

THE LOOKOUT

CATERING

Family Owned Since 1958



☞ Catering Services ☞

763.424.4365 ext 4

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 serving the Maple Grove, Minneapolis & St. Paul areas.

Events we cater include:

Anniversaries	Funerals
Bachelor or bachelorette parties	Graduations
Birthdays	Grand openings
Block parties	Grooms dinners
Business meetings and seminars	Picnics/BBQ
Children's parties	Rehearsal dinners
Family reunions	Sports banquets
Fundraisers	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 our establishment in 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, a volleyball court hosting nightly tournaments, horseshoes area, children's playground and our newly-remodeled outdoor patio. 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 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.



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Breakfast Selections

Quality disposable plates, real silverware and paper napkins included.

Continental Breakfast Buffet

Selection #1\$5

Includes pastries, muffins and fresh ground coffee

Selection #2\$7

Includes muffins and bagels with cream cheese • Fresh ground coffee, choice of juice and water

Selection #3\$9

Includes muffins, bagels, assorted pastries • Fresh fruit platter, yogurt and granola bars
Fresh ground coffee, choice of juice and water

Hot Breakfast Buffet

Includes your choice of muffins or bagels • Fresh ground coffee, choice of juice and water
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 in a pan topped with cinnamon and brown sugar (syrup on side) with your choice of potato and a meat.

Selection #3\$11

Egg bake 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. Fresh 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.

Choose five of the following ingredients: cheddar cheese • diced tomatoes • sliced black olives • green peppers • diced onions • sliced mushrooms • ham • bacon
sausage • broccoli • homemade salsa • jalapeños

Potato Selections

Skillet potatoes

Grilled baby red potatoes
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,
baked to perfection.

Meat Selections

Sliced pit ham

Applewood smoked bacon

Smoked sausage patties

Juice Selections

Orange

Cranberry

Apple

Infused Water Selections

Year Round

Lemon

Lime

Orange

Cucumber

Seasonal

Strawberry

Peach

Pineapple



All prices are per person, subject to a sales tax, 20% service charge and are subject to change.
Sit-down dinners are available at \$3 extra per person. 763.424.4365 ext 4 • LookoutCatering.com

Conference Package

Perfect for an all day meeting or training session. Quality disposable plates, real silverware and paper napkins included.

Lunch includes 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.

Conference Package..... \$19 per person

This package includes a continental breakfast, beverages, one lunch buffet choice, two dessert choices and an afternoon snack

Start Your Day with Continental Breakfast Selection #3

or upgrade to:

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

Hot Breakfast Selection #2, #3 or #4 (see page 2) \$3 per person

Luncheon Buffet Selections

Choose from one of our \$9 Lunch options

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

Juice Selections

Orange
Cranberry
Apple

Infused Water Selections

Year Round	Seasonal
Lemon	Strawberry
Lime	Peach
Orange	Pineapple
Cucumber	

Box Lunch Selections

Basic Lookout Box Lunch.....\$8

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

Executive Lookout Box Lunch.....\$10

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

Sandwich Meat Selections

Ham • Turkey • Roast Beef

Sandwich Salad Spread Selections

Chicken Salad • Tuna Salad • Seafood Salad
Egg Salad

Bread Selections

Vienna White • Marble Rye • Croissant
Hoagie Bun • Brioche

Side Selections

Apple
Orange
Cup of Fresh Seasonal Fruit

Variety of Chips
Coleslaw
Potato Salad

Pasta Salad
Baby Carrots with Dip
Brownies

Lemon Bars
Cookies
Rice Krispie Bars

Add Pop (Coke, Diet Coke, Sprite) and Bottled Water \$2/each

Condiments and napkins are included with all lunches.

Maximum of 4 different selections



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Appetizer Menu

By the pound selections served hot (minimum of 5 pounds):

