LCCATERING

Catering Services

763.424.4365 lookoutcatering.com

Family owned and operated since 1958

Mission Statement

To uphold and maintain the highest quality of food and service for our customers.

To be a leader in the community for restaurants, bars, catering services, and food trucks. To keep things simple – never include hidden charges.

To involve employees and give them an opportunity to advance with the business.

To be dedicated to the growth and development of our business and employees for the betterment of our community and customers.

The Lookout catering staff is committed to providing excellent service, quality food, and one-stop shop ability.

With our combined years in the food and beverage industry and catering services, The Lookout can help with all of your special event needs.

One-Stop-Shop

When you choose The Lookout Catering, you can rest assured that your event will go smoothly. We are your one-stop shop for food, liquor, and decorations, so there's no need to worry about coordinating with multiple vendors. Each event is assigned a personal event coordinator to oversee the details of your special day. With our large variety of fresh, made-to-order catering menu options, our family-inspired recipes are guaranteed to impress any crowd.

From large parties to small, we are the premier catering company servicing the Maple Grove, Minneapolis & St. Paul areas.

Events we cater include but not limited

to:

WeddingsFuneralsFundraisersPicnics/BBQGraduationsGrand openingsGrooms dinnersFamily reunionsBlock parties

Anniversaries Business meetings Bachelor or Bachelorette parties

Birthdays Sports banquets Children's parties

We also provide recommendations for reputable florists, DJs, live music, photographers, limo services, bakeries, and event locations throughout Minneapolis and St Paul

Family/Business History

A favorite for both Maple Grove locals and visitors alike, The Lookout Bar & Grill is a place that offers a little something for everyone. We've been family-owned and operated since 1958 and we're proud of it! Our lunch and dinner menus feature award-winning appetizers, entrees, salads and sandwiches inspired by our favorite family recipes and prepared fresh in our kitchen from scratch. Entertainment is a high priority at The Lookout – for adults and children! Enjoy live music from popular Twin Cities bands every Friday and Saturday night. See what's going on each week on our Live Music Calendar & Event Calendar at LookoutBarandGrill.com

Along with our lunch and dinner service, The Lookout Bar & Grill also specializes in catering for private parties on-site or off-site. The catering part of the business started in 1999 and has been growing ever since. We partner with many centers to offer you great menu choices, bar services and decorating options. We are not just limited to centers – we also travel and will cater in your home or any private room that allows outside caterers.

We have many testimonials as to the quality of our food and service.

Please consider us for your next company meeting, graduation party, anniversary celebration or wedding reception.

Dietary Restrictions

We do our best to accommodate your dietary restrictions. We have items on our menu that are gluten-free, dairy-free, vegan, etc. We can also prepare items specifically to fit your needs, however we do not have an allergen-free kitchen, so the risk of cross-contamination is possible.

Table of Contents

Breakfast Selections	1
Conference Packages	2
Á La Carte Appetizer Selections	3
Appetizer Platter Selections	4
Appetizer Buffet Selections	5
Soups, Salads, and Sandwiches	6
Build Your Own Sandwich Selections	7
Box Lunch Selections	7
Picnic Selections	8
Classic Selections	9
Side Selections	10
Italian Selections	11
Taco Bar Selections	12
Royal Packages	13-16
Bar Services	17
Decorating Package	18
Desserts	18
Catering Essentials	19
Notes	20

Breakfast Selections

Quality disposable plates, real silverware, and paper napkins included. Breakfast pricing available on weekdays until 11am.

Continental Breakfast

Continental

Breakfast......\$15.99

Includes 2 of the following: muffins, Assorted pastries, or bagels with cream cheese. Also included are hard boiled eggs, Greek vanilla yogurt with craisins and granola, fresh fruit, fresh ground coffee, water, and choice of juice

Hot Breakfast

Includes your choice of muffins or bagels with cream cheese, fresh seasonal fruit, fresh ground coffee, water, and choice of juice.

Selection

#2......\$16.99

French toast bake. Classic French toast baked and topped with cinnamon and brown sugar (syrup on side) with your choice of potato and meat

Selection

#3......\$17.99

Choice of Egg bake (ham, bacon, veggie, or upgrade to steak or supreme for \$2) prepared with tomatoes, onions, green peppers, mushrooms, topped with cheddar cheese, with your choice of potato and a meat

Selection

#4......\$21.99

Made-to-order omelet station. Our chef will prepare your omelet to perfection while you watch, with your choice of potato and meat. Chef required - \$200 (up to 50 guests). Add one chef for every 50 additional guests.

