



43 East 9th St. (9th/Pennsylvania St.), Indianapolis IN 46204

Chef Lance George 317.426.4392

Eric Shorts: Managing Partner 317.332.5112 (Consultations/Quotes)

Eric@PinnacleCateringGroup.com

Food/Beverage Catering (Plated Service, Family Style, Buffet & Drop Off Delivery)

Appetizers, Dinner, Lunch & Breakfast

Vegan, Gluten/Dairy Free Options Available

ALL WEDDING/DINNER PACKAGES INCLUDE:

“PINTERESTY” CHARCUTERIE APPETIZER DISPLAY featuring “Candied Bacon”

PLATED BRIDAL PARTY/HEAD TABLE SERVICE

Please call (317.332.5112) to arrange for a free tasting

Up to 4 people: Monday — Thursday Appointments Available

SAME DAY CONSULTATIONS & QUOTES

We will beat the beverage quote of any licensed caterer — **GUARANTEED!**

Best Prices & Biggest Selection – WE WILL BEAT ANY QUOTE



Free Same Day Quote
317.332.5112

22 YEARS PROFESSIONAL EXPERIENCE
CASES OF BEER (2.75 + up/beer)
WINE (4.00 + up/glass)
SPECIALTY & FROZEN DRINKS
ALL BAR PACKAGES INCLUDE
SOFT DRINKS, JUICE & WATER
LEMONADE/ICED TEA/WATER - 2.50/PP

CASH BAR (\$5 - \$10 PRICE RANGE)
\$12/PERSON MINIMUM PACKAGE DEAL
CONSUMPTION BAR, DRINK TICKET &
COMBO DRINK PACKAGES AVAILABLE

PREMIUM LIQUORS

Tito's Vodka
Tanqueray Gin
Bacardi Rum
Captain Morgan Spiced Rum
Malibu Coconut Rum
Seagram's 7
Crown Royal Canadian Whiskey
Jim Beam Bourbon
Jack Daniel's
Amaretto
Triple Sec
Peach Schnapps
*Grey Goose Vodka
*Casamigos Tequila
*Patron Tequila
*Maker's Mark Bourbon
*Woodford Reserve Bourbon
*Bulleit Rye Bourbon
*Johnny Walker Black Scotch
*Jameson Irish Whiskey
*Fireball

WELL LIQUORS

Vodka, Gin, Rum
Tequila, Amaretto
Canadian Whiskey
Bourbon & Scotch

BEER SELECTIONS

Bud Light - Coors Light
Miller Lite - Mich Ultra
Yuengling - Yuengling Light
Corona - Modelo
Blue Moon
**Sun King Cream Ale,
**Osiris IPA &
**Wee Mac Scottish Ale

WINE SELECTIONS

Chardonnay - Pinot Grigio
Moscato
Cabernet Sauvignon
Pinot Noir

MIXER SELECTIONS

Coke, Diet Coke
Sprite, Ginger Ale
Club Soda, Tonic, OJ
Cran & Pine Juice
*Red Bull

*49 cent upgrade/pp
**1.29 upgrade/pp

**Custom Beer, Wine & Liquor
Requests Happily Fulfilled**

BEER/WINE PACKAGE six (6) total choices

2 Hr. - 18/pp.
3 Hr. - 20/pp.
4 Hr. - 22/pp.
5 Hr. - 24/pp.

BEST BAR PACKAGE 2 beers/3 wines/well liquor

2 Hr. - 20/pp.
3 Hr. - 23/pp.
4 Hr. - 26/pp.
5 Hr. - 29/pp.

PREMIUM 20 LIQUOR PACKAGE includes beer/wine package

2 Hr. - 24/pp.
3 Hr. - 29/pp.
4 Hr. - 34/pp.
5 Hr. - 39/pp.

100.00 Bar Set Up Fee
30.00/Hr. Bartender Fee
Event Production Fee
Sales Tax Added

*2 (750 ml.) Bottles/150 guests

Appetizer Menu

3.25

(V) Bruschetta: Thin sliced baguette topped with garlic, olive oil, tomato, black beans and cilantro.