Cocktail Smokies – 48/pound	\$8 lb
With homemade BBQ Sauce.	
BBQ Meatballs – 32/pound	\$8 lb
With homemade BBQ sauce.	
Swedish Meatballs – 32/pound	\$8 lb
With homemade country gravy.	
Chicken Wings: – 8/pound	\$8 lb
With choice of sauce: BBQ, Buffalo, Szechuan, garlic, jerk, haba ñ ero or teriyaki.	
Or try one of our dry rubs: Lookout Rub, jerk or Cajun.	
Broasted Chicken Wings – 8/pound	\$8 lb
Our award-winning broasted chicken wings.	
Chicken Tenders – 8/pound	\$8 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 Delite	\$1/each	
Wedge d pita bread covered with herb seasoned cream cheese topped with sliced cucumbers.		
Pork Egg Rolls	\$.150/each	
Served with sweet & sour sauce.		
Vegetable Spring Rolls	\$.150/each	
A lighter alternative to egg rolls. Fresh vegetables wrapped in a delicate crepe like wrapper. Deep fried golden brown.		
Mini-Crab Cakes	\$2/each	
Delightful to the palate		
Bacon-Wrapped Water Chestnuts	\$2/each	
Crunchy water chestnuts wrapped with hickory smoked bacon		
Bacon-Wrapped Shrimp	\$2/each	
Fresh jumbo shrimp wrapped in hickory smoked bacon		
Bacon-Wrapped Scallops	\$2/each	
Large, fresh scallops marinated and wrapped in hickory smoked bacon		
Jumbo Mushroom Caps		
Fresh mushrooms stuffed with cream cheese, Italian sausage & onion, topped with cheddar cheese		\$2/each
Lookout Chicken Sauté		
Chicken tenderloins served on skewers with your choice of sauce: Thai, teriyaki, Szechuan or jerk		\$2/each
Dry Rub Ribs		
Hickory smoked, St. Louis style, dry-rubbed ribs		\$2/each
Pretzel and Queso		
Warm, salty pretzels served with our zesty queso		\$.30/24
Pulled Pork Sliders		
Our slow-smoked pulled pork piled high on a brioche bun waiting to be topped with your favorite BBQ sauce		\$.30/24



Appetizer Menu

Fresh Vegetable Platter

Served with our creamy Parmesan peppercorn ranch dressing.

Small – \$25 (10-15 people) Medium – \$40 (20-30 people) Large – \$55 (35-50 people)

Fresh Fruit Platter

Served with fresh seasonal fruit.

Small – \$40 (10-15 people) Medium – \$50 (20-30 people) Large – \$60 (35-50 people)

Fresh Jumbo Shrimp Platter

Served with homemade cocktail sauce and lemon wedges.

Small – \$45 (10-15 people) Medium – \$60 (20-30 people) Large – \$75 (35-50 people)

Cubed Cheese and Cracker Platter

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

Small – \$45 (10-15 people) Medium – \$55 (20-30 people) Large – \$65 (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.
Served with a variety of cocktail crackers.

Small – \$45 (10-15 people) Medium – \$55 (20-30 people) Large – \$65 (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 – \$35 (10-15 people) Medium – \$45 (20-30 people) Large – \$55 (35-50 people)

Other Selections:

- Mini Sandwiches Deluxe** – Includes roast beef or chicken salad with sliced cheese and lettuce on your choice of croissant, ciabatta bread or French roll (minimum order of 24) **\$3/each**
- Mini Sandwiches** – Includes ham or turkey with sliced cheese and lettuce on your choice of croissant, ciabatta bread or French roll (minimum order of 24). **\$2/each**
- Roll-Ups** – Includes ham or turkey with sliced cheese, lettuce, tomato and dressing rolled in a flour tortilla (minimum order of 24) **\$1/each**
- Assorted Desserts** – Your choice of brownies, Rice Krispie bars, lemon bars, cookies and mini round cheesecakes **\$1.50/each**
- Homemade Spinach Dip and Bread Sticks** (35-40 people) **\$34**
- Tortilla Chips with Homemade Salsa** (35-40 people) **\$16**
- Kettle Chips with Homemade Seasoned Sour Cream Dip** (35-40 people) **\$16**
- Fresh Salmon Display** – Fresh salmon served with diced eggs, red sliced onions, capers and assorted cocktail crackers. **\$70**



Picnic Buffet Selections

Included in All Packages

Fresh buns, kettle chips, ketchup, mayo and mustard. Table clothes on the buffet tables, quality disposable plates, real silverware and paper napkins included. All of our meats are smoked in-house.

Just the Basics \$9

- | | | |
|----------|--------------|---------|
| Burgers | Kettle chips | Onions |
| Hot dogs | Cookies | Ketchup |
| Buns | Cheese | Mustard |
| Coleslaw | Pickles | |

Midwest BBQ* \$12

Please choose 3 of the following meat selections:

- Shredded chicken
- Pulled pork
- Pulled beef
- Johnsonville Brats (with sauerkraut)

Lookout Traditional BBQ* \$12

Please choose 3 of the following meat selections:

- Grilled chicken breasts
- 1/3 lb hamburger, turkey burger or veggie burger
- Nathan's All Beef Hot Dogs
- Johnsonville Brats (with sauerkraut)

Includes:

- Cheese tray
- Fixings tray (shredded lettuce, sliced tomatoes, diced onions and pickle chips)

Down Home BBQ* \$14

- St. Louis-style pork ribs or brisket
- Smoked chicken or pork loin
- Nathan's All Beef Hot Dogs

Minnesota Luau* 75 person minimum. \$15

- Fresh roasted pig
(Displayed upon request – carver required if displayed \$95)
- Shredded chicken

*Included with Packages:

Pick one cold item. Pick two hot items.

