



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, and 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:

Anniversaries	Children's parties	Grand openings
Bachelor or bachelorette parties	Family reunions	Grooms dinners
Birthdays	Fundraisers	Picnics/BBQ
Block parties	Funerals	Sports banquets
Business meetings and seminars	Graduations	Weddings

We also provide recommendations for reputable florists, DJs, 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 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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Breakfast Selections

Quality disposable plates, real silverware, and paper napkins included. Breakfast hours before 11am.

Continental Breakfast

Selection #1..... \$5

Includes pastries, muffins and fresh ground coffee

Selection #2.....\$7

Includes muffins, bagels with cream cheese, fresh ground coffee, and choice of juice

Selection #3.....\$9

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.....\$11

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.....\$11

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.....\$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.....\$12

Made-to-order omelet station. Our chef will prepare your omelet to perfection while you watch, with your choice of potato and a meat.

Chef required - \$125 (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 \$2

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

Fruit Infused Water Selections

Year Round

Lemon
Lime
Cucumber
Orange

Seasonal

Strawberry
Peach
Pineapple



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Conference Package

Perfect for an all-day meeting or training session. Quality disposable plates, real silverware and paper napkins included.
Lunch includes one \$11 option. For side selections see page 11

Conference Package.....\$20 per person

This package includes continental breakfast #3, one \$11 lunch option, two desserts and afternoon snacks.

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 chips

Add pop (Coke, Diet Coke, Sprite) and bottled water \$2/each

Desserts

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

Juice Selections

Orange • Cranberry • Apple

Infused Water Selections

Year Round

Lemon
Lime
Orange
Cucumber

Seasonal

Strawberry
Peach
Pineapple



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À La Carte Appetizer Selections

By the Pound Selections Served Hot (minimum of 5 pounds):

Cocktail Smokies – 48/pound	12.99 lb
With homemade BBQ Sauce	
BBQ Meatballs – 32/pound	12.99 lb
With homemade BBQ sauce	
Swedish Meatballs – 32/pound	12.99 lb
With homemade country gravy	
Chicken Wings - 6-8/pound	12.99 lb
With choice of sauce: House BBQ, Carolina BBQ, Alabama BBQ, Blueberry BBQ, Buffalo, Szechuan, Sesame, Sweet chili, Thai peanut, Firecracker	
Or try one of our dry rubs: Lookout Rub, jerk, or Cajun	
Broasted Chicken Wings - 6-8/pound	12.99 lb
Our award-winning broasted wings	
Chicken Tenders – 8/pound	13.99 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	\$1.50/each
Wedge pita bread covered with herb seasoned cream cheese and topped with sliced cucumbers	
Pork Egg Rolls	\$2.25/each
Served with sweet & sour sauce, cooked to a golden brown	
Mini-Crab Cakes	\$2.25/each
Delightful to the palate	
Bacon-Wrapped Water Chestnuts	\$2.50/each
Crunchy water chestnuts wrapped with hickory smoked bacon	
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	\$2.25/each
Fresh mushrooms stuffed with cream cheese, Italian sausage & onion, topped with cheddar cheese	
Lookout Chicken Sauté	\$2.50/each
Chicken tenderloins served on skewers with your choice of sauce: House BBQ, Carolina BBQ, Alabama BBQ, Blueberry BBQ, Buffalo, Szechuan, Sesame, Sweet chili, Thai peanut, Firecracker	
Dry Rub Ribs	\$3/each
Hickory smoked, St. Louis style dry-rubbed ribs	
Pretzels and Queso	24/\$35
Warm, salty pretzels served with our zesty queso	
Pulled Pork Sliders	24/\$35
Our slow-smoked pulled pork with brioche slider buns and BBQ sauce on the side	



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Appetizer Platter Selections

Fresh Vegetable Platter

Served with our creamy Parmesan peppercorn ranch dressing

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 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, and 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 meat selections: ham, turkey, roast beef, or hard salami.

Served with cheddar, swiss, pepperjack, and a variety of cocktail crackers

Small - \$60 (10-15 people)

Medium - \$70 (20-30 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 - \$50 (10-15 people)

Medium - \$60 (20-30 people)

Large - \$70 (35-50 people)

Mini Sandwiches Deluxe.....\$3/each

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)

Mini Sandwiches.....\$2/each

Includes ham or turkey with sliced cheese and lettuce on your choice of croissant, ciabatta bread or brioche bun (minimum order of 24)

Roll-ups.....\$1.50/each

Includes ham or turkey with sliced cheese, lettuce, tomato and mayo, rolled in a flour tortilla (minimum order of 24)

Homemade Spinach Dip with Bread Sticks (35-40 people).....\$40

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

Kettle Chips with Homemade Seasoned Sour 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



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Appetizer Buffet Selections

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

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

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

Select Three Cold Items

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

Appetizer Buffet #3.....\$22

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)

Add Desserts

See page 19

Add Beverages

See page 16



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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.....\$11/\$16

Three Selections.....\$13/\$18

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, 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:

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 19

Add Beverages

See page 16



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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.