Choose five of the following ingredients: cheddar cheese • diced tomatoes • sliced black olives • green peppers • diced onions • sliced mushrooms • ham • bacon • sausage • broccoli • salsa • jalapenos. Upgraded meats: steak and shrimp \$4

Potato Selections

tato selections

American fries (Golden brown diced potatoes with house seasoning)

Skillet potatoes (Grilled baby reds with onions & mushrooms)

Cheesy hash browns

(Shredded potatoes infused with cheddar cheese, sour cream, a hint of onion and house seasoning, then baked to perfection)

Meat Selections

Sliced pit ham
Applewood smoked bacon
Smoked sausage links

Juice Selections

Cranberry Orange Apple



Conference Package

Perfect for an all-day meeting or training session. Quality disposable plates, real silverware and paper napkins included. Lunch includes one \$15.99 option. For side selections see page 10

Conference Package......\$39.49 per person This package includes a continental breakfast, one \$15.99 lunch option, two desserts, and afternoon snacks. (upgraded lunch options available)

Upgrade to:

Hot Breakfast Selection #1 (see page 1)\$2 per person Hot Breakfast Selection #2 or #3 (see page 1)\$3 per person

Afternoon Snack Selections

Pick two of the following: Apples • Oranges • Chex Mix • Mixed Nuts • Variety of Chips

Desserts

Brownies Lemon bars Mini cheesecake bites Cookies (for upgraded options, see page 18)

Juice Selections

Orange Cranberry Apple



Á La Carte Appetizer Selections

By the Pound Selections Served Hot:

Cocktail Smokies – approximately 48/pound (3 pound increments)	\$18.99lb
BBQ Meatballs or Swedish Meatballs – approximately 32/pound (5 pound increments)	\$18.99lb
Chicken Wings – approximately 6-8/pound (5 pound minimum)	\$13.99 lb
Chicken Tenders – approximately 4/pound (5 pound minimum)	\$14 lb
Selections by the Piece (minimum order of 24):	
Lookout Cucumber Pita Delight	\$2.49 /each
Wedged pita bread covered with herb seasoned cream cheese and topped with sliced cucumbers	\$2.49/ each
Pork Egg Rolls	\$2 E0/oach
Served with sweet & sour sauce, cooked to a golden brown	\$2.30/eacii
Mini-Crab Croquettes	\$4/oach
Delightful to the palate	
Bacon-Wrapped Water Chestnuts	\$2.49/each
Crunchy water chestnuts wrapped with hickory smoked bacon	
Bacon-Wrapped Shrimp	\$2.49/each
Fresh jumbo shrimp wrapped in hickory smoked bacon	•
Bacon-Wrapped Scallops	\$3.49/each
Large, fresh scallops marinated and wrapped in hickory smoked bacon	
Caprese Kabobs	\$2.50/each
A blend of fresh mozzarella cheese, grape tomato and basil, drizzled with balsamic glaze	
Meat and Cheese Kabobs	\$2.50/each
A selection of our premium cubed cheese and hard salami,	
turkey or ham	
Fruit and Cheese Kabobs	\$2 50/each
Seasonal fresh fruit and a variety of premium cubed cheeses	\$2.30/ each
22.22.2	
Dry Rub Ribs	\$3.50/each
Hickory smoked, St. Louis style dry-rubbed ribs	
Ducturals and Overs	0.4./¢=0
Pretzels and Queso	24/\$50
wain, saity pretzets serveu with our zesty queso	



Appetizer Platter Selections

Fresh Vegetable Platter

Served with our creamy Parmesan peppercorn ranch dressing

Small - \$59.99 (up to 40 people) Large - \$69.99 (45-60 people)

Fresh Fruit Platter

Served with fresh seasonal fruit

Small - \$69.99(up to 40 people) Large - \$79.99 (45-60 people)

Fresh Jumbo Shrimp Platter

Served with homemade cocktail sauce and lemon wedges

Small - \$104.99 (up to 40 people) Large - \$159.99 (45-60 people)

Sliced Cheese and Cracker Platter

Served with cheddar, swiss, pepperjack, and an assortment of crackers

Small - \$69.99 (up to 40 people) Large - \$79.99 (45-60 people)

Meat, Sliced Cheese and Cracker Platter

Please choose two of the following four meat selections: ham, turkey, roast beef, or hard salami. Served with cheddar, swiss, pepperjack, and a variety of cocktail crackers

Small - \$79.99 (up to 40 people) Large - \$89.99 (45-60 people)

Mexican Platter

Layered Mexican-style dip (seasoned cream cheese sauce with lettuce, tomatoes, onions, black olives, jalapeños, and topped with shredded cheddar cheese) with tortilla chips

Small - \$69.99 (up to 40 people) Large - \$79.99 (45-60 people) 1 bag of chips 2 bags of chips

Roll-ups (quantities of 10)\$2/each Includes ham or turkey with sliced cheese, lettuce, tomato and mayo, rolled in a flour tortilla (minimum order of 20)

Mini Sandwiches......\$3.99/each
Includes ham or turkey with sliced cheese and lettuce on your choice of ciabatta bread or brioche bun (minimum order of 24)

Relish Tray......\$45.99
Includes pickles (spicy spears or chips), olives (black and green), red peppadews (serves 24 people)

Homemade Spinach Dip with Tortilla Chips-2bags (35-40 people)......\$59.99

Homemade Salsa with Tortilla Chips-2 bags (35-40 people)\$44.99

Homemade Seasoned Sour Cream Dip with Kettle Chips-2 bags (35-40 people)\$44.99



Appetizer Buffet Selections

Quality disposable plates, real silverware and paper napkins included. Ask about china plate options.

