

# LOOKOUT

## BANQUETS



### ***On Site Banquets and Events***

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**763-424-4365 Ex 113**

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# Mission Statement

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

To be a leader in the community for restaurant, bar and catering services. 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 staff is committed to providing excellent service, quality food, and one-stop shopability.

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

## One-Stop-Shop

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When you choose The Lookout, 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, and with our large variety of fresh, made-to-order menu options, our family-inspired recipes are guaranteed to impress any crowd.

### Events we host:

Anniversaries	Weddings	High School Reunions
Bachelor or bachelorette parties	Family reunions	Grooms dinners
Birthdays	Fundraisers	Picnics/BBQ
Business meetings and seminars	Funerals	Sports banquets
	Graduations	

## Family/Business History

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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 Thursday, Friday, and Saturday night. See what's going on each week on our Live Music Calendar & Event Calendar at [LookoutBarandGrill.com](http://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.

# Room Rates & Information

The Lookout does not charge a room rental fee, however there are minimum spend requirements to have the use of our banquet rooms. These rates are the minimum amount of food that must be ordered and do not include sales tax and gratuity (20%).

	Friday & Saturday	Sunday - Thursday
Patioview Room	\$800	\$600
Patioview Room with side patio	\$1000	\$800
Fireside	\$700	\$500
The Alley	\$800	\$800
Patioview & Fireside	\$1500	\$1100
Patioview & Fireside with side patio	\$1700	\$1300
The Alley & Fireside	\$1500	\$1300
The Alley, Patioview & Fireside	\$2300	\$1900

## Room Descriptions:

### Patio View Room

This room has large windows on three sides and direct access to our award-winning patio. The room will accommodate up to 56 people for a sit-down dinner, and up to 75 in a casual setting. During the warmer months, additional adjoining patio seating for 24 available for add on. Back bar in this room is open to the public after 9pm. Outdoor bar window will open depending on weather.

### Fireside Room

This room is a more intimate dining area with a fireplace and French doors on two sides. One side opens into our main dining area, and the other opens into our Patio View Room. This room will accommodate 40 for a sit-down dinner, and 50 in a casual setting. This room has more direct access to the dance floor. Back bar in this room is open to the public after 9pm. Outdoor bar window will open depending on weather.

### The Alley

This is a more casual space perfect for birthday parties, family gatherings, and team events. With 4 high top tables seating 40 people and up to 60 with standing space. Complete with heaters, fans, and roll up side walls so that you can stay warm in the winter months and roll up the sides and enjoy the beautiful summer weather. This space also has direct access to our full outdoor bar. They Alley can be rented on its own, or in combination with the Fireside Room. \*No linens available\*

**Deposit:** A non-refundable \$100 deposit per room is required upon booking. This deposit amount will be subtracted from the final bill on the night of the event.

**Decorating/Equipment:** Linens for all tables can be provided for an additional \$75 charge per room. Parties may also bring their own decorations, however there are some restrictions. There is no table confetti, silly string, or glitter allowed in the banquet rooms. No scotch, masking, or duct tape; thumb tacks, or command hooks are allowed on the painted walls or on the windows in your banquet room. If these items are used during your banquet, you do risk losing your deposit for damages and clean up.

**Food Orders:** Food selections and a final head count must be submitted one week prior to the event. Parties may not bring in their own food or beverages with the exception of desserts purchased from a commercial bakery. All food must be on one check. No separate checks for banquet style events.

# Sit-Down Dinner Selections

Sit Down Dinners include salad, rolls and butter. Choose up to 3 Entree selections and one side.  
Sit-down options must be pre-ordered one week in advance. Minimum of 24 people, Maximum of 100.

## Beef/Pork

### Prime Rib.....\$Market

16 oz choice Prime Rib fresh from the smoker.  
(minimum 8 orders)

### Lookout Sirloin Steak.....\$26

A choice 10 oz top sirloin steak topped with mushrooms  
sauteed in garlic.

