

PINNACLE CATERERS

CORPORATE CATERING & EVENT PLANNING



Over 30 Years

Premier catering services with over
30 years experience creating,
managing and executing events.



Our History

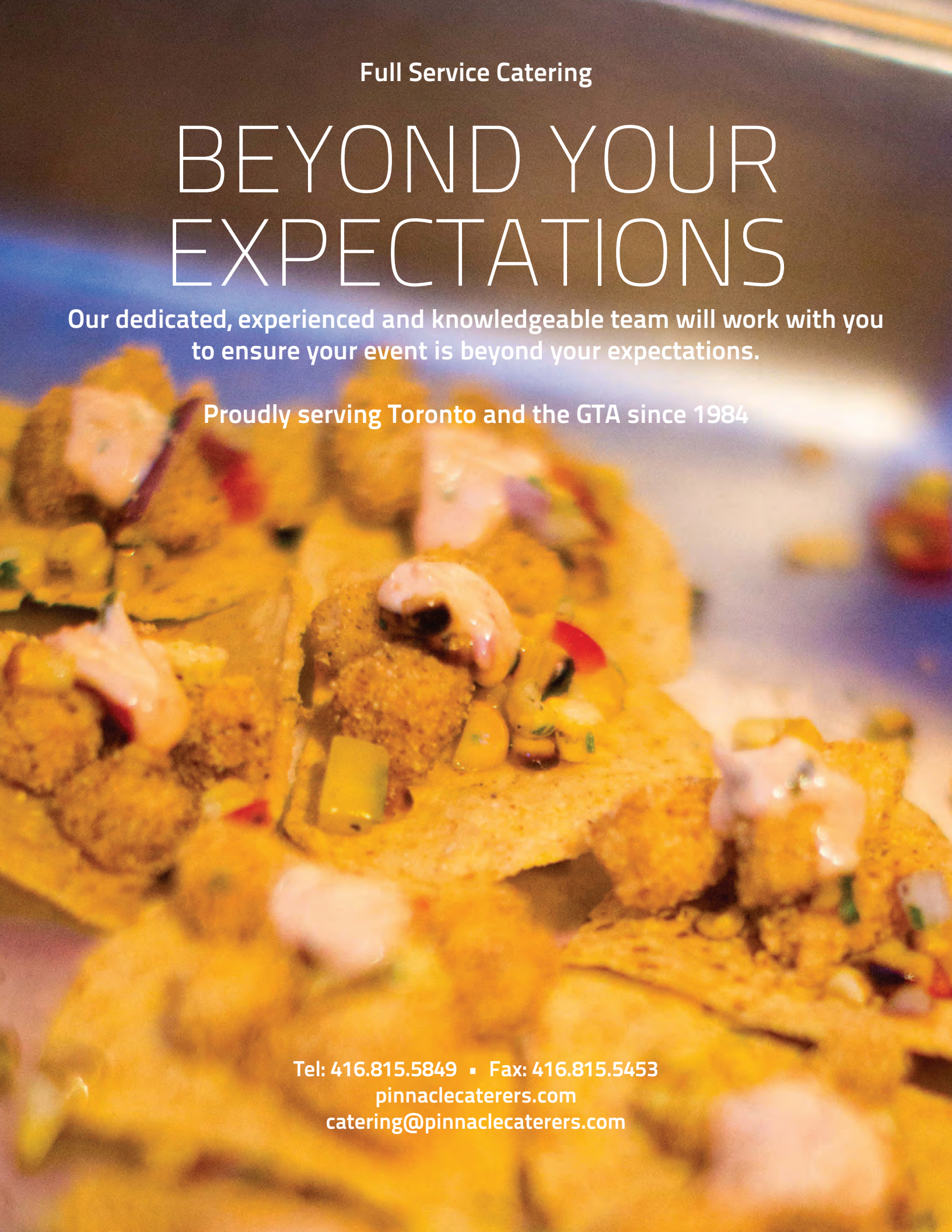


As one of the premier, full service catering companies, in the heart of downtown Toronto, Pinnacle Caterers has been providing culinary excellence and distinctive service to the greater Toronto area, and beyond, for over thirty years.