Appetizer Buffet #1\$22.99

Select Three Hot Items

Cocktail smokies Swedish Meatballs BBQ Meatballs Szechuan green beans

Select Three Cold Items

Fresh veggies
Seasonal fruit
Sliced cheese & crackers
Tortilla chips & salsa
Kettle chips & seasoned sour cream

Appetizer Buffet #2......\$24.99

Select Three Hot Items

Chicken tenders (breaded or grilled)
Pork egg rolls
Wings (see page 3 for flavors)
Pretzel & queso
Tortilla chips & queso

Select Three Cold Items

Sliced cheese, meat & crackers platter
Mexican platter with tortilla chips
Spinach dip with breadsticks
Ham or turkey mini sandwiches
Ham or turkey roll ups
Lookout pita delights

Appetizer Buffet #3......\$26.99

Bacon wrapped scallops
Bacon wrapped shrimp
Bacon wrapped chestnuts
Steak bites
Chicken bites
Ribs
Pulled pork sliders

Select Three Hot Items

Select Three Cold Items

Caprese kabobs
Shrimp cocktail
Meat and cheese kabobs
Bruschetta with crostini
Fruit and cheese kabobs
Deluxe mini sandwiches
(roast beef or chicken salad)

Add Desserts

See page 18

Add Beverages

See page 17



Soups, Salads and Sandwiches

Quality disposable plates, real silverware and paper napkins included. Ask about china plate options.

Lunch pricing available on weekdays until 3:00 pm.

Lunch/Dinner

Two Selections (any combination of soups, salads and/or sandwiches)\$15.99/\$22.99

Three Selections (any combination of soups, salads and/or sandwiches)......\$17.99/\$24.99

Soups

Tomato Basil Clam Chowder

Vegetable Beer Cheese

Upgrade for \$2

Zuppa Toscana Chili

Creamy Italian sausage & potato soup Shredded cheddar cheese and sour cream included

Lookout Signature Chicken Wild Rice Broccoli and Cheese

All soups are homemade and include crackers. Additional soups are available upon request.

Salads

Classic Garden Salad Caesar Salad

A mix of romaine, iceberg lettuce and spring mix with shredded carrots. Served with your choice of two dressings.

A mix of romaine and iceberg lettuce tossed with fresh shredded Parmesan cheese and croutons. Served with Caesar dressing

Upgrade for \$2

Lookout House Salad BLT Salad

A mix of romaine and iceberg lettuce tossed with sliced red onions, fresh sliced strawberries, topped with sunflower seeds and served with a raspberry vinaigrette dressing.

Caprese Salad

A mix of romaine and iceberg lettuce tossed with tomatoes, fresh mozzarella drizzled with olive oil and balsamic glaze

A combination of iceberg lettuce, fresh chopped tomatoes, bacon, tossed with our Parmesan peppercorn dressing

Summer Sesame Salad

A mix of romaine, iceberg, and spring mix lettuce, topped with almonds, craisins, mandarin oranges, and a sesame seed dressing

Tequilaberry Salad

A combination of iceberg lettuce and romaine, with cauliflower, bacon, and a creamy Parmesan dressing.

Sandwiches

Choose 2 breads:

Sourdough • Croissants • Marble Rye • Brioche • Hoagie buns

Choose 2 proteins:

Turkey • Ham • Hard Salami • Veggie wrap

Upgraded protein for \$2

Tuna salad • Chicken salad • Seafood salad • Roast beef

(lettuce, cheese, mayo and mustard included)

Add Desserts
See page 18

Add Beverages
See page17

All prices are per person. Gratuity and taxes will be added to the final invoice. All pricing is subject to change. Service fee may be applicable depending on your location.



Box Lunch Selections

Condiments and napkins are included with all lunches.

Maximum of four different box lunch selections.

Quality disposable plates, real silverware and paper napkins included. Ask about china plate options.

Lunch pricing available on weekdays until 3:00 pm.

Lookout Box Lunch......\$13.99

A delicious homemade half-pound deli sandwich of your choice along with three side selections listed below

Sandwich Selections

Ham • Turkey • Veggie

Sandwich Salad Spread Selections

• Roast beef • Chicken salad • Tuna Salad • Egg salad

Bread Selections

Sour dough • Marble rye • Croissant • Hoagie bun • Brioche • Wrap

Side Selections

Apples • Baby carrots • Orange • Potato salad • Cookie • Variety of chips • Cup of fruit • Pasta salad • Cottage cheese • Brownies • Lemon bars

Add an Additional Selection \$1.75

Add Beverages

See page 17



All prices are per person. Gratuity and taxes will be added to the final invoice. All pricing is subject to change. Service fee may be applicable depending on your location.

