

LOOKOUT CATERING

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 Captain 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:

Weddings

Funerals

Fundraisers

Picnics/BBQ

Graduations

Grand openings

Grooms dinners

Family reunions

Block 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 service 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.....)	4
Conference Packages.....	5
Á La Carte Appetizer Selections.....	6
Appetizer Platter Selections.....	7
Appetizer Buffet Selections.....	8
Sandwich, Soup, and Salads.....	9
Box Lunch Selections.....	10
Picnic Selections.....	11
Classic Selections.....	12
Side Selections.....	13
Italian Selections.....	14
Taco Bar Selections.....	15
Royal Packages.....	16-19
Bar Services.....	20
Decorating Package.....	21
Desserts.....	21
Catering Essentials.....	22
Notes.....	23

Breakfast Selections

Quality disposable plates, real silverware, and paper napkins included. Breakfast pricing is 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 raisins and granola, fresh fruit, fresh ground coffee, water, and choice of juice

Hot Breakfast

Includes 2 of the following: muffins, Assorted pastries, or bagels with cream cheese. Also included fresh fruit, fresh ground coffee, water, and choice of juice

Selection #1.....\$15.99

Scrambled eggs, a 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.

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

MARKET CATERING

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, then baked to perfection)

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 13

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\$2 per person

Scrambled eggs, a choice of potato, and a meat

Hot Breakfast Selection #2\$3 per person

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

Hot Breakfast Selection #3\$3 per person

Choice of Egg bake (ham, bacon, sausage, or veggie) prepared with cheddar cheese. Veggie Egg Bake comes with red peppers, onions, mushrooms, and tomatoes.

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, then baked to perfection)

Juice Selections

Cranberry

Orange

Apple

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 21)

Juice Selections

Orange

Cranberry

Apple

À La Carte Appetizer Selections

By the Pound Selections Served Hot:

Cocktail Smokies with BBQ sauce – 48/pound (3 pound increments).....	\$18.99/lb
BBQ Meatballs – 32/pound (5 pound increments).....	\$18.99/lb
Swedish Meatballs – 32/pound (5 pound increments).....	\$18.99/lb
Chicken Wings - 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)	
Chicken Tenders – 6/pound (min of 5 pounds).....	\$14.99/lb
Hand-breaded chicken tenderloin served with choice of dipping sauce (ranch, BBQ, or honey mustard)	

Selections by the Piece (minimum order of 24):

Lookout Cucumber Pita Delight (Min of 24).....	\$2.49/ea
Wedge pita bread covered with herb seasoned cream cheese and topped with sliced cucumbers	
Pork Egg Rolls Served with sweet & sour sauce (Min of 24).....	\$2.49/ea
Mini-Crab Croquettes (Min of 24).....	\$4/ea
Bacon-Wrapped Water Chestnuts (Min of 24)	\$2.49/ea
Bacon-Wrapped Shrimp (Min of 24)	\$2.49/ea
Bacon-Wrapped Scallops (Min of 24)	\$3.49/ea
Caprese Kabobs.....	\$2.50/ea
A blend of fresh mozzarella cheese, grape tomato and basil, drizzled with balsamic glaze	
Meat and Cheese Kabobs	\$2.50/ea
A selection of our premium cubed cheese and hard salami, turkey or ham	
Fruit and Cheese Kabobs	\$2.50/ea
Seasonal fresh fruit and a variety of premium cubed cheeses	
St Louis Style Dry Rub Ribs (Min of 24)	\$3.49/ea
Pretzels and Queso.....	24/\$50
Warm, salty pretzel stick served with our zesty queso	
Pulled Pork or Chicken Includes 8 slider buns per lb (3 pound increments).....	\$18.99/lb
Our slow-smoked pulled pork or chicken with brioche slider buns and BBQ sauce on the side	
Pulled Beef or Brisket Includes 8 slider buns per lb(3 pound increments)	\$24.99/lb
Our slow-smoked beef or brisket with brioche slider buns and BBQ sauce on the side	
Coleslaw (1/4 lb per person).....	\$8/lb
Potato salad (1/4 lb per person).....	\$8/lb
Pasta salad (1/4 lb per person).....	\$8/lb
Mashed Potatoes w/ gravy (for 30 people).....	\$75
Au Gratin Potatoes (for 30 people).....	\$80
3 Cheese Mac and Cheese (for 30 people).....	\$80
Baked beans (1/4 lb per person)...(Min of 3lbs).....	\$9/lb