(GF) Caprese Skewers: A fresh combination of tomato, basil, mozzarella, balsamic reduction & olive oil

Teriyaki Meatballs: A beef/pork combo topped with pineapple, ginger and soy

Italian Meatballs: Beef & Pork Mixture flavored with basil, oregano & marinara

Egg Rolls: The classic pork, shredded cabbage, carrots, onions and plum sauce recipe

(V) Spring Rolls: Flavorful vermicelli noodles mixed with cabbage, carrots, onions and plum sauce

Spanakopita: Old world favorite featuring phyllo dough, spinach, green onions and cream cheese

(GF) 7 Layer Dip: Refried beans, cream cheese, black olives, tomatoes, onions, cream and cheddar

Served with house corn chips and salsa

(V/GF) Black Bean Hummus: Spicy combo of black beans, tahini, cilantro, onions, jalapeno and lime

Served with pita chips

(V/GF) Fresh Fruit & Vegetables: Seasonal fresh fruit and vegetables

Served with ranch or bleu cheese dipping sauce

(GF) Deviled Eggs: Egg, candied bacon and avocado roe

Empanadas (Classic Latin Meat-Filled Pastry)

Pinnacle Empanada: Chorizo sausage, pork, beef, onions, green peppers, potatoes and cilantro

Chicken Empanada: Chicken, onion, garlic, cilantro and green peppers

(V) Sweet potato and black bean empanada: Black bean, sweet potato, cumin and garlic

3.75

(GF) Thai Chicken Lettuce Wrap: Slow roasted rotisserie chicken, soy, ginger, carrots, bean sprouts & lettuce

Stuffed Mushrooms: Beef, chorizo sausage, onions, garlic, green peppers and cilantro

Chicken Lollipops: Chicken drumettes enhanced with garlic, onions and paprika – Great Finger Food!

Choice of sauce: Korean BBQ – Buffalo - Sweet and Sour - Cajun

Pork Belly Bun: A magic combo of pork belly, sweet & salty hoisin sauce, garlic, onions, brown sugar, cilantro, carrots and daikon radish

Crab Wontons: Crab, cream cheese, garlic and green onions served with plum sauce

Kabobs: Heaven on a stick – Onions, ginger, brown sugar, soy, garlic & cilantro

Choice of grilled pork or chicken

(GF) Spinach Artichoke Dip: Sour cream, spinach, cream cheese, mozzarella, parmesan and garlic

Served with pita chips

(V/GF) Guacamole: Freshly made with avocado, cilantro, tomatoes, red onions and garlic

Served with house corn chips

(GF) Sushi Rolls: (Fresh seaweed, sticky rice made in-house & tamari)

Avocado Roll: Avocado, cream cheese, carrots, cucumber & tobiko roe

Pinnacle Roll: Shrimp tempura, masago roe, mayo, avocado and cucumber

California Roll: Crab, cucumber, cilantro and tobiko roe

Tuna Roll: Tuna, scallions and spicy mayo

All sushi comes with fresh ginger/wasabi/chop sticks

4.95

Street Tacos: Traditional Mexican tacos served on corn tortillas with pico de gallo and house salsa

Choice of: chicken fajita or steak fajita

(GF) Shrimp Cocktail: Gulf shrimp, cocktail sauce and lemon

Miniature Crab Cakes: Crab, onions, celery, green peppers and Old Bay seasoning



Dinner Menu

Dinner Selections include a Charcuterie Appetizer Display featuring Candied bacon, local cheese w/crackers, cured meat, black bean hummus w/pita, seasonal fruit and vegetables...plus + 2 Choices from the following: Beef empanadas, pork skewers, guacamole and salsa, beef or chicken street tacos, stuffed mushrooms, ham and cheese sliders or California roll

Comfort Food Classics Buffet (Delicious Servings of Homemade Favorites w/ 2 sides)

1 Entrée Buffet (16.00) 2 Entrée Buffet (18.50) includes Charcuterie Display, Salad, Rolls & Butter

Chicken George: Chicken leg and thigh combo seasoned with onion powder, garlic, paprika, cumin and chili powder Served: **baked (GF) or fried**

Pork Chops: Medium cut pork tenderloin, onion powder, garlic, paprika and chili powder

Pulled Pork: Pork shoulder, onion powder, garlic, soy, celery, carrots and green pepper

Served with house made tangy Carolina barbeque sauce and rolls

Roast Beef: Medium sliced beef, onions, garlic, rosemary, thyme

Glazed Ham: Applewood Farms Ham, brown sugar and pineapple

Vegetable Lasagna: Carrots, zucchini, bell peppers, spinach, tomatoes, basil and mozzarella

(V/GF) Kale, Black Bean & Avocado Burrito Bowl: Brown rice, lime juice, avocado, jalapeno, salsa verde