Picnic Selections

Quality disposable plates, real silverware and paper napkins included. Fresh buns, kettle chips, ketchup, mayo, and mustard. All our meat is smoked in-house.

Just the Basics		\$12
Burgers	Coleslaw	Onions

Hot Dogs Cheese Cookies Onions Pickles

Lookout Traditional BBQ*.....\$15

Includes:

Nathan's All Beef hot dogs or Johnsonville Brats Cheese tray

Fixings tray (shredded lettuce, sliced tomatoes, diced onions, and pickle chips)

Please choose 2 of the following meat selections:

Grilled chicken breasts, 1/3 lb hamburger, turkey burger or veggie burger

Midwest BBQ*.....\$15

Nathan's All Beef hot dogs or Johnsonville Brats

Please choose two of the following meat selections $% \left\{ \mathbf{r}_{i}^{\mathbf{r}_{i}}\right\} =\mathbf{r}_{i}^{\mathbf{r}_{i}}$

Shredded chicken Pulled pork Pulled beef

Down Home BBQ*.....\$17

Nathan's All Beef hot dogs or Johnsonville Brats

Please choose 2 of the following meat selections:

St. Louis-style pork ribs or brisket Smoked chicken (1/8 cut) or pork loin

Minnesota Luau* 75 person minimum......\$19

Includes shredded chicken

Fresh roasted pig

(Displayed upon request – carver required if displayed \$200)

*Included with Packages:

Select One Cold Item Select Two Hot Items

Potato salad
ColeslawVeggies and dipCorn on the cobWild riceColeslawFresh fruit platterSmoked house beans with
porkThree cheese mac &
cheese

Upgraded Options (\$2 additional per person)

Cold ItemsWild rice saladPasta saladBroccoli au gratinBaby red potatoes with

Wild rice salad Pasta salad Broccoli au gratin Baby red potatoes wit Macaroni salad Asparagus rosemary & garlic

German potato salad

Ala Carte

Pulled pork or chicken (BBQ sauce on the side) Includes eight slider buns per lb	\$18.99/lb
Pulled beef (BBQ sauce on the side) Includes eight slider buns per lb	\$24.99/lb
St. Louis ribs (BBQ sauce on the side)	\$3.50/bone
Coleslaw (1/4 lb per person)	
Potato salad (1/4 lb per person)	\$8/lb
Pasta salad (1/4 lb per person)	
Baked beans (1/4 lb per person)	
Our award-winning baked beans with smoked pork, house BBQ and just the right amount of spice.	•
Mashed potatoes with gravy (for 30 people)	\$75
Three cheese mac and cheese (for 30 people)	\$80
Au Gratin potatoes (for 30 people)	

Add Desserts

See page 18

Add Beverages

See page 17



All prices are per person. Gratuity and taxes will be added to the final invoice. All pricing is subject to change. Service fee may be applicable depending on your location.

Classic Selections

Includes your choice of one entrée, one steamed vegetable, one potato selection, and our classic garden or Caesar salad with dinner rolls and butter.

For choices see side selections. Quality disposable plates, real silverware and paper napkins included.

Ask about china plate options.

Lunch pricing available on weekdays until 3:00 pm.

Lunch/Dinner

Roast Turkey

A combination of dark and white meat baked to perfection

Baked Ham

Tender sliced ham baked in pineapple juice with a brown sugar glaze

Broasted Chicken

Our award winning broasted chicken

Wild Rice Meatloaf

Ground beef, pork, Italian sausage and bacon blended with Minnesota grown wild rice smothered with a blueberry glaze

Salisbury Steak

Hand-patted ground sirloin, sautéed and served in a brown gravy sauce with onions and mushrooms

Grilled Chicken Breast

Skinless chicken breast grilled with a choice of lemon pepper or garlic seasoning

Baked Pork Roast

Pork baked in a blend of perfectly balanced juices

Smoked Chicken

1/8th cut chicken with a hint of hickory smoke with our house

Entrée Selection #2......\$17.99/\$24.99

(Additional Entrée \$5)

House Tender Roast Beef in Au Jus

Our famous "never need a knife" roast beef.

Chicken Kiev

A lightly breaded chicken breast filled with butter and herbs. Baked to perfection

Champagne Chicken Breasts

Chicken breast smothered in a creamy mushroom champagne sauce

Famous Lookout BBQ Ribs

Hickory smoked, St. Louis style, dry-rubbed ribs

Baked Cod

Cod filet seasoned to perfection and baked in a butter sauce

Pork Loin

A marinated always tender pork loin is sure to hit the spot

Chicken Artichoke & Spinach

Chicken breast, artichokes and spinach baked together and topped with pepper jack and shredded cheddar cheese.