Under the careful and steady directive of Executive Chef Ranjan Seneviratne, along with the Off Site Catering Manager and team, Pinnacle Caterers collectively provides you with years of creative talent and experience, bringing the best in the catering industry to each and every Pinnacle event. Under their leadership, working together, this team of professionals is highly committed to ensuring that your event exceeds every expectation. With our scrutinizing attention to detail, the catering team works with you to understand your vision and bring it to life, creating for you and your guests, lasting and memorable occasions. With this style of comprehensive event management, you are able to enjoy your celebration with the comfort of knowing that even the smallest of details have been attended to.

With the understanding that each and every event is unique, we take pride in our diligence, in ensuring that we tailor and create our menus to your specific requests. Whether it be a backyard BBQ, an intimate dinner gathering, a casual cocktail party, a gala luncheon or dinner, to an elegant wedding reception, our event team will orchestrate every aspect required in ensuring the success of your event. Alongside your menu, Pinnacle Caterers partners with some of the best suppliers in the city; floral and décor, staffing, rentals, venues, among others, to provide you with the finest elements required in bringing your full event to life, hassle free. Our team of event managers will skillfully see that every event detail is acknowledged and completed.

It is with great pleasure that we provide our clients with only the very best in cuisine and all other event elements. We personally deliver each event as promised, with nothing but the best in exceptional care and professional service. Please allow us to make your next event an unforgettable one!



Full Service Catering

BEYOND YOUR EXPECTATIONS

Our dedicated, experienced and knowledgeable team will work with you
to ensure your event is beyond your expectations.

Proudly serving Toronto and the GTA since 1984

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“ Why, sometimes I’ve believed as
many as six impossible things
before breakfast.

—Lewis Carroll, *Alice in Wonderland*

Breakfast

All suggested items are customizable to your specific tastes, please inquire for alternative menu selections.
Assorted juice; orange, apple, grapefruit, cranberry and bottled water are available at additional costs.
Disposables included upon request. Prices exclude delivery and taxes.
Additional charges may include on-site staffing, service charges, rentals or other items.

Continental \$7.00

Croissants, pain au chocolate, muffins, pastries and/or bagnets
Butter, jam, cream cheese and peanut butter (individual packets)

Fruit Brochettes (1 per person)

The Canadian \$9.00

Scrambled eggs with fresh herbs
Ketchup, salt, pepper on the side

Bacon or Sausage (half portions if both are selected)

Sweet & Savoury \$11.00

An assortment of fresh baked pastries
Croissants, fruit bistro, muffins, morning breads
Butter, jam and peanut butter (individual packets)

Poached egg with salmon and hollandaise
Set upon an English muffin

Rosemary and apple potato pancakes
Sided with cinnamon applesauce and sour cream

On The Go \$11.50

House buttermilk scones
Topped with smoked salmon, sour cream and dill

Savoury bistro
Spinach and feta, parmesan and leek, egg and sweet pepper,
olive and sun-dried tomato

Fresh fruit brochettes (1 per person)
Maple yogurt dip

Wake-Up Call \$13.00

Croissants and pain au chocolate

DYO yogurt fruit parfaits
Vanilla or choice yogurt with fresh fruit; strawberries,
blueberries, raspberries, blackberries and/or peaches
(based on availability)

Granola

Full size quiche, pre-sliced (chef's choice, served hot)
Spinach and Swiss, black forest ham and cheddar, mushroom
and asparagus, sundried tomato and feta, tomato and basil,
bacon and vegetable.

The Pinnacle \$16.00

Frittata or vegetarian frittata
With sweet peppers, mushrooms, ham and cheese

Pancakes
Buttermilk or cinnamon pancakes accompanied by fresh fruit
compote, pure maple syrup and butter.

Regular bacon
(Turkey bacon available at an additional charge,
48-hour notice required)

Fresh fruit brochettes (1 per person)
Honeyed low-fat yogurt dip on the side

Croissants & fruit twists

Additions & Extras

Fresh sliced fruit platter
(serves 10-12)..... \$44.00
Whole fruit \$1.25
Individual fruit cups..... \$3.95
Breakfast burritos
(steak, chicken, vegetarian) \$5.50
Individual yogurt..... \$1.95
Granola \$2.75

Breakfast sandwiches:
English muffin: Peameal bacon,
egg, cheddar cheese \$6.25
Bagel: Bacon, lettuce, tomato \$5.75
Wrap: Steak, peppers
scrambled egg..... \$6.25
Wrap: Spinach, egg white,
sun-dried tomato \$5.25

Individual 5" quiche..... \$3.95
Assorted morning pastries \$1.75
Fresh baked muffins \$1.75
Breakfast scones..... \$1.75



“Life is like a sandwich—the more
you add to it, the better it becomes.