Cold

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

Hot

- Smoked house beans
with pork
- Corn on the cob
- Zesty macaroni and cheese
- Three cheese macaroni and cheese

Upgraded Options (\$1 additional per person)

Cold

- Wild Rice Salad
- Macaroni Salad
- Taco Salad
- Cheese Tortellini Salad
- German Potato Salad

Hot

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

Desserts

Add desserts for an additional \$1.50 each (cookies, brownies, lemon bars, Rice Krispie bars or assorted cheesecake bites).

Beverages

Add beverages for an additional \$2 each (Coke, Diet Coke, Sprite, bottled water).

Ala Carte

- Pulled pork, beef or chicken (BBQ sauce on the side) Includes 6 slider buns per lb..... \$11/lb
- Brisket (BBQ sauce on the side) Includes 6 slider buns per lb..... \$14/lb
- St. Louis ribs (BBQ sauce on the side)..... \$2.25 a bone
- Coleslaw (1/4 lb per person)..... \$6/lb
- Potato salad (1/4 lb per person)..... \$6/lb
- Pasta salad (1/4 lb per person)..... \$6/lb
- Hot corn (1/4 lb per person) Our signature cheesy hot corn with a hint of spice..... \$7/lb
- Baked beans (1/4 lb per person) Our award-winning baked beans infused with smoked pork, house BBQ and just the right amount of spice..... \$7/lb



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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. Add a second entrée selection for \$2 per person. Real silverware and paper napkins included. Ask about china plate options. Lunch pricing available weekdays until 4:00 pm.

Lunch/Dinner

Entrée Selection #1 \$9/\$14

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.

Swiss 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 \$10/\$16

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 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 a pepper jack and shredded cheddar cheese.

Entrée Selection #3 \$14/\$20

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 – \$95**

Desserts

Add desserts for an additional \$1.50 each (cookies, brownies, lemon bars, Rice Krispie bars or assorted cheesecake bites).

Beverages

Add beverages for an additional \$2 each (Coke, Diet Coke, Sprite, bottled water).



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Italian Selections

Includes your choice of one entrée, one steamed vegetable and our classic garden or Caesar salad with dinner rolls and butter. For choices see side selections.
 Add a second entrée selection for \$2 per person. Real silverware and paper napkins included. Ask about china plate options.
 Lunch pricing available weekdays until 4:00 pm.

Lunch/Dinner

Italian Selection #1 \$9/\$14

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 and marinara sauce.

Italian Selection #2 \$10/\$16

Lasagna

Our fresh Italian sausage, ground beef and homemade marinara sauce, loaded with onions and cottage cheese topped with a mozzarella cheese that comes together to make a perfect combination.

Tortellini à la Lookout

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

Champagne Chicken

Juliened 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

Chicken breasts hand-breaded 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.

Italian Selection #3 (Build Your Own Pasta Bar) \$14/\$20

Pasta Choices (Select Two)

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

Sauces (Select Two)

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

Fresh Toppings (Select Two)

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

Breads (Select One)

Garlic toast • French bread
 Bread sticks • Dinner rolls

Upgraded Options for All Dinner Selections

Italian sausage	\$1
Meatball	\$1
Julienne chicken	\$2
Shrimp	\$4



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Chinese Selections

Includes your choice of two entrees, one type of rice (fried or white), egg rolls with sweet & sour sauce, hot mustard sauce, chow mein noodles and fortune cookies. Real silverware and paper napkins included. Ask about china plate options. Lunch pricing available weekdays until 4:00 pm.

Lunch/Dinner

Chinese Buffet **\$9/\$14**

Sweet & Sour Chicken

Tender pieces of chicken breast covered with tempura batter and deep fried, with the flavor of balanced vegetables combined with our homemade sweet & sour sauce.

Chicken Chow Mein

Pieces of chicken breast mixed with beans sprouts, water chestnuts, bamboo shoots, mushrooms and onions all combined together with homemade oriental gravy.