Entrée Selection #3......\$39.99

(Additional Entrée \$6)

Prime Rib*

Our choice prime rib, seasoned with our famous garlic pepper. Prepared medium rare

Canadian Walleye

Canadian walleye fillet oven baked in a light butter sauce

Salmon Filet

Oven baked salmon, topped with homemade white wine sauce

Beef Tenderloin*

Rolled in our own garlic seasoning, oven roasted to perfection and carved on site by one of our chefs

*Carver Required - \$200 Add 1 carver for every 100 guests Add Desserts See page 18

Add Beverages

See page 17



All prices are per person. Gratuity and taxes will be added to the final invoice. All pricing is subject to change. Service fee may be applicable depending on your location.

Side Selections

Salads

Classic Garden Salad

A mix of romaine, iceberg lettuce and spring mix with shredded carrots. Served with your choice of two dressings

Caesar Salad

A mix of romaine and iceberg lettuce tossed with fresh shredded Parmesan cheese and croutons. Served with Caesar dressing

Summer Sesame Salad

A mix of romaine, iceberg, and spring mix lettuce, topped with

Upgrade to any salad listed below for \$2 per person

Lookout House Salad

A mix of romaine and iceberg lettuce tossed with sliced red onions, fresh sliced strawberries, topped with sunflower seeds and served with a raspberry vinaigrette dressing

Caprese Salad

A mix of romaine and iceberg lettuce tossed with tomatoes, fresh mozzarella drizzled with olive oil and balsamic glaze

BLT Salad

A combination of iceberg lettuce, fresh chopped tomatoes, bacon, tossed with our Parmesan peppercorn dressing

almonds, craisins, mandarin oranges, and a sesame seed dressing Tequilaberry Salad

A combination of iceberg lettuce with cauliflower, bacon, and a creamy Parmesan dressing

Dressings

French • Italian • Bleu Cheese • Parmesan Peppercorn Ranch • Raspberry Vinaigrette • Caesar

Steamed Vegetables

Parsleyed Corn

With butter sauce

California Medley

Broccoli buds, cauliflower, baby carrots with butter sauce

Baby Carrots

With butter sauce or brown sugar glazed

Fresh Broccoli Buds

With butter sauce

Fresh Green Beans Almondine

With butter sauce

Upgrade to any vegetable listed below for \$2 per person

Lookout Blend

A blend of zucchini, carrots, squash, broccoli, and red bell peppers with butter sauce

Asparagus

With butter sauce (seasonal)

Cauliflower Au Gratin

Blended with our au gratin cheese sauce and baked to perfection

Broccoli Au Gratin

Blended with our au gratin cheese sauce and baked to perfection

Green Bean Sauté

Sautéed with bacon and onions

Potato Selections

Skin-on Baby Red Potatoes

Choice of lemon-butter, rosemary and garlic, or mashed with gravy*

Wild Rice

A blend of natural wild and white rice seasoned to perfection

Baked Potatoes

With sour cream and butter (cheese and bacon add \$2.00)

Lookout Au Gratin Potatoes

Shredded potatoes with our house cheese sauce, topped with cheddar

Mashed Potatoes

Your choice of butter and parsley with gravy*, Parmesan infused, or Garlic infused

*Gravy Selections

"Out of this world" Beef gravy
Chicken gravy
Turkey gravy
Creamy country gravy
Pork gravy



All prices are per person. Gratuity and taxes will be added to the final invoice. All pricing is subject to change. Service fee may be applicable depending on your location.

Italian Selections

Includes your choice of one entrée, one steamed vegetable, and our classic garden or Caesar salad with choice of bread. For sides see page 10

Add a second entrée selection for \$5 per person. Quality disposable plates, real silverware and paper napkins included. Ask about china plate options. Lunch pricing available on weekdays until 3:00 pm.

Lunch/Dinner

Italian Selection #1......15.99/\$22.99

Spaghetti and Meatballs

Meatballs with homemade marinara sauce blended with fresh tomatoes,
onions and Italian seasonings. Served with spaghetti noodles and

shredded Parmesan cheese. Fettuccine

Fettuccine noodles served with our creamy house Alfredo sauce topped with shredded Parmesan cheese.

Ravioli

Meat or cheese ravioli served with our homemade marinara sauce topped with shredded

Parmesan cheese.

Manicotti

Delicate pasta filled with fluffy ricotta cheese and Italian seasonings, then baked with mozzarella cheese and marinara sauce.

Italian Selection #2......\$17.99/\$24.99

Lasagna

Our fresh Italian sausage, ground beef and homemade marinara sauce, loaded with onions and cottage cheese topped with a mozzarella cheese that comes together to make a perfect combination.

Tortellini à la Lookout

Cheese tortellini served with our creamy house Alfredo sauce topped with shredded Parmesan cheese.

Chicken Parmesan

Breaded chicken breasts with Parmesan cheese and garlic, sautéed and then baked with our marinara sauce, topped with melted mozzarella cheese. Served with penne pasta.

Chicken Marsala

Chicken breasts topped with portobello mushrooms, roasted garlic and marsala wine sauce. Served with penne pasta.

Champagne Chicken Breast

Julienned chicken with our creamy mushroom champagne sauce. Served with penne pasta.