—Unknown

Sandwiches

All of our sandwiches are prepared daily on an assortment of fresh breads. Sandwich lunches are paired with your choice of a fresh salad and a choice of either a house-baked cookie or fresh fruit brochette.

Orders of 15 guests or more may select two salads and may split the dessert between the two selections.

***Soup also available, see pg. 6 for types and pricing (subject to availability)

A Good Start \$9.50

Tuna Salad
Smoked Turkey
Chunky Egg Salad
Grilled Vegetables

Deli Delight \$11.50

Sliced roast beef: horseradish mayo, white cheddar, lettuce
Lean smoked turkey: Asiago, sliced tomato and bean sprouts
Black forest ham: Swiss and honey mustard
Montreal smoked meat: yellow mustard, dill pickle

Wrap It Up \$11.50

Tuna Salad
Chunky Egg Salad
Chicken Salad
Grilled Vegetable & Hummus
Tarragon & Smoked Salmon
Black Bean Wrap

New Wrap Flavours

Tandoori Chicken Wrap: riata, broccoli
Caesar Salad Wraps:
Add grilled chicken..... \$1.25
BLT Wraps
Grilled & Diced Striploin: horseradish cream and mixed greens
Asian Shrimp Wrap: cabbage, bok choy, shitake mushroom, soy mayo
Salsa Chicken Wrap: pineapple pico de gallo

Tea Sandwiches

\$21.00/dozen; minimum order of 5 dozen,
48hrs notice is required

Carrot & ginger	Avocado, asparagus & cream cheese
Chevre & watercress	Apple & brie
Walnut & sweet pepper	Black forest ham & swiss
Smoked salmon	Cucumber mint
Apple & boursin cheese	Roast beef & Dijon
Egg salad	
Chicken salad	

Power Lunch \$13.50

***For orders of less than 15 select between 3-5 sandwich types

***For orders greater than 15 select between 5-7 sandwich types

Grilled beef strip loin: sautéed mushrooms and low-fat mayo

Smoked salmon: caper-lemon mayo and red onions

Grilled chicken club: bacon, Brie, sliced tomato and chipotle aioli

Grilled eggplant: Portobello mushrooms, provolone and hummus

Smoked salmon: dill and cream cheese on pumpernickel

Blackened salmon: avocado mash, tomatoes

Fig & prosciutto: sliced figs (not fig spread), arugula, mozzarella on crusty bread

Battered fish: cornmeal battered and fried, cabbage, tomato, lime-chili mayo

Spicy crab sandwich: Thai chili, scallion, garlic, salt, cabbage, lime juice on a soft roll

Prosciutto: Gruyere & radicchio

Cobb salad sandwich

Box Lunches

All boxed lunches are individually packaged, contain disposable cutlery, a napkin and are clearly labelled.

Alternative selections are available. Beverages available at an additional cost.

Good Start Sandwich \$9.75
Carrot and Celery Sticks with dip and
Homestyle Cookie

Deli Delight Sandwich/Wrap \$11.75
Individual Salad and Homestyle Cookie

Power Lunch Sandwich/Wrap \$14.50
Individual Salad, Whole Fruit and
Homestyle Cookie

Soups

Made fresh, our soups are the perfect accompaniment to any sandwich or hot lunch; served with crusty dinner rolls



Soup Selections

\$3.95

Cream of mushroom: rich, thick soup made with cream, mushrooms and seasonings

Cream of broccoli: velvety smooth textured soup, with homemade croutons to make it extra hearty

Carrot ginger: blended puree of carrots and ginger with vegetable stock, garnished with fresh herbs

Potato leek: a French classic of potatoes, leeks, vegetable stock, cream and seasoning,

Butternut squash: butternut, onion, chicken stock, spices and seasoning

Vegetable: broccoli, carrots, cauliflower and green beans, prepared and seasoned in vegetable stock