Shrimp and Broccoli Buds

Combination of fresh shrimp, broccoli buds, bok choy, carrots, onions and mushrooms all blended together in a dark oriental sesame seed sauce.

Snow Pea Pods with Beef or Chicken

Thin slices of beef or pieces of tender chicken breast marinated in teriyaki sauce, snow pea pods, celery, onions, bean sprouts, onions cooked on the grill and blended together in a oriental sesame seed sauce.

Mexican Selections

Includes Mexican platter (layered Mexican-style dip), tortilla chips and salsa, hard and soft taco shells. Real silverware and paper napkins included. Ask about china plate options. Lunch pricing available weekdays until 4:00 pm.

Lunch/Dinner

Mexican Buffet **\$9/\$14**

Meat Selections (Select Two)

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

Topping Selections (Select Four)

- Shredded lettuce
- Diced tomatoes
- Sliced black olives
- Diced onions
- Sour cream
- Corn salsa
- Shredded cheddar cheese
- Sliced jalapeños

Side Selections (Select Two)

- Spanish rice
- Refried beans
- Guacamole
- Black beans
- Pinto beans



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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 \$1 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.

Parmesan BLC Salad

A mix of romaine, iceberg lettuce and spinach lettuce tossed with cauliflower, bacon bits and tossed with a Parmesan bacon dressing.

Italian Pasta Salad

A mix of penne pasta, pepperoni, black olives, sun-dried tomatoes, banana peppers, red onions marinated in a mix of Italian seasonings and olive oil.

BLT Salad

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

Caprese Salad

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

Summer Sesame Salad

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

Tequilaberry's Salad

A combination of iceberg lettuce with cauliflower, bacon and a creamy parmesan sauce.

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

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

Fresh Green Beans Almondine

With butter-sauce.

Italian Blend

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

Fresh Broccoli Buds

With butter-sauce.

Upgrade to any vegetable listed below for \$1 per person

Asparagus

With a butter-sauce (seasonal)

California Au Gratin

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

Broccoli Au Gratin

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

Green Bean Sauté

Steamed green beans, grilled with bacon and onions

Starch Selections

Skin-on Baby Red Potatoes

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

Baked Potatoes

With sour cream and butter (cheese and bacon add \$0.50).

*Gravy Selections

“Out of this world” beef gravy

Mashed Potatoes

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

Lookout Au Gratin Potatoes

Shredded potatoes with our house cheese sauce topped with cheddar.

Chicken gravy

Turkey gravy

Creamy country gravy

Brown Rice

Wild Rice

A blend of natural wild and white rice seasoned to perfection.

Royal Packages

Prince Package **\$25 per 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.

Swiss 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 **\$27 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.

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 a pepper jack and shredded cheddar cheese.

King Package **\$30 per 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.

***Carver Required – \$95**

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

All prices are subject to a sales tax and 20% service charge.

All prices subject to change.

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

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 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 or Cups

A selection of our premium cheeses and hard salami, turkey or ham.

Fruit and Cheese Kabobs or Cups

Seasonal fresh fruit and a variety of premium cheeses.

Caprese Kabobs

A blend of fresh mozzarella cheese, grape tomato and spinach, drizzled with balsamic glaze.

Bacon-Wrapped Shrimp

Fresh jumbo shrimp wrapped in hickory-smoked bacon.

Fresh Vegetable Cups

Fresh vegetables served with our creamy Parmesan peppercorn ranch.

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 with butter sauce.

Baby Carrots

With butter-sauce or brown sugar glazed.

Fresh Broccoli Buds

With butter-sauce.

Upgrade to any vegetable listed below for \$1 per person

Asparagus

With a butter-sauce (seasonal).

California 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.

Your choice of one of the following starches:

Skin-on Baby Red Potatoes

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

Mashed Potatoes

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

Baked Potatoes

With sour cream and butter (cheese and bacon add \$0.50).

Lookout Au Gratin Potatoes

Shredded potatoes with our house cheese sauce topped with cheddar.

Brown Rice

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

Your choice of one of the following 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 (add \$1)

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.

Dinner Rolls and Butter

Continued on Next Page



Included in All Royal Packages

Cake Cutting

This includes China 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

This includes China coffee cups, paper napkins and condiments.

Coffee 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

Includes 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

White or ivory linen tablecloths.

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.

Hurricane shade with tapered candles.

Rose bowls with a floating candle.

Lantern with LED candles.

Cylinder vases for fresh flowers (flowers not included).



Bar Services

Bar set up fee waived with \$500 or more in sales.

