

THE LOOKOUT

BAR & GRILL

Family Owned Since 1958



☞ On-Site Banquet Services ☞

763.424.4365 ext 5

LookoutBarAndGrill.com

Overview

The Lookout has two beautiful dining rooms available for private functions. They are the perfect setting for any celebration from birthday, anniversary and retirement parties to rehearsal dinners and small wedding receptions. Private bar service is available in both rooms and, on Friday and Saturday nights, your guests can also enjoy our complimentary live music. When considering food for your event, we offer an extensive appetizer buffet menu and our private dining menu with a diverse selection of entrées.

Our private rooms are also a great location for company functions such as breakfast or lunch meetings, team building events or company dinners. Our Patio View Room has access to our outdoor patio with horseshoes, volleyball and more. AV equipment is also available in both rooms.

We specialize in catering to your needs, so if you don't see what you want, just ask, and we will be happy to customize your event.

Table of Contents

Room Rates & Information	2
Sit-Down Dinner Selections	3
Dinner Selections	4
Italian Dinner Selections	5
Side Selections	6
Chinese Dinner Selections	7
Mexican Dinner Selections	7
Deluxe Party Packages	8
Breakfast Selections	9
Luncheon Selections	10
Picnic Buffet Selections	11
Appetizer Menu	12-13
Conference Package	14
Bar Services/House Wine	15
Decorating Package	16
Decorating Options	16
Catering Essentials	17
Team Banquets	18-19

Additional menus can be found on our web page

www.LookoutBarAndGrill.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 to serve 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.



Room Rates & Information

The Lookout does not charge a room rental fee however there is minimum food order requirement for our private banquet rooms. These rates are the minimum amount of food that must be ordered and do not include sales tax, gratuity (18%), non-alcoholic beverages or alcohol.

	Friday & Saturday Nights	Weeknights
Patio View Room	\$700	\$500
Fireside Room	\$600	\$400
Both Rooms	\$1300	\$900

Daytime Rates: Negotiable depending on the time, size of the group and other booked events.

Room Descriptions:

Patio View Room – This room has large windows on three sides and direct access to our outside patio. The room will accommodate approximately 56 people for a sit down dinner and more for an appetizer buffet event.

Fireside Room – This room is an intimate dining area with a fireplace and French doors on two sides. One side opens onto our main dining area and the other side opens onto our Patio View Room. This room will accommodate approximately 40 people for a sit down dinner and more for an appetizer buffet event.

Deposit:

A non-refundable \$100 deposit per room is required upon booking. This deposit will be subtracted from the final bill the night of the event. Separate checks for each guest are not available for large parties.

Non-alcoholic Beverages:

Coffee by the gallon - \$13

Punch by the gallon - \$12

Pop, Ice Tea, Coffee - \$2.50 each or \$1.50 times final head count

Decorations:

Linens for all tables are provided at no charge for parties meeting the minimum food order requirement. Parties may also bring in their own linens and may decorate with anything except confetti. Tables are typically set in rows of eight, ten and twelve unless otherwise requested and a separate cake and/or gift table can be provided upon request. AV equipment is available upon request.

Food Orders:

Food selections and a final head count must be submitted one week prior to the event. Parties may not bring in their own food or beverages with the exception of cakes purchased from a commercial bakery.



Sit-Down Dinner Selections

Meats

- Lookout Sirloin Steak** 19
A choice eight ounce top sirloin steak topped with mushrooms sauteed in garlic
- BBQ Ribs** 25
A rack of our St. Louis style dry rub ribs served with your choice of three BBQ sauces
- Half Rack** 18
- Smoked Center Cut Pork Chop** 18
Eight ounces center cut smoked pork chop
- House Tender Roast Beef in Au Jus Sauce** 16
Our famous "never need a knife" roast beef

Chicken

- Grilled Chicken Breasts** 16
Two six ounce boneless grilled chicken breasts with your choice of one of the following seasonings: California blend garlic pepper, teriyaki sauce or cajun spices.
- Broasted Chicken Dinner** 15
A four piece serving of our award-winning broasted chicken

Pasta

- Tortellini ala' Lookout** 14
Our special cheese tortellini served in a creamy Alfredo sauce
Add grilled or Cajun chicken breast slices for an additional \$1.50
- Pasta Penne** 13
Penne pasta with our house marinara sauce
Add meatballs for an additional \$1.50

