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
GRILLED VEGETABLE KABOBS
GRILLED CHICKEN \& VEGETABLE KABOBS
GRILLED STEAK \& VEGETABLE KABOBS
MINI LUMP CRAB CAKES WITH LEMON AIOLI
PORK POT STICKERS WITH HOISIN SAUCE
BACON WRAPPED SHRIMP
CHICKEN WINGS
Buffalo, Korean BBQ, or Honey BBQ
CHEESEBURGER SLIDERS

## BBQ, Swedish, Marinara

*minimum order 100 pieces
TOASTED CHEESE RAVIOLI WITH MARINARA
BACON WRAPPED DATES
STUFFED MUSHROOMS
Andouille Sausage or Spinach and Artichoke
VEGETABLE SPRING ROLLS WITH SWEET CHILI SAUCE

## BRUSCHETTA ON CROSTINI

COLD
SHRIMP COCKTAIL
CHICKEN \& PINEAPPLE LETTUCE WRAPS
ANTIPASTO SKEWERS
BACON \& GOAT CHEESE STUFFED TOMATOES
ASSORTED DEVILED EGGS

## B A X TERS D|N|NG

## BAXTERS 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 OPTIONS

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.

## PLATED MEALS

Plates are pre-determined by your guests.
A \$3 per person surcharge applied to all plated meals

S ELECT
LUNCH \$2O / DINNER \$24 CHOICE OF ONE ENTRÉE
Herb Roasted Chicken Breast
Tuscan Vegetarian Pasta
Chicken Parmesan

Lasagna with Roasted Vegetables Lasagna with Meat Sauce Lasagna with Meat Sauce
Roasted Pork Loin with
Bacon Bourbon Demi

CHO|CE
LUNCH \$26 / DINNER \$34
CHOICE OF TWO ENTRÉES
(Including Select) (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

PR|ME LUNCH \$29 / DINNER \$44 CHOICE OF TWO ENTRÉES (Including Select \& Choice)

Filet with Cabernet Au Jus
Prime Rib with Cabernet Au Jus Crab \& Shrimp Alfredo Seafood Jambalaya

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Surf and Turf Full Lobster tail and 602 Filet
All Choohouses, Buffets and Plated Meals are served with choice of
One Salad: Baxters Salad, Caesar Solad, Mixed Greens Garden Salad One Starch: Garlic Mashed Potatoes, Roasted Red Potatoes, Wid Rice Pilaf

One Vegetable: Green Beans, Vegetable Medley, Broccoli
Small feeds up to 30 people / Large feeds up to 50 people

## DOMESTIC CHEESE \& FRUIT

Assorted domestic cheese, crackers, and seasonal fruits
ROPP CHEESE \& FRUIT
Assorted Ropp cheeses, crackers and seasonal fruits
CRUDITÉS VEGETABLE WITH PEPPERCORN RANCH

## ANTIPASTO PLATTER

Sliced Italian meats, marinated roasted vegetables, assorted olives \& mozzarella cheese
TRIO OF HUMMUS AND PITA
TRIO OF DIPS AND CHIPS

## CHARCUTERIE TABLES

Our Charcuterie Tables are a beutiful display for any occasion. We can also design speicialty holiday/ event tables. Minimum of 15 guests or $\$ 3.00$ per person surcharge

## DIAMOND \$35 PER PERSON:

Shrimp, Antipasto, Imported Cheese, Premium Meats, Chocolate Covered Strawberries, Fresh Fruit, Assorted Vegetables, Smoked Sausages, Roasted Nuts, Assorted Crackers, Stuffed Olives, Assorted Dips \& Jams, and Fresh Flowers

## RUBY \$25 PER PERSON:

Premium Cheese, Assorted Meats, Fresh Vegetables, Fresh Fruit, Assorted Dips, Roasted Nuts, Assorted Crackers, Stuffed Olives

EMERALD \$15 PER PERSON:
Domestic Cheese, Assorted Meats, Fresh Hummus, Fresh Fruit and Assorted Crackers
CONVERSATION PIECES

A unique spin on everyday hors d'oevures. The sky is the limit, customization available!

| FRENCH FRY CUPS | $\$ 3$ per person |
| :--- | :--- |
| CHIPS \& GUACAMOLE | $\$ 4$ each |
| JARCUTERIES | $\$ 7$ each |
| SHRIMP COCKTAIL SHOOTERS | $\$ 5$ each |
| MASHED POTATO BAR | $\$ 17$ per person |

## K E G S

CAS BAR
House Brand Mixed Drinks
Call Brand Mixed Drinks
Top Shelf Brand Mixed Drinks
Premium Brand Mixed Drinks
Domestic Beers
Import and Craft Beers
House Wine
Premium Wine
Soft Drinks
Baxters requires that all kegs be charged for and
no kegs can be put on reserve
Domestic Keg Market Price Import / Craft Market Price

## THE CELLAR

House Wine $\$ 25$ per bottle Premium Wine Pricing varies House Champagne Toast \$5 per person

HOSTED BAR PACKAGES HOUSE BRAND HOSTED BAR \$10 PER PERSON/PER HOUR House Brand Mixed Drinks, Domestic Beers, House Wines, Soft Drinks CALL BRAND HOSTED BAR \$12 PER PERSON/PER HOUR
Includes: Absolut, Tanqueroy, Jim Beam, Jack Daniels, Captain Morgan, Bacardi, Jose Cuervo, House Wines, Domestic Beers, Soft Drinks

TOP SHELF HOSTED BAR \$14 PER PERSON/PER HOUR
Cordials and Liqueurs includes: All Call Brands, plus: Grey Goose, Ketel One, Bombay Sapphire, Makers Mark, Crown Royal, Johnny Walker Black Label, Patron \& Red Bull Mixers. Domestic \& Import Beers,
House Wines \& Soft Drinks

BEER, WINE \& SODA \$9 PER PERSON/PER HOUR
Domestic Beer, House Wine \& Soda

ALL BAR SERVICE COMES WITH A 2 HOUR, \$500 MINIMUM

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 \& 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.

> To see photos of our events, and menu items, please scan the QR Code below.

CONTACT INFORMATION

BLOOMINGTON
events@baxtersgrille.com 3212 E Empire St. Bloomington, IL 61701 309-662-1114

CHAMPAIGN catering@baxtersgrille.com 100 Trade Center Drive
Champaign, IL 61820 217-239-9299
 If you would like to include a bottle of water to each boxed lunch, please add $\$ 2.00$

## CLUB SANDWICH

PRIME RIB \& BLEU CHEESE WRAP
CHICKEN BACON WRAP
HAM \& CHEDDAR ON A PRETZEL BUN
SMOKED TURKEY AND SWISS ON CROISSANT
CHICKEN SALAD ON CROISSANT
gRILLED VEGETABLE WRAP WITH HUMMUS
ROAST BEEF \& CHEDDAR ON KAISER BUN

## BREAKFAST

## CONTINENTAL BREAKFAST (BUFFET)

Doughnuts, Danishes, muffins and sliced fruit
CONTINENTAL PLUS BREAKFAST (BUFFET)
Regular and Decaf coffee, assorted juices, hot tea, doughnuts.
Danishes, muffins and sliced fruit

## HEALTHY START (PLATED OR BUFFET)

Low-fat yogurt, granola, sliced fruit, bran muffins, scrambled
egg whites with bell peppers and onions, turkey bacon

## Full Service

## Private Dining \& Catering



## AMERICAN BREAKFAST (PLATED OR BUFFET)

Danishes, sliced fruit, muffins, scrambled eggs, bacon,
sausage patties \& breakfast potatoes

