

Catering Services

763.424.4365 lookoutcatering.com

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

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

Events we cater include:

WeddingsFuneralsFundraisersPicnics/BBQGraduationsGrand openingsGrooms dinnersFamily reunionsBlock partiesAnniversariesBusiness meetingsBachelor or Bachelorette partiesBirthdaysSports banquetsChildren's parties

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

Family/Business History

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

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

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

Please consider us for you 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.

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Breakfast Selections

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

Continental Breakfast

| Continental Breakfast | S14 |
|---|------|
| Includes muffins, bagels and cream cheese, assorted pastries, fresh fruit platter, yogurt, fresh ground coffee, water, and choice of juice | |
| Hot Breakfast | |
| Includes your choice of muffins or bagels with cream cheese, fresh seasonal fruit, fresh ground coffee, water, and choice of juice. | |
| Selection #1 | \$14 |
| Scrambled eggs, choice of potato, and a meat | |
| Selection #2 | \$15 |
| French toast bake. Classic French toast baked and topped with cinnamon and brown sugar (syrup on side) with your choi of potato and meat | ice |
| Selection #3 | \$16 |
| Choice of Egg bake (ham, bacon, veggie, or upgrade to steak or supreme for \$2) prepared with tomatoes, onions, green peppers, mushrooms, topped with cheddar cheese, with your choice of potato and a meat | |
| Selection #4. | \$20 |
| Made-to-order omelet station. Our chef will prepare your omelet to perfection while you watch, with your choice of potat and a meat. | ·O |
| Chef required - \$200 (up to 50 guests). Add one chef for every 50 additional guests. | |

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

Potato Selections

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

Sliced pit ham

Applewood smoked bacon
Smoked sausage links

Juice Selections

Cranberry
Orange
Apple



Conference Package

Perfect for an all-day meeting or training session. Quality disposable plates, real silverware and paper napkins included. Lunch includes one \$14 option. For side selections see page 10

Conference Package......\$25 per person This package includes a continental breakfast, one \$14 lunch option, two desserts, and afternoon snacks.

Upgrade to:

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

Afternoon Snack Selections

Pick two of the following: Apples • Oranges • Chex Mix • Kettle chips

Desserts

Juice Selections Brownies • Lemon bars • Orange • Cranberry • Apple Mini cheesecake bites • Cookies (for upgraded options, see page 20)

> **Add Beverages** See page 17



Á La Carte Appetizer Selections

| By the Pound Selections Served Hot (minimum of 5 pounds): | |
|--|-------------|
| Cocktail Smokies – 48/pound With homemade BBQ Sauce | \$19 lb |
| BBQ Meatballs or Swedish Meatballs – 32/pound | \$17 lb |
| Chicken Wings - 6-8/pound With choice of sauce: House BBQ, Carolina BBQ, Alabama BBQ, Blueberry BBQ, Buffalo, Szechuan, Sesame, Swe Thai peanut, Firecracker Or try one of our dry rubs: Lookout Rub, jerk, or Cajun | |
| Chicken Tenders - 8/pound | \$14 lb |
| Selections by the Piece (minimum order of 24): | |
| Lookout Cucumber Pita Delight | \$2.50/each |
| Pork Egg Rolls | \$2.50/each |
| Mini-Crab Cakes Delightful to the palate | \$4/each |
| Bacon-Wrapped Water Chestnuts Crunchy water chestnuts wrapped with hickory smoked bacon | \$2.50/each |
| Bacon-Wrapped Shrimp | \$2.50/each |
| Bacon-Wrapped Scallops. Large, fresh scallops marinated and wrapped in hickory smoked bacon | \$2.50/each |
| Caprese Kabobs | \$2.50/each |
| Meat and Cheese Kabobs A selection of our premium cubed cheese and hard salami, turkey or ham | \$2.50/each |
| Fruit and Cheese Kabobs | \$2.50/each |
| Lookout Chicken Sauté | \$2.50/each |
| Dry Rub Ribs | \$3.50/each |
| Pretzels and Queso | 24/\$50 |
| Pulled Pork Sliders | 24/\$50 |