Seafood/Fish

- Golden Jumbo Fantail Shrimp** 18
Five golden brown fantail jumbo shrimp served with our homemade cocktail sauce or tartar sauce
- Grilled Shrimp Skewers** 17
Four skewers of succulent shrimp seasoned with lemon pepper
- Baked Cod** 14
Cod filet seasoned to perfection and baked in a butter sauce
- Parmesan Crusted Walleye** 24
Ten ounces of Parmesan breaded walleye filets served with lemon wedges and tartar sauce
- Tortilla Crusted Tilapia** 18
Two oven-baked tortilla crusted tilapia filets with just a hint of lime

Combination Dinners

- Surf and Turf** 22
A combination of our choice top sirloin steak and one of the following: tilapia, cod, grilled shrimp skewers or golden shrimp
- BBQ Ribs and Broasted Chicken** 19
A combination of our specialty ribs and our famous broasted chicken

**Entrées include dinner salad, rolls and butter and baked or au gratin potatoes. All steaks prepared medium.
Pasta dishes include breadsticks in place of potato.**

Add assorted cheesecake for \$2 per person



Dinner 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.

Dinner Entrée Selection #1\$14

Roasted 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

Baked Pork Roast

Pork baked in a blend of perfectly balanced juices

Grilled Chicken Breast

Six ounce skinless chicken breast grilled with a choice of lemon pepper or garlic seasoning

Dinner Entrée Selection #2\$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

Pork Loin

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

Baked Cod

Cod filet seasoned to perfection and baked in a butter sauce

Famous Lookout BBQ Ribs

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

Chicken Cordon Bleu

A lightly breaded chicken breast wrapped around ham and baby swiss cheese baked to perfection

Chicken Artichoke & Spinach

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

Dinner Entrée Selection #3\$19

Prime Rib*

Our choice prime rib, seasoned with our famous garlic pepper Prepared "medium rare"

Canadian Walleye

Canadian walleye fillet oven baked in a lite 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**



All prices are per person, subject to a sales tax, 18% service charge and are subject to change.

Italian Dinner Selections

Include your choice of one entrée, one steamed vegetable and our classic garden or Caesar salad with your choice of bread. For choices see side selections.
Add a second entrée selection for \$2 per person.

Italian Dinner Selection #1\$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 Dinner Selection #2\$16

Lasagna

Our fresh Italian sausage and marinara sauce loaded with mushrooms, onions and green peppers 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

Chicken breasts hand-breaded with Parmesan cheese and garlic, sautéed and then baked with our marinara sauce, topped with melted mozzarella cheese

Vegetable Lasagna with white or red sauce

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

Italian Dinner Selection #3 (Build Your Own Pasta Bar)\$19

Noodle 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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Side Selections

Available for Dinner, Italian and Luncheon Buffets

Salads

Classic Garden Salad

A blend of romaine, iceberg lettuce and spinach with shredded carrots and red cabbage. Served with your choice of two dressings

Caesar Salad

A blend of romaine and iceberg lettuce tossed with fresh shredded Parmesan cheese and Caesar dressing then topped with croutons

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

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

Parmesan BLC Salad

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

Summer Sesame Salad

A blend 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

Fresh Green Beans Almondine

With butter-sauce

Baby Carrots

With butter-sauce or brown sugar glazed

Italian Blend

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

California Medley

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

Peas & Carrots

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)

Green Bean Sauté

Steamed green beans, grilled with bacon and onions

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

Starch Selections

Baby Red Potatoes

With lemon-butter glaze

With rosemary and garlic seasonings

Mashed potatoes with gravy

Parmesan Mashed Potatoes

Our homemade mashed potatoes with Parmesan

Garlic Mashed Potatoes

House-blended mashed potatoes with garlic

Butter and Parsley Mashed Potatoes

With gravy

Baked Potatoes

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

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



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Chinese Dinner Selections

All Chinese dinner buffets include 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

Chinese Dinner Buffet\$13

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 Dinner Selections

All Mexican dinner buffets include Mexican Platter (layered Mexican-style dip with tortilla chips), hard and soft taco shells.

