

◆ 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 fresh ingredients and a fine dining flare. Our comfortable, yet classic 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 a unique upscale yet approachable atmosphere and dining experience for you and your guests to enjoy. Let us pair a menu perfect for your celebration or create something new and exciting for your guests to experience. We offer a variety of private dining room options that comfortably seat parties from twelve to seventy.

HAVING AN EVENT LOCATED AWAY FROM OUR RESTAURANT?

We can bring Baxters American Grille to you! Let us provide the perfect food and beverages for your offsite events and celebrations. We offer 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.

◆ HOSTED BAR PACKAGES ◆

*HOUSE BRAND HOSTED BAR	\$13 per person/per hour
<i>House Brand Mixed Drinks, Domestic Beers, House Wines, Soft Drinks</i>	
*CALL BRAND HOSTED BAR	\$15 per person/per hour
<i>Includes: Absolut, Tanqueray, Jim Beam, Jack Daniels, Captain Morgan, Bacardi, Jose Cuervo, House Wines, Domestic Beers, Soft Drinks</i>	
*TOP SHELF HOSTED BAR	\$17 per person/per hour
<i>Cordials and Liqueurs including all Call Brands, 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</i>	
*BEER, WINE & SODA	\$11 per person/per hour
<i>Domestic Beer, House Wine & Soft Drinks</i>	

◆ NON-ALCOHOLIC BEVERAGE SERVICE ◆

COFFEE	\$22 per gallon	LEMONADE	\$22 per gallon
ICED TEA	\$22 per gallon	ASSORTED JUICES	\$3 each
STRAWBERRY LEMONADE	\$25 per gallon	SOFT DRINKS	\$3 each
		BOTTLED WATER	\$3 each

◆ ALA CART ITEMS ◆

GRANOLA BARS	\$3 each	CHIPS	\$2 each
FRUIT BARS	\$3 each	TRAIL MIX	\$4 each
POPCORN BAGS	\$2 each		

Warning. These items may contain raw animal products or are cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs which may contain harmful bacteria may increase your risk of foodborne illness or death.

◆ CONTACT INFORMATION ◆

FOR ALL EVENT INQUIRIES PLEASE CONTACT

BLOOMINGTON, IL

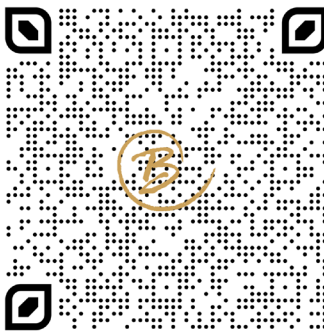
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CHAMPAIGN, IL

CATERING@BAXTERSGRILLE.COM

100 Trade Center Dr.
Champaign, IL 61820
T: (217) 239-9299
F: (217) 239-9298



VISIT US ONLINE AT

WWW.BAXTERSGRILLE.COM

◆ BOXED LUNCHES ◆

\$16 Per person
All boxed lunches are served with a cookie and choice of one side: potato chips or fruit salad.

Ham & Cheddar on a Pretzel Bun
Smoked Turkey & Swiss on Croissant
Chicken Salad on a Croissant
Grilled Vegetable Wrap with Hummus (V)
Roast Beef & Cheddar on a Kaiser Bun

◆ BREAKFAST ◆

CONTINENTAL	\$12 Per Person
<i>Doughnuts, danishes, muffins, & sliced fruit.</i>	
CONTINENTAL PLUS	\$14 Per Person
<i>Regular and decaf coffee, assorted juices, doughnuts, danishes, muffins & sliced fruit</i>	
AMERICAN	\$22 Per Person
<i>Danishes, sliced fruit, muffins, scrambled eggs, bacon, sausage patties & breakfast potatoes. Regular & decaf coffee & assorted juices</i>	



FULL SERVICE • PRIVATE DINING • CATERING



◆ 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 (V) (GF)	\$140
GRILLED CHICKEN & VEGETABLE KABOBS (GF)	\$165
MINI LUMP CRAB CAKES WITH LEMON AIOLI	\$300
PORK POT STICKERS WITH HOISIN SAUCE	\$165
BACON WRAPPED SHRIMP	\$250
CHICKEN WINGS - Buffalo, Honey BBQ	\$225
CHEESEBURGER SLIDERS	\$185
MEATBALLS* (GF) - BBQ, Swedish, Marinara Minimum order 100 pieces	\$120
TOASTED CHEESE RAVIOLI WITH MARINARA (V)	\$165
BACON WRAPPED DATES	\$180
STUFFED MUSHROOMS (GF) Andouille Sausage or Spinach and Artichoke (V)	\$185
BACON WRAPPED BRUSSEL SPROUTS (GF)	\$215