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

Appetizer Platter Selections

| Fresh Fruit Platter Served with fresh seasonal fruit Small - \$60 (10-20 people) Medium - \$70 (20-35 people) Large - \$80 (35-50 people) Fresh Jumbo Shrimp Platter Served with homemade cocktail sauce and lemon wedges Small - \$75 (10-20 people) Medium - \$95 (20-35 people) Large - \$115 (35-50 people) Cubed Cheese and Cracker Platter Served with cheddar, swiss, pepperjack, and an assortment of crackers Small - \$50 (10-20 people) Medium - \$70 (20-35 people) Large - \$80 (35-50 people) Medium - \$70 (20-35 people) Large - \$80 (35-50 people) Medium - \$70 (20-35 people) Large - \$80 (35-50 people) Medium - \$70 (20-35 people) Large - \$80 (35-50 people) Medium - \$70 (20-35 people) Large - \$80 (35-50 people) Mexican Platter Layered Mexican-style dip (seasoned cream cheese sauce with lettuce, tomatoes, onions, black olives, jalapeños, and topped with shredded cheddar cheese) with tortilla chips Small - \$60 (10-20 people) Medium - \$70 (20-35 people) Roll-ups. Small - \$60 (10-20 people) Medium - \$70 (20-35 people) Large - \$80 (35-50 people) Roll-ups. Small - \$60 (10-20 people) Medium - \$70 (20-35 people) Roll-ups. Special - \$80 (35-50 people) Mini Sandwiches Includes ham or turkey with sliced cheese and lettuce on your choice of croissant, ciabatta bread or brioche bun (minimum order of 24) Mini Sandwiches Deluxe Includes Deluxe Includes Deluxe Includes pickles (spicy spears or chips), olives (black and green), red peppadews (serves 24 people) | Fresh Vegetable Platter Served with our creamy Parmesan peppercorn r | anch dressina | | | |
|--|---|------------------------------|------------------------------|--|--|
| Served with fresh seasonal fruit Small - \$60 (10-20 people) Medium - \$70 (20-35 people) Large - \$80 (35-50 people) Fresh Jumbo Shrimp Platter Served with homemade cocktail sauce and lemon wedges Small - \$75 (10-20 people) Medium - \$95 (20-35 people) Large - \$115 (35-50 people) Cubed Cheese and Cracker Platter Served with cheddar, swiss, pepperjack, and an assortment of crackers Small - \$60 (10-20 people) Medium - \$70 (20-35 people) Medi, 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 Small - \$70 (10-20 people) Medium - \$80 (20-35 people) Mexican Platter Layered Mexican-style dip (seasoned cream cheese sauce with lettuce, tomatoes, onions, black olives, jalapeños, and topped with shredded cheddar cheese) with tortilla chips Small - \$60 (10-20 people) Medium - \$70 (20-35 people) Large - \$80 (35-50 people) Medium - \$70 (20-35 people) Large - \$80 (35-50 people) Medium - \$70 (20-35 people) Large - \$80 (35-50 people) Medium - \$70 (20-35 people) Medium - \$70 (20-35 people) Large - \$80 (35-50 people) Medium - \$70 (20-35 people) Large - \$80 (35-50 people) Medium - \$70 (20-35 people) Large - \$80 (35-50 people) Medium - \$70 (20-35 people) Large - \$80 (35-50 people) Medium - \$70 (20-35 people) Medium - \$70 (20-35 people) Large - \$80 (35-50 people) Medium - \$70 (20-35 people) Medium - \$70 (20-35 people) Large - \$80 (35-50 people) Medium - \$70 (20-35 people) Large - \$80 (35-50 people) Medium - \$70 (20-35 people) Medium - \$70 (20-35 people) Medium - \$70 (20-35 people) Large - \$80 (35-50 people) | | | Large - \$70 (35-50 people) | | |
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| Includes roast beef or chicken salad with sliced cheese and lettuce on your choice of croissant, ciabatta bread or brioche bun (minimum order of 24) Relish Tray | Includes ham or turkey with sliced cheese and le | | | | |
| Includes pickles (spicy spears or chips), olives (black and green), red peppadews (serves 24 people) | | | • • | | |
| | | | | | |
| | | | , | | |
| Homemade Spinach Dip with Bread Sticks (35-40 people)\$45 | Homemade Spinach Dip with Bread Sticks (35-40 | people) | \$45 | | |