Mexican Dinner Buffet\$13

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

Chips and homemade salsa

Guacamole

Black beans

Pinto beans



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Deluxe Party Packages

Sunday through Thursday - \$18* per person

Friday and Saturday - \$21* per person

All deluxe party packages include linen tablecloths, linen napkins, water goblets and water carafes

Please choose one option

Option #1: Sit Down Dinner

Choose three entrées from those listed below. Meal includes one appetizer platter (fresh vegetables or cheese and crackers) dinner salad, baked potato and assorted cheesecake for dessert.

Lookout Sirloin Steak

Broasted Chicken Platter

Grilled Chicken Breasts

Tortellini Alfredo

Smoked Centercut Porkchop

House Tender Roast Beef

BBQ Ribs – Half Rack

Golden Jumbo Shrimp

Tortilla Crusted Tilapia

Pasta Penne

Option #2: Appetizer Buffet

Choose three cold items and three items from those listed below. Includes assorted dessert tray.

Cold Appetizer Choices

Meat, Cheese and Cracker Platter

Fresh Vegetable Platter

Fresh Shrimp Platter

Chips and Salsa

Mini Sandwiches

Roll-ups

Cucumber Pita Delites

Kettle Chips and Dip

Spinach Dip and Breadsticks

Layered Mexican Platter

Hot Appetizer Choices

Chicken Wings (Choice of Sauce)

Stuffed Mushroom Caps

Bacon-Wrapped Shrimp

Bacon-Wrapped Scallops

Mini Crab Cakes

Meatballs

Smokies

Chicken Sauté

Chicken Kabobs

Smoked Ribs

Breakfast Selections

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\$8
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

Selection #1\$9
Scrambled eggs, choice of potato and a meat

Selection #2\$10
Egg bake prepared with tomatoes, onions, green peppers, mushrooms, topped with cheddar cheese, choice of potato and a meat

Selection #3\$11
Made-to-order omelet station
Our chef will prepare your omelet to perfection while you watch • 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
Add a seasonal fruit platter \$2 per person

Potato Selections

American fries
Hash browns
Skillet potatoes

Juice Selections

Orange
Cranberry
Apple

Meat Selections

Ham
Bacon
Sausage

Infused Water Selections

Year Round	Seasonal
Lemon	Strawberry
Lime	Peach
Orange	Pineapple
Cucumber	



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Luncheon Selections

All buffet entrée selections include 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.

Lunch Entrée Selection #1\$9

Roast Turkey

A combination of white and dark meat roasted to perfection

Grilled Chicken Breast

Six-ounce grilled chicken breast cooked with lemon pepper or garlic seasoning

Broasted Chicken

Our award winning broasted chicken

Baked Pork Roast

Pork baked in a blend of perfectly balanced juices

Baked Ham

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

Salisbury Steak

Hand-patted ground sirloin, sautéed and served in a brown gravy sauce with onions and mushrooms

Meatloaf Patties

Our house meatloaf, hand-formed with a tomato glaze and cooked to perfection

Lunch Entrée Selection #2\$10

Chicken Artichoke & Spinach

Chicken breast, artichokes and spinach baked together and topped with cheddar and pepper jack cheese to give it just the right "kick"

Chicken Kiev

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

Chicken Cordon Bleu

A lightly breaded chicken breast wrapped around ham and baby swiss cheese baked to perfection

Tender Roast Beef in Au Jus Sauce

Our famous "never need a knife" roast beef

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

Dessert

Add dessert to your buffet for an additional \$1.50 each. (Cookies, Brownies, Lemon Bars, Rice Krispie Bars or Assorted Cheesecake Bites)
Add Pop (Coke, Diet Coke, Sprite) and Bottled Water \$2/each

Picnic Buffet Selections

Included in all Packages

All of our meats are smoked in-house

Just the Basics \$8

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

Lookout Traditional BBQ* \$11

Please choose 3 of the following meat selections:

Grilled Chicken Breasts
 1/4 lb Hamburger
 All Beef Hot Dogs
 Johnsonville Brats (with Sauerkraut)

Ribs and Chicken Bonanza* \$14

St. Louis Style BBQ Pork Ribs
 Oven-Baked Chicken
 All Beef Hot Dogs

Minnesota Pig Roast* \$13

Fresh Roasted Pig • 75 person minimum
 (Displayed upon request – Carver required if displayed \$95)

Midwest BBQ* \$12

Please choose 3 of the following meat selections:

Shredded Chicken
 Pulled Pork
 Pulled Beef
 Johnsonville Brats (with Sauerkraut)

