



CONTACT INFORMATION

FOR ALL EVENT INQUIRIES PLEASE CONTACT

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ABOUT BAXTERS

Baxters American Grille is the number one spot for modern atmosphere, exquisite food, fine wine and in-house specialty drinks. We introduce seasonal menus that feature hand cut steaks, seafood, and chops. Our Chef-driven concept revolves around traditional steakhouse food with modern flare and fresh ingredients. Our comfortable, yet modern dining room offers an intimate and romantic setting for any night out and complements every price range. Whether you're out for a luxurious fine dining experience or a crafted beer and a game, Baxters is the place to be.

PRIVATE DINING AND CATERING

Thank you for thinking of Baxters American Grille for your upcoming event needs.

Our private dining rooms and professionally trained staff help to create an upscale yet approachable, and unique atmosphere and dining experience for you and your guests to enjoy.

Let us pair a menu perfect for your celebration or let's create something new and exciting for your guests to experience. We offer a variety of private dining room options, seating parties up to seventy, thirty, twenty, and twelve.

HAVING AN EVENT LOCATED AWAY FROM OUR RESTAURANT?

We can bring Baxters American Grille to you!

Let us provide foods and beverages for your offsite events and celebrations.

We provide delivery and setup services for quick caterings or full-service needs with staffing that will cater and serve your guests for the duration of the event.



FULL SERVICE PRIVATE DINING AND CATERING MENU

*Warning: Consuming raw or under cooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness. ©US Foods Menu 2020 (36267)

HORS D'OEUVRES

All Hors D'Oeuvres are priced per 100 pieces, minimum order of 25 pieces.
Stationed or butlered.

HOT

SHAVED STEAK FINGER SANDWICHES	\$225
GRILLED VEGETABLE KABOBS	\$135
GRILLED CHICKEN AND VEGETABLE KABOBS	\$165
GRILLED STEAK AND VEGETABLE KABOBS	\$215
MINI LUMP CRAB CAKES WITH LEMON AIOLI	\$275
PORK POT STICKERS WITH HOISIN SAUCE	\$155
BACON WRAPPED SHRIMP	\$235
CHICKEN WINGS <i>Buffalo, Korean BBQ, or Honey BBQ</i>	\$125
CHEESEBURGER SLIDERS	\$185
MEATBALLS <i>BBQ, Swedish, Marinara</i> <i>*minimum order 50 pieces</i>	\$80
TOASTED CHEESE RAVIOLI WITH MARINARA	\$150
BACON WRAPPED DATES	\$120
STUFFED MUSHROOMS <i>Andouille Sausage or Spinach and Artichoke</i>	\$180
VEGETABLE SPRING ROLLS <i>with Sweet Chili Sauce</i>	\$175

COLD

BRUSCHETTA ON CROSTINI	\$125
SEASONAL BRUSCHETTA	Market Price
SHRIMP COCKTAIL	\$225
CHICKEN AND PINEAPPLE LETTUCE WRAPS	\$145
ANTIPASTO SKEWERS	\$175
ASSORTED DEVILED EGGS	\$115
TRIO OF HUMMUS AND PITA <i>Plain, Giardiniera, and Sweet Red Pepper</i>	\$125
TRIO DIPS AND CHIPS <i>Black Bean Corn Salsa, Pico de Gallo, and Southwest Dip</i>	\$95
BACON AND GOAT CHEESE STUFFED TOMATOES	\$115

APPETIZER DISPLAYS

Small feeds up to 30 people / Large feeds up to 50 people

	SM / LG
DOMESTIC CHEESE AND FRUIT <i>Assorted domestic cheese, crackers, and seasonal fruits</i>	\$85 / \$130
ROPP CHEESE AND FRUIT <i>Assorted Ropp cheeses, crackers and seasonal fruits</i>	\$90 / \$140
CRUDITÉS VEGETABLE WITH PEPPERCORN RANCH	\$55 / \$85
ANTIPASTO PLATTER <i>Sliced Italian meats, marinated roasted vegetables, assorted olives and mozzarella cheese</i>	\$140 / \$245
SMOKED SALMON SIDE <i>Lemon, capers, diced egg, red onion, cream cheese and toasted baguettes</i>	\$85 / \$120

BAXTERS DINING

CHOPHOUSE DINING

Chophouse dining is our family style dining. Salads are individually plated and served, then large platters of entrees and sides and shared at each table.

This dining style can accommodate 20-70 guests.

Minimum guarantee of 20 guests or \$3 per person surcharge will be applied.

BUFFET DINING

Food selections are stationed for your guests to build their own plate.

This dining style accommodates 20 and more guests.

Minimum guarantee of 20 guests or a \$3 per person surcharge will be applied.