Tomato-basil: shaved parmesan

Roasted cauliflower: garlic and caramelized onion

Coconut-curry pumpkin: toasted pumpkin seeds

Minestrone: made with beans, onions, celery and other vegetables with tomatoes and pasta or rice

Classics

Beef barley \$4.25
Rich broth that is hearty and packed with beef, carrots, onion, celery and barley

Chicken noodle..... \$4.25
Homemade and hearty, chicken noodle soup from scratch

Chilled

Cucumber \$4.25
Pureed together with avocado, garnished with diced mango

Gazpacho \$4.25
Traditional tomato-based cold soup

Salads

Fresh salads in a variety of kinds to accompany any meal or just on its own.

Leafy Salads \$3.95

Field greens

Cherry tomatoes, diced cucumbers and peppers, carrot threads
Served with a balsamic vinaigrette

Mixed greens with fennel and strawberries

Honey lime vinaigrette

Spinach and arugula

Slivered pear, Monte Enebro goat cheese, toasted walnuts
Balsamic vinaigrette

The Harbour Sixty

Mesclun greens, garden vegetables, herbed citrus vinaigrette

Aegean panzanella salad

Olives, croutons, tossed with ricotta cheese, tomatoes, roasted
onions and arugula Extra-virgin olive oil and balsamic vinegar

Mixed baby greens, candied strawberries & tangerines

Black pepper-citrus vinaigrette

Baby spinach greens with almond slivers, blueberries and blue cheese

Pomegranate vinaigrette

Beet, orange and candied hazelnut salad

Over mixed greens with a sherry shallot vinaigrette

Kale Salad

Apple threads, pomegranate seeds

Pulses, Beans & Grains \$3.95

Israeli couscous

Tossed in a lemon-rosemary dressing

Five-bean salad

With chick-peas, corn, red onions and tossed in a garlic
fennel dressing

Chickpea and black bean salad

Chili-lime dressing

Quinoa salad

Pasta Salads \$3.95

Pasta primavera

Al dente vegetables, pasta, herb dressing

Orzo pasta salad

Classics

Traditional greek salad..... \$4.25

All that you'd expect, mixed in an oregano-lemon
dressing

Classic caesar \$3.99

Shaved parmesan, house-made croutons, crumbled
bacon with our own creamy Caesar dressing

New potato salad \$3.99

Sliced kosher dills, caramelized onions and bacon
in a grainy mustard vinaigrette

Coleslaw..... \$3.50

An excellent cabbage salad tossed with our
oil-vinaigrette dressing

Fruit & Vegetable Salads.....\$3.95 - \$5.50

Heirloom tomato and imported buffalo mozzarella salad

Aged balsamic, extra virgin olive oil and sweet basil

Thai mango salad

Green mango julienne with bean sprouts, scallions and red
peppers

Moroccan fennel salad

Diced red and yellow peppers, sun-dried olives, tossed in a spiced
lemon-garlic dressing

Roasted golden beet and Woolwich goat cheese salad

With pecans and a honey Dijon dressing

Hot Buffet

All hot buffet menu items are customizable and come with your choice of protein and two sides.
All selections are served with fresh baked dinner rolls and butter. Minimum order of 8 guests.
Chafing dishes will be provided where applicable.

Chicken

Portuguese style roast chicken\$12.99

Roasted mini potatoes and sautéed seasonal vegetables
in a ginger-infused olive oil

Pecan breaded chicken breast\$14.50

Garlic Yukon mashed potato and roasted rosemary
seasonal vegetables

Style: oven roasted, grilled, BBQ, pan-seared, stuffed

Flavours: Honey Dijon, honey-orange, apricot glazed,
kiwi-ginger glaze, chipotle lime, Cajun, spinach and
goat cheese stuffed, BBQ, Tandoori

Classics

Chicken parmesan..... \$14.99

Pasta tossed with our house marinara sauce
and steamed seasonal vegetables

Chicken schnitzel \$14.99

Grilled vegetables and roasted potatoes

Chicken souvlaki \$14.99

Lemon potato, rice and tzatziki

Beef & Alternative Meats

Grilled beef striploin steak.....\$17.00

Tomato-dill chutney with Orzo pasta salad,
carrot and broccoli medley

Braised short ribs\$21.00

Garlic Yukon mashed potato and ginger braised root vegetables

Cuts: AAA NY strip steak, USDA prime filet mignon, Rowe
Farms strip steak, beef medallions, tenderloin