Lunch/Dinner

Sandwich Buffet.....\$11/\$16 per person

Sandwich Buffet comes with:

Romaine leaf lettuce, sliced tomatoes, cheese (American & Swiss) and sliced onions
Assorted breads
Mayo and mustard packets

Choose Two Meats:

Ham, Turkey, or Hard Salami

Upgrade for \$2

Roast beef • Chicken salad • Seafood salad • Tuna salad

Choose Two Sides:

Coleslaw • Potato salad • Pasta salad • Caesar salad • Fruit tray • Vegetable tray

Upgrade for \$2

Tequilaberry salad • Lookout salad • Summer sesame salad • Wild rice salad • Macaroni salad

Box Lunch Selections

Basic Lookout Box Lunch.....\$10

A delicious deli sandwich of your choice along with two side selections listed below

Executive Lookout Box Lunch.....\$12

A delicious deli sandwich of your choice along with four side selections listed below

Sandwich Selections

Ham • Turkey • Roast Beef •
Veggie

Sandwich Salad Spread Selections

Chicken Salad • Tuna Salad • Egg Salad

Bread Selections

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

Side Selections

Apple
Orange
Cup of seasonal fruit

Variety of chips
Coleslaw
Potato salad

Pasta salad
Baby carrots with dip
Brownies

Lemon bars
Cookies (chocolate chip,
M&M, Sugar)

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

Add Beverages

See page 16



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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.....\$11

Burgers	Kettle Chips	Onions
Hot Dogs	Cookies	Ketchup
Buns	Cheese	Mustard
Coleslaw	Pickles	

Lookout Traditional BBQ*.....\$14

Includes:

Nathan's All Beef hot dogs or Johnsonville Brats
Cheese tray
Fixings tray (shredded lettuce, sliced tomatoes, diced onions, and pickle chips)

Please choose 2 of the following meat selections:

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

Midwest BBQ*.....\$14

Nathan's All Beef hot dogs or Johnsonville Brats

Please choose two of the following meat selections

Shredded chicken
Pulled pork
Pulled beef

Down Home BBQ*.....\$16

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

Minnesota Luau* 75 person minimum.....\$17

Includes shredded chicken

Fresh roasted pig

(Displayed upon request – carver required if displayed \$125)

*Included with Packages:

Select One Cold Item

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

Select Two Hot Items

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

Upgraded Options (\$2 additional per person)

Cold Items

Wild Rice Salad	German Potato Salad
Macaroni Salad	Taco Salad

Hot Items

Baby Red Potatoes with Rosemary & Garlic	German Potato Salad
	Hot Corn

Add Desserts

See page 19

Add Beverages

See page 16

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 ribs (BBQ sauce on the side).....	\$3/bone
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
Hot corn (1/4 lb per person).....	\$9/lb
Our signature cheesy hot corn with a hint of spice.	
Baked beans (1/4 lb per person).....	\$9/lb
Our award-winning baked beans with smoked pork, house BBQ and just the right amount of spice.	



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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.....\$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

Entrée Selection #2.....\$12/\$18

(Additional Entrée \$5)

House Tender Roast Beef in Au Jus

Our famous "never need a knife" roast beef.

Chicken Kiev

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

Champagne Chicken Breasts

Chicken breast smothered in a creamy mushroom champagne sauce

Famous Lookout BBQ Ribs

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

Baked Cod

Cod filet seasoned to perfection and baked in a butter sauce

Pork Loin

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

Chicken Artichoke & Spinach

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

Entrée Selection #3.....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 19

Add Beverages

See page 16



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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, raisins, 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 Green Beans Almondine

With butter sauce

Italian Blend

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

Fresh Broccoli Buds

With butter sauce

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

Asparagus

With butter sauce (seasonal)

Green Bean Sauté

Sautéed with bacon and onions

Cauliflower Au Gratin

Blended with our au gratin cheese sauce and baked to perfection

Broccoli Au Gratin

Blended with our au gratin cheese sauce and baked to perfection

Starch Selections

Skin-on Baby Red Potatoes

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

Mashed Potatoes

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

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



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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.....\$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.

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 sauce

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

Champagne Chicken Breast

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

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 19

Add Beverages

See page 16

Upgraded Options for All Dinner Selections

Italian sausage.....	\$2
Meatball.....	\$2
Julienne chicken.....	\$3
Shrimp.....	\$4



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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.

