

## SENSATIONAL STARTERS

ASPARAGAS WRAPPED IN PUFF PASTRY	SHRIMP & SCALLOP SKEWERS
VEGGIE QUESADILLAS	SAUSAGE & MUSHROOM SKEWERS
MINI MEATPIES	CHICKEN SATAY SKEWER
CRAWFISH MINI PIES	CHICKEN & ANDOUILLE SKEWERS
MINI SEAFOOD CAKES	BACON WRAPPED SCALLOP SKEWERS
SPRING ROLLS	ASIAN SEARED TUNA CROSTINI
VEGGIE SPRING ROLLS	BLACK & BLUE CROSTINI
STUFFED MUSHROOMS	SHRIMP & PESTO CROSTINI
FRIED GREEN TOMATO REMOULADE	EGGPLANT PARMESAN CROSTINI
TOASTED CHEESE RAVIOLI	AMBERJACK CROSTINI
SPINACH & ARTICHOKE DIP	ASIAN CHICKEN CROSTINI
MEATBALLS	SMOKED SALMON CROSTINI
FRIED TUSCAN SHRIMP	BLACKENED CHICKEN CROSTINI
BASILICO PIZZA	SMOKED SALMON AIOLI CANAPE
CHEESE PIZZA	CHICKEN & MARINER CREAM CANAPE
PEPPERONI PIZZA	SHRIMP REMOULADE CANAPE
MEAT PIE PIZZA	SALMON MOUSSE CANAPE
FLORENTINE PIZZA	BLUE CHEESE ROASTED RED CANAPE

## FRESH SALADS, FRUIT & DIPS

MIXED GREEN HOUSE SALAD WITH TOMATOE RELISH , PECANS AND PURPLE ONIONS  
FRESH ROMAINE HEARTS, HOMEMADE CAESAR DRESSING AND PARMESAN REGGIANO  
ARTICHOKES, OLIVES, SUNDRIED TOMATOES, MUSHROOMS & SIX GREEN MIX  
SHRIMP REMOULADE SALAD OVER SHAVED ROMAINE HEARTS  
FRESH SEASONAL VEGETABLE TRAY SMALL(25 PPL), MEDIUM(50 PPL) OR LARGE (100PPL)  
FRESH SEASONAL FRUIT TRAY SMALL(25 PPL), MEDIUM(50PPL) OR LARGE (100PPL)  
ARTISAN CHEESE TRAY SMALL(25 PPL), MEDIUM(50PPL) OR LARGE (100PPL)  
SAVORYCEDAR SMOKED SALMON DIP SERVED WITH HOMEMADE CROSTIN  
SAVORY BLACKENED CHICKEN SALAD DIP SERVED WITH HOMEMADE CROSTINIS

# PASTAS

PASTA ALFREDO: CREAMY FOUR CHEESE ALFREDO SERVED OVER PENNE PASTA

PASTA MARINARA: HOMEMADE CLASSIC PLUM TOMATO SAUCE OVER PENNE PASTA

PENNE & MEATBALLS: OUR CLASSIC MARINARA & PENNE SERVED WITH MEATBALLS

PASTA BOLOGNESE: TRADITIONAL ITALIAN MEATSAUCE SERVED OVER PENNE

PASTA PRIMAVERA: VEGETARIAN PENNE PASTA SERVED WITH CHOICE OF SAUCES

MEDITERRANEAN PASTA : SERVED EITHER COLD OR HOT: MUSHROOMS, SUNDRIED TOMATOES  
ARTICHOKES, BLACK OLIVES & GARLIC TOSSED IN WHITE WINE & OLIVE OIL

SHRIMP SCAMPI: GULF SHRIMP, MUSHROOMS, WHITE WINE, BUTTER, & GARLIC.