SELECT

LUNCH \$15 / DINNER \$18

CHOICE OF ONE ENTRÉE

Herb Roasted Chicken Breast

Tuscan Vegetarian Pasta

Chicken Parmesan

Lasagna with Roasted Vegetables

Lasagna with Meat Sauce

Roasted Pork Loin with Bacon

Bourbon Demi

CHOICE

LUNCH \$20 / DINNER \$24

CHOICE OF TWO ENTREES

(Including Select)

Top Sirloin with Cabernet Au Jus

Honey Lemon Baked Salmon

Salmon with Dill Dijon Sauce

Brazilian Kabobs

Smothered Grilled Chicken

Andouille Sausage Stuffed Pork

Loin with Bacon Bourbon Demi

PRIME

LUNCH \$25 / DINNER \$34

CHOICE OF TWO ENTREES

(Including Select and Choice)

Filet with Cabernet Au Jus

Prime Rib with Cabernet Au Jus

Crab and Shrimp Alfredo

Seafood Jambalaya

All Chophouses and Buffets are served with choice of:

One Salad: Baxters Salad, Caesar Salad, Mixed Greens Garden Salad

One Starch: Garlic Mashed Potatoes, Roasted Red Potatoes, Wild Rice Pilaf

One Vegetable: Green Beans, Vegetable Medley, Broccoli

DESSERT

CHOCOLATE COVERED STRAWBERRIES	\$150 per 100 pieces
CREAM CHEESE MOUSSE STUFFED STRAWBERRIES	\$125 per 100 pieces
ASSORTED MINI DESSERTS (2 per person) <i>selection of mini, decadent desserts</i>	\$4
ASSORTED CAKE PLATTER <i>variety of full-sized slices of chocolate cake, carrot cake, and cheesecake</i>	\$6
WHITE CHOCOLATE BREAD PUDDING	\$7
BAXTERS SIGNATURE GOOEY BUTTER CAKE	\$5
DUTCH APPLE CRISP	\$5
MINI MASON JAR DESSERTS	\$5
CHOCOLATE MOUSSE	\$4

BOXED LUNCHES

All boxed lunches are served with a cookie and choice of one side:
potato chips, pasta salad, fruit salad, potato salad

CLUB SANDWICH	\$11
PRIME RIB AND BLEU CHEESE WRAP	\$12
CHICKEN BACON WRAP	\$12
HAM AND CHEDDAR ON A PRETZEL BUN	\$11
SMOKED TURKEY AND SWISS ON CROISSANT	\$11
CHICKEN SALAD ON CROISSANT	\$10
GRILLED VEGETABLE WRAP WITH HUMMUS	\$11
ROAST BEEF AND CHEDDAR ON KAISER BUN	\$11

BREAKFAST

CONTINENTAL BREAKFAST (buffet) <i>Doughnuts, Danishes, muffins and sliced fruit</i>	\$8
CONTINENTAL PLUS BREAKFAST (buffet) <i>Regular and Decaf coffee, assorted juices, hot tea, doughnuts, Danishes, muffins and sliced fruit</i>	\$10
HEALTHY START (plated or buffet) <i>Low-fat yogurt, granola, sliced fruit, bran muffins, scrambled egg whites with bell peppers and onions, turkey bacon</i>	\$14
AMERICAN BREAKFAST (plated or buffet) <i>Danishes, sliced fruit, muffins, scrambled eggs, bacon, sausage patties and breakfast potatoes</i>	\$15

A LA CARTE

ASSORTED DOUGHNUTS OR MUFFINS	\$24 per dozen
ASSORTED DANISH	\$20 per dozen
ASSORTED BAGELS AND CREAM CHEESE	\$24 per dozen
ASSORTED COOKIES	\$17 per dozen
CHOCOLATE BROWNIES	\$24 per dozen
FRUIT SKEWERS	\$2 per skewer
GRANOLA BARS	\$3 per bar
POWER BAR	\$5 per bar
CHIPS OR SNACK MIX	\$3 per bag
POPCORN	\$2 per person
COFFEE / ICED TEA / LEMONADE	\$22 per gallon
ASSORTED JUICE	\$3 per bottle
BOTTLED WATER	\$2 per bottle
SODA	\$2 per can

BAR

CASH BAR

HOUSE BRAND MIXED DRINKS	\$6
CALL BRAND MIXED DRINKS	\$7
TOP SHELF BRAND MIXED DRINKS	\$8+
PREMIUM BRAND MIXED DRINKS	\$10+
DOMESTIC BEERS	\$5
IMPORT AND CRAFT BEERS	\$6+
HOUSE WINE	\$6
PREMIUM WINE	\$9+
SOFT DRINKS	\$2

HOSTED BAR

Packages available upon request. Prices based per person for guaranteed number of guests.

KEGS

Baxters requires that all kegs be charged for and no kegs can be put on reserve

DOMESTIC KEG \$350
Import / Craft Market Price

THE CELLAR

HOUSE WINE \$22 per bottle
PREMIUM WINE Pricing varies
HOUSE CHAMPAGNE TOAST \$3 per person