Executive (Elegant & Classic Presentations w/ 2 sides)

1 Entrée Buffet (18.50) 2 Entrée Buffet (21.00) includes Charcuterie Display, Salad, Rolls & Butter

Stuffed Chicken Breast: Rice, mushrooms, chorizo sausage, garlic, onions & cilantro

Beef Bourguignon: Beef roast, bacon, carrots, onions, tomatoes, garlic, red wine, bay leaf & mushroom

Chicken Picatta: Chicken breast, olive oil, capers and parsley

Chicken Marsala: Breast of chicken, prosciutto, marsala wine, butter and parsley

Chicken Parmesan: Chicken breast, tomato, parmesan and basil

Pork Tenderloin: Pork, lime, garlic, chili powder, paprika and cumin

Tilapia: Flaky tilapia, onion powder, butter, garlic, spinach, parsley, gruyere and almonds

(V – Vegan) (GF – Gluten Free)



VIP (The A-List Experience w/ 2 sides)

1 Entrée Buffet (25.50) 2 Entrée Buffet (29.50) served w/Amuse Bouche Variety, Salad, Rolls & Butter

Prime Rib: Thick cut portions with onion powder, garlic, celery, carrots, thyme and rosemary

Served with au jus

Pinnacle Salmon: Atlantic salmon, brown sugar, soy, garlic & lemon

Crown Roast: Pork rib rack, rosemary, Dijon mustard, sage, onion powder, celery & apples

Served with Italian sausage, cornbread stuffing and dijonnaise

Cornish Hen: Full bird hen, lime, garlic, cumin, onion powder and oregano

(GF) Scallops: Bay scallops (12 – 16 Count), brown butter, capers & lemon

Spinach Gruyere: Pastry crust filled with spinach, eggs, gruyere, parmesan, cream, onions & nutmeg

Eggplant Parmesan: Baked casserole of eggplant, parmesan, panko, basil, red peppers, garlic & ricotta

(V/GF) Vegetable Paella: Onions, garlic, tomatoes, brown rice, chickpeas, white wine & saffron

Sides

(GF) Cole Slaw: Cabbage, carrots, green onions, mustard, honey & vinegar

(V) Potato Wedges: Potatoes, house seasoning & olive oil

Mashed Potatoes: Potatoes, garlic, kosher salt, butter & chicken stock

Green Beans: Green beans, bacon, garlic & onion

Mac and Cheese: Elbow macaroni, cream, chicken stock, sharp cheddar & cream cheese

(GF) Rice and Peas: Saffron rice, onion, garlic, green pepper, cilantro & peas

Potato Salad: Potatoes, onion, garlic, green pepper, mayo & mustard

(GF) Parmesan Roasted Broccoli: Broccoli florets, Olive oil, Italian Seasoning, Parmesan & Lemon Juice

(V/GF) Easy Peasy: Sweet peas, mushrooms, shallots & tarragon

Minimum 72-hour notice for any order changes — Sales Tax Added

22% Event Production Fee covers liability insurance, administrative fees, travel time, fuel costs, high end disposable plates/flatware, cups, ice and catering equipment

Chef: 40/hour — Buffet Attendance/Guest Service: 24/hour — China, Flatware & Glassware: 3.25/person

(V – Vegan) (GF – Gluten Free)



Lunch Menu

“Fresh and Flavorful” Lunch 13.75 (includes 2 sides, brownie or cookie and soft drink/water)

BBQ sliders: Smoked pork shoulder, caramelized onions, roasted garlic, cilantro, sautéed green peppers

Served with house made tangy Carolina style bbq sauce, vinegar slaw and Hawaiian rolls

Savory Chicken: Slow simmered chicken thigh, caramelized onion, roasted garlic, sautéed green

peppers, cilantro & cumin

Served with garlic butter sauce

Italian Beef: Braised roast, caramelized onion, roasted garlic, sautéed green peppers & Italian spices

Served with mini baguettes, marinara or au jus and pepperoncini

Beef Stew: Braised cubes of beef, caramelized onions, celery, carrots and roasted garlic

Lasagna: Italian sausage, beef and pork w/tomatoes, onion powder, garlic, basil, oregano & pasta

Ravioli: Filled with ricotta, parmesan with choice of cheese only, beef or mushroom

