

PRIVATE DINING & CATERING

Thank you for thinking of Baxters American Grille for your upcoming event needs. Our private dining rooms & professionally trained staff help to create an upscale, yet approachable, atmosphere & dining experience for you & your guests to enjoy. Let us pair a menu perfect for your celebration or create something new & exciting. We offer a variety of private dining room sizes to comfortably fit your needs.

HAVING AN EVENT LOCATED AWAY FROM OUR RESTAURANT?

We can bring Baxters American Grille to you!

Let us provide the perfect food & beverages for your offsite events & celebrations. We offer delivery & setup services for quick caterings or full-service needs with staff that will cater & serve your guests for the duration of the event.

◆ HOSTED BAR PACKAGES ◆

2 HOUR MINIMUM

HOUSE BRAND HOSTED BAR *\$13 per person/ per hour*

House brand mixed drinks, domestic beers, house wines, soft drinks

CALL BRAND HOSTED BAR *\$15 per person/ per hour*

Includes: Absolut, Tanqueray, Jim Beam, Jack Daniels, Captain Morgan, Cruzan Rum, house wines, domestic beers, soft drinks

TOP SHELF HOSTED BAR *\$17 per person/ per hour*

Includes Grey Goose, Kettle One, Bombay Sapphire, Makers Mark, Crown Royal, Johnny Walker Black, Patrón, domestic & import beers, house wines & soft drinks

BEER, WINE & SODA *\$11 per person/ per hour*

Domestic beer, house wine & soft drinks

◆ NON-ALCOHOLIC BEVERAGE SERVICE ◆

COFFEE.....	<i>\$22 per gallon</i>	LEMONADE.....	<i>\$22 per gallon</i>
ICED TEA.....	<i>\$22 per gallon</i>	ASSORTED JUICES.....	<i>\$3 each</i>
STRAWBERRY LEMONADE.....	<i>\$25 per gallon</i>	SOFT DRINKS.....	<i>\$3 each</i>
		BOTTLED WATER.....	<i>\$3 each</i>

◆ CONTACT INFORMATION ◆

FOR ALL EVENT INQUIRIES PLEASE CONTACT

BLOOMINGTON, IL

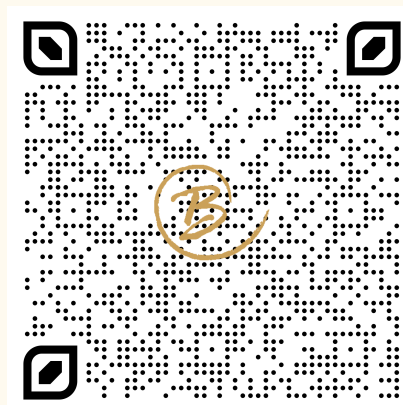
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VISIT US ONLINE AT

WWW.BAXTERSGRILLE.COM



CATERING MENU

PRIVATE DINING ◆ CATERING

◆ BOXED LUNCHES ◆

\$16 PER PERSON

All boxed lunches are served with a cookie & choice of one side: potato chips or fruit cup

HAM & CHEDDAR ON A KAISER BUN

SMOKED TURKEY & SWISS ON A CROISSANT

CHICKEN SALAD ON A CROISSANT

GRILLED VEGETABLE WRAP WITH HUMMUS (V)

ROAST BEEF & CHEDDAR ON A KAISER BUN

◆ HORS D'OEUVRES ◆

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

(V) VEGETARIAN (GF) GLUTEN FREE

HOT

SHAVED STEAK FINGER SANDWICHES	\$225
GRILLED VEGETABLE KABOBS (GF) (V)	\$140
GRILLED CHICKEN & VEGETABLE KABOBS (GF)	\$165
MINI LUMP CRAB CAKES WITH LEMON AIOLI	\$300
PORK POT STICKERS WITH HOISON SAUCE	\$165
VEGETABLE SPRING ROLLS (V)	\$215
BACON WRAPPED SHRIMP (GF)	\$250
CHICKEN WINGS	
Buffalo, Honey BBQ	\$225
CHEESEBURGER SLIDERS	\$225
MEATBALLS (GF) *minimum order 100 pieces	
BBQ, Swedish, Marinara	\$120
TOASTED CHEESE RAVIOLI WITH MARINARA (V)	\$165
BACON WRAPPED DATES (GF)	\$180
STUFFED MUSHROOMS	
Spinach & Artichoke (V) (GF), Andouille Sausage	\$185
BACON WRAPPED BRUSSELS SPROUTS (GF)	\$215
STICKY RIBS WITH MUSTARD BBQ SAUCE	\$275
SAMOSAS (V)	\$150

