

Catering Menu

at Pinnacle Golf Club



Welcome to Pinnacle



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Menu Pricing Valid thru 12/31/2024

Menu prices do not include a 22% service fee charge or Ohio state sales tax



Breakfast

Served from 7:00 am - 10:00 am
(Minimum of 25 guests)

The Continental

Chilled cranberry and orange juice, bowl of sliced fresh fruit
Variety of danishes and muffins with freshly brewed coffee and hot tea

\$16pp

The Continental Breakfast Plus

Chilled cranberry and orange juice, bowl of sliced fresh fruit
Variety of danishes and muffins
Sausage gravy and biscuits or egg strata
Freshly brewed coffee and hot tea

\$19pp

The American

Chilled cranberry and orange juice, bowl of sliced fresh fruit
Variety of danishes and muffins, scrambled eggs
Bacon and sausage links, hash brown potatoes
Freshly brewed coffee and hot tea

\$22pp

Pastries

Assorted Danishes \$21/Dozen

Croissants \$21/Dozen



Lunch Entrées

Served from 11:00 am - 2:00 pm

All entrées served with a house salad and two choices of dressing, freshly baked rolls, butter, water, decaf and regular coffee and hot tea and iced tea.

Cimi's Signature Salad

Field greens, gorgonzola, strawberries, candied pecans and sweet & sour dressing.

Served with rolls only. Add grilled chicken \$6. Add grilled salmon \$8

\$12pp

Tortellini Toscano

Cheese tortellini with pesto cream sauce and roasted Italian vegetables.

\$22pp

Baked Lasagna (minimum of 12 guests)

\$24pp

Herb Crusted Pork Loin

Topped with peppercorn demi. Served with your choice of vegetable and starch.

\$25pp

Chicken Marsala

Topped with cream marsala sauce and sautéed mushrooms.

Served with your choice of vegetable and starch.

\$25pp

Chicken Romano

Stuffed with spinach, sundried tomatoes, romano and ricotta cheese topped with florentine sauce. Served with your choice of vegetable and starch.

\$26pp

Ginger Crusted Salmon

Topped with sweet chili sauce. Served with your choice of vegetable and starch.

\$28pp

Roast Beef Tenderloin

Two slices of roasted beef medallions, topped with a mushroom demi.

Served with your choice of vegetable and starch.

\$30pp



Box Lunches

\$18pp

Choose one

(All sandwiches include lettuce, tomato, condiments on a Brioche Roll)

Smoked turkey and cheese

Italian sandwich, salami, capicola, provolone cheese

Roast beef with provolone cheese and horseradish cream sauce

Baked ham with Swiss cheese

Wraps

\$19pp

(Wrapped in a whole wheat tortilla shell or a sundried tomato tortilla shell)

Roasted turkey, swiss cheese, pesto mayonnaise, lettuce and tomato

Baked ham, cheddar cheese and honey mustard

Includes

Potato chips, cookie and pickle

Snacks

| | |
|---------------------|----------------|
| Potato Chips | \$3.00 per Bag |
| Pretzels | \$3.00 per Bag |
| Snack Mix | \$15 per Bowl |
| Assorted Candy Bars | \$3.00 Each |
| Granola Bars | \$3.00 Each |



Cold Hors D'oeuvres

\$140 per 50 pieces

Phyllo Cups with Chicken Salad

Roma Tomato and Fresh Mozzarella on Crustini

Spinach and Artichoke Dip in Phyllo Cup

Fresh Strawberry, Cantaloupe and Pineapple Fruit Kabobs

Ham and Cheese, Turkey and Cheese or Beef and Cheese Tortilla Pinwheels

\$175 per 50 pieces

Large Gulf Shrimp on Ice with Cocktail Sauce

Sushi Served with Assorted Selection of Fresh Seafood, Wasabi and Pickled Ginger



Server Fee for Butler Passed Hors D'oeuvres \$20.00 per server



Hot Hors D'oeuvres

\$137.50 per 50 pieces

Roasted Tomato Bruschetta
Bacon Wrapped Water Chestnuts with Maple Bourbon Sauce
Vegetable Spring Rolls with Dipping Sauce

\$150 per 50 pieces

Spanakopita
Spicy Chorizo Stuffed Mushrooms

\$162.50 per 50 pieces

Coconut Fried Shrimp
Italian Twisty Rolls with Marinara Sauce
Loaded Potato Cups
Mini Crab Cakes with Roasted Red Pepper Aioli
Honey Sriracha Meatball

Tenderloin Sandwiches with Horseradish and Grain Mustard \$225 per 50 pieces



Server Fee for Butler-Passed Hors D'oeuvres \$20.00 per server



Display Platters and Specialties

Fruit & Cheese Display

An assortment of cheese, seasonal fruit and berries served with crackers

\$4.50pp

Cheese & Vegetable Display

An assortment of cheese and fresh vegetables served with crustini, crackers and dip.

