

LOOKOUT

BANQUETS



On Site Banquets and Events

8672 Pineview Ln N, Maple Grove, MN

763-424-4365 Ex 112

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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 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, 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 menu options, our family-inspired recipes are guaranteed to impress any crowd.

Events we host:

Anniversaries
Bachelor or bachelorette parties
Birthdays
Business meetings and seminars

Weddings
Family reunions
Fundraisers
Funerals
Graduations

High School Reunions
Grooms dinners
Picnics/BBQ
Sports banquets

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 your next company meeting, graduation party, anniversary celebration or wedding reception.

Table of Contents

Room Rates and Information.....	1
Sit-Down Dinner Selections.....	2
Breakfast Selections.....	3
Conference Packages.....	4
À La Carte Appetizer Selections.....	5
Appetizer Platter Selections.....	6
Appetizer Buffet Selections.....	7
Picnic Selections.....	8
Classic Selections.....	9
Side Selections.....	10
Italian Selections.....	11
Taco Bar Selections.....	12
High School Reunion Package.....	13
Desserts.....	14

Room Rates & Information

The Lookout does not charge a room rental fee, however there are minimum spend requirements to have the use of our banquet rooms. These rates are the minimum amount of food that must be ordered and do not include sales tax and gratuity (20%).

	Friday & Saturday Nights	Weeknights
Patio View Room	\$800	\$600
Crimson Room	\$700	\$500
Both Rooms	\$1500	\$1100

Room Descriptions:

Patio View Room

This room has large windows on three sides and direct access to our award-winning patio. The room will accommodate up to 56 people for a sit-down dinner, and up to 75 in a casual setting. During the warmer months, additional adjoining patio seating for 24 is included. Back bar in this room is open to the public after 9pm. Outdoor bar window will open depending on weather.

Crimson Room

This room is a more intimate dining area with a fireplace and French doors on two sides. One side opens into our main dining area, and the other opens into our Patio View Room. This room will accommodate 40 for a sit-down dinner, and 50 in a casual setting. This room has more direct access to the dance floor. Back bar in this room is open to the public after 9pm. Outdoor bar window will open depending on weather.

Deposit:

A non-refundable \$100 deposit per room is required upon booking. This deposit amount will be subtracted from the final bill on the night of the event.

Decorating/Equipment:

Linens for all tables are provided at no charge for parties meeting the minimum spend requirements. Parties may also bring their own decorations, however there are some restrictions. There is no table confetti, silly string, or glitter allowed in the banquet rooms. No scotch, masking, or duct tape; thumb tacks, or command hooks are allowed on the painted walls or on the windows in your banquet room. If these items are used during your banquet, you do risk losing your deposit for damages and clean up.

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 desserts purchased from a commercial bakery.

All food must be on one check. No separate checks for large parties.



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Sit-Down Dinner Selections

Sit Down Dinners include salad, rolls and butter. Choose up to 3 Entree selections and one side.
Sit-down options must be pre-ordered one week in advance. Minimum of 24 people.

Beef/Pork

Prime Rib.....\$Market

16 oz choice Prime Rib fresh from the smoker.
(minimum 8 orders)

Lookout Sirloin Steak.....\$26

A choice 10 oz top sirloin steak topped with mushrooms
sauteed in garlic.

BBQ Ribs.....\$21/29

Half rack or full rack of our St. Louis style dry rub ribs served
with house BBQ sauce

Brisket.....\$21

Thick-cut house-smoked brisket. (minimum 8 orders)

Pasta

Lookout Mac and Cheese.....\$17

Our house creamy mac and cheese sauteed with zesty
queso. Topped with scallions

Add pulled pork...\$3 Add shrimp...\$4

Tortellini Ala' Lookout.....\$17

Our special cheese tortellini served with your choice of
creamy Alfredo or Marinara sauce

Add Grilled or Cajun Chicken...\$2

Champagne Chicken over Penne.....\$18

Julienned chicken breast with our creamy mushroom
champagne sauce over penne pasta

Chicken

Broasted Chicken Dinner.....\$18

A three piece serving of our award-winning broasted chicken

Grilled Chicken Breast.....\$16

Two 6 oz boneless grilled chicken breasts with your choice of
one of the following seasonings: garlic pepper, teriyaki sauce,
or Cajun

Champagne Chicken Breast.....\$19

Chicken breast smothered in a creamy mushroom
champagne sauce

Seafood/Fish

Shrimp Scampi.....\$19/23

10 or 20 pieces of succulent shrimp, seasoned with garlic
pepper or lemon pepper

Canadian Walleye.....\$21

8 oz fillet of golden fried butter-cracker crusted walleye
16 oz...28

Salmon Fllet.....\$20

8 oz fresh hickory smoked salmon with fresh dill sauce

Sides

Mashed Potatoes
House Battered Fries

Baked Potato
Parmesan- Seasoned Green Beans
Mac & Cheese
Au gratin Potatoes

Combination Dinners

Surf and Turf.....\$25

A combination of our choice 10oz top Sirloin
steak, and one of Shrimp scampi or Grilled
Salmon.

