

Mission Statement

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

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

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

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 you next company meeting, graduation party, anniversary celebration or wedding reception.

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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 Nights	Weeknights
Patio View Room	\$800	\$600
Crimson Room	\$700	\$500
Both Rooms	\$1500	\$1100

Daytime Rates: Negotiable depending on the time, size of group, and other booked events.

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 is included.

Crimson 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.

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 are provided at no charge for parties meeting the minimum spend requirements. 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 large parties.



Sit-Down Dinner Selections

Entrées include choice of 1 side, dinner salad, rolls and butter. Choose u to 3 selections. Sit-down options must be pre-ordered one week in advance. Minimum of 24 people

Beef/Pork	Pasta
Prime Rib\$Marke 16 oz choice Prime Rib fresh from the smoker. (minimum 8 orders)	Our house creamy mac and cheese sauteed with zesty queso. Topped with scallions Add pulled pork\$3 Add shrimp\$4
Lookout Sirloin Steak	7 Tortellini Ala' Lookout
BBQ Ribs\$19/2 Half rack or full rack of our St. Louis style dry rub ribs served with house BBQ sauce	Add Grilled or Cajun Chicken\$2
Brisket	8 Julienned chicken breast with our creamy mushroom champagne sauce over penne pasta
Chicken	Seafood/Fish
Broasted Chicken Dinner	
Grilled Chicken Breast	16 Canadian Walleye\$20 f 8 oz fillet of golden fried butter-cracker crusted walleye
Champagne Chicken Breast	9 Cedar Plank Salmon\$20 8 oz fresh hickory smoked salmon with fresh dill sauce
Sides	Combination Dinners
 Baked potato Mashed potatoes Mac & cheese House-battered fries 	Surf and Turf
Parmesan-seasoned green beansAncient grains & rice	Surf and Turf\$25 A combination of our choice 10 oz top sirloin steak and one of the following: Grilled shrimp, beer-battered shrimp, or salmon



Breakfast Selections

Breakfast hours before 11am.

Continental Breakfast

Selection #1
Selection #2
Selection #3. Includes muffins, bagels and cream cheese, assorted pastries, fresh fruit platter, yogurt, granola bars, fresh ground coffee, fruit infused water, and choice of juice
Hot Breakfast
Includes your choice of muffins or bagels with cream cheese, fresh ground coffee, water, and choice of juice. Add a seasonal fruit platter \$2 per person
Selection #1\$10 Scrambled eggs, choice of potato, and a meat
Selection #2
Selection #3
Selection #4\$11 Build your own breakfast sandwich. With an English muffin served with egg and cheese, with your choice of potato and a meat
Selection #5
Chef required - \$125 (up to 50 guests). Add one chef for every 50 additional guests.

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, then baked to perfection)

Meat Selections

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 or shrimp \$2

Sliced pit ham Applewood smoked bacon Smoked sausage links

Juice Selections

Cranberry Orange Apple

Fruit Infused Water Selections

Year Round
Lemon
Strawberry
Lime
Peach
Cucumber
Orange



All prices are per person. Gratuity and taxes will be added to final invoice. 763.424.4365 • Lookoutbarandgrill.com

Conference Package

Perfect for an all-day meeting or training session. Lunch includes one \$11 option. For side selections see page 11

Conference Package This package includes continental breakfast #3, one \$11 lunch option, two desserts and afternotes and afternotes are continental breakfast #3.	
Upgrade to:	
Hot Breakfast Selection #1 (see page 1)\$	2 per person
Hot Breakfast Selection #2, #3 or #4 (see page 1)\$	3 per person
Afternoon Snack Selections Pick two of the following: Apples • Oranges • Bananas • Chex Mix • Granola bars • Kettle Add pop (Coke, Diet Coke, Sprite) and bottled water \$2/each	e chips

Desserts

Brownies • Lemon bars • Chocolate truffle parfaits • Cookies (for upgraded options, see page 19)

Juice Selections

Orange • Cranberry • Apple

Infused Water Selections

Year Round	Seasonal
Lemon	Strawberry
Lime	Peach
Orange	Pineapple
Cucumber	



Á La Carte Appetizer Selections

By the Pound Selections Served Hot (minimum of 5 pounds):
Cocktail Smokies – 48/pound
BBQ Meatballs – 32/pound
Swedish Meatballs – 32/pound
Chicken Wings - 6-8/pound
Or try one of our dry rubs: Lookout Rub, jerk, or Cajun
Broasted Chicken Wings - 6-8/pound
Chicken Tenders – 8/pound
Selections by the Piece (minimum order of 24):
Lookout Cucumber Pita Delight\$1.50/each Wedged pita bread covered with herb seasoned cream cheese and topped with sliced cucumbers
Pork Egg Rolls
Mini-Crab Cakes\$2.25/each Delightful to the palate
Bacon-Wrapped Water Chestnuts
Bacon-Wrapped Shrimp\$2.50/each Fresh jumbo shrimp wrapped in hickory smoked bacon
Bacon-Wrapped Scallops \$2.50/each Large, fresh scallops marinated and wrapped in hickory smoked bacon
Jumbo Mushroom Caps
Lookout Chicken Sauté
Dry Rub Ribs\$3/each Hickory smoked, St. Louis style dry-rubbed ribs
Pretzels and Queso
Pulled Pork Sliders