Down Home BBQ* \$13

Grilled Pork Chops
 Oven-Baked Chicken
 All Beef Hot Dogs

*Included with Packages:

Fresh Buns
 Cheese Tray
 Kettle Chips

Smoked House Beans with Pork
 Potato Salad
 Corn on the Cob

Ketchup, Mayo and Mustard
 Fixings Tray (Shredded Lettuce, Sliced Tomatoes,
 Diced Onions and Pickle Chips)

Available Substitutions:

Turkey Burgers
 Black Bean Veggie Burgers
 Grilled Chicken Breasts – choose from:
 Cajun, Garlic, Lemon Pepper,
 Tequila or Teriyaki

Coleslaw
 Garden Salad
 Veggies and Dip
 Fresh Fruit Platter
 Zesty Macaroni and Cheese
 Three Cheese Macaroni and Cheese

Upgraded Options (ask for pricing)

Baby Red Potatoes with Rosemary & Garlic	Wild Rice Salad
Devised Egg Potato Salad	Macaroni Salad
German Potato Salad (hot or cold)	Taco Salad
Cheese Tortellini Salad	

Assorted Desserts (Choose 2)

Assorted Cookies • Lemon Bars • Brownies • Rice Krispie Bars • Mini Cheesecake Bites



All prices are per person, subject to a sales tax, 18% service charge and are subject to change.

Appetizer Menu

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

Cocktail Smokies – 48/pound With homemade BBQ Sauce	\$7 lb
BBQ Meatballs – 32/pound With homemade BBQ sauce	\$8 lb
Swedish Meatballs – 32/pound With homemade country gravy	\$8 lb
Chicken Wings: – 8/pound With choice of sauce: BBQ, Buffalo, Szechwan, Garlic, Jerk, Habañero or Teriyaki Or try one of our dry rubs: Lookout Rub, Jerk or Cajun	\$8 lb
Broasted Chicken Wings – 8/pound.	\$8 lb
Our award-winning broasted chicken wings	

Selections by the piece (minimum order of 24):

Pork Egg Rolls	\$1.50/each
Egg rolls are served with sweet & sour sauce	
Vegetable Spring Rolls	\$1.50/each
A lighter alternative to egg rolls. Fresh vegetables wrapped in a delicate crepe like wrapper. Deep fried golden brown	
Lookout Cucumber Pita Delite Wedged pita bread covered with herb seasoned cream cheese topped with sliced cucumbers	\$1/each
Mini-Crab Cakes Delightful to the palate.	\$2/each
Bacon-Wrapped Water Chestnuts Crunchy water chestnuts wrapped with hickory smoked bacon	\$2/each
Bacon-Wrapped Shrimp Fresh jumbo shrimp wrapped in hickory smoked bacon	\$2/each
Bacon-Wrapped Scallops Large, fresh scallops marinated and wrapped in hickory smoke bacon	\$2/each
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
Chicken Kabobs Large pieces of tender white chicken served with green peppers, onions and fresh chunks of pineapple on a skewer, marinated with our house Teriyaki sauce	\$2/each
Dry Rub Ribs Hickory smoked, St. Louis style, dry-rubbed ribs	\$2/each



Appetizer Menu

Fresh Vegetable Platter

Served with our creamy Parmesan peppercorn ranch dressing

Small – \$25 (10-15 people) Medium – \$40 (20-30 people) Large – \$52 (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 – \$80 (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 – \$67 (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 – \$48 (10-15 people) Medium – \$58 (20-30 people) Large – \$70 (35-50 people)

Mexican Platter

Layered Mexican-style dip (seasoned creamy 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 cheese cakes. **\$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**



Conference Package

Perfect for an all day meeting or training session.

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 a Continental Breakfast

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

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

Upgrade to Hot Breakfast Selection #2 (see page 2)..... \$3 per person

Take a Break with our Lunch Buffet

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	

Outdoor Games (No Charge)

Volleyball & Bean Bags



All prices are per person, subject to a sales tax, 18% service charge and are subject to change.