CHICKEN LOOKOUT PASTA: CHICKEN, BACON, ONIONS, GARLIC & ROASTED RED PEPPERS TOSSED WITH PENNE  
PASTA ALFREDO

BLACKENED CRAWFISH PASTA: BLACKENED CRAWFISH TAILS WITH PENNE PASTA ALFREDO

CAJUN PASTA: SHRIMP, CRAWFISH, SAUSAGE & MUSHROOMS WITH CREOLE PENNE PASTA ALFREDO

SHRIMP & TASSO CREAM: GULF SHRIMP, CAJUN TASSO AND CREOLE PENNE PASTA ALFREDO

LASAGNA SHEET: PASTA LAYERED WITH BOLOGNESE, SPINACH, MARINARA & FOUR CHEESE BLEND

CANNELONI: SEASONED MEAT HAND ROLLED IN PASTA SERVED WITH MOZZARELLA & MARINARA

MANICOTTI: FOUR CHEESE BLEND WITH BASIL & SPINACH HAND ROLLED IN PASTA WITH ALFREDO

GULFPORT CHEESE STEAK PASTA: PEPPERS, ONIONS & PENNE PASTA ALFREDO TOPPED WITH FRESH SHAVED  
BEEF STEAK AND MOZZARELLA

PASTA JAMBALYA : YOUR CHOICE OF SEAFOOD, CHICKEN OR DUCK OVER PENNE PASTA

SHRIMP AND CRAB ALFREDO: FRESH GULF SHRIMP AND LUMP CRAB IN A HOMEMADE ALFREDO

BEEF AND BROCCOLI: GRILLED FLAT FILET AND SAUTEED BROCCOLI IN A ROSEMARY AU JUS

CHICKEN STIR FRY: CHICKEN AND SAUTEED VEGETABLES IN A TERIYAKI STIR FRY

BLACKENED CHICKEN AND TASSO CREAM: GRILLED AND BLACKENED CHICKEN BREAST AND TASSO CREAM

SMOKED DUCK: SMOKED DUCK BREAST WITH FIRE ROASTED CORN

ADD CHICKEN OR SHRIMP TO ANY PASTA FOR ADDITIONAL CHARGE

# LOOKOUT SAUTEE SHOW

ADD A PASTA STATION TO ANY CATERING FOR THAT SPECIAL TOUCH

**ALL PASTA STATIONS ARE RAN BY ONE OF OUR TALENTED CHEFS ; FEE'S INCLUDE**

LABOR OF A MINIMUM OF THREE HOURS PLUS COST OF GOODS

CHOICE OF MEATS: CHICKEN, SHRIMP, SCALLOPS ,CRAWFISH OR BEEF.

ALL PASTA STATIONS INCLUDE : MUSHROOMS, ARTICHOKE HEARTS, BLACK OLIVES ROASTED RED PEPPERS, SUNDRIED TOMATOES, CHERRY TOMATOES, ONIONS AND GARLIC WITH MARINARA, AL-FREDO AND OLIVE OIL SAUCES.

IF ANY OTHER VEGETABLES ARE REQUIRED AN ADDITIONAL CHARGE WILL BE INCLUDED.

## HAND CARVED MEATS

HERB ENCRUSTED PRIME RIB SERVED WITH HOT AU JUS & HORSERADISH SAUCE  
ROASTED BREAST OF TURKEY SERVED WITH HOMEMADE TURKEY AU JUS  
SUSHI GRADE YELLOW FIN TUNA LOIN SERVED WITH WASABI & ASIAN BBQ SAUCE  
HERBED PORK LOIN SERVED WITH A ROASTED GARLIC & ROSEMARY REDUCTION  
SHIPROUND ROAST SERVED WITH HOMEMADE AU JUS (SERVES 150 OR MORE)

## BOILS AND BARBEQUE

SEAFOOD BOIL: PICK YOUR CHOICE SHRIMP, CRAB, OR CRAWFISH AND HAVE A CREOLE STYLE BOIL

BBQ BONANZA: ALL OF YOUR REGULAR SOUTHERN STYLE FAVORITES, HOT DOGS, HAMBURGERS, SAUSAGES, FILET STEAK TIPS, CHICKEN AND RIBS

## PETITE SANDWICHES

(ALL SANDWICHES SERVED ON YOUR CHOICE OF ASSORTED MINI CIABBATA ROLLS,  
FRENCH BATARD, OR PISTOLETTES)