Our slow-smoked pulled pork with brioche slider buns and BBQ sauce on the side

Appetizer Platter Selections

Fresh Vegetable Platter Served with our creamy Parmesan pepper	corn ranch drossing	
Small - \$40 (10-15 people)	Medium - \$55 (20-30 people)	Large - \$70 (35-50 people)
Fresh Fruit Platter Served with fresh seasonal fruit		
Small - \$55 (10-15 people)	Medium - \$65 (20-30 people)	Large - \$75 (35-50 people)
Fresh Jumbo Shrimp Platter Served with homemade cocktail sauce and	d lemon wedges	
Small - \$60 (10-15 people)	Medium - \$80 (20-30 people)	Large - \$100 (35-50 people)
Cubed Cheese and Cracker Platter Served with cheddar, swiss, pepperjack, an	d an assortment of crackers	
Small - \$60 (10-15 people)	Medium - \$70 (20-30 people)	Large - \$80 (35-50 people)
Meat, Cubed Cheese and Cracker Platter Please choose two of the following four me Served with cheddar, swiss, pepperjack, an Small - \$60 (10-15 people)		salami. Large - \$80 (35-50 people)
Mexican Platter Layered Mexican-style dip (seasoned crear topped with shredded cheddar cheese) wi	n cheese sauce with lettuce, tomatoes, onion th tortilla chips	ns, black olives, jalapeños, and
Small - \$50 (10-15 people)		Large - \$70 (35-50 people)
	ced cheese and lettuce on your choice of cro	
	and lettuce on your choice of croissant, ciabat	
	ettuce, tomato and mayo, rolled in a flour tori	
Homemade Spinach Dip with Bread Sticks (35-40 people)	\$40
Tortilla Chips with Homemade Salsa (35-40 p	people)	\$40
Kettle Chips with Homemade Seasoned Sou	r Cream Dip (35-40 people)	\$40

Fresh Smoked Salmon Display (35-40 people)......\$125

Smoked salmon served with diced eggs, red sliced onions, capers, and assorted cocktail crackers



Appetizer Buffet Selections

Buffet available for 2 hour maximum

Appetizer Buffet #1	\$16
Select Three Hot Items Cocktail smokies Swedish Meatballs BBQ Meatballs Mini chili dogs Szechuan green beans	Select Three Cold Items Fresh veggies Seasonal fruit Cubed cheese & crackers Tortilla chips & salsa Kettle chips & seasoned sour cream Lookout cucumber pitas
Appetizer Buffet #2	\$18
Select Three Hot Items	Select Three Cold Items
Chicken tenders Pork egg rolls Broasted wings Wings (see page 4 for flavors) Pretzel & queso Tortilla chips & queso	Cubed cheese, meat & crackers platter Mexican platter with tortilla chips Spinach dip with breadsticks Ham or turkey mini sandwiches Ham or turkey roll ups
Appetizer Buffet #3	\$22
Select Three Hot Items	Select Three Cold Items
Bacon wrapped scallops Bacon wrapped shrimp Bacon wrapped chestnuts Stuffed mushroom caps Chicken sauté (Thai, Teriyaki, Szechuan or jerk) Ribs Pulled pork sliders Steak bites	Caprese kabobs Shrimp cocktail Salmon display Bruschetta with crostini Deluxe mini sandwiches (roast beef or chicken salad)



See page 15



Picnic Buffet Selections

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

Just the Basic	s	\$11	Midwest BBQ*\$14
Burgers Hot Dogs Buns Coleslaw	Kettle Chips Cookies Cheese Pickles	Onions Ketchup Mustard	Nathan's All Beef hot dogs or Johnsonville Brats Please choose two of the following meat selections Shredded chicken Pulled pork Pulled beef
Lookout Tradit	ional BBQ*	\$14	
Cheese tray Fixings tray (s	Beef hot dogs or John Predded lettuce, so, and pickle chips)	sliced tomatoes,	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 or pork loin
	en breasts, 1/3 lb h	g meat selections: namburger, turkey	Minnesota Luau* 75 person minimum\$17 Includes shredded chicken Fresh roasted pig (Displayed upon request – carver required if displayed \$125)
		*Included \	with Packages:
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Select One Cold Item	Select Two Hot Items
Select Offe Cold Helli	Jeleci IWO IIOI IIelii

Potato salad Veggies and dip Fresh fruit platter Coleslaw Garden salad Pineapple coleslaw

Corn on the cob Zesty mac & cheese Smoked house beans Three cheese mac &

with pork cheese

Upgraded Options (\$2 additional per person)

Cold Items Hot Items

Wild Rice Salad German Potato Salad Baby Red Potatoes German Potato Salad

Taco Salad with Rosemary & Garlic Macaroni Salad Hot Corn

Add Desserts

See page 15

Ala Carte

Pulled pork, beef or chicken (BBQ sauce on the side) Includes six slider buns per lb	\$14/lb
Brisket (BBQ sauce on the side) Includes six slider buns per lb	\$16/lb
St. Louis style ribs (BBQ sauce on the side)	
Coleslaw (1/4 lb per person)	\$8/lb
Potato salad (1/4 lb per person)	
Pasta salad (1/4 lb per person)	
Hot corn (1/4 lb per person	
Our signature cheesy hot corn with a hint of spice.	
Baked beans (1/4 lb per person)	\$9/lb
Our award-winning baked begas with smoked park, house BBQ and just the right amount of spice	• •



Classic Buffet Selections

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 9). Lunch pricing available weekdays until 4:00 pm.