Rib Combo.....\$25

Half rack of hickory smoked St. Louis style dry rub
ribs with choice of 2 piece broasted chicken or
pulled pork.



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Breakfast Selections

Breakfast hours before 11am.

Continental Breakfast

Selection #1.....\$14

Includes muffins, bagels and cream cheese, assorted pastries, fresh fruit platter, yogurt, fresh ground coffee, water, and choice of juice

Hot Breakfast

Includes your choice of muffins or bagels with cream cheese, fresh seasonal fruit, ground coffee, water, and choice of juice.

Selection #1.....\$14

Scrambled eggs, choice of potato, and a meat

Selection #2.....\$15

French toast bake. Classic French toast baked and topped with cinnamon and brown sugar (syrup on side) with your choice of potato and meat

Selection #3.....\$16

Choice of Egg bake (ham, bacon, veggie, or upgrade to steak or supreme for \$2) prepared with tomatoes, onions, green peppers, mushrooms, topped with cheddar cheese, with your choice of potato and a meat

Selection #4.....\$20

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

Chef required - \$200 (up to 50 guests). Add one chef for every 50 additional guests.

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

Juice Selections

Cranberry
Orange
Apple



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Conference Package

Perfect for an all-day meeting or training session.
Lunch includes one \$14 option. For side selections see page 10

Conference Package.....\$25 per person

This package includes a continental breakfast, one \$14 lunch option, two desserts and afternoon snacks.

Upgrade to:

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

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

Afternoon Snack Selections

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

Desserts

Brownies • Lemon bars •
Mini Cheesecake Bites • Cookies
(for upgraded options, see page 19)

Juice Selections

Orange • Cranberry • Apple

Add Beverages:

See Page 14



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À La Carte Appetizer Selections

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

Cocktail Smokies – 48/pound	\$19 lb
With homemade BBQ Sauce	
BBQ Meatballs – 32/pound	\$17 lb
With homemade BBQ sauce	
Swedish Meatballs – 32/pound	\$17 lb
With homemade country gravy	
Chicken Wings - 6-8/pound	\$13 lb
With choice of sauce: House BBQ, Blueberry BBQ, Buffalo, Szechuan, Sesame, Sweet chili, Thai peanut, Firecracker	
Or dry rub: Lookout Rub, jerk, or Cajun	
Chicken Tenders – 8/pound	\$14 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	\$2.50/each
Wedge pita bread covered with herb seasoned cream cheese and topped with sliced cucumbers	
Pork Egg Rolls	\$2.50/each
Served with sweet & sour sauce, cooked to a golden brown	
Mini-Crab Cakes	\$4/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	
Lookout Chicken Sauté	\$2.50/each
Chicken tenderloins served on skewers with your choice of sauce: House BBQ, Blueberry BBQ, Buffalo, Szechuan, Sesame, Sweet chili, Thai peanut, Firecracker	
Dry Rub Ribs	\$3.50/each
Hickory smoked, St. Louis style dry-rubbed ribs	
Pretzels and Queso	24/\$50
Warm, salty pretzels served with our zesty queso	
Pulled Pork Sliders	24/\$50
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 - \$50 (10-20 people)

Medium - \$60 (20-35 people)

Large - \$70 (35-50 people)

Fresh Fruit Platter

Served with fresh seasonal fruit

Small - \$60 (10-20 people)

Medium - \$70 (20-35 people)

Large - \$80 (35-50 people)

Fresh Jumbo Shrimp Platter

Served with homemade cocktail sauce and lemon wedges

Small - \$75 (10-20 people)

Medium - \$95 (20-35 people)

Large - \$115 (35-50 people)

Cubed Cheese and Cracker Platter

Served with cheddar, swiss, pepperjack, and an assortment of crackers

Small - \$60 (10-20 people)

Medium - \$70 (20-35 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 - \$70 (10-20 people)

Medium - \$80 (20-35 people)

Large - \$90 (35-50 people)

Mexican Platter

Layered Mexican-style dip (seasoned cream cheese sauce with lettuce, tomatoes, onions, black olives, jalapeños, and topped with shredded cheddar cheese) with tortilla chips

Small - \$60 (10-20 people)

Medium - \$70 (20-35 people)

Large - \$80 (35-50 people)

Mini Sandwiches Deluxe.....\$4/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.....\$3/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.....\$2/each

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

Relish Tray (Serves 24 people).....\$45

Includes pickles (Spicy spears or pickle chips), Olives (black and green), Red Peppadews

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

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

Fresh Smoked Salmon Display (35-40 people).....\$125

Smoked salmon served with diced eggs, red sliced onions, capers, and assorted cocktail crackers

A-La-Carte and Appetizer platters can remain out during event for maximum of 3 hours. Any food left over from your event from A-La-Carte or appetizer platter menu may be taken home with you, except for dairy and seafood (for food safety purposes).