Tortilla Chips with Homemade Salsa (35-40 people)\$45

Kettle Chips with Homemade Seasoned Sour Cream Dip (35-40 people)\$45



Appetizer Buffet Selections

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

| Appetizer Buffet #1 | \$19 |
|---|--|
| 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 | \$22 |
| Select Three Hot Items | Select Three Cold Items |
| Chicken tenders Pork egg rolls Wings (see page 3 for flavors) Pretzel & queso Tortilla chips & queso Appetizer Buffet #3 | Cubed 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 \$25 |
| Select Three Hot Items | Select Three Cold Items |
| Bacon wrapped scallops Bacon wrapped shrimp Bacon wrapped chestnuts Steak bites Ribs Chicken sauté (see page 3 for flavors) Pulled pork sliders | Caprese kabobs Shrimp cocktail Meat and cheese kabobs Bruschetta with crostini Fruit and cheese kabobs Deluxe mini sandwiches (roast beef or chicken salad) |
| | Desserts |



See page 20

Add Beverages



Soups, Salads and Sandwiches

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

Lunch pricing available weekdays until 4:00 pm.

Lunch/Dinner

Two Selections (any combination of soups, salads and/or sandwiches)......\$14/\$19

Three Selections......\$16/\$21

Soups

Lookout Signature Chicken and Wild Rice
Vegetable
Tomato Basil
Broccoli and Cheese
Clam Chowder

Chili

Shredded cheddar cheese add \$1 Sour cream add \$1 Scallions add \$1 **Beer Cheese**

Popcorn add \$1

All soups are homemade and include crackers. Additional soups 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.

Upgrade for \$2

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, craisins, mandarin oranges, and a sesame seed dressing.

Tequilaberry Salad

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

Sandwiches

Choose 2 breads:

Vienna white • Croissants • Marble rye • Brioche • Hoagie buns

Choose 2 proteins:

Turkey • Ham • Roast beef • Veggie wrap

Upgraded protein for \$2

Tuna salad • Chicken salad • Seafood salad

Add Desserts

See page 20

Add Beverages



Build Your Own Sandwich Selections

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

Lunch pricing available weekdays until 4:00 pm.

Sandwich Buffet......\$14/\$19 per person

Sandwich Buffet comes with:

shredded lettuce, sliced tomatoes, cheese (cheddar & swiss) and sliced onions assorted breads mayo and mustard

Choose Two Meats:

ham, turkey, or hard salami

Upgrade for \$2

roast beef • chicken salad • tuna salad

Choose Two Sides:

coleslaw • potato salad • Caesar salad • fruit tray • vegetable tray • garden salad

Upgrade for \$2

tequilaberry salad • Lookout salad • summer sesame salad • wild rice salad • macaroni salad • pasta salad

Box Lunch Selections

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

| Basic Lookout Box Lunch | 312 |
|--|-------|
| A delicious homemade half-pound deli sandwich of your choice along with two side selections listed below | r - — |
| | |

Sandwich Selections
Ham • Turkey • Roast Beef • Sandwich Salad • Tuna Salad • Egg Salad

Bread Selections

Vienna White • Marble rye • Croissant •
Hoagie Bun • Brioche • Wrap

Side Selections

Apple Variety of chips Potato salad Coleslaw
Baby carrots with dip Orange Cookies Rice Krispie Bars

Upgrade for \$2

Cup of seasonal fruit Pasta salad Wild rice salad Macaroni salad

Brownies Lemon bars

Add Beverages

See page 17



Veggie

Picnic Selections

Quality disposable plates, real silverware and paper napkins included. Fresh buns, kettle chips, ketchup, mayo, and mustard.

All our meats are smoked in-house.