Lunch/Dinner

Entrée Selection #1......\$11/\$16 (Additional Entrée \$4)

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

Baked Pork Roast

Pork baked in a blend of perfectly balanced juices

Grilled Chicken Breast

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

Smoked Chicken

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

(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 fillet 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......Market Price

(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 a 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 - \$125

Add Desserts

See page 15



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

Caprese Salad

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

Tequilaberry Salad

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

Parmesan BLC Salad

A mix of romaine, iceberg lettuce, spinach, cauliflower, and bacon bits.

Tossed with a Parmesan bacon dressing

BLT Salad

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

Dressings

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

Steamed Vegetables

Parsleyed Corn

With butter sauce

Fresh Green Beans Almondine

With butter sauce

Baby Carrots

With butter sauce or brown sugar glazed

Italian Blend

A blend of zucchini, carrots, cauliflower, lima beans, and green beans with butter sauce

California Medley

Broccoli buds, cauliflower, and baby carrots with butter sauce

Fresh Broccoli Buds

With butter sauce

Asparagus

With butter sauce (seasonal) Green Bean Sauté

Sautéed with bacon and onions

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

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

Ancient Grains and Rice

Grains, brown rice, kale, brussel sprouts, black beans, and seasonings

Wild Rice

A blend of natural wild and white rice seasoned to perfection

*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 final invoice. 763.424.4365 • Lookoutbarandgrill.com

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 9

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 weekdays until 4:00 pm.

Lunch/Dinner

Italian Selection #1......\$11/\$16

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......\$12/\$18

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.

Champagne Chicken Breast

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

Chicken Marsala

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

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.

Vegetable Lasagna with white or red sauceCarrots, broccoli, onions, mushrooms and green

Carrots, broccoli, onions, mushrooms and green peppers with either an Alfredo or marinara sauce.

Entrée Selection #3 (Build Your Own Pasta Bar)......\$16/\$22

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 • French bread • Bread sticks • Dinner rolls

Add Desserts

See page 15

Upgraded Options for All Dinner Selections

talian sausagetalian sausage	\$2
Meatball	\$2
Julienne chicken	
Shrimp	



Taco Bar Selections

Includes Mexican platter (layered Mexican-style dip), tortilla chips and salsa, hard and soft taco shells. Quality disposable plates, real silverware and paper napkins included. Ask about china plate options.

Lunch pricing available weekdays until 4:00 pm.

Lunch/Dinner
Taco Bar\$11/\$16

Meat Selections (Select Two)

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

Select Four 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 Guacamole Black beans Pinto beans

Additional sides \$2 each

Add Queso \$2

Add Desserts See page 15



High School Reunion Package

50 ticket minimum

Price includes tax and gratuity

Appenzer buller #1	
Includes 2 drink tickets good for Draft Beer Domestic (16oz $\mbox{\tt p}$ lemonade, or iced tea.	oints), House Wine, Rail level mixed drinks, unlimited fountain pop,
Select Three Hot Items	Select Three Cold Items
Cocktail smokies	Fresh veggies
Swedish Meatballs	Seasonal fruit
BBQ Meatballs	Cubed cheese & crackers
Mini chili dogs	Tortilla chips & salsa

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

Szechuan green beans

nnalizar Duffat #1

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

Select Three Cold Items

Kettle chips & seasoned sour cream Lookout cucumber pitas ¢2E

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

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)
Ribs
Pulled pork sliders
Steak bites

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

Tiramisu \$5

Authentically made Tiramisu, with espresso-soaked ladyfingers and layered with a light, airy mascarpone cream, and dusted with cocoa powder to finish.

Chocolate Cake \$4

Lookout's homemade secret recipe

New York Cheesecake \$4

Topped with caramel, chocolate, or fresh strawberries.

Other Assorted Desserts \$2 (select up to two)

Lemon bars, brownies, chocolate truffle parfaits, cookies

NOTES





Family Owned Since 1958

We cater large and small events from start to finish, helping you with all the intimate details in between.

Live music every Friday and Saturday night.







Check out our award-winning patio and outdoor bar!

We also cater offsite events, specializing in food, decorating, and bar services.

Weddings • Graduations • Business Meetings and Seminars • Birthdays • Funerals • Anniversaries • Reunions • Fundraisers • Grooms' Dinners • Sports Banquets

763-424-4365

www.LookoutBarAndGrill.com 8672 Pineview Lane • Maple Grove MN 55369