



PINNACLE

CATERING

CONFERENCE X MENU

507-258-4633

WWW.PINNACLECATERINGMN.COM

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

2027-28 V3 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

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

CREPE STATION

Assorted sweet and savory fillings

Cheesy hashbrowns

Assorted yogurts with berries and granola

BEVERAGES

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

CATERING

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

CATERING

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 almonidine

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