### BBQ Ribs.....\$21/29

Half rack or full rack of our St. Louis style dry rub ribs served  
with house BBQ sauce

### Brisket.....\$21

Thick-cut house-smoked brisket. (minimum 8 orders)

## Chicken

### Broasted Chicken Dinner.....\$18

A three piece serving of our award-winning broasted chicken

### Grilled Chicken Breast.....\$16

Two 6 oz boneless grilled chicken breasts with your choice of  
one of the following seasonings: garlic pepper, teriyaki sauce,  
or Cajun

### Champagne Chicken Breast.....\$19

Chicken breast smothered in a creamy mushroom  
champagne sauce

## Sides

Mashed Potatoes  
House Battered Fries  
Baked Potato  
Parmesan- Seasoned Green Beans  
Mac & Cheese  
Au gratin Potatoes

## Pasta

### Lookout Mac and Cheese.....\$17

Our house creamy mac and cheese sauteed with zesty  
queso. Topped with scallions

Add pulled pork...\$3 Add shrimp...\$4

### Tortellini Ala' Lookout.....\$17

Our special cheese tortellini served with your choice of  
creamy Alfredo or Marinara sauce

Add Grilled or Cajun Chicken...\$2

### Champagne Chicken over Penne.....\$18

Julienned chicken breast with our creamy mushroom  
champagne sauce over penne pasta

## Seafood/Fish

### Shrimp Scampi.....\$19/23

10 or 20 pieces of succulent shrimp, seasoned with garlic  
pepper or lemon pepper

### Canadian Walleye.....\$21

8 oz fillet of golden fried butter-cracker crusted walleye  
16 oz...28

### Salmon Fllet.....\$20

8 oz fresh hickory smoked salmon with fresh dill sauce

## Combination Dinners

### Surf and Turf.....\$25

A combination of our choice 10oz top Sirloin  
steak, and one of Shrimp scampi or Grilled  
Salmon.

### Rib Combo.....\$25

Half rack of hickory smoked St. Louis style dry rub  
ribs with choice of 2 piece broasted chicken or  
pulled pork.

# Breakfast Selections

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## Continental Breakfast

**Selection #1.....\$15.49**

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

**Selection #1.....\$15.99**

Scrambled eggs, choice of potato, and a meat

**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, sausage, or veggie) prepared with cheddar cheese. Veggie Egg Bake comes with red peppers, onions, mushrooms, and tomatoes.

## Conference Package

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Perfect for an all-day meeting or training session.  
Lunch includes classic buffet #1 (see page 10).

**Conference Package.....\$34.49 per person**

This package includes a continental breakfast, one \$22.99 lunch option, two desserts, and afternoon snacks.  
(upgraded lunch options available)

### Upgrade to:

**Hot Breakfast Selection #1 (see page above).....\$2 per person**

**Hot Breakfast Selection #2, #3 (see page above).....\$3 per person**

## Afternoon Snack Selections

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

### Meat Selections

Sliced pit ham  
  
Applewood smoked bacon  
  
Smoked sausage links

### Potato Selections

Skillet potatoes (Grilled baby reds with onions & mushrooms)  
  
American fries (Golden brown diced potatoes with house seasoning)  
  
Cheesy hash browns  
(Shredded potatoes infused with cheddar cheese, sour cream, a hint of onion and house seasoning)

### Juice Selections

Cranberry  
  
Orange  
  
Apple

# A-La-Carte Appetizer Selections

A-La-Carte and Appetizer platters can remain out during event for maximum of 3 hours. Any food left over from your event from A-La-Carte or appetizer platter menu may be taken home with you, except for dairy and seafood (for food safety purposes).