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Appetizer Buffet Selections

Buffet available for 2 hour maximum – Not eligible to take extra food home after event.

Appetizer Buffet #1\$19

Select Three Hot Items

Cocktail smokies
Swedish Meatballs
BBQ Meatballs
Szechuan green beans

Select Three Cold Items

Fresh veggies
Seasonal fruit
Cubed cheese & crackers
Tortilla chips & salsa
Kettle chips & seasoned sour cream

Appetizer Buffet #2.....\$22

Select Three Hot Items

Chicken Tenders
Pork egg rolls
Tortilla chips & queso
Wings (see page 5 for flavors)
Pretzel & Queso
Tortilla Chips & Queso

Select Three Cold Items

Cubed meat, cheese and crackers
Mexican platter
Spinach dip with breadsticks
Ham or Turkey mini sandwiches
Ham or Turkey roll ups
Cucumber pita

Appetizer Buffet #3.....\$25

Select Three Hot Items

Bacon wrapped scallops
Bacon wrapped shrimp
Bacon wrapped water chestnuts
Chicken Sautee (see page 5 for flavors)
Ribs
Pulled pork sliders
Steak Bites

Select Three Cold Items

Caprese Kabobs
Shrimp Cocktail
Salmon Display
Bruschetta with crostini
Meat and cheese kabobs
Fruit and cheese kabobs
Deluxe Mini Sandwiches
(Roast beef or chicken salad)

Add Beverages

See page 14

Add Desserts

See page 14

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Picnic Buffet Selections

Buffet available for 1 hour maximum – Not eligible to take extra food home after event.

Includes fresh buns, kettle chips, ketchup, mayo, and mustard. All our meats are smoked in-house.

Just the Basics.....\$12

Burgers	Cookies	Onions
Hot Dogs	Cheese	Pickles
Coleslaw		

Midwest BBQ*.....\$15

Nathan's All Beef hot dogs or Johnsonville Brats
Please choose two of the following meat selections
 Shredded chicken
 Pulled pork
 Pulled beef

Lookout Traditional BBQ*.....\$15

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

Down Home BBQ*.....\$17

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.....\$19

Includes shredded chicken
Fresh roasted pig
 (Displayed upon request – carver required if displayed \$200)

*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	
Pasta Salad	Taco Salad

Hot Items

Baby Red Potatoes with Rosemary & Garlic	German Potato Salad
Broccoli Au Gratin	Asparagus

Add Desserts

See page 14

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 style ribs (BBQ sauce on the side).....	\$3.50/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
Mashed Potatoes w/ gravy (for 30 people).....	\$75
3 Cheese Mac and Cheese (for 30 people).....	\$80
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 Buffet Selections

Buffet available for 1 hour maximum – Not eligible to take extra food home after event.

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 (page 9).

Entrée Selection #1..... \$19/person (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..... \$21/person (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 fillet seasoned to perfection and
baked in a butter sauce

Pork Loin

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

Entrée Selection #3..... \$26/person (Additional Entrée \$6)

Prime Rib*

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

Canadian Walleye

Canadian walleye fillet oven baked in a light butter sauce

Salmon Filet

Oven baked salmon, topped with a homemade
white wine sauce

Beef Tenderloin*

Rolled in our own garlic seasoning, oven roasted
to perfection and carved on site by one of our
chefs

Chicken Artichoke & Spinach

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

***Carver Required - \$200**

Add Desserts

See page 14

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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

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

Buffet available for 1 hour maximum – Not eligible to take extra food home after event.
Includes your choice of one entrée, one steamed vegetable, and our classic garden or Caesar salad with choice of bread. For sides see page 9
Add a second entrée selection for \$5 per person.

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

Spaghetti and Meatballs

Meatballs with homemade marinara sauce blended with fresh tomatoes, onions and Italian seasonings. Served with spaghetti noodles and shredded Parmesan cheese.

Fettuccine

Fettuccine noodles served with our creamy house Alfredo sauce topped with shredded Parmesan cheese.

Ravioli

Meat or cheese ravioli served with our homemade marinara sauce topped with shredded Parmesan cheese.

Manicotti

Delicate pasta filled with fluffy ricotta cheese and Italian seasonings, then baked with mozzarella cheese and marinara sauce.

Italian Selection #2..... \$21

Lasagna

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

Tortellini à la Lookout

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

Chicken Marsala

Chicken breasts topped with portobello mushrooms, roasted garlic and marsala wine sauce. Served with penne pasta.

