



PINNACLE

CATERING

EVENT X MENU

507-258-4633

WWW.PINNACLECATERINGMN.COM

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

2027-28 V4 NP

BREAKFAST

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CONTINENTAL (V)

Assorted Danish, muffins, and fresh-cut fruit

ROYAL

Yogurt cups topped with berries and granola, assorted muffins, Danish, and fresh-cut fruit

HOMEMADE BISCUITS & GRAVY

Served with American fries, assorted Danish, muffins, and fresh-cut fruit

HASHBROWN EGG BAKE

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

Accompanied by American fries and fresh-cut fruit

BREAKFAST FEAST

Choose from:

Original Scrambled (V,GF)

Garden (V,GF)

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

Cheddar Chive (V,GF)

Denver (GF)

Ham, yellow onion, cheddar cheese, and bell peppers

Spinach, Mushroom and Swiss (V,GF)

Served with bacon or sausage, American fries and fresh cut fruit

BREAKFAST CROISSANT SANDWICHES

Flakey croissants with eggs, cheddar or swiss cheese, and your choice of bacon, sausage, or ham, individually wrapped and accompanied by american fries and fresh-cut fruit

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, accompanied by American fries and fresh-cut fruit

FRENCH TOAST BAKE

Flavor options:

Apple cinnamon

Maple bacon

Raspberry white chocolate

Accompanied with cheesy hashbrowns, bacon or sausage

BEVERAGES

SINGLE BEVERAGE PACKAGE

DUAL BEVERAGE PACKAGE

BOTTLED WATER

REGULAR OR DECAF COFFEE

ASSORTED SPARKLING WATER

ASSORTED SODA

LEMONADE

PUNCH

V- Vegetarian, GF- Gluten Friendly*

VE- Vegan, DF- Dairy Free

* Made with gluten free ingredients, not in a gluten free kitchen

SANDWICH BUFFET

Includes two (2) sides of your choice.

Pick an additional side for an additional cost.

BUFFET STYLE

Choice of sandwich with two (2) sides.

Additional side

Multiple sandwiches options

SANDWICH OPTIONS

CROISSANTS FILLED WITH ASSORTMENT OF TURKEY, HAM, ROAST BEEF, WITH CHEESE

Trays of lettuce and tomato slices

RANCH TURKEY WRAP

Smoked turkey breast, mixed greens, diced tomatoes in an herbed tortilla served with a ranch dressing

CHICKEN CAESAR WRAP

Grilled chicken, shaved Parmesan, mixed greens in an herb tortilla, served with Caesar dressing

GRILLED VEGETABLE AND HUMMUS WRAP (V,VE,DF)

Filled with broccoli, bell peppers, red onion, squash, mushrooms, hummus, and mixed greens in an herbed tortilla

THE ITALIAN

French bread filled with salami, mortadella, prosciutto, Provolone, lettuce and tomato, with pesto aioli

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

SIDE OPTIONS

CAESAR SALAD (V)

BLACKBERRY GOAT CHEESE SALAD (V,GF)

HOUSE SALAD (V)

COUNTRY MIX SALAD (V,GF)

FRESH CUT FRUIT (VE,DF,GF)

MACARONI SALAD

POTATO SALAD (V,GF)

COLESLAW (V,DF,GF)

PASTA ITALIANO (VE,DF)

BAKED BEANS (V,GF,DF)

BUTTERED CORN (V,GF)

SOUP

upgraded side option

CREAMY CHICKEN WILD RICE (GF)

TOMATO BASIL (VE,GF,DF)

VEGETABLE BEEF (GF,DF)

HOUSEMADE CHILI (GF,DF)

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GRAB & GO LUNCH

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Individually packaged.

SANDWICHES & WRAPS

All sandwiches and wraps served with chips and a cookie.