PETITE FILET

BEEF, GRILLED OR FRIED CHICKEN SLIDERS

PHILLY CHEESESTEAKS

FRIED GREEN TOMATO BLT

GRILLED PORTABELLA AND GOUDA

FRESH CRAB SALAD

GULF SHRIMP REMOLAUDE

BARBEQUE BEEF

HOUSE CHOPPED BEEF

## ENTRÉES BY THE PAN

RED BEANS & RICE: CREOLE FAVORITE SERVED WITH SLICED ANDOUILLE SAUSAGE

SHRIMP & GRITS: SHRIMP, ANDOUILLE SAUSAGE & MUSHROOMS IN A HERBED CREAM SERVED OVER GRIT CAKES

SHRIMP CREOLE: FRESH GULF SHRIMP, TOMATOES AND SEASONINGS SERVED OVER RICE, THE CREOLE WAY

CRAWFISH ETOUFFEE: CLASSIC NEW ORLEANS VERSION SLIGHTLY SPICY WITH RICE

SEAFOOD GUMBO: A COASTAL FAVORITE SERVED WITH RICE

DUCK AND TASSO GUMBO: SMOKED DUCK AND TASSO IN A DARK ROUX

SHRIMP AND TOMATO BASIL CREAM SOUP: A LOOKOUT FAVORITE

LOADED POTATO SOUP: A CLASSIC POTATO SOUP WITH BACON, GREEN ONIONS, SOUR CREAM AND CHEESE

ARTICHOKE CREAM SOUP: A COAST STANDARD, OYSTERS, SHRIMP OR CRAB WOULD BE A GREAT ADDITION

CHICKEN & SAUSAGE JAMBALAYA: CLASSIC NEW ORLEANS RICE DISH SERVED WITH CHICKEN & ANDOUILLE SAUSAGE

SEAFOOD JAMBALAYA: CLASSIC NEW ORLEANS RICE DISH SERVED WITH SHRIMP AND SAUSAGE

SHRIMP LEONORA: FRESH GULF SHRIMP SERVED WITH A LEMON BUTTER, GARLIC AND ARTICHOKE SAUCE

BLACKENED CATFISH SUPREME: BLACKENED CATFISH TOPPED WITH SHRIMP, SAUSAGE, CRAWFISH AND MUSHROOMS IN A CREOLE CREAM OVER RICE

