



**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 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.

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 |
| 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 History/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 alike! 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 www.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\$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 | |



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 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

Luncheon Buffet Selections

Roast Turkey

A combination of white and dark meat roasted to perfection

Grilled Chicken Breast

Six-oz 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

Upgrade for an additional \$1 per person:

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

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 | |



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Luncheon Selections

Served weekdays only

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. Quality disposable plates, silverware and paper napkins included.

Lunch Entrée Selection #1\$9

Roast Turkey

A combination of white and dark meat roasted to perfection

Grilled Chicken Breast

Six-oz 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

Box Lunch Selections

Basic Lookout Box Lunch\$7

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

Executive Lookout Box Lunch\$9

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

Side Selections

Apple
Orange
Cup of Fresh Seasonal Fruit
Variety of Chips

Coleslaw
Potato Salad
Pasta Salad
Raw Veggies 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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Picnic Buffet Selections

Included in all Packages

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 \$8

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

Minnesota Pig Roast* \$13

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

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)

Includes:

Cheese Tray
Fixings Tray (Shredded Lettuce, Sliced Tomatoes,
Diced Onions and Pickle Chips)

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

Ribs and Chicken Bonanza* \$14

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

*Included with Packages:

Fresh Buns
Kettle Chips

Smoked House Beans with Pork
Potato Salad

Corn on the Cob
Ketchup, Mayo and Mustard

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
Devised Egg Potato Salad
German Potato Salad (hot or cold)
Cheese Tortellini Salad

Wild Rice Salad
Macaroni Salad
Taco Salad

Assorted Desserts (Choose 2)

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



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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 | |
| 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):

| | |
|--|-------------|
| Pork Egg Rolls | \$1.50/each |
| 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 smoked 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 |
| 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 – \$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**



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. Real silverware and paper napkins included. China plate available dependent upon location.

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 oz 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

Champagne Chicken Breasts

Two six oz chicken breasts smothered in a creamy mushroom champagne 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\$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 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**



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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. Real silverware and paper napkins included. China plate available dependent upon location.

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

Champagne Chicken over Penne

Juliened chicken with our creamy mushroom champagne sauce over penne noodles

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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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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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



Royal Packages

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

Prince Package..... \$25 per person

Your choice of two of the following meat entrées:

Baked 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

Baked Pork Roast

Pork baked in a blend of perfectly balanced juices

Grilled Chicken Breast

Six oz skinless chicken breast grilled with a special blend of seasonings

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 garlic butter and herbs baked to perfection

Pork Loin

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

Champagne Chicken Breasts

Two six oz chicken breasts smothered in a creamy mushroom champagne sauce

Famous Lookout BBQ Ribs

Hickory smoked, St. Louis style, dry-rubbed ribs glazed with our homemade BBQ sauce

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 cheddar and pepper jack cheese to give it just the right “kick”

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 Baked to a perfect “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

Royal Packages require a minimum of 125 guests • 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



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

Included in All Royal Packages

Butlered wine or champagne to start off your event:

Choose three of the following appetizers to be butlered one hour prior to your buffet:

Lookout Cucumber Pita Delite

Wedge pita bread covered with herb seasoned cream cheese and topped with sliced cucumber

Bacon-Wrapped Water Chestnuts

Crunchy water chestnuts wrapped with hickory-smoked bacon

Mini Crab Cakes

Delightful to the palate

Shrimp Cocktail

Jumbo shrimp cocktail with a dabble of cocktail sauce and a wedge of lemon

Bacon-Wrapped Scallops

Large, fresh scallops wrapped in hickory-smoked bacon

Meat and Cheese Kabobs

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

Fruit and Cheese Kabobs

Seasonal fresh fruit and a variety of premium cheeses

Caprese Kabobs

A blend of fresh mozzarella cheese, grape tomato, olive oil and basil

Bacon-Wrapped Shrimp

Fresh jumbo shrimp wrapped in hickory-smoked bacon

Your choice of two of the following steamed vegetables:

Parsleyed Corn

With butter-sauce

Fresh Green Beans Almondine

With butter-sauce

Italian Blend

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

California Medley

A blend of broccoli buds, cauliflower and baby carrots

Baby Carrots

With butter-sauce or brown sugar glazed

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 then baked to perfection

Broccoli Au Gratin

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

Your choice of one of the following starches:

Baby Red Potatoes

With lemon-butter glaze

With rosemary and garlic seasonings

Mashed Potatoes

With gravy

Parmesan Mashed Potatoes

Our homemade mashed potatoes infused 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

Your choice of one of the following salads:

Classic Garden Salad

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

Caesar Salad

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

Lookout House Salad (add \$1)

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

Dinner Rolls and Butter



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Included in All Royal Packages

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

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

Punch

Includes clear plastic punch cups and small white paper napkins

Punch is placed on the beverage table with the coffee for guests to serve themselves

Punch is available from the start of your event and will be kept full until one hour prior to the end of the event

Fountain available for \$35

Decorating

White or ivory linen tablecloths

Linen napkins (assorted colors available)

Icicle lights and tulle around head table, cake table and gift 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

Minimum sales of \$500 to avoid an hourly service charge.

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

| | |
|---|-----|
| Call Liquor | \$5 |
| Premium Liquor | \$6 |
| Top Shelf | \$7 |
| Domestic Tap (16 oz.) | \$4 |
| Import & Micro Brew Taps (16 oz.) | \$6 |
| Malt Beverage | \$6 |
| Non-Alcoholic Beer | \$5 |

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



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

Package can be added to any buffet

Decorating Package..... Priced per location

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



We cater large and small events from start to finish, helping you with all the intimate details in between, including the location. We cater events at the following, but are not limited to these locations:

Three Rivers Park District – Including:

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

**Maple Grove Community Center
Brooklyn Park Community Activity Center
Bunker Hills Activity Center
Coon Rapids Civic Center
Crystal Community Center**

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

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
Assorted Chips

Fries
Hot Dogs

Baked Beans
Hamburgers

Then choose two bonus items!

Memphis Egg Roll
Mac and Cheese
Cheese Curds

Tots
Beer Brats
Smoked Pulled Chicken

Coleslaw
2 Bone Ribs
Onion Rings

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

763.424.4365 ext 4

www.LookoutCatering.com

8672 Pineview Lane • Maple Grove MN 55369

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