| Just the Basics | 3 | \$12 | Midwest BBQ* | \$15 |
|---|---------------------------------------|--|---|---------------------------|
| Burgers | Coleslaw | Onions | Nathan's All Beef hot dogs or | |
| Hot Dogs Cheese | Cookies | Pickles | Please choose two of the follo Shredded chicken Pulled pork Pulled beef | |
| Lookout Tradit | ional BBQ* | \$15 | | |
| Includes: Nathan's All E Cheese tray | Beef hot dogs or | Johnsonville Brats | Down Home BBQ* Nathan's All Beef hot dogs or J | • |
| Fixings tray (st | nredded lettuce and pickle chip | , sliced tomatoes, s) | Please choose 2 of the followin St. Louis-style pork ribs or briske Smoked chicken (1/8 cut) or p | Ť. |
| Please choos | e 2 of the followi | ng meat selections: | Smoked chicken (178 cor) of p | OIK IOII I |
| Grilled chicke | en breasts, 1/3 lb or veggie burge | hamburger, | Minnesota Luau* 75 person minimolectudes shredded chicken Fresh roasted pig (Displayed upon request – cardisplayed \$200) | · |
| | | *Included | with Packages: | |
| | lect One Cold It | | Select Two | |
| Potato salad | | eggies and dip | Corn on the cob | Wild rice |
| Coleslaw Garden salad | | esh fruit platter eapple coleslaw | Smoked house beans with pork | Three cheese mac & cheese |
| | | Upgraded Options (| (\$2 additional per person) | |
| | Cold Items | | Hot Ite | |
| Wild rice salac | | man potato salad | Broccoli au gratin | Baby red Potatoes |
| Macaroni salad Pasta salad | a | Taco salad | Asparagus German potato salad | with Rosemary & Garlic |
| | | Al | la Carte | |
| Brisket (BBQ sauc | e on the side) In | sauce on the side) Incluctudes six slider buns per | ides six slider buns per lblb | \$16/lb |
| | | | | |
| | | | | |
| | | | | |
| Baked beans (1/4 | 4 lb per person) | | | \$9/lb |
| Our award-winnin | ng baked beans | with smoked pork, house | e BBQ and just the right amount of spice. | _ |
| | | | | |
| miee cheese mo | ic and cheese (i | | Danada | |

Add Desserts

See page 20

Add Beverages



Classic 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. Quality disposable pates, real silverware and paper napkins included.

Ask about china plate options.

Lunch pricing available weekdays until 4:00 pm.

Lunch/Dinner
Entrée Selection #1......\$14/\$19
(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 filet seasoned to perfection and baked in a butter sauce

Pork Loin

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

Entrée Selection #3......\$26

(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

Chicken Artichoke & Spinach

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

*Carver Required - \$200 Add 1 carver for every 100 guests

Add Desserts

See page 20

Add Beverages



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

Baby Carrots

With butter sauce or brown sugar glazed

California Medley

Broccoli buds, cauliflower, and baby carrots with butter sauce

Fresh Broccoli Buds

With butter sauce

Fresh Green Beans Almondine

With butter sauce

Italian Blend

A blend of zucchini, carrots, cauliflower, lima beans, and green beans 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

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

*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. All pricing is subject to change. Service fee may be applicable depending on your location.

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Italian Selections

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

Add a second entrée selection for \$5 per person. Quality disposable plates, real silverware and paper napkins included. Ask about china plate options. Lunch pricing available weekdays until 4:00 pm.

Lunch/Dinner

Italian Selection #1......\$14/\$19

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......\$16/\$21

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.

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.

Vegan Ravioli

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

Entrée Selection #3 (Build Your Own Pasta Bar)......\$20/\$25

Select Two Pasta Choices

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

Select Two Sauces

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

Select Two Fresh Toppings

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

Select One Bread

Garlic toast Bread sticks Dinner rolls

Upgraded Options for All Dinner Selections

| Italian sausage\$ | 3 |
|--------------------|---|
| Meatball\$ | |
| Julienne chicken\$ | |
| Shrimp\$ | |

Add Desserts

See page 20

Add Beverages



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\$14/\$19

Meat Selections (Select Two)

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

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 Black beans Pinto beans

Additional sides \$2 each

Upgraded side selections \$4

Guacamole Queso

Add Desserts See page 20

Add Beverages
See page 17



Royal Packages

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

Prince Package......\$32/person

Your choice of two of the following meat entrées:

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

Queen Package......\$34/person

Your choice of two of the following meat entrées:

House Tender Roast Beef in Au Jus Sauce

Our famous "never need a knife" roast beef

Chicken Kiev

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

Champagne Chicken Breast

Chicken breast smothered in a creamy mushroom champagne sauce

Famous Lookout BBQ Ribs

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

Baked Cod

Cod filet seasoned to perfection and baked in a butter sauce

Pork Loin

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

King Package......\$39/person

Your choice of two of the following meat entrées:

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

Chicken Artichoke & Spinach

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

*Carver Required - \$200

Continued on Next Page



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 Cakes

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

Phyllo Cups (three choices)

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

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

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



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

Fresh Green Beans Almondine

With butter squce

Italian Blend

A blend of zucchini, cut carrots, cauliflower florets, lima beans and cut Italian green beans.