Style: oven roasted, grilled, BBQ, braised

Flavours: red wine reduction, cabernet jus and wild mushroom
fricassee, Harbour Sixty steak rub, chimichurri

Provini veal chop.....\$26.00

Red wine reduction, with asparagus and scalloped Yukon and
sweet potatoes

Char-grilled smoked Ontario pork sausage\$12.95

Poppy seed egg buns, Kozlik's mustard, grilled onions and
sweet peppers

Garlic, rosemary & thyme grilled lamb chops.....\$25.95

Served with fingerling potatoes and green beans

Classics

Beef fajitas \$11.25

Chunky salsa, sour cream, shredded lettuce,
hot peppers and Spanish rice (served on side)
**chicken and vegetarian options are available*

Beef bourguignon..... \$12.99

Braised beef in red wine and beef broth,
flavoured with garlic, carrots, pearl onions,
bouquet garni and mushrooms

Fish & Seafood

Grilled soy ginger salmon\$15.50

On a bed of Thai sesame noodles with Julienne Asian
vegetable slaw

Grilled Ahi tuna steaks.....\$25.95

Served rare with a charred pineapple mango salsa,
basmati rice and zucchini medallions

Fish: salmon, halibut, seabass, Ahi tuna

Style: Oven roasted, grilled, pan-seared

Flavour: lemon dill, soy ginger, grilled pineapple salsa,
Moroccan style, roasted tomato beurre blanc and double smoked
bacon, tomato compote, green olive tapenade, Mediterranean,
coconut curry

Pasta

Cheese tortellini	\$13.95
House-made Alfredo or rose sauce, tossed with wild mushrooms, red onions and diced peppers	
Meat lasagna	\$14.95
Pasta primavera	\$12.95
Roasted vegetables and parmesan	
Cannelloni	\$13.50
Beef, spinach or cheese served in house-made marinara sauce, grated parmesan and hot pepper flakes	

Vegetarian

Vegetarian lasagna	\$11.75
Grilled vegetable & goat cheese tower	\$9.00
Roasted red pepper polenta	\$7.50
Vegetable ratatouille	\$7.50
Grilled vegetable kebobs/rice	\$7.50

Classics

Green curry Thai vegetable stir fry	\$12.95
Fresh mango salad and white rice or rice noodles	
<i>*beef, chicken and shrimp options are available</i>	
Five bean vegetarian chili	\$10.95
Grated cheddar, sour cream, rosemary and garlic baguette	
<i>*beef chili options are available</i>	

Starch & Vegetable Sides (a la carte) \$2.50

Potatoes: Roasted rosemary potatoes, scalloped Yukon Gold & sweet potato, truffle mash (additional charge), roasted garlic Yukon mash, herb roasted mini potatoes, fingerling potatoes

Rice: White, rice pilaf, basmati, saffron, jasmine, oyster mushroom risotto, asparagus morel risotto

Grains/Noodles: Thai sesame noodles, herb couscous, Israeli couscous, Greek orzo, Shanghai noodles

Vegetable Sides: Fresh Ontario corn on the cob, lemon-rosemary vegetables, julienne Asian slaw, ginger-braised root vegetables, carrots, broccoli, asparagus, sugar snap peas, green & yellow beans, sautéed broccolini, pesto cauliflower, steamed vegetables

Sauces/Extras: Raita and mango chutney, yogurt-dill, Aloo Gobi (cauliflower, potatoes, cumin and chilli), cucumber & tomatoes tossed in a yogurt dill dressing, eggplant caponata, roast corn bell pepper succotash, beurre blanc



Gold Buffet

All cold buffet lunch menus come with your choice of two salads (please see our salad selection), fresh baked dinner rolls with creamery butter and choice of homemade cookies or fruit brochettes. Alternative options and menu customization are available. Minimum of 8 guests.