<b>Cocktail Smokies</b> with BBQ sauce – 48/pound (3 pound increments).....	\$18.99/lb
<b>BBQ Meatballs</b> – 32/pound (5 pound increments).....	\$18.99/lb
<b>Swedish Meatballs</b> – 32/pound (5 pound increments).....	\$18.99/lb
<b>Chicken Wings</b> (comes with bleu cheese or ranch) - 6-8/pound (min of 5 pounds).....	\$13.99/lb
With choice of sauce: House BBQ, Buffalo, Szechuan, Sweet chili, and Crakin. Or dry rub: Lookout Rub, Jerk, or Cajun (comes with bleu cheese or ranch)	
<b>Chicken Tenders</b> – 6/pound (min of 5 pounds).....	\$14.99/lb
Hand-breaded chicken tenderloin served with choice of dipping sauce (ranch, BBQ, or honey mustard)	
<b>Lookout Cucumber Pita Delight (Min of 24)</b> .....	\$2.49/ea
Wedged pita bread covered with herb seasoned cream cheese and topped with sliced cucumbers	
<b>Pork Egg Rolls</b> Served with sweet & sour sauce (Min of 24).....	\$2.49/ea
<b>Mini-Crab Cakes (Min of 24)</b> .....	\$4/ea
<b>Bacon-Wrapped Water Chestnuts (Min of 24)</b> .....	\$2.49/ea
<b>Bacon-Wrapped Shrimp (Min of 24)</b> .....	\$2.49/ea
<b>Bacon-Wrapped Scallops (Min of 24)</b> .....	\$3.49/ea
<b>Lookout Chicken Sauté (Min of 24)</b> .....	\$2.49/ea
Chicken tenderloins with choice of sauce: House BBQ, Blueberry BBQ, Buffalo, Szechuan, Sesame, Sweet chili, Crackin	
<b>St Louis Style Dry Rub Ribs (Min of 24)</b> .....	\$3.49/ea
<b>Pretzels and Queso</b> .....	24/\$50
Warm, salty pretzel stick served with our zesty queso	
<b>Pulled Pork or Chicken</b> served with 8 slider bunch per pound (Min 3 lbs).....	\$18.99/lb
Our slow-smoked pulled pork or chicken with brioche slider buns and BBQ sauce on the side	
<b>Pulled Beef</b> (BBQ sauce on the side) Includes eight slider buns per lb.....	\$24.99/lb
<b>Coleslaw</b> (1/4 lb per person).....	\$8/lb
<b>Potato salad</b> (1/4 lb per person).....	\$8/lb
<b>Pasta salad</b> (1/4 lb per person).....	\$8/lb
<b>Mashed Potatoes w/ gravy</b> (for 30 people).....	\$75
<b>Au Gratin Potatoes</b> (for 30 people).....	\$80
<b>3 Cheese Mac and Cheese</b> (for 30 people).....	\$80
<b>Baked beans</b> (1/4 lb per person)...(Min of 3lbs).....	\$9/lb
Our award-winning baked beans with smoked pork, house BBQ and just the right amount of spice	

# Appetizer Platter Selections

A-La-Carte and Appetizer platters can remain out during event for maximum of 3 hours. Any food left over from your event from A-La-Carte or appetizer platter menu may be taken home with you, except for dairy and seafood (for food safety purposes).

## Fresh Vegetable Platter

Served with our creamy Parmesan peppercorn ranch dressing

**Medium - \$59.99 (up to 40 people)**

**Large - \$69.99 (45-60 people)**

## Fresh Fruit Platter

Served with fresh seasonal fruit

**Medium - \$69.99 (up to 40 people)**

**Large - \$79.99 (45-60 people)**

## Fresh Jumbo Shrimp Platter

Served with homemade cocktail sauce and lemon wedges

**Medium - \$104.99 (up to 40 people)**

**Large - \$159.99 (45-60 people)**

## Cubed Cheese and Cracker Platter

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

**Medium - \$69.99 (up to 40 people)**

**Large - \$79.99 (45-60 people)**

## Meat, Cubed 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

**Medium - \$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

**Medium - \$69.99 (up to 40 people)**

**Large - \$79.99 (45-60 people)**

## Relish Tray

Served with pickles (Spicy spears or pickle chips), Olives (black and green), Red Peppadews

**Medium - \$24.99 (up to 40 people)**

**Large - \$47.99 (45-60 people)**

**Mini Sandwiches Deluxe** (minimum of 20, increments of 10) ..... **\$4/each**

Includes roast beef or chicken salad with sliced cheese and lettuce on your choice of ciabatta bread or brioche bun