Parsleyed Corn

With butter sauce

Baby Carrots

With butter sauce or brown sugar alazed

Fresh Broccoli Buds

With butter squce

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

Asparagus

With a butter sauce (seasonal)

Green Bean Sauté

Steamed green beans grilled with bacon and onions

Cauliflower Au Gratin

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

Broccoli Au Gratin

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

Green Bean Casserole

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

Your choice of one of the following starches:

Skin-on Baby Red Potatoes

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

Mashed Potatoes

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

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

*Gravy Selections

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



Included in All Royal Packages

Cake Cutting

(Sheet cake)

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 (black or white)
Water/wine goblets and water carafes

Choose from the following centerpieces:

Mirror tile with two votive candles
Rustic wood slices
Rose bowls with floating candle
Mason jars
Lantern with LED candles
Vases



Bar Services

Cash Bar: Guests pay cash for their beverages.

Hosted Bar: Client pays for all beverages.

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

- Bar sales of \$750 is required (does not include taxes or fees)
- Bartending Fee \$50/hour per bartender (minimum of 4 hours)
- Bar only bartending fee \$50/hour per bartender (2 bartenders required)

Keg Beers (16 Gallon)

Domestic kegs starting at \$350 – please ask about selections and costs Craft beers starting at \$425 – please ask about selections and costs **Spirits**

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

House Wine

\$8 per glass - \$22 per bottle

Choose up to three selections

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

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

Non-Alcohol Items

| Punch | \$20/gallon |
|--|---------------|
| 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 | \$2.50 each |



Decorating Package

50 guests 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 with two votive candles
Rustic wood slice
Rose bowls with floating candle
Mason jars
Lantern with LED candle
Vases



Catering Essentials

| Table Linens (white, black or ivory) | \$14/table |
|--|------------|
| Linen Napkins (assorted colors available) | \$2/piece |
| Wine/Water Goblets or Champagne Flutes. Beautiful stemware to adorn your table with elegance. | \$2/piece |
| Water Goblets with Linen Napkins placed inside (assorted colors available) | \$4/piece |
| Water Goblet with silverware rolled in napkin | \$5/piece |
| Water Carafes Without bar set up Glass carafes placed on each guest table at start of event and are kept full through dessert. | |
| China Coffee Cups | \$1/piece |
| China Dinner Plates | \$2/piece |
| China Cake Plates | \$1/piece |
| China Salad Plates | \$2/piece |
| Cake Cutting (sheet cake) 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. | \$2/person |
| Cake Cutting and Serving | |
| Serpentine Tables | \$50 |
| Lighted Backdrop | \$200 |
| Skirting | \$3/foot |
| White Icicle Lights | \$3/foot |
| Centerpieces | \$6/piece |

Choose from the following centerpieces:

Mirror tile with two votive candles
Rustic wood slices
Rose bowls with floating candle
Mason jars
Lantern with LED candles
Vases



All prices are per person. Gratuity and taxes will be added to final invoice. All pricing is subject to change.

Service fee may be applicable depending on your location.

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Food Truck Selections

Enjoy Our Food Truck at Your Event!

| Two hours – includes 300 menu items served | \$1,500 |
|--|---------|
| Three hours – includes 300 menu items served | \$1,700 |

\$3.00/item over 300 items

Menu Includes:

Pulled pork sandwich Fries Baked beans
Assorted chips Hot dogs Hamburgers

Choose Two Bonus Items!

Memphis egg rollTotsColeslawMac and cheeseBeer bratsTwo bone ribsCheese curdsSmoked pulled chickenOnion rings

Ask about adding beverage selections. (Alcoholic and non-alcoholic)

Desserts

Chocolate Cake \$6

Lookout's homemade secret recipe

New York Cheesecake \$7

Topped with caramel, chocolate, or strawberries

White Cake \$8

Lookout's homemade white cake with choice of topping

chocolate or white frosting, piña colada, coconut cream, chocolate ganache

Pistachio Cake

A moist but dense cake with pistachio almond flavor. Topped with chocolate ganache

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

Lemon bars, brownies, mini cheesecake bites, cookies





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.



Plymouth Community Center Maple Grove Community Center Shoreview Community Center Brooklyn Park Community Center Crystal Community Center Mississippi Crossings - Champlin Kozlak-Radulovich Funeral Chapels Washburn-McReavy Funeral Homes 4 Seasons at Rush Creek Coon Rapids Civic Center

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

763.424.4365

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