Appetizer Platter Selections

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

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

Select Three Hot Items

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

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 21

Add Beverages

See page 20

Sandwich, Soup, and Salad Buffet

Quality disposable plates, real silverware, paper napkins, and kettle chips included. Ask about china plate options.
Lunch pricing available on weekdays until 3:00 pm.

Select a sandwich along with soup or salad.....**\$15.99/\$18.99** **Lunch/Dinner**

Select a sandwich along with soup and salad.....**\$19.99/\$24.99**

Soups

Tomato Basil

Vegetable

Zuppa Toscana

Creamy Italian sausage & potato soup

Clam Chowder

Beer Cheese

Chili

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

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

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.

Upgrade for \$2

BLT Salad

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

Caprese Salad

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

Summer Sesame Salad

A mix of romaine, iceberg, and spring mix lettuce, topped with almonds, raisins, 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 21

Add Beverages

See page 20

Box Lunch Selections

Condiments and napkins are included with all lunches.
Maximum of four different box lunch selections.

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 • Hard Salami • Veggie
(lettuce, cheese, mayo and mustard included)

Upgraded proteins for \$2

• Roast beef • Chicken salad • Tuna Salad • Egg salad
(lettuce, cheese, mayo and mustard included)

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 • Coleslaw •
Cottage cheese • Brownies • Lemon bars

Add an Additional Selection \$1.75

Add Beverages

See page 20

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.....\$12.99

- | | |
|----------|----------|
| Burgers | Coleslaw |
| Hot Dogs | Onions |
| Cheese | Pickles |
| Coleslaw | |

Midwest BBQ*.....\$15.99

- Please choose two of the following meat selections**
 Nathan's All Beef hot dogs
 Johnsonville Brats
 Shredded chicken
 Pulled pork
 Pulled beef (\$2 upgrade)

Lookout Traditional BBQ*.....\$15.99

- Includes:**
 Cheese tray
 Fixings tray (shredded lettuce, sliced tomatoes, diced onions, and pickle chips)
Please choose 2 of the following meat selections:
 Nathan's All Beef hot dogs, Johnsonville Brats, Grilled chicken breasts, 1/3 lb hamburger or Impossible burger

Down Home BBQ*.....\$17.99

- 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 (1/8 cut) or pork loin

Minnesota Luau* 75 person minimum.....\$19.99

- 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 | Veggies and dip | Corn on the cob | Wild rice |
| Coleslaw | Cottage Cheese | Smoked house beans with pork | Three cheese mac & cheese |
| Garden salad | Pineapple coleslaw | | |

Upgraded Options (\$2 additional per person)

- | | | | |
|-------------------|---------------------|--------------------|--|
| Cold Items | | Hot Items | |
| Wild rice salad | Pasta salad | Broccoli au gratin | German potato salad |
| Macaroni salad | Fresh fruit platter | Asparagus | Baby red potatoes with rosemary & garlic |

Add Desserts

See page 21

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

Entrée Selection #1 **\$15.99/\$22.99**
 (Additional Entrée \$4)

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

Roast Turkey

A combination of dark and white meat baked to perfection

Baked Pork Roast

Pork baked in a blend of perfectly balanced juices

Wild Rice Meatloaf

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

Grilled Chicken Breast

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

Broasted Chicken

Our award winning broasted chicken

Smoked Chicken

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

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.