**Mini Sandwiches** (minimum of 20, increments of 10) ..... **\$3/each**

Includes ham or turkey with sliced cheese and lettuce on your choice of ciabatta bread or brioche bun

**Roll-ups** (minimum of 20, increments of 10) ..... **\$2/each**

Includes ham or turkey with sliced cheese, lettuce, tomato and mayo, rolled in a flour tortilla

**Tortilla Chips with Homemade Salsa (2 bags of chips)** (35-40 people) ..... **\$45.99**

**Kettle Chips with Homemade Seasoned Sour Cream Dip** (35-40 people) ..... **\$45.99**

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



# Appetizer Buffet Selections

Buffet available for 2 hour maximum – Not eligible to take extra food home after event.

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## 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  
Cubed cheese & crackers  
Tortilla chips & salsa  
Kettle chips & seasoned sour cream

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

### Select Three Hot Items

Chicken Tenders  
Pork egg rolls  
Tortilla chips & queso  
Wings (see page 6 for flavors)  
Pretzel & Queso

### Select Three Cold Items

Cubed meat, cheese and crackers  
Mexican platter  
Spinach dip with tortilla chips  
Ham or Turkey mini sandwiches  
Ham or Turkey roll ups  
Cucumber pita

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

### Select Three Hot Items

Bacon wrapped scallops  
Bacon wrapped shrimp  
T Bacon wrapped water chestnuts  
Chicken Sautee (see page 5 for flavors)  
Ribs  
Pulled pork sliders

### Select Three Cold Items

Caprese Kabobs  
Shrimp Cocktail  
Bruschetta with crostini  
Meat and cheese kabobs  
Fruit and cheese kabobs  
Deluxe Mini Sandwiches  
(Roast beef or chicken salad)

### Add Beverages

See page 15

### Add Desserts

See page 15



# Picnic Buffet Selections

Buffet available for 1 hour maximum – Not eligible to take extra food home after event.

Includes fresh buns, kettle chips, ketchup, mayo, and mustard. All our meats are smoked in-house.

## Just the Basics.....\$12

Burgers	Cookies	Onions
Hot Dogs	Cheese	Pickles
Coleslaw		

## Midwest BBQ\*.....\$15

**Please choose two of the following meat selections**

Nathan's All Beef hot dogs or Johnsonville Brats  
Shredded chicken  
Pulled pork  
Pulled beef (upcharge of \$5 per person)

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

**Includes:**

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

**Please choose two of the following meat selections**

Nathan's All Beef hot dogs or Johnsonville Brats, Grilled chicken breasts, 1/3 lb hamburger, turkey burger or veggie burger.

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

**Please choose 2 of the following meat selections:**

Nathan's All Beef hot dogs or Johnsonville Brats  
St. Louis-style pork ribs or brisket  
Smoked chicken 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

Potato salad  
Coleslaw  
Garden Salad

Veggies and dip  
Fresh fruit platter

### Select Two Hot Items

Corn on the cob  
Three cheese mac & cheese

Wild Rice  
Smoked house beans with pork

## Upgraded Options (\$2 additional per person)

### Cold Items

Wild Rice Salad

Pasta Salad

Macaroni Salad

Taco Salad

### Hot Items

Baby Red Potatoes with Rosemary & Garlic

German Potato Salad

Broccoli Au Gratin

Asparagus

# Classic Buffet Selections

Buffet available for 1 hour maximum – Not eligible to take extra food home after event.

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

For choices see side selections (page 11).

## Entrée Selection #1..... \$22.99/person (Additional Entrée \$4)

### Roast Turkey

A combination of dark and white meat baked to perfection

### Smoked Chicken

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

### Baked Ham

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

### 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 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

### Broasted Chicken

Our award-winning broasted chicken

### Baked Pork Roast

Pork baked in a blend of perfectly balanced juices

## Entrée Selection #2..... \$24.99/person (Additional Entrée \$5)

### House Tender Roast Beef in Au Jus

Our famous "never need a knife" roast beef.