COLD

BRUSCHETTA (OPTIONS LISTED BELOW):	
-TRADITIONAL (V)	\$125
-SHAVED STEAK WITH GORGONZOLA BUTTER	\$195
-AVOCADO & BLACKENED SHRIMP	\$185
-CARAMELIZED ONION & MUSHROOM (V)	\$135
-GOAT CHEESE & BLACKBERRY JAM (V)	\$170
-MARSCARPONE CHEESE WITH ROASTED GRAPES (V)	\$170
-SPINACH & ARTICHOKE (V)	\$165
SHRIMP COCKTAIL (GF)	\$245
SMOKED SALMON & DILL CUCUMBER BITES (GF)	\$230
PINWHEELS	
Sundried Tomatoes (V), Chicken & Ranch, Italian	\$125

◆ APPETIZER DISPLAYS ◆

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

SM / LG

FRUIT PLATTER (V) (GF)	\$75 / \$120
FRUIT & CHEESE PLATTER (V) (GF)	\$95 / \$140
ANTIPASTO PLATTER (GF)	\$150 / \$255
CRUDITÉS VEGETABLE WITH PEPPERCORN RANCH (V) (GF)	\$80 / \$115
TRIO OF DIPS & CHIPS (V)	\$100
TRIO OF HUMMUS & PITA (V)	\$140

◆ DINING OPTIONS ◆

CHOPHOUSE

Chophouse dining is our family style dining. Large platters of salads, sides & entrees are shared at each table.

*Minimum guarantee of 20 guests or \$3 per person surcharge will be applied
*Maximum of 70 people or \$15 per table surcharge will be applied

BUFFET

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

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

PLATED

Meals are pre-determined by you or your guests.

*For all plated meals, will be charged a \$3 per person surcharge will be applied

SELECT	CHOICE	PRIME
Lunch \$22 / Dinner \$27	Lunch \$31 / Dinner \$37	Lunch \$39 / Dinner \$47
Choice of one Entrée	Choice of Two Entrées (Including Select)	Choice of Two Entrées (Including Select & Choice)
-Herb Roasted Chicken (GF)	-Top Sirloin with Cabernet Au Jus (GF)	-Filet OR Prime Rib with Cabernet Au Jus (GF)
-Tuscan Vegetarian Pasta (V)	--Chicken Parmesan	-Crab & Shrimp Alfredo
-Baked Mostaccioli with Meat Sauce	-Blackened Chicken Alfredo	-Seafood Jambalaya (GF)
-Stuffed Bell Pepper (V)	-Honey Baked Lemon Salmon (GF)	-Brazilian Kabobs (GF)
-Baked Mostaccioli with Roasted Vegetables (V)	-Salmon with Dill Dijon Sauce (GF)	-Stuffed Chicken Breast with Whiskey Demi
-Roasted Pork Loin with Bacon Bourbon Demi	-Smothered Grilled Chicken (GF)	

ALL CHOPHOUSE, BUFFET, & PLATED MEALS INCLUDE 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, Corn, Vegetable Medley, Broccoli

PREMIUM SIDES: \$1.50 extra per person

Mac & Cheese, Mexican Street Corn, Bourbon Glazed Carrots

◆ DESSERTS ◆

CHOCOLATE COVERED STRAWBERRIES (GF)	\$200 per 100 pieces
CREAM CHEESE MOUSSE STUFFED STRAWBERRIES (GF)	\$150 per 100 pieces
ASSORTED MINI DESSERTS (2 per person)	\$5 per person
ASSORTED CAKE PLATTER	\$8 per person
BAXTERS SIGNATURE GOOEY BUTTER CAKE	\$6 each
MINI MASON JAR DESSERTS	\$5 each
COOKIES & BROWNIES	\$20 per dozen

◆ CHARCUTERIE TABLES ◆

Our charcuterie tables are beautiful displays for any occasion. We can also design specialty holiday & event tables. Minimum 15 guests or \$3 per person surcharge.

DIAMOND

\$35 per person

shrimp, imported cheeses, premium meats, fresh fruit, assorted vegetables, smoked sausages, roasted nuts, assorted crackers, stuffed olives, assorted dips & jams

RUBY

\$25 per person

premium cheeses, 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 & assorted crackers

◆ BUILD YOUR OWN ◆

SANDWICH BAR

\$18 per person

assorted breads, meats, cheeses, lettuce, tomato, onion, pickle & condiments, served with house chips & cookies

SALAD BAR

\$15 per person

mixed greens, onions, tomatoes, croutons, hard boiled eggs, bacon, cheese, broccoli, green peppers & assorted dressings
*Add chicken for \$5 per person

TACO BAR

\$27 per person

choice of 2 meats; chicken, ground beef & steak, queso, tortilla chips, lettuce, onion, Pico de Gallo, cilantro, shredded cheese, jalapeños, hard & soft taco shells, Spanish rice & beans

MASHED POTATO BAR

\$12 per person

garlic mashed potatoes, shredded cheese, butter, sour cream, bacon, chives, brown gravy & white gravy

ADD ONS

\$4 extra per person

SALAD

Mixed Greens or Caesar Salad

SOUP

Tomato Basil, Loaded Potato, or Vegetable Beef

PASTA SALAD