Vegan Ravioli

Our handmade, Mediterranean style vegan ravioli, paired with our hearty, homemade red sauce

Entrée Selection #3 (Build Your Own Pasta Bar).....\$21.99/\$27.99

Select Two Pasta Choices

Penne • Spaghetti • Fettuccine • Angel hair • Elbow •Gluten Free (additional charge \$2)

Select Two Sauces

Marinara (thick and hearty red sauce)
Creamy Alfredo (butter, cream, Parmesan)
Rosa (combination of Alfredo and marinara)
Pomodoro fresco (fresh tomato and basil)
Pesto (basil, Parmesan, pine nuts and olive oil)
Garlic infused olive oil

Select Two Fresh Toppings

Sun dried tomatoes • Peppers • Kalamata olives •Mushrooms • Basil • Onion • Artichokes

Select One Bread

Garlic toast Bread sticks Dinner rolls

Upgraded Options

Italian sausage (4oz per person)	\$3
Meatballs (3 per person)	\$3
Julienne chicken (4 oz per person)	
Shrimp (3 per person)	-

Add Desserts See page 18 Add Beverages See page 17



All prices are per person. Gratuity and taxes will be added to the final invoice. All pricing is subject to change. Service fee may be applicable depending on your location.

Taco Bar Selections

Includes Mexican platter (layered Mexican-style dip), tortilla chips and salsa, and soft taco shells. Quality disposable plates, real silverware and paper napkins included. Ask about china plate options. Lunch pricing is available on weekdays until 3:00 pm.

Lunch/Dinner

Meat Selections (Select Two)

Lean ground beef seasoned with Mexican spices Shredded chicken with Mexican spices Smoked pulled pork with a Mexican flair

Lunch/Dinner Enchiladas\$15.99/\$22.99

Meat Selections (Select Two)

Beef Steak

Cheese

Select Five Topping Selections

Shredded lettuce Diced tomatoes Sliced black olives Diced onions Sour cream Corn salsa Shredded cheddar cheese Sliced jalapeños

Additional toppings \$1 each

Select Two Side Selections

Sauce Selections (Select One)

Red

Green

Spanish rice Refried beans Black beans Pinto beans

Additional sides \$2 each

Upgraded side selections \$2

Guacamole Queso

Add Desserts

See page 18

Add Beverages

See page 17



All prices are per person. Gratuity and taxes will be added to the final invoice. All pricing is subject to change. Service fee may be applicable depending on your location.

Royal Packages

Royal Packages require 125 guests or more. All prices are per person. Ask about china plate options.

Prince

Your choice of two of the following entrées:

Roast Turkey

Baked Pork Roast

A combination of dark and white meat baked to perfection

Pork baked in a blend of perfectly balanced juices

Baked Ham

Tender sliced ham baked in pineapple juice with a brown sugar glaze

Salisbury Steak

Hand-patted ground sirloin, sautéed and served in a brown gravy sauce with onions and mushrooms

Smoked Chicken

1/8th cut chicken with a hint of hickory smoke with our house rub

Grilled Chicken Breast

Skinless chicken breast grilled with a choice of lemon pepper or garlic seasoning

Wild Rice Meatloaf

Ground beef, pork, Italian sausage and bacon blended with Minnesota grown wild rice smothered w

ith a blueberry glaze

Oueen

Package......\$36.99/person

Your choice of two of the following entrées:

House Tender Roast Beef in Au Jus Sauce

Our famous "never need a knife" roast beef

Chicken Kiev

A lightly breaded chicken breast filled with butter and herbs baked to perfection

Champagne Chicken Breast

Chicken breast smothered in a creamy mushroom champagne sauce

Famous Lookout BBQ Ribs

Hickory smoked, St. Louis style, dry-rubbed ribs

Baked Cod

Cod filet seasoned to perfection and baked in a butter

sauce

Pork Loin

A marinated tender pork loin is sure to hit the spot

Chicken Artichoke & Spinach

Chicken breast, artichokes and spinach baked together and topped with pepper jack and shredded cheddar cheese

King Package......\$49.99/person

Your choice of two of the following entrées:

Prime Rib* Salmon Filet

Our choice prime rib, seasoned with our famous garlic pepper. Prepared "medium rare"

Oven baked salmon, topped with a homemade white wine sauce

Canadian Walleye

Canadian walleye fillet oven baked in a light butter sauce

Beef Tenderloin*

Rolled in our own garlic seasoning, oven roasted to perfection

and carved on site by one of our chefs

Dinner Rolls and Butter included in all packages

*Carver Required - \$200

Continued on Next Page

All prices are per person. Gratuity and taxes will be added to final invoice. All pricing is subject to change. Service fee may be applicable depending on your location.



Included in All Royal Packages

Butlered wine or champagne to start off your event.