CATFISH FLORENTINE: GRILLED CATFISH SERVED WITH OUR SPINACH ARTICHOKE FLORENTINE CREAM

CATFISH WITH SHRIMP & TASSO CREAM: GRILLED CATFISH TOPPED WITH A SHRIMP & TASSO CREAM

GRILLED AMBERJACK LOOKOUT: FRESH GRILLED AMBERJACK SERVED WITH OUR TOMATO BASIL SHRIMP CREAM

AMBERJACK LEONORA: FRESH GRILLED AMBERJACK SERVED WITH OUR LEMON BUTTER, GARLIC AND ARTICHOKE WHITE WINE SAUCE

AMBERJACK WITH BLACKENED CRAWFISH CREAM: FRESH GRILLED AMBERJACK SERVED WITH OUR BLACKENED CRAWFISH CREAM

ALL ENTREES ARE AVAILABLE IN HALF OR FULL PANS

## FUN IN PHILO

5 OZ PHILO CUPS FILLED WITH A VARIETY OF INGREDIENTS

BEEF WELLINGTON

FILET TIPS WITH SHRIMP AND CRAB

SMOKED TUNA SALAD

CRAB SALAD

SHRIMP AND CRAB SALAD

CRAB OSCAR

SHRIMP, CRAB, CRAWFISH CREAM

SHRIMP REMOULADE

CREAMED CHICKEN

CHANTREL, PORTOBELLA AND BUTTOM MUSHROOM RAGOUT

## ENTRÉES BY THE PAN

GLAZED CHICKEN BREAST: HONEY AND BALSAMIC GLAZED CHICKEN BREAST

CHICKEN PARMESAN: CHICKEN BREAST TOPPED WITH MARINARA & MOZZARELLA

CHEESY CREOLE GRILLED CHICKEN: FRESH GRILLED CHICKEN BREAST TOPPED WITH CREOLE SAUCE AND MELTED CHEESE

CHICKEN FLORENTINE: FRESH GRILLED CHICKEN BREAST TOPPED WITH OUR SPINACH ARTICHOKE FLORENTINE CREAM

CHICKEN SAVANNAH: PANED CHICKEN STRIPS WITH A HERBED MUSHROOM SAUSAGE CREAM

SEAFOOD STUFFED CHICKEN BREAST: GRILLED CHICKEN BREAST TOPPED WITH A SHRIMP

BLACK AND BLUE CHICKEN: BLACKENED CHICKEN BREAST TOPPED WITH BLUE CHEESE AND ROASTED RED PEPPERS

ASIAN BBQ GLAZED CHICKEN: GRILLED CHICKEN SLICED AND TOSSED WITH AN ASIAN BBQ

CHICKEN CORDON BLUE: FRIED CHICKEN BREAST TOPPED WITH BACON AND SMOKED GOUDA CHEESE

STUFFED CHICKEN BREAST: OVEN BAKED CHICKEN BREAST STUFFED WITH RICOTTA AND SPINACH WRAPPED IN BACON

BRANDY PEPPERCORN PORKLOIN: THIN SLICED PORKLOIN FINISHED WITH A BRANDY PEPPERCORN CREAM

ASIAN BBQ PORK LOIN: THIN SLICED PORK TENDERLOIN BASTED IN OUR ASIAN BARBEQUE

PORK LOIN FLORENTINE : THIN SLICED ROASTED PORK TENDERLOIN BASTED IN OUR SPINACH ARTICHOKE FLORENTINE CREAM

WILD MUSHROOM SMOTHERED PORK LOIN: ROASTED PORKLOIN WITH A WILD MUSHROOM AND CABERNET REDUCTION

GARLIC ROSEMARY ROASTED PORK LOIN: THIN SLICED PORK TENDERLOIN SERVED WITH OUR ROASTED GARLIC ROSEMARY REDUCTION

GLAZED PORK TENDERLOIN: THIN SLICED ROASTED PORK WITH A SUNDRIED TOMATO GLAZE

THIN SHAVED SIRLOIN MARSALA: CHOICE SIRLOIN SHAVED THIN SERVED WITH OUR MUSHROOM MARSALA WINE REDUCTION

CAJUN ROASTED ROAST BEEF WITH GRAVY: LOCAL FAVORITE SLICED THIN SERVED WITH HOMEMADE GRAVY

THIN\_SHAVED BLACK & BLUE SIRLOIN: BLACKENED CHOICE SIRLOIN SHAVED THIN SERVED WITH OUR HOMEMADE BLUE CHEESE ALFREDO

ASIAN BBQ BEEF: CHOICE SIRLOIN SHAVED THIN GLAZED WITH OUR ASIAN BARBEQUE

SMOKED BEEF BRISKET: TENDER AND DELICIOUS THIN SLICED SMOKED BEEF BRISKET

BEEF TIPS: YOUR CHOICE OF BLACK AND BLUE, WILD MUSHROOM SAUCE, AU GRATIN, OR BRANDY PEPPERCORN

ALL ENTREES ARE AVAILABLE IN HALF OR FULL PANS

## POTATO AND RICE SIDES

GARLIC OR LOADED MASHED POTATOES

SWEET POTATO HASH

SWEET POTATOES WITH A BROWN SUGAR AND PECAN CRUMBLE

SCALLOPPED POTATOES

TWICE BAKED POTATOES

LOOKOUT POTATOES

DILLED NEW POTATOES WITH SOUR CREAM AND MAYO

MACARONI & CHEESE RICE PILAF

RICE PILAF

DIRTY RICE

## VEGETABLE SIDES

SAUTEED VEGETABLES

SAUTEED BROCCOLI AND GREEN BEANS

STEAMED BROCCOLI

BROCCOLI AU GRATIN

SOUTHERN STYLE GREEN BEANS

GLAZED CARROTS

BROCCOLI & CALIFLOWER CASSEROLE

BAKED BEANS

CREAMED SPINACH

FLAMED ROASTED CORN AND SWEET PEPPERS

CORN MACHOUX

## SIDE SALADS

PASTA SALAD

SOUTHERN POTATO SALAD

COLE SLAW SALAD

COLD VEGGIE SALAD

# SWEET ENDINGS

SWEET POTATO BREAD PUDDING

TOASTED ALMOND AND AMARETTO BREAD PUDDING

TIRAMISU

ASSORTED MINI CHEESECAKES

ASSORTED COOKIES AND BROWNIES

CHOCOLATE OR STRAWBERRY MOUSSE FILLED PHILO CUPS

RED VELVET, CHOCOLATE OR ALMOND BUTTERCREAM CAKE BITES

PETITE FILLED PIES : YOUR CHOICE OF KEY LIME, CHEESE CAKE WITH FRESH BERRIES

OR PEANUT BUTTER

# BREAKFAST BEGINNINGS

## FRESH FROM OUR OVEN

### CONTINENTAL

OUR BEST SELECTION OF SCONES, MUFFINS, BAGELS, DANISH & CROISSANTS SERVED WITH BUTTER AND JELLIES (1 1/2 PASTRIES PER PERSON)

ASSORTED MUFFINS , DANISH OR SCONES PER DOZEN \$30

BLUEBERRY , CRANBERRY, APPLE , LEMON, POPPY SEED, CHOCOLATE CHIP & BANANA NUT

### COLD CEREAL & MILK

ASSORTMENT OF FAVORITE BREAKFAST CEREALS SERVED WITH WHOLE OR FAT FREE MILK

FRESH SEASONAL FRUIT TRAY SMALL (25 PPL) OR LARGE (100PPL)

## HOT BREAKFAST

### SCRAMBLED EGGS

LIGHT AND FLUFFY SCRAMBLED EGGS COOKED JUST THE WAY YOU LIKE THEM

### BISCUITS AND GRAVY

FLAKY BUTTERMILK BISCUITS SERVED WITH HOMEMADE RICH COUNTRY STYLE CREAM GRAVY

### BREAKFAST SAUSAGE

LINKS OR PATTIES COUNTRY STYLE BREAKFAST SAUSAGES

### COUNTRY HAM

BUFFET STYLE HAM SLICED THIN AND SERVED WARM

### GRITS OR CHEESE GRITS

THE PERFECT SIDE ITEM TO EVERY BREAKFAST.

### OAT MEAL

PIPING HOT OATMEAL SERVED WITH BROWN SUGAR , BUTTER , CINNAMON & MILK.

### HASHBROWN CASSEROLE