CROISSANT FILLED WITH ASSORTMENT OF TURKEY, HAM, ROAST BEEF, AND CHEESE

Lettuce and tomato slices
on the side

RANCH TURKEY WRAP

Smoked turkey breast, mixed
greens, diced tomatoes in an
herbed tortilla served with ranch
dressing

CHICKEN CAESAR WRAP

Grilled chicken, shaved Parmesan,
mixed greens in an herb tortilla,
served with Caesar dressing

GRILLED VEGETABLE AND HUMMUS WRAP (V,VE,DF)

Filled with broccoli, bell peppers,
red onion, squash, mushrooms,
hummus, and mixed greens, in an
herbed tortilla

THE ITALIAN

French bread filled with salami,
mortadella, prosciutto, Provolone,
lettuce and tomato, with pesto aioli

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

DRESSING CHOICES

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)

SOUTHWEST RANCH
(GF,V)

SALADS

*All salads are served with chips
and a cookie.*

CAESAR

Shaved Parmesan cheese, grape
tomatoes, and croutons, served
with classic Caesar dressing

COUNTRY MIX (GF)

Feta cheese, candied walnuts,
and dried cranberries, served
with Dijon vinaigrette

ITALIAN (V)

Kalamata olives, pepperoncini, red
onion, grape tomatoes, cucumbers,
Parmesan cheese, and croutons,
served with an Italian herb
dressing

HOUSE

Tomatoes, cucumber, shredded
cheese, and croutons, served
with choice of dressing

BLACKBERRY GOAT CHEESE (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

Add grilled chicken to any salad

Add grilled steak to any salad

Add grilled salmon to any salad

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BUFFETS

Served with your choice of two sides

BBQ PICNIC BUFFET

BARBECUE PORK, CHICKEN, BEEF

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

GRILLED BURGERS

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

HOT SIDES:

BUTTERED CORN (GF,V)

BAKED BEANS (GF,V,DF)

BUTTERED BROCCOLI (GF,V)

CHEFS BLEND SEASONAL
VEGETABLES (GF,VE,DF)

ITALIAN BUFFET OPTIONS

STUFFED SHELLS

Four cheese stuffed shells with marinara sauce with pearled onions and sun-dried tomatoes
Sausage or vegetarian

LASAGNA

Beef and sausage or vegetarian

COLD SIDES:

CAESAR SALAD (V)

ITALIAN SALAD (V)

POTATO SALAD (GF,V,DF)

COLESLAW (GF,V,DF)

PASTA ITALIANO

SOUTHWEST SPREAD

Option of tacos or enchiladas. Choose your tortilla, protein and salsa. Sides include Spanish rice and refried beans. Accompanied with shredded cheese, lettuce, chopped tomatoes, pico de gallo, and sour cream.

Add on: *guacamole, corn salsa, queso*

TORTILLA PROTEIN SALSA

FLOUR (DF)

WHITE CORN (GF,DF)

FAJITA CHICKEN
(GF,DF)

TACO SEASONED
GROUND BEEF
(DF)

PORK CARNITA
(GF,DF)

BEEF BARBACOA
(GF,DF)

ROJO (GF,DF)

VERDE (GF,DF)

HOMESTYLE SALSA (V,GF,DF)

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APPETIZERS

Pick 3

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

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

WILD MUSHROOM
ARANCINI (V)

BURGUNDY STEAK CANAPE

SMOKED SALMON CROSTINI

BBQ MEATBALLS (DF)

BUFFALO CHICKEN PHYLLO CUP

SAUSAGE STUFFED CRIMINI (GF)

BACON WRAPPED WATER
CHESTNUTS (GF,DF)

SPINACH ARTICHOKE DIP WITH
CRACKERS (V)

BRIE MOUSSE CROSTINI WITH FRESH
RASPBERRY (V)

Pick 4

Pick 5

CAPRESE SKEWERS (V,GF)

BLUEBERRY GOAT CHEESE AND
FIG TARTLET (V)

HERB ROASTED TOMATO AND
BURRATA CROSTINI (V)

JALAPENO POPPER TART

COCKTAIL SMOKIES (GF,DF)

STUFFED PEPPADEW (GF)

FRIED RAVIOLI WITH MARINARA
(V)

COCONUT SHRIMP WITH SWEET
THAI CHILI SAUCE

MEAT FILLED HERBED FOCACCIA

CHICKEN DRUMMIES WITH
ASSORTED SAUCES

UPGRADED APPETIZERS

Additional per person per selection.