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 filet 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**
 (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 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**
 Add 1 carver for every 100 guests

Add Desserts

See page 21

Add Beverages

See page 20

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

Summer Sesame Salad

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

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

Steamed Vegetables

Parsleyed Corn
With butter sauce

Baby Carrots
With butter sauce or brown sugar glazed

Fresh Broccoli Buds
With butter sauce

California Medley
Broccoli buds, cauliflower, baby carrots with butter sauce

Fresh Green Beans Almondine
With butter sauce

Potato Selections

Skin-on Baby Red Potatoes
Choice of lemon-butter, rosemary and garlic, or mashed with gravy*

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

Wild Rice
A blend of natural wild and white rice seasoned to perfection

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

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 13

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.

Ravioli

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

Fettuccine

Fettuccine noodles served with our creamy house Alfredo 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.

Chicken Marsala

Chicken breasts topped with portobello mushrooms, roasted garlic and marsala wine sauce. Served with cavatappi noodles.

Tortellini à la Lookout

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

Champagne Chicken Breast

Chicken breast smothered in a creamy mushroom champagne sauce. Served with cavatappi noodles.

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 noodles.

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

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

Select Two Fresh Toppings

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

Select Two Sauces

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

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).....\$4
Shrimp (3 per person).....\$5

Add Desserts

See page 21

Add Beverages

See page 20

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.

Taco Bar **Lunch/Dinner**
.....**\$15.99/\$22.99**

Meat Selections (Select Two)

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

Enchiladas **Lunch/Dinner**
.....**\$15.99/\$22.99**

Meat Selections (Select Two)

Taco beef
Taco chicken
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
Mexican beans

Additional sides \$2 each

Upgraded side selections \$2

Guacamole
Queso

Add Desserts

See page 21

Add Beverages

See page 20

Royal Packages

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

Prince Package.....\$34.99/person

Your choice of two of the following entrées:

Roast Turkey

A combination of dark and white meat baked to perfection

Baked Pork Roast

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 with a blueberry glaze

Queen 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

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 filet seasoned to perfection and baked in a butter sauce

Champagne Chicken Breast

Chicken breast smothered in a creamy mushroom champagne 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*

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

Dinner Rolls and Butter included in all packages

***Carver Required - \$200**

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

Summer Sesame Salad

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

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

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

Green Bean Casserole

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

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 Sauté

Steamed green beans grilled with bacon and onions

Asparagus

With butter sauce (seasonal)

Lookout Blend

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

Your choice of one of the following potatoes:

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

Skin-on Baby Red Potatoes

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

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

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

- 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)

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.

Keg Beers (16 Gallon)

Domestic kegs starting at \$430 – please ask about selections and costs

Craft beers starting at \$600 – please ask about selections and costs

Spirits

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

Moscato
Chardonnay
Pinot Grigio
Riesling
Sauvignon Blanc

Blush

White Zinfandel

Red

Cabernet Sauvignon
Merlot
Pinot Noir

Sparkling

Brut
Verde Spumante

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

Non-Alcohol Items

Punch	\$20/gallon
Includes punch cups and white paper beverage napkins	
Coffee	\$25/gallon
Disposable cups provided. Creamers, sugars and stir sticks	
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

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

Catering Essentials

Table Linens (white, black or ivory)	\$16/table
Linen Napkins (white, black, ivory, navy, burgundy, charcoal gray, black stripe bistro, blue stripe bistro)	\$2/piece
Wine/Water Goblets	\$2/piece
Beautiful stemware to adorn your table with elegance.	
Water Goblets with Linen Napkins placed inside (assorted colors available)	\$4/piece
Water Goblet with silverware rolled in napkin	\$5/piece
Water Carafes	\$5/table
Without bar set up.....	\$8/table
Glass carafes placed on each guest table at start of event and are kept full through dessert.	
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
Includes small disposable cake plates, disposable forks and napkins. Cake is cut in the kitchen and placed on cake table for guests to help themselves. Any other type of dessert may be subject to an additional fee.	
Cake Cutting and Serving	\$4/person
Includes small disposable cake plates, disposable forks and napkins • Cake is cut in kitchen and served to guests.	
Skirting	\$3/foot
Your choice of black or white.	
White Icicle Lights	\$3/foot
Centerpieces	\$6/piece
Chafers	\$20

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

LOOKOUT
CATERING



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

Revised ~ January 2026