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	\$170
• MASCARPONE CHEESE WITH ROASTED GRAPES (V)	\$170
• SPINACH & ARTICHOKE (V)	\$165
SHRIMP COCKTAIL (GF)	\$245
SMOKED SALMON & DILL CUCUMBER BITES (GF)	\$230
CAPRESE SALAD SKEWERS (V) (GF)	\$130
PINWHEELS Sundried Tomatoes (V), Chicken & Ranch, Italian	\$125

◆ APPETIZER DISPLAYS ◆

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

	SM / LG
DOMESTIC CHEESE & FRUIT	\$90 / \$135
ANTIPASTO PLATTER	\$150 / \$255
TRIO OF HUMMUS AND PITA	\$140
TRIO OF DIPS AND CHIPS	\$100
CRUDITÉS VEGETABLE WITH PEPPERCORN RANCH	\$80 / \$115
SEASONAL FRUIT PLATTER	\$90/\$135
CHARCUTERIE PLATTER (Small serves 4-6 people/Large serves 6-10 people)	\$130/\$200

(V) VEGETARIAN (GF) GLUTEN FREE

◆ BAXTERS DINING ◆

BAXTERS CHOPHOUSE DINING

Chophouse dining is our family style dining. Large platters of salad, entrees and sides are shared at each table. This dining style can accommodate up to 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 or more guests.
Minimum guarantee of 20 guests or a \$3 per person surcharge will be applied.

PLATED MEALS

Meals are pre-determined by your guests. A \$3 per person surcharge will be applied to all plated meals
All Chophouse, Buffet and Plated Meals 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

SELECT

LUNCH \$22 / DINNER \$27
CHOICE OF ONE ENTRÉE
Herb Roasted Chicken Breast (GF)
Tuscan Vegetarian Pasta (V)
Chicken Parmesan
Lasagna with Roasted Vegetables (V)
Stuffed Bell Pepper (V)
Lasagna with Meat Sauce
Roasted Pork Loin with Bacon Bourbon Demi (GF)

CHOICE

LUNCH \$31 / DINNER \$37
CHOICE OF TWO ENTREES
(Including Select)
Top Sirloin with Cabernet Au Jus (GF)
Honey Lemon Baked Salmon (GF)
Salmon with Dill Dijon Sauce (GF)
Smothered Grilled Chicken (GF)
Andouille Sausage Stuffed Pork Loin with Bacon Bourbon Demi (GF)

PRIME

LUNCH \$39 / DINNER \$47
CHOICE OF TWO ENTREES
(Including Select and Choice)
Filet with Cabernet Au Jus (GF)
Prime Rib with Cabernet Au Jus (GF)
Crab & Shrimp Alfredo
Seafood Jambalaya (GF)
Brazilian Kabobs (GF)
Stuffed Airline Chicken Breast with Whiskey Demi

◆ DESSERT ◆

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
BYO CHEESECAKE *Includes toppings to dress your cake	\$10 per person

◆ CHARCUTERIE TABLES ◆

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

DIAMOND Shrimp, Imported Cheeses, Premium Meats, Fresh Fruit, Assorted Vegetables, Smoked Sausages, Roasted Nuts, Assorted Crackers, Stuffed Olives, Assorted Dips & Jams	\$35 per person:
RUBY Premium Cheeses, Assorted Meats, Fresh Vegetables, Fresh Fruit, Assorted Dips, Roasted Nuts, Assorted Crackers & Stuffed Olives	\$25 per person:
EMERALD Domestic Cheeses, Assorted Meats, Fresh Hummus, Fresh Fruit & Assorted Crackers	\$15 per person:

◆ CONVERSATION PIECES ◆

A unique spin on everyday hors d'oeuvres. The sky is the limit. Customization available.

CHICKEN & PINEAPPLE LETTUCE CUPS (GF)	\$3 Each
CHIPS & GUACAMOLE CUPS	\$4 Each
JARCUTERIES	\$7 Each
SHRIMP COCKTAIL SHOOTERS (GF)	\$5 Each

◆ BUILD YOUR OWN ◆

SANDWICH BAR \$18 per person
Includes: assorted breads, meats, cheeses, lettuce, tomato, onion, pickle & condiments.
Served with house chips and cookies.

SALAD BAR \$15 per person
Includes: mixed greens, onions, tomatoes, croutons, hard boiled eggs, bacon, cheese, broccoli, green peppers and an assortment of dressings. ** Add chicken for \$5 per person**

TACO BAR \$27 per person
Includes option of 2 meats: chicken, ground beef or steak, lettuce, onion, Pico de Gallo, cilantro, shredded cheese, jalapenos, hard & soft taco shells, Spanish rice & beans.

NACHO BAR \$27 per person
Includes option of 2 meats: chicken, ground beef or steak, onions, Pico de Gallo, queso cheese, shredded cheese, jalapenos, tortilla chips, Spanish rice and beans.

MASHED POTATO BAR \$12 per person
Includes: Garlic mashed potatoes, shredded cheese, butter, sour cream, bacon, chives, brown gravy & white gravy.

TEA SANDWICH BAR \$15 per person
Includes: Assorted finger sandwiches, condiments & house chips