Chicken \$12.25

Lemon, rosemary & thyme grilled chicken breast
Served with a fresh tomato chutney

Cilantro Thai grilled chicken breast
On a bed of mango peppercorn slaw

Cayenne-rubbed chicken with avocado salsa

Beef & Alternatives \$15.95

Moroccan marinade beef
Over a bed of studded pearl couscous

Sweet smoky tomato and peppercorn beef

Honey mustard glazed beef

Fish \$13.95

Grilled pesto salmon
Garnished with fresh dill and a roasted tomato pesto salsa

Maple salmon
Over a bed of grilled pineapple rounds

Vegetarian \$7.50

Grilled vegetable stack
Portobello mushroom and assorted grilled vegetables with a roasted tomato puree

Zucchini, rice and herb stuffed peppers

Roasted portobello caps
Topped with a roasted tomato salsa and parmesan cheese



Tapas

Perfect for sharing. Minimum of 15 guests. Selection of any 4 items, \$16.00 per guest.

Chili lime shrimp

Black & green olives

Salmon skewers

Chicken skewers

Beef skewers

Vegetarian skewers

Zucchini, peppers, cherry tomatoes, marinated bocconcini cheese

Carpaccio wrapped breadsticks

With truffle oil

Steak crostini

Green pea spread, horseradish crème fraiche

Hummus & black olive tapenade

With flatbreads

Apple & manchego crostini

Empanadas

With a spicy chilli sauce

Prosciutto wrapped melon

House-made meatballs

Spicy tomato sauce

Roasted figs

Cranberry, goat cheese and honey

Broccoli cheddar white bean spread

With pita wedges and crudité

Cajun crab cakes

Braised short ribs on grilled polenta with oven roasted tomato and basil

Saki-cured salmon

On flatbread

Platters & Boards

All platters/boards have been designed to serve 10-12 guests.
Please inquire for any modifications or alternative selections.

Market fresh vegetables.....\$32.00

A selection of fresh-cut vegetables served with our house-made herbed dip

Seasonal vegetable platter\$44.00

An offering of vegetables, grilled to perfection and topped with balsamic vinaigrette, extra virgin olive oil

Breads & dips.....\$35.00

Pita points, house-made nachos and flatbreads sided with an assortment of fresh slathers and spreads

Seven-layer dip with tortillas\$39.00

Crisp, house-made spiced nacho chips with a 7-layer dip of chopped tomatoes, guacamole, sour cream, chunky salsa, grated cheddar, jalapeno peppers and spring green onions

Assorted cheese board.....\$49.00

Offering both international and domestic cheese including marbled and other soft cheese. Served with grapes and an assortment to water crackers

Fresh fruit\$44.00

An attractive display of fresh fruit including berries, melon, grapes and other seasonal selections

Smoked salmon\$70.00

Smoked Atlantic salmon accompanied by pumpernickel rolls, shaved red onion, capers, cream cheese and lemon wedges

Charcuterie board\$150.00

A selection of fresh-cut deli meats and cheeses

Beef tenderloin\$90.00

Served seared and thinly sliced on a bed of spring greens with Dijon and our horseradish & green peppercorn crème fraiche. Accompanied by petit dinner rolls

Mini fajita's (served hot).....\$70.00

Served with a variety of fillings to include; chicken, beef or vegetarian; cheese, chopped lettuce, diced tomatoes, sour cream and salsa

Canapé & Hors D'oeuvre

A vast selection of canapes and hors d'oeuvres to delight at any cocktail reception.
All items range from \$3.75/piece up to \$8.00/piece, final costing determined by your selections.
Alternative selections and customization are available, please inquire.

Chicken

Green curry chicken satays

Coconut and sweet potato puree

Cumin chicken skewer

With a pomegranate and roast pepper dip

Chicken skewers

Chicken waffles

Fried chicken on a waffle, drizzled with maple syrup

Grilled mole chicken

Corn cake, guacamole and watermelon radish

Beef & Alternative Meats

Braised short ribs on grilled polenta

With oven roasted tomato and basil

Ginger-orange beef skewer

Served with a mango-papaya sauce

Grilled NY steak, slivered

Served on a white truffle pancake

Beef tenderloin skewer

Wild mushroom, Dijon sauce

Beef carpaccio

Black truffle oil wrapped on a red fife wheat crossini

Sirloin slider

Caramelized onion-apple compote, Stilton

Thyme & rosemary infused yorkshire pudding

Rare roast beef, caramelized onion, horseradish crème

Beef empanadas

Served with a spicy chilli sauce

Asparagus with prosciutto

Drizzled with old balsamic vinegar

Asian pear & date

Wrapped in prosciutto with a hint of mint

Honey roasted lamb

On a potato crisp, served with lemon aioli

Single Bone Lamb Chop

With mint jelly dip

Seared lamb medallions

With Chipotle Relish

Pulled pork sliders

Thai pork satays

With cilantro & roasted pineapple chilli dip

Zakuski (Russian)

