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

**ASSORTED BUNDTINIS**

**CAPRESE SKEWERS (V,GF)**

**ASSORTED COOKIES**

**STUFFED PEPPADEW (GF)**

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

**TOMATO BRUSCHETTA (V)**

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

**S'MORE COOKIES**

**ANTIPASTO SKEWER**

Pick 3

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

**CHOCOLATE DIPPED STRAWBERRIES (V)**

**ASSORTED BARS**

**VEGGIE STICKS WITH RANCH  
AND HUMMUS (V,GF)**

**TRIPLE CHOCOLATE BROWNIES (V)**

**BAVARIAN PRETZELS (V)**  
with mustard

**CARROLL'S CORN (V,GF)**

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

# PINNACLE

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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)

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, bleu cheese, green onions, served with ranch dressing

### CAPRESE (V,GF)

Fresh baby mozzarella and grape tomatoes with basil pesto vinaigrette

## 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)

Broccoli, bell peppers, red onion, squash, mushrooms, hummus, and mixed greens, in an herbed tortilla

### BUFFALO CHICKEN WRAP

Grilled chicken tossed with buffalo sauce, cheddar cheese, mixed greens, sliced red onions, shredded carrots, and diced tomatoes, served with bleu cheese dressing in an herbed tortilla

### 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

### SOUTHWEST SALAD (V,GF)

Black beans, roasted corn, diced red onions, grape tomatoes, diced red bell peppers, tortilla strips, and shredded cheese, served with southwest ranch

## SIDES

### HOT

**CHICKEN WILD RICE SOUP** (GF)

**VEGETABLE BEEF SOUP** (GF,DF)

**TOMATO BASIL SOUP** (GF,DF,VE,V)

**BUTTERNUT SQUASH BISQUE** (GF,V)

**HOUSE MADE 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)

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**

Chocolate mousse with chocolate curls

**DUTCH APPLE PIE TORTE**

**CHOCOLATE FUDGE MINT CAKE**

**ASSORTED BUNDTINIS**

**CHURROS**

Served with dulce de leche and chocolate sauce

# 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

## 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 almondine

## SAVORY TRADITIONS

Mixed greens, bleu 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

## 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

## 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 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