\$4.50pp

Antipasto Platter

An assortment of roasted and grilled marinated vegetables, olives, Italian meats and cheeses

\$10.00pp

Caramelized Baked Brie with Apples

Brie stuffed with apples, wrapped in puff pastry dough,

baked and topped with a cinnamon sauce drizzle

Served with mini Naan

\$100/Wheel



(Minimum of 25 guests per buffet)
All buffets include regular and decaf
coffee, hot tea and iced tea.

Pinnacle Brunch Buffet

\$36pp

Chilled Orange and Cranberry Juice

Bowl of Fresh Fruit

Danish and Croissants

Bacon

Sausage

Home Fries

Penne Al Forno

Chicken Marsala

Spinach Salad with strawberries,
red onion and poppy seed dressing

Choice of

Baked Eggs Hollandaise, Scrambled Eggs or Strada



(Minimum of 25 guests per buffet)
All buffets include regular and decaf
coffee, hot tea and iced tea.

Salad Buffet

\$23pp

Chicken Salad with Mini Croissants
Garden Salad with topping on the side
Toppings: bleu cheese crumbles,
cherry tomatoes, croutons and cheddar cheese
Mixed Fruit Salad
Add Seasonal Soup \$3pp
Add Grilled Chicken Strips \$5pp
Add Grilled Salmon \$8pp

Pasta Buffet

\$32pp

Served with a garden salad, assorted toppings, two dressings and freshly baked rolls

Choice of one:

Green bean sauté

Roasted Italian vegetables

Choice of two:

Penne pasta with meat sauce, marinara sauce, or vodka sauce

Mediterranean Fuscilli

Tortellini pasta or Cheese ravioli with pesto cream sauce

Blackened chicken farfalle alfredo with broccoli and mushrooms

Fajita Buffet

\$33pp

Seared marinated steak and chicken

Sautéed peppers and onions

Warm tortillas, shredded lettuce, diced tomatoes, sour cream

Jalapenos, black olives and cheddar cheese

Rice with black beans Chips and salsa

Add guacamole \$2pp



(Minimum of 25 guests per buffet)
All buffets include regular and decaf
coffee, hot tea and iced tea.

Cold Deli Buffet

\$25pp

Includes:

Roast beef, baked ham and honey roasted turkey
Swiss, cheddar and provolone cheese

Choice of three:

Potato salad, cole slaw, Caesar salad, garden salad,
pasta salad, fresh fruit salad, cookies and brownies

Includes assorted breads:

Hearty rye, hearth-baked white, Kaiser roll and multi-grain

Pinnacle Buffet

One Protein: \$38pp | Two Proteins: \$41pp

Served with a garden salad with assorted toppings, two dressings and freshly baked rolls

Protein Options:

Lean sliced roast sirloin of beef with mushroom demi
Herb-crusted pork loin with peppercorn demi
Chicken entrée selection (page 14)

Choice of one:

Penne pasta with meat sauce or marinara sauce
Mediterranean Fuscilli
Tortellini pasta with roasted Italian vegetables and pesto cream sauce
Blackened chicken farfalle alfredo with broccoli

Includes:

Choice of potato, choice of vegetable
Upgrade to Roasted Beef Tenderloin or Fish \$3pp



(Minimum of 25 guests per buffet)
All buffets include regular and decaf
coffee, hot tea and iced tea.

Picnic Buffet

\$32pp

Served with appropriate breads and condiments

Choice of two:

Hamburgers, bratwurst, grilled all beef 1/4-pound hot dog,
Grilled chicken breast, BBQ pulled pork or BBQ beef brisket

Choice of three:

Potato salad, fresh fruit salad, pasta salad, cole slaw, baked beans or brownies and cookies

Italian Buffet

\$38pp

Served with a garden salad with assorted toppings and two dressings, tossed Italian salad or Caesar salad

Choice of two:

Penne pasta with marinara or meat sauce
Blackened chicken farfalle alfredo with broccoli and mushrooms
Cheese ravioli with marinara or vodka cream sauce
Tortellini with pesto cream sauce and roasted Italian vegetables
Pasta primavera tossed in extra virgin olive oil
Mediterranean Fuscilli

Choice of two:

Meatballs with marinara sauce, spicy Italian sausage with peppers and onions or
Chicken entrée selection (page 14)