Thin-sliced peppered pork loin topped with julienne carrot slaw

Served on flatbread with hot mustard sauce

Pan seared foie gras

Strawberry compote, toasted brioche

Veal tenderloin

With a pear puree and Quebec maple syrup

Papas rellenos

Short rib with chilli and potato puree

Grilled chorizo sausage rounds

With a dollop of grainy mustard

Serrano ham with white asparagus & roasted red pepper

Carpaccio wrapped Breadsticks with truffle oil



Vegetarian

Vietnamese salad rolls - vegan

Served with spicy dipping sauce

Roasted butternut squash & spy apple soup shooters

Toasted squash seeds and crispy shallots

Stilton biscuits with apple vutney

Spicy vegetarian samosa - vegan

Tamarind chutney

Mac 'n Cheese croquette, skewered

Spicy tomato dipping sauce

Acaraje (Brazilian) - vegan

Black-eyed pea fritters with mango sauce

White polenta

With porcini mushroom and pecorino cheese

House made cold soup shooters - vegan

Cucumber Gazpacho

Watermelon Mint

Golden Beet with Crème Fraiche (optional)

Caesar spears

Endive leaf with compote of chopped romaine, parmesan and crouton bites

Parmesan basket

Mini-basket filled with heirloom tomato salad

Sweet potato stack

Topped with black bean mix and sour cream

Thai spring roll - vegan

Accompanied by a tangy chilli sauce

Roasted red pepper, feta cheese & black olive

On flatbread

Grilled portabella with herbed goat cheese

Roquefort cheese with grilled pear

Onion tart with Roquefort

Mini savoury crème brulee, parmesan & rosemary

Fish & Seafood

House-made crab cakes

Crème fraiche

Maryland blue crab cakes

Roasted sweet corn salsa

Endive leaves with avocado & slivers of crab

Lobster spring roll

Served hot with dipping sauce

Sesame cone with lobster

Crème fresh and avocado

Lobster tacos

With a cilantro-lime sauce

Chilled jumbo shrimp

With a citrus dipping sauce

Grilled shrimp

On a spiced plantain crisp mango drizzle

Shrimp & avocado on an Asian spoon

With a zesty lime aioli

Marinated curry shrimp

Served on a wonton crisp

Shrimp skewer

Marinated, grilled and served with a mango salsa

Smoked salmon

With lemon-caper mayo

Saki-cured smoked salmon

Pinch of vegetable slaw

Smoked salmon flat crisp

With herbed cream cheese and dill

Seared ahi tuna

With wasabi mayonnaise

Squares of sesame crusted tuna

With wasabi mayo. Skewered

Tuna sliders

Seared yellow fin tuna

Served with sesame on a cucumber round

Sesame tuna on a Japanese rice cake

Rare ahi tuna with chilli mayonnaise, tobiko and scallion

Smoked trout

On a battered zucchini cake

Oak-smoked trout belini's

With a chilli sauce

Scallop BLT

Pancetta, sprouts, chipotle mayo

Ostiones (Chilean)

Scallops served in china spoons, marinated, grilled and served with shaved parmesan reggiano

Sea scallop ceviche

Lime and tomato marinated, set in a Dim Sum spoon

5-Spice tempura calamari

Served in a dumpling spoon with sesame mayonnaise

Dessert, Snacks & Beverages

All pastry and dessert flavours are created in house and customizable to your tastes.
Allergy considerations are always important to us however we are not a nut/dairy/gluten free facility.
Please advise of any allergies or restrictions at time of order.