Chicken Parmesan

Breaded chicken breasts with Parmesan cheese and garlic, sautéed and then baked with our marinara sauce, topped with melted mozzarella cheese. Served with penne pasta.

Vegan Ravioli

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

Champagne Chicken Breast

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

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

Select Two Pasta Choices

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

Select Two Sauces

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

Select Two Fresh Toppings

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

Select One Bread

Garlic toast • French bread • Bread sticks • Dinner rolls

Add Desserts

See page 14

Upgraded Options for All Dinner Selections

Italian sausage.....	\$3
Meatball.....	\$3
Julienne chicken.....	\$4
Shrimp.....	\$5

Taco Bar Selections

Buffet available for 1 hour maximum – Not eligible to take extra food home after event.

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.

Taco Bar \$19/person

Meat Selections (Select Two)

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

Select Five Topping Selections

Shredded lettuce
Diced tomatoes
Sliced black olives
Diced onions
Sour cream
Corn salsa
Shredded cheddar cheese
Sliced jalapeños
Additional toppings \$1 each

Select Two Side Selections

Spanish rice
Refried beans
Pinto beans
Black beans
Pinto beans
Additional sides \$2 each

Upgraded Sides – add \$4/person

Guacamole
Queso

Add Desserts

See page 14



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High School Reunion Package

50 ticket minimum
Price includes tax and gratuity

Appetizer Buffet #1.....\$35

Includes 2 drink tickets good for Draft Beer Domestic (16oz pints), House Wine, Rail level mixed drinks, unlimited fountain pop, lemonade, or iced tea.

Select Three Hot Items

Cocktail smokies
Swedish Meatballs
BBQ Meatballs
Szechuan green beans

Select Three Cold Items

Fresh veggies
Seasonal fruit
Cubed cheese & crackers
Tortilla chips & salsa
Kettle chips & seasoned sour cream
Lookout cucumber pitas

Appetizer Buffet #2.....\$55

Includes 2 drink tickets good for rail and call level mixed drinks, domestic or craft beer, and any wine, unlimited fountain pop, lemonade, or iced tea.

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.....\$70

Includes 3 drink tickets good for any drink of your choice

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)

A table will be set up for guests to check in, collect their wristbands, and their drink tickets.
This table must be manned by the organizer.

Your final guaranteed ticket sales count is due one week prior to your event. Billing is based on your guarantee or the guarantee plus door sales – whichever is larger. Once a final guest count has been given, it may be increased up to four business days prior, but not decreased.



Gratuity and taxes will be added to final invoice. All pricing is subject to change.
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Desserts

White Cake \$8

Lookout's homemade white cake with choice of topping
Chocolate or white frosting, Pina colada, coconut cream, chocolate ganache.

Pistachio Cake \$8

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

Chocolate Cake \$6

Lookout's homemade secret recipe

New York Cheesecake \$7

Topped with caramel, chocolate, or fresh strawberries.

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

Lemon bars, brownies, mini cheesecake bites, cookies

Beverages

Non-Alcohol items

Punch (Served in punch dispenser).....	\$25
Coffee (served with creamers, sugar, stir stick and disposable cups).....	\$25
Unlimited Non-alcoholic beverage (pop, tea, lemonade).....	\$3/person
Water Carafes on tables (refilled through duration of event)	\$4 each

Alcohol items

Domestic Kegs: (Mich Golden light, Miller Lite, Coors Lt).....	\$375
Crafts Beer Kegs:	Starting at \$425

Fully stocked bar: Our banquet room bar is completely stocked with Tap beer, bottled beer, wine and liquor. See below for bar service options for your event.

Bar Service options

Cash Bar: Guests pay for their own beverages with the server or bartender.

Hosted Bar: Event host (client) pays for all beverages. This is added to the main tab for the event.

Combination Bar: Event Host (client) can choose to do a portion of hosted bar and cash bar.

Drink Tickets: Event host chooses how many tickets each of their guests gets, beverages purchased with drink tickets will be put on main tab for event, to be paid by the host (client).

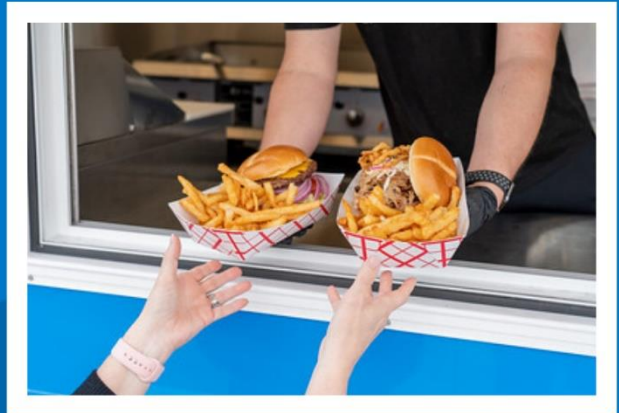


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NOTES

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