

CATERING

(414) 304-5756
www.mypineapplecafe.com

7864 S. Howell Avenue
Oak Creek, WI 53154

- Perfect for:
- Office lunches
 - Birthdays
 - Rehearsal dinners
 - Wedding
 - Quinceñera
 - Sales calls
 - Special occasions

We accept requests for other menu items.

Minimum of 10 people for all catering.
Payment due upon ordering. Receive a 5% discount when you pay in cash.

Prices do not include sales tax, 18% gratuity or 15% delivery charge.

PINEAPPLE MEXICAN GRILL & CAFÉ

FRESH | LOCAL | HOMEMADE



MEXICAN

All Mexican options include rice, beans, chips and salsa. Beverages are priced separately.

- 1 3 Tacos**
- Chicken and/or beef
- \$12/person

Additional meat choices:
steak, pastor, carnitas, barbacoa
+ \$1/person

- 2 Pick 3 Items**
- Mini burrito
 - Mini chimichanga
 - Taco (chicken or beef)
 - Tostada
 - Enchilada
 - Flauta

\$13/person

- 3 Pick 2 Items from Option #2 and 1 Item from Option #4**

\$15/person

- 4 2 Premium Items**

- Fajita
- Steak a la Mexicana
- Chile verde pork
- Chile Colorado
- Pollo topic
- Carnitas
- Chicken or pork mole

\$18/person

DRINKS

Water \$2/person
Soda \$1.50/person
Coffee \$2.50/person (organic house blend)
Jarritos \$2.50/person

We offer bar service.

AMERICAN

All American lunch entrees except salads are served with apple and your choice of one side. Beverages are priced separately.

- 1 Sandwich on Croissant**
- Choice of
- Ham
 - Turkey
 - Roast beef
 - Tuna salad
- \$9.50/person

- 2 Wrap**
- Choice of
- Chicken Caesar
 - Chicken ranch
 - Crispy buffalo chicken
 - Roasted veggie
- \$10.50/person

- 3 Premium Sandwich**
- Grilled chicken breast
 - Crispy breaded chicken
 - Pulled pork with barbeque sauce
 - Hamburger*
- \$11.50/person
Cheese + \$1/person
Steak +3.50/person

- 4 Romaine Salad**
- Caesar: Parmesan cheese \$7/person
 - Pineapple: Pineapple, blueberries, strawberries, ham, bacon, boiled egg and cheese \$9/person
 - Cranberry Apple Walnut: Cranberries, diced apples, cucumbers, colby cheese, croutons \$9/person
 - Naked Burrito: lettuce topped with cheese, tomatoes, avocados, black beans, corn and black olives \$9/person
Chicken +\$2.50/person

SIDES

- Chips
- Coleslaw
- Three-color Italian pasta salad
- Egg salad
- Baby red potatoes
- Seasonal fruit cups
- Carrots and celery with blue cheese dressing
- Petite Caprese skewers

All American dinner entrees are served with salad, dinner rolls. and your choice of one side. Beverages are priced separately.

- 1 2 Original Entrees and 1 Side**
- \$25/person

- 2 1 Original Entrée 1 Premium Entrée 2 sides**
- \$27/person

- 3 2 Premium Entrees 2 sides**
- \$30/person

ORIGINAL ENTREES

- Chicken Marsala
- Pineapple chicken
- Glazed ham
- Roast beef
- Bleu cheese pork tenderloin medallions with demi-glaze
- Vegetable lasagna
- Beef tips and noodles
- Mostaccioli and meatballs

PREMIUM ENTREES

- Stuffed pork penderloins filled with Bacon and apple – Riesling Sauce
- Pineapple Salmon – Grilled salmon topped with fresh Pineapple Salsa
- Red-wine braised boneless short beef ribs
- Shrimp Diablo

SIDES

- Redskin mashed potatoes
- Green bean casserole
- Steamed broccoli with red pepper
- Au gratin potatoes
- Sweet potatoes with piloncillo (brown sugar sauce)
- Cavatapi with marinara
- California blend veggies

BREAKFAST

Appetizers include 25 pieces unless otherwise noted. Beverages are priced separately.

1 Continental Breakfast

- Fruit & yogurt parfaits: Greek vanilla yogurt, fruit and granola on the side.
 - Assortment of pastries: mini bagels served with cream cheese, muffins, Danish, cookies
 - Beverages: coffee (regular & decaf) or juice
- \$8/person

2 Breakfast Sandwiches*

- Served with scrambled egg and American cheese
- Choice of bread: English muffin, croissant, or Texas toast
 - Choice of meat: ham, bacon, sausage, or turkey sausage
 - Fresh fruit salad
 - Choice of potatoes: hash browns or baby reds
- \$9 per person