JUMBO SHRIMP COCKTAIL (GF,DF)

Tray of jumbo shrimp with cocktail
sauce, garnished with lemons,
parsley, and bell peppers

BACON WRAPPED TENDERLOIN
(GF,DF)

WALLEYE CAKES

ANTIPASTO DISPLAY OR SKEWERS

Assorted meats and cheeses,
pickles, berries and grapes,
tortellini, fresh and grilled
vegetables

SMOKED SALMON DISPLAY

Accompanied by capers,
roasted tomatoes, sliced
lemons, Boursin cream
cheese, cucumbers, dill, and
hard-boiled eggs, served with
crostinis

CHARCUTERIE DISPLAY

Sliced meats and cheeses, fresh
vegetables, fruits, and pickles,
served with assorted crackers

DOMESTIC CHEESE DISPLAY OR
SKEWERS WITH CRACKERS (V)

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ENTRÉES

*Includes three (3) sides of your choice, and fresh baked dinner rolls.
Pick an additional entree for an extra cost and additional side item for additional cost*

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CHICKEN

BOURSIN CHICKEN

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

CORDON BLEU

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

HERB CRUSTED CHICKEN (GF,DF)

Herb crusted boneless breast of chicken served with a balsamic thyme jus

WILD RICE AND GOUDA CHICKEN

Panko chicken stuffed with wild rice and Gouda cheese, served with a light cream sauce

PORK

HOUSE-SEASONED PORK LOIN (GF)

Served with au poivre

HERB CRUSTED PORK

TENDERLOIN (GF,DF)
With an apple cider demi-glaze.

SEAFOOD

MIDWEST WALLEYE

Parmesan crusted walleye with a caper lemon cream sauce

SEARED SALMON (GF,DF)

Lemon herb seared salmon with a shallot herb beurre blanc

BEEF

BURGUNDY STEAK (GF,DF)

Grilled, sliced and served with a wild mushroom demi-glaze

BBQ BEEF BRISKET (GF,DF)

Sliced smoked beef brisket with barbecue demi-glaze

RICH STEAK TIPS (GF,DF)

Beef tenderloin tips, sautéed with onion, bell peppers, mushrooms. Topped with cabernet demi glaze

SLICED POT ROAST (GF,DF)

Slow-braised, sliced, and served with a luxurious red wine demi-glaze

MEATLOAF (DF)

Classic house-made meatloaf smothered in a rich, tangy glaze

VEGETARIAN

SPINACH AND PORTOBELLO RAVIOLI

Tossed with a wild mushroom cream sauce

STUFFED SHELLS

Four cheese stuffed shells with marinara sauce, pearled onions and sun-dried tomatoes.

BUTTERNUT SQUASH RAVIOLI

Tossed with a butternut squash cream sauce and topped with roasted butternut squash

PASTA ARRABIATA (DF)

Served with roasted vegetables

SIDES

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STARCHES

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

**YUKON GOLD MASHED
POTATOES** (GF)

Choice of: sour cream and chive,
bacon cheddar or Parmesan garlic

**HEIRLOOM FINGERLING
POTATOES** (V,VE,GF,DF)

Choice of: garlic roasted or truffle
and herb

**SMOKED GOUDA MACARONI
AND CHEESE** (V)

AUGRATIN POTATOES (GF,V)

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

Choice of: herb or caramelized
onion and bacon

VEGETABLES

GREEN BEAN ALMONDINE (V,GF)

BUTTERED CORN (V,GF)