Choice of one:

Green bean sauté or roasted Italian vegetables

Southern Buffet

\$38pp

Buttermilk fried chicken
BBQ pulled pork or BBQ beef brisket
Roasted yukon gold potatoes
Homemade macaroni and cheese
Choice of vegetable
Cole slaw
Corn muffins or rolls and buns



Gold Buffet

\$50pp

(Minimum of 50 guests)

Served with freshly baked rolls, butter, water, decaf and regular coffee, hot tea and iced tea **Choice of one:**

Garden salad with assorted toppings and two dressings, tossed Caesar salad
Cimi's signature salad, tossed Italian salad or
Spinach salad with raspberry vinaigrette, raisins and red onions

Choice of two:

Ginger-crust salmon with sweet chili sauce
Roasted beef tenderloin with mushroom demi
Chicken or Fish entrée selection (page 14)

Choice of two:

Starch selection (page 15)

Choice of two:

Vegetable selection (page 15)



Dinner Entrées

All entrées served with a house salad and two choices of dressing, freshly baked rolls, butter, choice of vegetable, choice of starch, water, decaf and regular coffee and hot tea and iced tea

Mediterranean Fuscilli

Tri colored fusilli tossed with extra virgin olive oil, roasted garlic, grape tomatoes, kalamata olives, spinach, sweet red onion and crumbled feta cheese.

Served with salad and rolls only.

\$30pp

Pasta Primavera

Penne pasta tossed with roasted Italian vegetables in a choice of sauce: pesto cream, marinara or tomato vodka cream sauce.

Served with salad and rolls only

\$30pp

Portabella Mushroom Tower

Grilled marinated portabella mushroom with zucchini, yellow squash, red onion and roasted red pepper over roasted potatoes. Topped with balsamic reduction.

Vegan option available by request.

\$30pp

Chicken Bruschetta

Grilled marinated chicken topped with tomatoes, onion and kalamata olives

\$35pp

Chicken Picatta

Seared and topped with a white wine lemon caper sauce

\$35pp

Chicken Marsala

Topped with cream marsala sauce and sautéed mushrooms

\$35pp

Chicken Romano

Stuffed with spinach, sundried tomatoes, romano and ricotta cheese, topped w/ florentine sauce

\$37pp

Herbed Goat Cheese Stuffed Chicken Breast

Topped with white wine mushroom sauce

\$37pp



Dinner Entrées

All entrées served with a house salad and two choices of dressing, freshly baked rolls, butter, choice of vegetable, choice of starch, water, decaf and regular coffee and hot tea and iced tea

Roasted Pork Loin

Three slices of herb crusted pork loin with peppercorn demi
\$38pp

Ginger-Crusted Salmon

Topped with sweet chili sauce
\$40pp

Roasted Beef Tenderloin

Three 2-ounce sliced beef medallions with mushroom demi
\$44pp

Seared Halibut

Topped with dijon burre blanc sauce
\$43pp

Roast Prime Rib

(20 guest minimum)
10-ounce portion served with horseradish cream sauce
\$50pp

New York Strip Steak

10-ounce center cut New York strip steak with demi
\$48pp

Charbroiled Filet Mignon

8-ounce filet with peppered Pinot Noir sauce
\$55pp

Pinnacle Duets

\$60pp

All entrées served with a house salad and two choices of dressing, freshly baked rolls, butter, choice of vegetable, choice of starch, water, decaf and regular coffee, hot tea and iced tea
6oz-char-grilled filet mignon, paired with choice of chicken or seafood option
Upgrade to Halibut or Sea Bass based on Market Price



Chicken Entrées

Chicken Marsala

Chicken Romano

Chicken Piccata

Grilled Marinated Chicken

Chicken Parmesan

Chicken Bruschetta

Herbed Goat Cheese Stuffed Chicken

Seafood Entrées

Ginger-Crusted Salmon with Sweet Chili Sauce

Seared Halibut with Dijon Burre Blanc Chilean

Sea Bass with Dijon Burre Blanc

Seared Crab Cakes

Seared Jumbo Shrimp



Vegetable Sides

Green Bean Sauté with caramelized onions
California Blend Vegetables
Roasted Italian Vegetables
Asparagus Spears
Fiesta Corn
Green Bean Almondine
Broccoli with Hollandaise Sauce

Starch Sides

Buttermilk Mashed Potatoes

Garlic Mashed Potatoes

Cheddar Smashed Redskin Potatoes

Roasted Rosemary Redskin Potatoes

Roasted Yukon Gold Potatoes

Flame Roasted Baby Yukon Bakers (buffet only)