Served with your choice of Marinara, Meat, Alfredo, Olive oil and Parmesan

Vegetable Quiche: Egg, seasonal vegetables and crème fraiche

Ham Quiche: Egg, seasonal vegetables, glazed ham and country gravy

(V/GF) Chef Lance Pasta: Zucchini, carrots, tomatoes, mushrooms, green peppers, onions, garlic, tamari

(V/GF) Black Bean Burger: Organic beans, mushrooms, onions, oats, celery, carrots & tomato puree

Salads (w/grilled Chicken) includes brownie or cookie and soft drink/water

Pinnacle: Romaine lettuce, onions, tomatoes, cucumbers, eggs, bacon, carrots & croutons

Served with choice of ranch, 1000, Italian & Pinnacle vinaigrette

(GF) Greek Salad: Romaine lettuce, Cucumber, bell peppers, tomatoes, feta & kalamata olives

Served with vinaigrette

Caesar: Romaine lettuce, parmesan & croutons

Served with Caesar dressing



“Premier” Lunch 15.75 (includes 2 sides, brownie or cookie and soft drink/water)

***(V/GF)** Taco Bowl Bar: Chicken fajita, seasoned beef, sofrito, refried beans, seasoned rice with chorizo, queso, salsa, crema, diced tomatoes, guacamole, cheddar, lettuce & flour tortillas ***(does not include 2 sides)**

Roasted Chicken: Leg & thigh roast, onion powder, garlic, cilantro & lime

Parmesan Chicken: Chicken, garlic, onion powder, basil, parmesan, panko, marinara & mozzarella

Carved Meats Choice: Turkey breast with gravy, roast beef with au jus, glazed ham with red eye gravy

Vegetable Lasagna: Carrots, zucchini, bell peppers, spinach, tomatoes & mozzarella

(V/GF) Mediterranean Quinoa Salad: Quinoa, red and green peppers, onions, garlic and carrots

(V/GF) Ratatouille: Tomatoes, eggplant, onions, garlic, bell peppers, zucchini & bay leaf

Chef Salad: Iceberg lettuce, swiss, ham, turkey, roast beef, egg, avocado, tomato, cucumber & croutons

Served with choice of ranch, 1000, Italian or Pinnacle vinaigrette

Sides

(GF) Cole Slaw: Cabbage, carrots, green onion, mustard, honey & vinegar

(V) Potato Wedges: Potatoes, house seasoning & olive oil

Mashed Potatoes: Potatoes, garlic, kosher salt, butter & chicken stock

Green Beans: Green beans, bacon, garlic & onion

Mac and Cheese: Elbow macaroni, cream, chicken stock, sharp cheddar & cream cheese

(GF) Rice and Peas: Onion, garlic, green pepper, cilantro & peas

Potato Salad: Potatoes, onion, garlic, green pepper, mayo & mustard

(GF) Parmesan Roasted Broccoli: Broccoli florets, Olive oil, Italian Seasoning, Parmesan & Lemon Juice

(V/GF) Easy Peasy: Sweet peas, mushrooms, shallots & tarragon

(V) Side Salad: Pinnacle Garden, Greek or Caesar

Minimum 24-hour notice for any order changes - Sales Tax Added

18% Event Production Fee covers liability insurance, administrative fees, travel time, fuel costs, disposable plates/flatware, napkins, cups, ice and catering equipment

(V – Vegan) (GF – Gluten Free)



Breakfast Menu

(Vegan, Gluten/Dairy Free Options available upon request)

Continental Breakfast - 11.00/person (Delivery)

Bagels with Cream Cheese, Breakfast Bars (blueberry, strawberry or apple), Fresh Fruit, Water, OJ, Coffee

Express Breakfast - 13.00/person (Server Required for Groups over 20)

Scrambled Eggs with Cheese, Bacon or Sausage, Bagels with Cream Cheese, Yogurt/Granola Bar, Water, OJ, Coffee

Full Breakfast - 15.00/person (Server Required)

Choose 2 – Scrambled Eggs with Cheese, Vegetable Quiche, Breakfast Burritos, Pancakes or Biscuits and Gravy

Choose 2 – Bacon, Sausage or Turkey Bacon

Bagels with Cream Cheese, Fresh Fruit & Yogurt/Granola Bar, Bottled Water, OJ, Coffee

Minimum 24-hour notice for any order changes - Sales Tax Added

18% Event Production Fee covers liability insurance, administrative fees, travel time, fuel costs, disposable plates/flatware, napkins, cups, ice and catering equipment

Buffet Attendance/Guest Service - 24.00/hour