3 Pancake Bar

- Choice of pancakes or crepes: buttermilk or chocolate chip
 - Choice of 2 meats: bacon, ham, sausage, turkey sausage, housemade chicken chorizo patties
 - Fixings: maple syrup, butter,
 - Fresh fruit: seasonal fresh fruit salad
- \$10 per person

4 Grand Breakfast*

- Scrambled eggs: egg whites available upon request (additional charge)
 - Choice of potatoes: hash browns or baby reds
 - Pancakes or French toast
 - Choice of 2 meats: bacon, ham, sausage, turkey sausage, housemade chicken chorizo
 - Seasonal Fruit Salad
- \$11 per person

5 Mexican Breakfast

- Breakfast Tacos: corn or flour tortillas filled with scrambled eggs, chicken chorizo, onion, poblano peppers, and tomatoes
- Chilaquiles: made with tortilla chips, smothered in our house made salsa verde topped with Monterrey cheese
- Breakfast Burritos: wrapped in spinach or flour tortillas served with scrambled eggs, cheese and your choice of bacon, sausage, ham or chorizo
- Huevos con Chorizo y Papas: scrambled eggs with chorizo and potatoes served with your choice of flour or corn tortillas
- Huevos a la Mexicana: scrambled eggs with tomatoes, jalapenos and onions served with your choice of flour or corn tortillas
- Choice of breakfast potatoes or fruit

1 item \$10.50/person

2 items \$13/person

Substitute potatoes or fruit for rice and beans +\$1.50/person

NIBBLES

Appetizers include 25 pieces unless otherwise noted. Beverages are priced separately.

Stuffed Caps

Fresh mushroom caps stuffed with cream cheese and topped with your choice of sausage or spinach and tomato

\$22

Salami Bruschettas

Sliced French baguette topped with aioli, salami and basil

\$30

Rumaki

Waterchest nuts and pineapple wrapped in bacon

\$36

Mini Chicken Southwest Wraps

Chicken, lettuce, tomatoes, cheese, and tortilla chips tossed in our homemade southwest dressing wrapped in flour tortilla served with homemade Jalapeño Ranch Dressing

\$41

Mini Taquitos

Small rolled up and deep fried taquitos filled with shredded chicken or shredded beef. served with sour cream

\$35

Mini Chimichangas

Flour tortilla filled with cheese and your choice of chicken or beef rolled up and deep fried served with sour cream

\$41

Mini Sandwich Cubano

Carnitas, chorizo, steak, bacon, refried beans, mayo

\$51

Mini Ham & Cheese Sandwiches

Honey baked ham, provolone cheese, mayo, on sweet rolls

\$69

Caprese Salad on a Stick

Fresh mozzarella cheese, cherry tomatoes, basil, balsamic vinegar, dry oregano

\$69

Cheeseburger Sliders

Mini beef sliders, American cheese, mayo

\$69

Grilled Shishkabob Skewers

Grilled marinated meat stacked with bell peppers and onions

Chicken \$75
Steak \$88
Shrimp \$100

Fresh Seasonal Fruit Cups

\$45

Veggie Cups

Celery and carrot sticks served on cups with ranch dressing

\$69

THESE APPETIZERS SERVE 15-20 PEOPLE

Veggie Platter

Carrots, celery sticks and broccoli served with ranch dressing

\$36

Papas Bravas

Sauteed yellow potatoes with house seasoning and mild spiced red sauce

\$36

Creamy Artichoke Dip

\$38

Tostones

Twiced fried plantains served with mayo-ketchup

\$40

Chips & Salsa

Homemade tortilla chips served with Pineapple's signature salsa

\$40

Plantain Chips

Deep fried plantain chips with cilantro alioli dip

\$46

Pineapple Pico de Gallo and Chips

Traditional pico de gallo with pineapple served with Pineapple's homemade tortilla chips

\$51

Homemade Guacamole and Chips

Fresh avocados with diced tomatoes, onions, cilantro, fresh squeezed lime juice seasoned to perfection served with Pineapple's homemade tortilla chips.

\$61

Cheese Platter

Assortment of cheese, crackers nuts and homemade jam

\$60

Meat and Cheese Platter

Assortment of cold cuts and cheeses

\$70

Chicken Pasta Salad

Shredded chicken breast with corn, carrots, potato, celery and mini pasta shells

\$59

Coctel de Camaron estilo Mexico

Shrimp cocktail Mexican style, with our own tomato sauce, onions, cilantro, avocado, and tomatoesserved with Pineapple's homemade tortilla chips

\$71

Ceviche de Camaron and Chips

Marinated shrimp in freshly squeezed lime juice with tomatoes, onions, and cilantro. Served with Pineapple's homemade tortilla chips

\$76

DESSERT

Flan \$4/person

Churros \$4/person

Tres Leches Cake \$4/person

Chalupa

Apple, Cherry or Bavarian Creme

\$4/person

Brownie \$3/person

Carrot Cake \$4/person

Chocolate Cake \$4/person

*Consuming rare or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.