Choose three of the following appetizers to be butlered one hour prior to your buffet:

Lookout Cucumber Pita Delite

Wedged pita bread covered with herb seasoned cream cheese and topped with sliced cucumber

Bacon-Wrapped Water Chestnuts

Crunchy water chestnuts wrapped with hickory-smoked bacon

Mini Crab Croquettes

Delightful to the palate

Bacon-Wrapped Scallops

Large, fresh scallops wrapped in hickory-smoked bacon

Shrimp Cocktail

Jumbo shrimp cocktail with a dabble of cocktail sauce and a wedge of lemon

Meat and Cheese Kabobs

A selection of our premium cubed cheese and hard salami, turkey or ham

Caprese Kabobs

A blend of fresh mozzarella cheese, grape tomato and basil, drizzled with balsamic glaze

Fruit and Cheese Kabobs

Seasonal fresh fruit and a variety of premium cubed cheeses

Bacon-Wrapped Shrimp

Fresh jumbo shrimp wrapped in hickory-smoked bacon

Bruschetta

A mix of tomato, basil, mozzarella, and olive oil served on crostini

Phyllo Cups (three choices)

Buffalo Chicken (hot) Spinach and Artichoke (hot) Cheesecake (blueberry or cherry)

Salads

Classic Garden Salad

A mix of romaine, iceberg lettuce and spring mix with shredded carrots. Served with your choice of two dressings

Caesar Salad

A mix of romaine and iceberg lettuce tossed with fresh shredded Parmesan cheese and croutons. Served with Caesar dressing

Upgrade to any salad listed below for \$2 per person

Lookout House Salad

A mix of romaine and iceberg lettuce tossed with sliced red onions, fresh sliced strawberries, topped with sunflower seeds and served with a raspberry vinaigrette dressing

Caprese Salad

A mix of romaine and iceberg lettuce tossed with tomatoes, fresh mozzarella drizzled with olive oil and balsamic glaze

Tequilaberry Salad

A combination of iceberg lettuce with cauliflower, bacon, and a creamy Parmesan dressing

Summer Sesame Salad

A mix of romaine, iceberg, and spring mix lettuce, topped with almonds, craisins, mandarin oranges, and a sesame seed dressing

BLT Salad

A combination of iceberg lettuce, fresh chopped tomatoes, bacon, tossed with our Parmesan peppercorn dressing

Dressings

French • Italian • Bleu Cheese • Parmesan Peppercorn Ranch • Raspberry Vinaigrette • Caesar



All prices are per person. Gratuity and taxes will be added to the final invoice. All pricing is subject to change. Service fee may be applicable depending on your location.

Included in All Royal Packages

Your choice of two of the following steamed vegetables:

California Medley

A blend of broccoli buds, cauliflower and baby carrots with butter sauce

Baby Carrots

With butter sauce or brown sugar glazed

Fresh Green Beans Almondine

With butter sauce

Parsleyed Corn
With butter sauce

Fresh Broccoli Buds With butter sauce

Upgrade to any vegetable listed below for \$2 per person

Asparagus

With butter sauce (seasonal)

Green Bean Sauté

Steamed green beans grilled with bacon and onions

Cauliflower Au Gratin

Steamed cauliflower blended with our au gratin cheese sauce then baked to perfection

Broccoli Au Gratin

Steamed broccoli blended with our au gratin cheese sauce then baked to perfection

Green Bean Casserole

Steamed green beans with cream of mushroom soup, topped with crispy onion strings

Lookout Blend

A blend of zucchini, carrots, squash, broccoli, and red bell peppers with butter sauce

Your choice of one of the following potatoes:

Skin-on Baby Red Potatoes

Your choice of lemon-butter, rosemary and garlic seasonings, or mashed with gravy*

Mashed Potatoes

Your choice of butter and parsley with gravy*, or Parmesan infused, garlic infused

Lookout Au Gratin Potatoes

Shredded potatoes with our house cheese sauce, topped with cheddar

*Gravy Selections

"Out of this world" beef gravy
Chicken gravy
Turkey gravy
Creamy country gravy
Pork gravy

Wild Rice

A blend of natural wild and white rice seasoned to perfection



All prices are per person. Gratuity and taxes will be added to the final invoice. All pricing is subject to change. Service fee may be applicable depending on your location.

Included in All Royal Packages

Cake Cutting/Desserts

Cake plates and white paper napkins. Our staff will cut the cake and place it on the cake table for guests to serve themselves. Any other type of dessert may be subject to an additional fee.

Coffee

Coffee cups, paper napkins and condiments.

Coffee is placed on the beverage table for guests to serve themselves.

Coffee is available from the start of your event until one hour prior to the end of the event.

Punch

Punch cups and small white paper napkins.

Punch is placed on the beverage table with the coffee for guests to serve themselves.

Punch is available from the start of your event and will be kept full until one hour prior to the end of the event.

Decorating

Linen tablecloths (white, black, or ivory)
Linen napkins (assorted colors available)
Icicle lights around head table and cake table
Skirting on all side tables
Water/wine goblets and water carafes

Choose from the following centerpieces:

Mirror tile
Rustic wood slice
Rose bowl with floating candles
Lantern with LED candle
Cylinders (2) with floating candles
Two votive candles



Bar Services

Cash Bar: Guests pay cash for their beverages.