### Famous Lookout BBQ Ribs

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

### Chicken Kiev

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

### Baked Cod

Cod fillet seasoned to perfection and baked in a butter sauce

### Champagne Chicken Breasts

Chicken breast smothered in a creamy mushroom champagne 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/person (Additional Entrée \$6)

### Prime Rib\*

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

### Salmon Filet

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

**\*Carver Required - \$200**

# 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

**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

### Parmesan BLC Salad

A mix of romaine, iceberg lettuce, spinach, cauliflower, and bacon bits.  
Tossed with a Parmesan bacon dressing

### Caprese Salad

A mix of romaine and iceberg lettuce tossed with tomatoes, black olives, fresh mozzarella and basil served with olive oil

### BLT Salad

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

### 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, raisins, mandarin oranges, and a sesame seed dressing

## Dressings

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

## Steamed Vegetables

### Baby Carrots

With butter sauce or brown sugar glazed

### Parsleyed Corn

With butter sauce

### California Medley

Broccoli buds, cauliflower, and baby carrots with butter sauce

### Fresh Green Beans Almondine

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

Sautéed with bacon and onions

### 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

## Starch Selections

### Skin-on Baby Red Potatoes

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

### Mashed Potatoes

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

### Lookout Au Gratin Potatoes

Shredded potatoes with our house cheese sauce, topped with cheddar

### Baked Potatoes

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

### Wild Rice

A blend of natural wild and white rice seasoned to perfection

**\*Gravy Selections:** Beef gravy, Chicken gravy, Turkey gravy, Creamy country gravy, Pork gravy

# Italian Buffet Selections

Buffet available for 1 hour maximum – Not eligible to take extra food home after event.

Includes your choice of one entrée, one steamed vegetable, and our classic garden or Caesar salad with choice of bread.  
For sides see page 9

## Italian Selection #1 .....\$22.99 (Additional Entrée \$5)

### Spaghetti and Meatballs

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

### Manicotti

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

### 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.

## Italian Selection #2.....\$24.99 (Additional Entrée \$5)

### 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.

### 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 cavatappi pasta.

### Chicken Marsala

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

### Champagne Chicken Breast

Juliened chicken with our creamy mushroom champagne sauce. Served with Cavatappi pasta.

### Tortellini à la Lookout

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

### Vegan Ravioli

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

## Entrée Selection #3 (Build Your Own Pasta Bar).....\$27.99 (Additional Entrée \$5)

### Select Two Pasta Choices

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

### Select Two Fresh Toppings

Sun dried tomatoes • Peppers • Black olives • Mushrooms •  
Onion • Artichokes

### Select Two Sauces

Marinara (thick and hearty red sauce)  
Creamy Alfredo (butter, cream, Parmesan)  
Rosa (combination of Alfredo and marinara)

### Select One Bread

Garlic toast  
French bread  
Bread sticks  
Dinner rolls

### Upgraded Options for All Dinner Selections

Italian sausage.....	\$3
Meatball.....	\$3
Julienne chicken.....	\$4
Shrimp.....	\$5

# Taco Bar Selections

Buffet available for 1 hour maximum – Not eligible to take extra food home after event.

Includes Mexican platter (layered Mexican-style dip), tortilla chips and salsa, hard and soft taco shells. China plates, real silverware and paper napkins included.

**Taco Bar ..... \$22.99/person**

## Meat Selections (Select Two)

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

**Enchiladas.....\$24.99/person**

## Meat Selections (Select Two)

Beef  
Steak  
Cheese

## Sauce Selections (Select one)

Red  
Green

## 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

Spanish rice  
Refried beans  
Pinto beans  
Black beans

Additional sides \$2 each

## Upgraded Sides – add \$4/person

Guacamole  
Queso

# High School Reunion Package

50 ticket minimum  
Price includes tax and gratuity

## **Appetizer Buffet #1.....\$35**

Includes 2 drink tickets good for Draft Beer Domestic (16oz pints), House Wine, Rail level mixed drinks, unlimited fountain pop, lemonade, or iced tea.