Roasted Rosemary Peewee Potatoes (buffet only)

Rice Pilaf

Orange Citrus Rice

Mushroom Risotto



Desserts

Sweet Enhancements

Assorted Mini Desserts \$1.50 per piece
Assorted Cookies and/or Brownies \$2.00 per piece

Sheet Cakes: Chocolate, Carrot or Yellow

Warm Apple, Berry, Cherry or Peach Crisp
served with Whipped Cream
\$4pp

Indulgent Desserts

Tiramisu Tarts
Variety of Cheesecakes with Berry Compote
Key Lime Pie Tarts
\$7pp

Assorted Desserts

Hot Fudge Lava Cake
Chocolate Truffle Mousse Cake
Tiramisu
White Chocolate Raspberry or Blueberry Cheesecake
New York Cheesecake with Berry Compote
\$9pp



Ice Cream Bar

Vanilla Ice Cream
Chopped Nuts, Sprinkles
Whipped Cream, Strawberry Topping
Chocolate and Caramel Sauce
\$6pp

Late Night Eats

Bistro Sliders \$2.75 each
Fried Chicken Sliders \$2.75 each
Sheet Pizzas \$40 each
Nacho Bar \$5pp

Chicken Tenders with Dipping Sauces \$125 per 50 pieces
Bone in Wings - Mild, BBQ, Nashville Hot \$125 per 50 pieces

Kid's Menu

(Available to ages 12 and Under)
Chicken Tenders with French Fries \$12 each
Macaroni and Cheese \$12 each



Bar Beverages

HOSTED BAR

(Cash Bar pricing is available upon request)

| | |
|----------------|----------------------|
| Call Brands | \$9.00 per beverage |
| Premium Brands | \$11.00 per beverage |
| Domestic Beer | \$5.00 per bottle |
| Imported Beer | \$7.00 per bottle |
| Soft Drink | \$2.00 per beverage |

HOUSE WINE

\$10 per glass | \$38 per bottle

Pinot Grigio, Chardonnay, Cabernet, Merlot, Moscato

CHAMPAGNE

\$40 per bottle House Champagne

\$18 per bottle Non-Alcoholic “Champagne”

Bartender charge of \$45.00 per hour if \$300.00 minimum is not met (Minimum Does Not Include Tax or Gratuity)

Beverages

| | |
|------------------------------------|-------------|
| Hot Chocolate | \$30 gallon |
| Coffee (coffee, decaf, hot tea) | \$30 gallon |
| Chilled juices (orange, cranberry) | \$18 gallon |
| Iced Tea | \$18 gallon |
| Lemonade | \$18 gallon |
| Canned Soft Drinks | \$3 each |
| Bottled Water | \$2 each |



Hosted Bar Packages

(Includes bottled beer, house wine and soda)

CALL BRANDS

5 hours at \$37 pp

6 hours at \$39 pp

Pinnacle Vodka

New Amsterdam Gin

Bacardi Rum

Evan Williams Bourbon Blend

Canadian Club Whiskey

Luzanel Tequilla / J&B Scotch

PREMIUM BRANDS

5 hours at \$47 pp

6 hours at \$49 pp

Tito's Vodka

Tanqueray Gin

Captain Morgan Spiced Rum

Jack Daniels Whiskey

Dewars Scotch

Makers Mark Bourbon

Teremana Blanco Tequilla / Jack Daniels Whiskey

BOTTLED BEER

Domestic: Bud Light, Miller Lite, Coors Light, Budweiser, Yuengling Lager, Michelob

Ultra **Import:** Corona, Heineken, Seltzers

Craft: Upon request and priced accordingly

MINORS PACKAGE

\$12 per person

Soda, Milk, Juice, Lemonade



Optional Services

Table Overlays, Runners or Textured Linens (please inquire)

Chiavari Chairs starting at \$9.00 per chair

Valet \$200

Coat Check \$50

Fire Pit \$150

LCD Projector/Screen \$150

We are pleased to accommodate any other special requests.

Grand Ballroom Food & Beverage Minimums

Saturdays

May - September \$15,000

April, October, November & December \$12,000

January - March \$5,000

Fridays

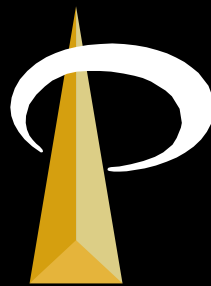
May - December \$7,500

January - March, November \$3,000

Sundays

April - October, December \$5,000

January - March, November \$3,000



Pinnacle Golf Club

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discoverpinnacle.com