Hosted Bar: Client pays for all beverages.

Combination Bar: Client can choose to do a portion of hosted bar and cash bar.

- Bar sales of \$1000 is required (does not include taxes or fees)
- Bartending Fee \$50/hour per bartender (minimum of 4 hours)
- Bar only bartending fee \$50/hour per bartender (2 bartenders required)

Keg Beers (16 Gallon)

Domestic kegs starting at \$395 – please ask about selections and costs Craft beers starting at \$450 – please ask about selections and costs

Spirits

Call and Top Shelf Liquors – ask about our selections (Not available for all venues)

House Wine

\$9 per glass - \$25 per bottle

Choose up to three selections

White	Red
Moscato	Cabernet Sauvignon
Chardonnay	Merlot
Pinot Grigio	Pinot Noir
Riesling	
Sauvignon Banc	
	Sparkling
Blush	Brut
White Zinfandel	Verde Spumante

Looking for more upscale wines - Please ask about selections and costs

Non-Alcohol Items

PunchPunch	\$20/gallon
Includes punch cups and white paper beverage napkins	. 70
Coffee	\$25/gallon
Disposable cups provided. Creamers, sugars and stir sticks	, 0
Unlimited Punch (with Bar Service)	\$3.50/person
Pop (with Bar Service)	\$3/glass
Unlimited Pop (with Bar Service)	\$3.50/person
Cans of Pop	\$3.00 each



All prices are per person. Gratuity and taxes will be added to the final invoice. All pricing is subject to change. Service fee may be applicable depending on your location.

Decorating Package

50 guests are required. All prices are per person.

Decorating Package.....\$14/person

Head Table/Cake Table

Linen tablecloths (white, black, or ivory) Skirting on all side tables (black or white) Icicle lights

All Guest Tables

Water carafes Goblets Linen napkins (assorted colors available) White or ivory linen tablecloths Your choice of centerpieces

Guest Book and Gift Table

White or ivory linen tablecloth Skirting on all side tables (black or white)

Choose from the following centerpieces:

Mirror tile
Rustic wood slice
Rose bowl with floating candle
Lantern with LED candle
Cylinders (2) with floating candle
two votive candles

Desserts

Grandma's Scratch Bread Pudding \$3.99

Homemade custard poured over cubed bread baked to a golden perfection. Topped with a warm vanilla glaze (includes whipped cream)

New York Cheesecake \$7.99

Topped with caramel, chocolate, or strawberries

Homemade Fruit Crisp \$4.99

Crispy crumbled topping over your choice of one of our delicious fruit fillings: apple, blueberry, cherry, or peach (includes whipped cream)

Other Assorted Desserts \$3 (select up to two)

Lemon bars, brownies, mini cheesecake bites, cookies

Mini Donuts

See our Food Truck Menus for State Fair Mini Donut Options



All prices are per person. Gratuity and taxes will be added to the final invoice. All pricing is subject to change. Service fee may be applicable depending on your location.

Catering Essentials

Table Linens (white, black or ivory)	.,\$14/table
Linen Napkins (white, black, ivory, navy, burgundy, charcoal gray, black stripe bistro, blue stripe bistro)	\$2/piece
Wine/Water Goblets	\$2/piece
Water Goblets with Linen Napkins placed inside (assorted colors available),	,\$4/piece
Water Goblet with silverware rolled in napkin,,,	\$5/piece
Water Carafes Without bar set up Glass carafes placed on each guest table at start of event and are kept full through dessert.	\$5/table \$8/table
China Coffee Cups	\$1/piece
China Dinner Plates	\$2/piece
China Cake Plates	\$1/piece
China Salad Plates	\$2/piece
Cake Cutting (sheet cake)	\$2/person
Cake Cutting and Serving	\$4/person
Skirting Your choice of black or white.	\$3/foot
White Icicle Lights	\$3/foot
White Icicle Lights Centerpieces .\$6/piece	,

Choose from the following centerpieces:

Mirror tile
Rustic wood slice
Rose bowl with floating candles
Lantern with LED candle
Cylinders (2) with floating candles
Two votive candles



NOTES:



Family Owned Since 1958

We cater large and small events from start to finish, helping you with all the intimate details in between including the location. We cater to the following but are not limited to these locations.

Proudly Partnering with the following Event Centers



Three Rivers Event Centers

Maple Grove Community Center Shoreview Community Center Brooklyn Park Community Center Plymouth Community Center Elm Creek
Silverwood
Gaylewoods
Hyland

Coon Rapids Civic Center Mississippi Crossings - Champlin Crystal Community Center Fox Hollow Golf Club

Two private rooms are also available at the Lookout Bar & Grill with an award-winning outdoor patio, volleyball courts and kids play area

763,424,4365

Lookoutcatering.com 8672 Pineview Lane • Maple Grove, MN 55369

Revised: November 2025