**HONEY BOURBON FRENCH TOP
CARROTS** (V,GF)

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

BRUSSEL SPROUTS (GF,DF)

Choice of: pan roasted or bacon
and onion

BUTTERED BROCCOLI (V,GF)

SALADS

CAESAR

Shaved Parmesan cheese, grape
tomatoes, and croutons, served
with classic Caesar dressing

COUNTRY MIX (GF)

Feta cheese, candied walnuts,
and dried cranberries, served
with Dijon vinaigrette

HOUSE

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

BLACKBERRY GOAT CHEESE (GF)

Blueberry goat cheese, candied
walnuts, and fresh blackberries,
served with raspberry vinaigrette

ITALIAN (V)

Kalamata olives, pepperoncini, red
onion, grape tomatoes, cucumbers,
Parmesan cheese, and croutons,
served with Italian herb dressing

DESSERT

CAKES

BUNNIE'S COCONUT

CHOCOLATE RASPBERRY

STRAWBERRY CREAM

CHOCOLATE MINT

DOUBLE CHOCOLATE

VANILLA

APPLE CRISP

CUPCAKES

BUNNIE'S COCONUT

VANILLA

CHOCOLATE

CHOCOLATE RASPBERRY

STRAWBERRY CREAM

CHOCOLATE MINT

MINI BUNDTTS

VANILLA

CHOCOLATE

FUNFETTI

CARROT

LEMON

RED VELVET

STRAWBERRY

PUMPKIN

BARS

BROWNIES

SEVEN LAYER

LEMON

SCOTCHEROO

APPLE

COOKIES

CHOCOLATE CHIP

WHITE MACADAMIA NUT

OATMEAL RAISIN

M&M

SUGAR

BAR SERVICES

HOSTED DRINKS

COCKTAILS

Charged on Consumption

HOSTED SODA PACKAGE

Serve your group Pepsi products for the entire evening.

WINE

SPECIALTY WINES

Ask your sales associate for our specialty wine selections (Market Price)

HOUSE WINES

Served by the Bottle.

Cabernet, Pinot Noir, Chardonnay, Pinot Grigio, Rosé, and Moscato

LOCAL, CRAFT & IMPORTED KEGGED BEER

Please inquire about other options. (Market Price)

SUPPORT LOCAL BREWERIES

LTS

Little Thistle

SXSE

Forager

MINNESOTA / REGIONAL BREWERIES

Fair State Co-op MN

Bent Paddle MN

Summit MN

Fulton MN

Toppling Goliath IA

NATIONAL BREWERIES

New Belgium CO

Sam Adams MA

Blue Moon CO

Deschutes WA

Bell's MI

DOMESTIC KEGS

Coors

Michelob Golden Light

Grain Belt

Busch Light

Bud Light

Miller Lite

THANK YOU FOR CHOOSING PINNACLE CATERING FOR YOUR SPECIAL EVENT.

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PAYMENT

We gladly accept cashier's checks, cash, and all credit cards.

A 3% processing fee will apply to all electronic payments.

All prices include service charge and are subject to tax and a facility charge may apply. A travel fee will be applied out of city limits.

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TABLES & LINEN

Please provide tables or counter space for food and beverages.

Table linens are provided at no charge for the beverage and food tables.

Linens for all other tables such as guest tables are available for additional cost.

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LEFTOVERS

Due to the uncontrollable conditions of off-site catering, leftover food will be taken back to our facility, evaluated, and distributed to Community Food Response at the managers' discretion.

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PAPER-WARE & CHINA

All disposable products are included at no extra charge for delivered buffets. China and flatware is available for additional cost.

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CLEAN UP

We pride ourselves in service. In every catering event we will clean up around the buffet tables and kitchen, as well as remove dinner plates from the guest tables for staffed events. For china, the same policy applies except we will clear all used china from the guest tables.

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FINAL COUNT

Final counts are due 10 days prior to your event.