



Royal Packages

Our All Inclusive Royal Packages will make any event elegant yet affordable

King Package \$29.95 per person

Your choice of two of the following meat entrées:

Famous Lookout BBQ Ribs

Our special baby back pork ribs, glazed with our homemade BBQ sauce

Cornish Game Hen

*A 16-ounce game hen marinated in House seasonings
Baked and served on a bed of wild rice*

Prime Rib

*Our choice prime rib, seasoned with our famous garlic pepper
Baked to a perfect "medium rare"*

Chicken Kiev

*A lightly breaded chicken breast, bursting with garlic herb butter
baked to perfection*

Chicken Cordon Bleu

*A lightly breaded chicken breast stuffed with ham
and baby swiss cheese baked to perfection*

Pork Loin

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

House Tender Roast Beef in Au Jus Sauce

Our famous "never need a knife" roast beef

Baked Turkey Breast

All white turkey breast meat baked to a juicy perfection

Grilled Chicken Breasts

Six-ounce skinless chicken breast grilled with a special blend of seasonings

Baked Pork Roast

Tender pork baked in a blend of perfectly balanced juices

Baked Ham

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

Queen Package. \$26.95 per person

Your choice of two of the following meat entrées:

Chicken Kiev

*A lightly breaded chicken breast, bursting with garlic herb butter
Baked to perfection*

Chicken Cordon Bleu

*A lightly breaded chicken breast stuffed with ham
and baby swiss cheese baked to perfection*

Pork Loin

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

House Tender Roast Beef in Au Jus Sauce

Our famous "never need a knife" roast beef

Baked Turkey Breast

All white turkey breast meat baked to a juicy perfection

Grilled Chicken Breasts

*Six-ounce skinless chicken breast grilled
with a special blend of seasonings*

Baked Pork Roast

Tender pork baked in a blend of perfectly balanced juices

Baked Ham

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

Prince Package. \$24.95 per 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

Baked Turkey Breast

All white turkey breast meat baked to a juicy perfection

Grilled Chicken Breasts

*Six-ounce skinless chicken breast grilled
with a special blend of seasonings*

Baked Pork Roast

Tender pork baked in a blend of perfectly balanced juices

Baked Ham

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

Minimum Number of guests 150 • All prices are per person

All prices are subject to a sales tax and 18% service charge

All prices subject to change

Included in All Royal Packages

To start off your event:
Butlered wine or champagne, or served with dinner

Your choice of three of the following appetizers one hour prior to your buffet:

Lookout Cucumber Pita Delite
Wedge pita bread covered with herb seasoned cream cheese and topped with cucumbers

Bacon-Wrapped Water Chestnuts
Crunchy water chestnuts wrapped with hickory-smoked bacon

Mini Crab Cakes
Delightful to palate

Bacon-Wrapped Shrimp
Fresh jumbo shrimp wrapped in hickory-smoked bacon

Bacon-Wrapped Scallops
Large, fresh scallops marinated and wrapped in Hickory-smoked bacon

Mini-Sweet Tart Cups with Lemon or Blueberry Filling

Mini Fruit Kabobs

Mini Cheesecakes

Your choice of two of the following steamed vegetables:

Parsleyed Corn
with butter-sauce

Fresh Green Beans Almondine
with butter-sauce

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

California Medley
A blend of broccoli buds, cauliflower, and baby carrots

Baby Carrots
with butter-sauce or brown sugared glazed

Peas & Carrots
with butter-sauce

Fresh Broccoli Buds
with butter-sauce

Upgrade to any vegetable listed below for \$1.00 per person

Asparagus
with a butter-sauce (seasonal)

California Au Gratin
Steamed cauliflower blended with our au gratin cheese then baked to perfection

Broccoli Au Gratin
Steamed broccoli blended with our au gratin cheese then baked to perfection

Green Bean Sauté
Steamed green beans, grilled with bacon and onions

Your choice of one of the following starches:

Lemon-buttered Baby Red Potatoes

Buttered Baby Red Potatoes
with rosemary and garlic seasonings

Baby Red Mashed Potatoes
with gravy

Parmesan Mashed Potatoes

Garlic Mashed Potatoes

Butter and Parsley Mashed Potatoes
with gravy (cheese & bacon extra)

Stuffing

Baked Potatoes

with sour cream and butter

Lookout Au Gratin Potatoes

Wild Rice

A blend of natural wild and white rice seasoned to perfection

Gravy Selections

For mashed potatoes – All gravies are homemade and seasoned with the perfect spices

Turkey Gravy • Creamy Country Gravy • Lookout Chicken Gravy • “Out of this world” Beef Gravy

Your choice of one of the following salads:

Classic Garden Salad

Tossed iceberg lettuce with shredded carrots and red cabbage topped with croutons. Served with your choice of two house salad dressings

Caesar Salad

A blend of romaine and iceberg lettuce tossed with fresh shredded parmesan cheese, the house Caesar salad dressing and topped with croutons

Lookout House Salad

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

Dinner Rolls and Butter

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Included in All Royal Packages Continued

Cake Cutting and Serving

This includes china cake plates and small white paper napkins. Our Staff will cut the cake and place it on the cake table for guests to serve themselves

Coffee

This includes china coffee cups, small white paper napkins and condiments

Coffee is served in a cambro, placed on the beverage table for guests to serve themselves

Coffee is available from the start of your event until one hour to the end of the event

Punch Fountain

Includes clear plastic 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 to the end of the event

Decorating

White linen tablecloths, white linen napkins, centerpieces, mirror tiles, white votive candles, green ivy rings, icicle lights, ivy vines and tulle around all side tables, water/wine goblets and water carafes

*Choice of centerpieces would be hurricane shades with white tapered candles or rose bowls with white floating candles. Please note: Depending on location the decorating package includes Icicle Lights and Tulle hung in the window **or** Icicle Lights and Tulle hung behind the head table for the focal point of the room*

Interested in a Sit Down Event?

Your choices would be one selection from each group. Please be sure to inquire about the details with your coordinator!
