



PINNACLE

CATERING

WEDDING X MENU

507-258-4633

WWW.PINNACLECATERINGMN.COM

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

2027V2 NP

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 for 5.00

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 for additional pricing.
Please note these table cloths are not floor length.

Linen napkins available for .additional pricing.

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

APPETIZER STATION PRICING PER PERSON

Pick 2

Pick 3

Pick 4

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

BRIE MOUSSE CROSTINI WITH
FRESH RASPBERRY (V)

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

CAPRESE SKEWERS (V,GF)

WILD MUSHROOM
ARANCINI (V)

BLUEBERRY GOAT CHEESE AND FIG
TARTLET (V)

BURGUNDY STEAK CANAPE

HERB ROASTED TOMATO AND
BURRATA CROSTINI (V)

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

JALAPENO POPPER TART

SMOKED SALMON CROSTINI

COCKTAIL SMOKIES (GF,DF)

BBQ MEATBALLS (DF)

STUFFED PEPPADEW (GF)

BUFFALO CHICKEN PHYLLO CUP

FRIED RAVIOLI WITH MARINARA (V)

SAUSAGE STUFFED CRIMINI (GF)

COCONUT SHRIMP WITH SWEET
THAI CHILI SAUCE

BACON WRAPPED WATER
CHESTNUTS (GF,DF)

SPINACH ARTICHOKE DIP WITH
CRACKERS (V)

Butler service upcharge per person.

UPGRADED APPETIZERS

Additional price per person, per selection.

SHRIMP COCKTAIL
DISPLAY OR SHOOTERS (GF,DF)

DOMESTIC AND IMPORTED CHEESE
DISPLAY OR SKEWERS (V,GF)

WALLEYE CAKES

SWEET CHILI CHICKEN
SPOONS (DF)

BACON WRAPPED BEEF
TENDERLOIN (GF,DF)

CHARCUTERIE DISPLAY
Assorted meats and cheeses,
fresh vegetables, fruits, and pickles,
served with assorted crackers

ANTIPASTO DISPLAY OR SKEWERS

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.

CAPRESE SALAD (V,GF)

Fresh baby mozzarella and grape tomatoes with basil pesto 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.

HOUSE SALAD (V)

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

Plated salad options for buffets are an additional \$2.00 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)

SOUTHWEST RANCH (GF,V)

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

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 (GF,DF)

*Choice of: herb or
caramelized onion and bacon*

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.

CENTER-CUT SIRLOIN (GF,DF)

Paired with caramelized French onion reduction

BRAISED SHORT RIB (GF,DF)

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

GRILLED NEW YORK (GF,DF)

With rosemary pan sauce

CITRUS BUTTER STEAK (GF)

Seared with a lemon thyme pan sauce.

CHICKEN

BOURSIN CHICKEN

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

CAPRESE CHICKEN

Seared breaded chicken breast with melted mozzarella, basil leaf, and topped with a sundried tomato pesto

FRENCHED CHICKEN BREAST (GF)

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

WILD RICE AND GOUDA

CHICKEN ROULADE

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

SPINACH ARTICHOKE CHICKEN (GF)

Seared frenched chicken breast with artichoke and spinach cream sauce.

CORDON BLEU

Breaded chicken breast stuffed with ham and Swiss cheese, served with dijon cream sauce

PORK

MARINATED MAPLE-SMOKED

PORK CHOP (GF,DF)

Served with a caramelized shallot espagnole.

HERB CRUSTED PORK

TENDERLOIN (GF,DF)

With an apple cider demi-glace.

HOUSE-SEASONED PORK LOIN (GF)

Served with au poivre

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FISH

SEARED SALMON (GF)

Lemon herb seared salmon with a shallot herb beurre blanc.

MIDWEST WALLEYE (GF)

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 1 Entree \$13.00, 2 Entrees \$15.00

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

PENNE (DF,V)

FETTUCINE (DF,V)

SPAGHETTI (DF,V)

ROTINI (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 onions, garlic,
and pesto

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

PROTEIN

GRILLED CHICKEN (GF,DF)

PULLED PORK (GF,DF)

MEATBALLS (GF)

GARLIC SHRIMP (GF)

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)

MEZZALUNA SQUASH (GF,V,DF,VE)

**ROASTED BRUSSEL
SPROUTS** (GF,V,DF,VE)

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

LEMON GARLIC AND HERB GRILLED CHICKEN QUARTERS (GF,DF)

POT ROAST (GF,DF)

BEEF BRISKET (GF,DF)

MEAT LOAF (DF)

BARBECUE PORK RIBS (GF,DF)

RICH STEAK TIPS (GF,DF)

DRY RUBBED CARVED PORK LOIN (GF,DF)

SANDWICH OPTIONS

GRILLED BURGERS

Accompanied with sliced cheese, lettuce, tomato, and onion, served with a brioche buns, mustard, mayonnaise, and ketchup

PULLED PORK, CHICKEN, OR BEEF

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

SIDES

COLESLAW (V,GF,DF)

BACON BABY RED POTATO SALAD (GF)

BAKED BEANS (V,GF,DF)

BUTTERED CORN (V,GF)

FRESH FRUIT (V,GF,DF,VE)

AUGRATIN POTATOES (V,GF)

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

YUKON GOLD OR ROASTED GARLIC MASHED POTATOES (V,GF)

BUTTERED CARROTS (V,GF)

HOUSE SALAD (V)

COUNTRY SALAD (V,GF)

ROASTED RED POTATOES (GF,DF)

Choice of: herb or caramelized onion and bacon

GRILLED CORN ON THE COB (V,GF)
Seasonally available

WATERMELON WEDGES (V,VE,GF,DF)
Seasonally available

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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

guacamole, corn, salsa, and queso available for additional pricing.

TORTILLA

PROTEIN

SALSA

FLOUR (DF)

FAJITA CHICKEN
(GF,DF)

ROJO (GF,DF)

WHITE CORN (GF,DF)

TACO SEASONED
GROUND BEEF
(DF)

VERDE (GF,DF)

HOMESTYLE SALSA (GF,DF,VE,V)

PORK CARNITA
(GF,DF)

BEEF BARBACOA
(GF,DF)

SIDES

SPANISH RICE (GF,DF,VE,V)

REFRIED BEANS (V,GF,DF)

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