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 Items Include

Amaretto
Bacardi Limon
Bacardi Rum
Baileys
Capt Morgan

Crown Royal
Dewar's Scotch
Durango Tequila
E&J Brandy

Jack Daniels
Jameson Whiskey
Jim Beam
Malibu Rum

Smirnoff Vodka
Tanqueray Gin
Triple Sec
Windsor

Other liquors available on request

Keg Beer (16 Gallon)

Starting at \$300 per keg. Ask for selections.

Standard Wine

\$5 per glass - \$18 per bottle – approximate serving size is 5 glasses per bottle

Choose up to three selections:

White

Crane Lake Moscato

Bursting with delicious flavors of peach, honey and ripe citrus

Crane Lake Chardonnay

Full-bodied with pear flavor and hit of oak

Crane Lake Pinot Grigio

Light and refreshing with pear and apple flavors

Crane Lake Riesling

Fruit forward, slightly sweet with crisp finish

Blush

Crane Lake White Zinfandel

Fruity with strawberry and citrus notes

Red

Crane Lake Merlot

Flavors of plum and cherry with a hint of pepper

Crane Lake Cabernet Sauvignon

Full-bodied, fruit forward with a hint of oak

Crane Lake Pinot Noir

Medium-bodied with cherry notes and a touch of vanilla

Sparkling

Costal Vines Brut

Crisp and bubbly with a hint of apple and citrus

Verde Spumante

Sweet and bubbly with notes of honey and peach

Premium selections available upon request

Non-Alcohol Items

Punch Includes punch cups and white paper beverage napkins.	\$18 per gallon
Coffee Disposable cups provided. Creamers, sugar and stir sticks	\$25 per gallon
Unlimited Punch	\$2.50 per person
Pop (with Bar Service)	\$2 per glass
Unlimited Pop (with Bar Service)	\$2.50 per person



Packages include bartenders, minimums apply. The number of bartenders will be determined based on each events timing & needs.
Add 20% service charge to packages & alcohol add-ons. Applicable liquor taxes apply.

Decorating Package

Decorating Package..... \$5 per person

Head Table/Cake Table

White or ivory linen tablecloth
White skirting
Icicle lights
Tulle

All Guest Tables

Water carafes
Goblets
Linen napkins (assorted colors available)
White or ivory linen tablecloth
Your choice of centerpieces

Guest Book and Gift Table

White or ivory linen tablecloth
White skirting

Choose from the following centerpieces:

Mirror tile with two votive candles.

Hurricane shade with tapered candles.

Rose bowls with a floating candle.

Lantern with LED candles.

Cylinder vases for fresh flowers (flowers not included).

Catering Essentials

Table Linens (white or ivory)	\$9 per table
Linen Napkins (assorted colors available)	\$1 a piece
Folded napkins	Add \$0.50 a piece
Wine/Water Goblets or Champagne Flutes	\$1 a piece
Beautiful stemware to adorn your table with elegance	
Wine/Water Goblets with Linen Napkins (assorted colors available)	\$1.50 a piece
Together they will complement your event	
Water Carafes	\$4 per table
Glass carafes placed on each guest table at start of event and are kept full through dessert	
Without bar set up	Add \$2 per table
China Coffee Cups	\$.75 a piece
China Dinner Plates	\$2 a piece
China Salad Plates	\$1 a piece
China Cake Plates	\$1 a piece
Cake Cutting	\$.50 per 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	\$1 per 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 per foot
Your choice of black or white	
White Tulle	\$2 per foot
White Icicle Lights	\$2 per foot
Centerpieces	\$4 a piece

Choose from the following centerpieces:

Mirror tile with two votive candles.

Hurricane shade with tapered candles.

Rose bowls with a floating candle.

Lantern with LED candles.

Cylinder vases for fresh flowers (flowers not included).



Tax and gratuity will be added to your final bill the night of your event. • All prices subject to change.



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:



Baker Park • Bryant Lake • Carver Park • Clearly Lake • Coon Rapids Dam • Eagle Lake
Elm Creek • Fish Lake • French Park • Gale Woods • Murphy's Landing • Hyland Park
Lake Minnetonka • Lake Rebecca Park • Murphy-Hanrehan • Noerenberg Gardens • Silverwood



Two Private Rooms Available at the Lookout Bar & Grill
with large outdoor patio – volleyball and kids play area available

763.424.4365 ext 4

LookoutCatering.com

8672 Pineview Lane • Maple Grove MN 55369

10th Edition – 1217
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