Bar Services

Cash Bar: Guests pay cash for their beverages

Hosted Bar: Client pays for all beverages during a specified time frame or up to a dollar amount

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

Draft Beer

Michelob Lite, Bud, Miller Lite & Coors Lite.....\$300/16 gallon
Imported/Craft.....Quote/16 gallon

Other liquors and beverages available on request

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

Costal Vines Spumanti

Sweet and bubbly with notes of honey and peach

Premium selections available upon request

Decorating Package

Package can be added to any buffet

Decorating Package.....Priced per event

Head Table, Cake Table and Gift Table

White or Ivory Linen Tablecloths
Skirting, Icicle Lights and Tulle

Beverage Table, Guest Book Table and Buffet Table

Skirting

Water Carafes

Kept full through dessert

Lighted Backdrop

Behind the head table for the focal point of the room

Decorating Options

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)



Cost of the decorating package includes the set-up and clean up. It does not include tax and gratuity. Tax and gratuity will be added to your final bill the night of your event. • All prices subject to change

Catering

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.	\$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	
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 plastic cake plates, plastic 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 plastic cake plates, plastic forks and napkins • Cake is cut in kitchen and served to guests	
Punch Fountain	\$35 – rental
Cost of unlimited punch would be \$1.50 per person – based on guest count	
Includes plastic punch cups and white paper beverage napkins	
Punch Bowl	\$12 per gallon
Includes plastic punch cups and white paper beverage napkins	
Coffee	\$13 per gallon
Disposable cups provided. Creamers, sugar and stir sticks	
Serpentine Tables	\$25 each
Lighted Backdrop	\$150
Behind the head table for the focal point of the room	



Cost of the decorating package includes the set-up and clean up. It does not include tax and gratuity.
 Tax and gratuity will be added to your final bill the night of your event. • All prices subject to change

Team Banquets

Hold your next team banquet with us.

Prices include tax, gratuity and unlimited pop. Available Sunday through Thursday and Saturday day.

Option #1 – Sports Buffet

\$10 per person – Teams age 10 and under \$11 per person – Teams age 11 to 17

Entrées – Choose Two

Hamburgers
Hot Dogs
Broasted Chicken
Bratwursts
Grilled Chicken Breasts
Sloppy Joes

Sides – Choose Two

Augratin Potatoes
Kettle Chips
Macaroni and Cheese
Garden Salad
Italian Pasta Salad
Potato Salad

Desserts – Choose One

Assorted Cookies Lemon Bars Rice Krispie Bars Brownies

Option #2 – Pizza Bar

\$9 per person – Teams age 10 and under \$10 per person – Teams age 11 to 17

Pizza Choices

Cheese, Pepperoni and Sausage

Includes garden salad with our house parmesan peppercorn ranch

Desserts – Choose One

Assorted Cookies Lemon Bars Rice Krispie Bars Brownies

Team Banquets

Option #3 – Build Your Own Pasta Buffet

\$10 per person – Teams age 10 and under \$11 per person – Teams age 11 to 17

Noodle Choices (Select Two)

Penne Spaghetti Fettuccine Angel Hair Elbow Gluten Free

Sauces (Select Two)

Marinara Creamy Alfredo Rosa Cheese
Comes with garlic toast, garden salad

Desserts – Choose One

Assorted Cookies Lemon Bars Rice Krispie Bars Brownies

Option #4 – Taco Bar

\$10 per person – Teams age 10 and under \$11 per person – Teams age 11 to 17

Meat Choices (Select Two)

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

Topping Choices (Select Six)

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

Includes Hard & Soft Tacos

Desserts – Choose One

Assorted Cookies Lemon Bars Rice Krispie Bars Brownies



All prices are per person, subject to a sales tax, 18% service charge and are subject to change.

Notes



We cater large and small events from start to finish, helping you with all the intimate details in between.

Enjoy Our Food Truck at Your Event!

Our food truck will come hang out at your event

\$500 (non-refundable) deposit to hold the date

Subject to fuel charge and staff charge for events 15 miles radius of the Lookout

\$1000 for 2 hours- Includes 300 menu items served

\$1200 for 3 hours- Includes 300 menu items served

\$3.00/item over 300 items

Menu Includes		
Pulled Pork Sandwiches	Fries	Baked Beans
Assorted Chips	Hot Dogs	Hamburgers
Then choose two bonus items!		
Memphis Egg Roll	Tots	Coleslaw
Mac and Cheese	Beer Brats	2 Bone Ribs
Cheese Curds	Smoked Pulled Chicken	Onion Rings

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

763.424.4365 ext 5

www.LookoutBarAndGrill.com

8672 Pineview Lane • Maple Grove MN 55369