Taco Bar **Lunch/Dinner \$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 19

Add Beverages

See page 16



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

Royal Packages require 125 guests or more. All prices are per person.

Prince Package.....\$29/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.....\$31/ 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 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

King Package.....\$Market Price

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

***Carver Required - \$125**

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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

Wedge 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

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

Your choice of two of the following steamed vegetables:

California Medley

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

Italian Blend

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

Baby Carrots

With butter sauce or brown sugar glazed

Fresh Green Beans Almondine

With butter sauce

Parsleyed Corn

With butter sauce

Fresh Broccoli Buds

With butter sauce

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

Asparagus

With 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

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 \$1.00)

Lookout Au Gratin Potatoes

Shredded potatoes with our house cheese sauce, topped with cheddar

*Gravy Selections

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

Wild Rice

A blend of natural wild and white rice seasoned to perfection

Ancient Grains and Rice

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

Your choice of one of the following salads:

Classic Garden Salad

A mix of romaine, iceberg, and spring mix with shredded carrots. Choice of two dressings

Caesar Salad

A mix of romaine and iceberg lettuce tossed with fresh Parmesan cheese and croutons

Lookout House Salad (add \$1)

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

Dinner Rolls and Butter

Continued on Next Page

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Included in All Royal Packages

Cake Cutting

Cake plates and white paper napkins. Our staff will cut the cake and place it on the cake table for guests to serve themselves.

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 and tulle 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



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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 minimum is \$750 in sales (does not include taxes or fees)
- Bartending Fee - \$50/hour – per bartender

Keg Beers (16 Gallon)

Starting at \$350 per keg – please ask about selections and costs

We have domestic and craft beers

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

Crane Lake Moscato
Coastal Vine Chardonnay
Coastal Vine Pinot Grigio
Coastal Vine Riesling

Blush

Albertoni White Zinfandel

Red

Coastal Vine Cabernet Sauvignon
Coastal Vine Merlot
Coastal Vine Pinot Noir

Sparkling

Grand Valor Brut
Verde Spumante

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

Bar Service only (two bartenders)

Bartending Fee - \$50/hour – per bartender

Minimum of \$750 in sales (does not include taxes or fees)

This includes 4 hours of service. Additional hours \$50/hour

Non-Alcohol Items

Punch	\$18/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)	\$2.50/person
Pop (with Bar Service)	\$2/glass
Unlimited Pop (with Bar Service)	\$2.50/person



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Decorating Package

40 guests required. All prices are per person.

Decorating Package.....\$10/person

Head Table/Cake Table

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

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



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Catering Essentials

Table Linens (white, black or ivory)	\$11/table
Linen Napkins (assorted colors available)	\$1/piece
Folded napkins.....	Add \$.50/piece
Wine/Water Goblets or Champagne Flutes	\$1/piece
Beautiful stemware to adorn your table with elegance.	
Wine/Water Goblets with Linen Napkins (assorted colors available)	\$2.00/piece
Water Carafes	\$4/table
Without bar set up.....	Add \$2/table
Glass carafes placed on each guest table at start of event and are kept full through dessert.	
China Coffee Cups	\$.75/piece
China Dinner Plates	\$2/piece
China Cake Plates	\$1/piece
China Salad Plates	
...\$1/piece	
Cake Cutting	\$1/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.	
Cake Cutting and Serving	\$2/person
Includes small disposable cake plates, disposable forks and napkins • Cake is cut in kitchen and served to guests.	
Serpentine Tables	\$30
Lighted Backdrop	\$150
Behind the head table for the focal point of the room.	
Skirting	\$2/foot
Your choice of black or white.	
White Tulle	\$2/foot
White Icicle Lights	\$2/foot
Centerpieces	\$4/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



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Food Truck Selections

Enjoy Our Food Truck at Your Event!

Two hours – includes 300 menu items

served.....\$1,400

Three hours – includes 300 menu items

served.....\$1,600

**\$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 roll

Tots

Coleslaw

Mac and cheese

Beer brats

Two bone ribs

Cheese curds

Smoked pulled chicken

Onion rings

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

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



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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.



Maple Grove Community Center
Plymouth Creek Community Center
Shoreview Community Center
Gardens of Castle Rock
Kozlak-Radulovich Funeral Chapels
4 Seasons at Rush Creek

Brooklyn Park Community Center
Crystal Community Center
Coon Rapids Civic Center
Washburn-McReavy Funeral Homes
Harriet Island
Dakota Lodge

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

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8672 Pineview Lane • Maple Grove, MN 55369