### **Select Three Hot Items**

Cocktail smokies  
Swedish Meatballs  
BBQ Meatballs  
Szechuan green beans

### **Select Three Cold Items**

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

## **Appetizer Buffet #2.....\$55**

Includes 2 drink tickets good for rail and call level mixed drinks, domestic or craft beer, and any wine, unlimited fountain pop, lemonade, or iced tea.

### **Select Three Hot Items**

Chicken tenders  
Pork egg rolls  
Broasted wings  
Wings (see page 4 for flavors)  
Pretzel & queso  
Tortilla chips & queso

### **Select Three Cold Items**

Cubed cheese, meat & crackers platter  
Mexican platter with tortilla chips  
Spinach dip with tortilla chips  
Ham or turkey mini sandwiches  
Ham or turkey roll ups  
Lookout cucumber pitas

## **Appetizer Buffet #3.....\$70**

Includes 3 drink tickets good for any drink of your choice

### **Select Three Hot Items**

Bacon wrapped scallops  
Bacon wrapped shrimp  
Bacon wrapped chestnuts  
Stuffed mushroom caps  
Chicken sauté (Thai, Teriyaki, Szechuan or jerk)  
Pulled pork sliders

### **Select Three Cold Items**

Caprese kabobs  
Shrimp cocktail  
Salmon display  
Bruschetta with crostini  
Deluxe mini sandwiches  
(roast beef or chicken salad)

A table will be set up for guests to check in, collect their wristbands, and their drink tickets.  
This table must be manned by the organizer.

Your final guaranteed ticket sales count is due one week prior to your event. Billing is based on your guarantee or the guarantee plus door sales – whichever is larger. Once a final guest count has been given, it may be increased up to four business days prior, but not decreased.

# Desserts

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## **New York Cheesecake \$7.99**

Topped with caramel, chocolate, or fresh strawberries.

## **Other Assorted Desserts \$3**

Lemon bars, brownies, mini cheesecake bites, cookies

## **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)

## **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)

# Beverages

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## **Non-Alcohol items**

<b>Punch</b> (Served in punch dispenser).....	<b>\$25</b>
<b>Coffee</b> served with creamers, sugar, stir stick and disposable cups.....	<b>\$25</b>
<b>Unlimited Non-alcoholic beverage</b> (pop, tea, lemonade).....	<b>\$3/person</b>
<b>Water Carafes on tables</b> (refilled through duration of event) .....	<b>\$6 each</b>

## **Alcohol items**

<b>Domestic Kegs:</b> (Mich Golden light, Miller Lite, Coors Lt).....	<b>\$375</b>
<b>Crafts Beer Kegs:</b> .....	<b>Starting at \$425</b>

**Fully stocked bar:** Our banquet room bar is completely stocked with Tap beer, bottled beer, wine and liquor. See below for bar service options for your event.

# Bar Service options

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**Cash Bar:** Guests pay for their own beverages with the server or bartender.

**Hosted Bar:** Event host (client) pays for all beverages. This is added to the main tab for the event.

**Combination Bar:** Event Host (client) can choose to do a portion of hosted bar and cash bar.

**Drink Tickets:** Event host chooses how many tickets each of their guests gets, beverages purchased with drink tickets will be put on main tab for event, to be paid by the host (client).



# NOTES

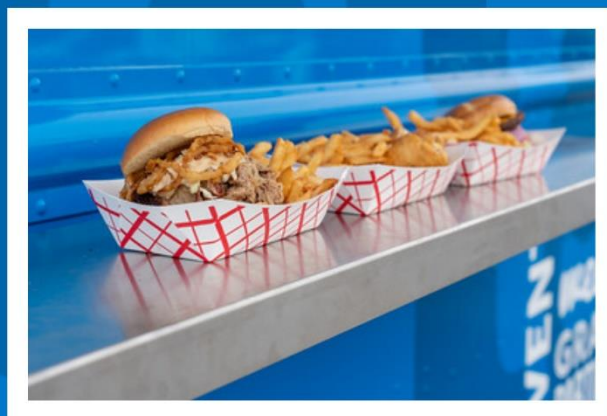
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\*Updated 12/4/25