Dessert Selection

Breakfast breads	\$1.25 pc.
Fresh home baked bread: banana, chocolate chip, blueberry or almond	
Scones (large or bites)	\$1.25 ea.
Fresh baked in: plain, cheddar, blueberry, strawberry-rhubarb or chocolate-ginger	
Assorted french pastries	\$1.75 pc.
Mini cannoli's and cheesecake squares	
Mini tarts	\$1.25 ea.
Fresh fruit, lemon, chocolate ganache or pecan tarts	
Bars & squares	\$2.75 ea.
Lemon bars, chocolate squares, pecan squares, linzer tortes, apple crumble, blueberry crumble or chocolate brownies	
Chocolate dipped strawberries	\$1.25 ea.
Truffles	\$1.75 pc.
Milk and/or dark chocolate truffles, plain or coated in many toppings including; pistachio, almond coated or dusted chocolate	
Mousse cups	\$1.75 ea.
2" chocolate cups filled with vanilla custard, lemon mousse, chocolate ganache or coconut cream pie	
Cakes	\$40.00
Assorted 10" cakes; lemon, chocolate, vanilla, carrot or red velvet	
Fresh fruit brochettes	\$1.25 ea.
Honey or maple low-fat yogurt on the side	
Fresh baked cookies	\$1.25 ea.
Oatmeal raisin, chocolate chunk and macadamia	
Assorted flavour dessert lollipops	\$1.50 ea.
Brownies, red velvet, chocolate dipped strawberries or cheesecake	

Snack Selection

Assorted potato chips	\$2.25
Regular, BBQ or Salt & Vinegar	
Dry roasted peanuts	\$2.50
Regular buttery popcorn	\$3.00
Gourmet popcorn	\$4.25
Truffle-Parmesan	
Party mix	\$3.95
Trail mix	\$4.25
Warm sourdough salt pretzels	\$2.50 ea.
Served with grainy or Dijon mustard	
Seasonal whole fruit	\$1.25 pc.
Fresh fruit brochettes	\$1.25 ea.
Hummus, roasted red pepper, white bean Dip	\$4.00 pp.
With pita crisps	
Granola bars	\$2.50 ea.
Domestic cheese & crackers	\$5.25 pp.
Vegetable platter	\$3.25 pp.
With herbed dip	
Nachos & salsa	\$3.95 pp.

Beverages

Premium coffee	\$1.75 per Cup
Orange pekoe or herbal tea	\$1.75 per Cup
Coca-Cola products	500 ml \$2.25
Nestea® Iced Tea	341 ml \$2.25
smartwater®	591 ml \$2.75
DASANI®	591 ml \$2.75
Sparkling Water	500 ml \$3.00
vitaminwater®	591 ml \$4.50
Minute Maid: orange, cranberry or apple	\$2.50

Ordering Guidelines & Policies

Next Day Catering Orders

All orders are to be received by phone, web order or email, no later than 2:00 PM the prior day.

Order Cancellations

Cancellations must be received in our office, by phone or email, during standard business hours, Monday through Friday, no later than 2:00 PM, the day prior.

Order Modifications

Any changes to an order for the next day, must be received in our office by 2:00 PM latest, the prior day to your catering order. We strive to provide all of our clients with all accommodations to the best of our ability.

Platters & Chafing Dishes

Wherever possible, Pinnacle Caterers will use in house, re-usable platters for all corporate orders. We are also happy to provide, where permitted, in house chafing dishes for any hot lunch/dinner buffets. A Pinnacle representative will return within 24 hours of the original delivery, to pick up any remaining materials.

Disposables

We are happy to provide complimentary disposables; plates, napkins, cutlery & serving utensils for any corporate catering order. Any groups of more than 50 guests, a small fee may apply.

Allergies

Pinnacle Caterers takes every precaution necessary to prevent any cross contamination. Nonetheless, Pinnacle Caterers does not accept liability if an allergic reaction is to occur to any guest. Please speak directly with your account manager, advising them of any known guest allergies/menu restrictions.

Delivery Charge & Minimums

A minimum of \$85 per order, not including delivery charges, will apply. The delivery charge will vary, depending on your location. Please speak to your account manger to confirm the charge.

Pricing

Menu pricing does not include delivery, staff charges, disposables/rentals (if required) or any applicable taxes. Prices subject to change without notice.



CORPORATE CATERING & EVENT PLANNING

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