

## DESSERT

Serves Approximately 10 people

Baxters Famous Goopy Butter Cake	60
Banana Bread Pudding	65
New York Style Cheesecake	85
German Chocolate Cake	75
Caramel & Chocolate Mousse Pie	75
Assorted Dessert Tray	75



## BEVERAGES

Priced per order

Coke Products, cans	2.00/ea
Bottled Water	2.00/ea
Perrier	3.50/ea
Decaf or Regular Coffee -3 Gallons	55.00
Iced Tea-3 Gallons	35.00
Lemonade-3 Gallons	35.00

- Bar packages & event staffing are available for an additional cost
- Special Chef accommodations are always available upon request

*Baxters American Grille*

Craig Cahan  
Director of Private Dining & Catering

Rod Burchett  
Owner

We believe that dining with us should be an experience you can't get anywhere else. We offer a diverse menu of classic American cuisine with the freshest ingredients possible. Our chefs are here to cater to your individual needs by accommodating every group with a unique & fun dining experience. Whether you are looking for private dining, catering or carry-out Baxters is here to provide top of the line service and delicious food for any event.

For special events or catering please contact  
Craig Cahan  
Director of Private Dining & Catering  
309.662.1114  
events@baxtersgrille.com

For carry-out please contact  
Baxters directly  
309.662.1114

# Buffet & Catering Menu

*Steaks. Seafood. Chops.*

P# 309.662.1114

3212 E. Empire St.  
Bloomington, IL 61704  
www.baxtersgrille.com

## Hors d' Oeuvres

All hors d' oeuvres are priced per piece

### Hot

Apple, Fontina & Prosciutto Flatbread	.75
Beef Rib-eye Finger Sandwiches	3.00
Teriyaki Glazed Chicken Skewers	2.00
Grilled Chicken Goat Cheese Fondue	2.00
Mini Lump Crab Cakes	2.25
Pork Pot Stickers	1.00
Bacon Wrapped Shrimp	2.50
Bacon Wrapped Scallops	2.50
Chicken Wings	1.00
Swedish Meatballs	.75
BBQ Meatballs	.75
Mini Chicken Burritos	1.00
Toasted Cheese Ravioli	1.00
French Bread Pizza Bites	1.00
Andouille Stuffed Mushrooms	1.00

### Cold

Bruschetta	1.00
Shrimp Cocktail	2.00
Smoked Salmon & Goat Cheese Roll-Ups	2.00
Roast Beef & Fried Onion Roll-Ups	1.50
Barbeque Chicken Roll Ups	1.50
Assorted Mini Deli Sandwiches	2.00
Shrimp & Halibut Ceviche Tostadas	2.00
Assorted Deviled Eggs	1.00
Assorted Crostinis	1.75
Antipasto Skewers	2.50
Chocolate Covered Strawberries	1.75

## APPETIZER DISPLAYS

Small/25 people	Large/50 people	
Domestic Cheese with Fruit	Assorted domestic cheeses with seasonal fruit & crackers	65/125
Imported Cheese with Fruit	Assorted artisan cheeses with seasonal fruit & crackers	95/180
Sliced Fresh Fruit with Yogurt	Sliced assorted fruit & yogurt dipping sauce	45/80
Crudites Vegetable with Peppercorn Ranch	Cut raw vegetables displayed with ranch dipping sauce	55/90
Antipasto	Sliced Italian meats, marinated vegetables, assorted olives & mozzarella	115/210

## BOXED LUNCHES

All boxed lunches are served with bag of chips, soft drink, lettuce, tomato,

Onion, pickle & a cookie

Ham & Swiss on a Kaiser	12.00
Roast Beef with Cheddar Cheese on a Kaiser	12.00
Smoked Turkey with Jack Cheese on a Croissant	12.00
Grilled Chicken & Swiss Cheese on a Croissant	13.00
Chicken Salad with Cashews on a Croissant	13.00
Chicken Bacon Wrap in a Fire-Roasted Tortilla	13.00

## SALADS

Serves approximately 10 people

Baxters Salad	45
Baby mixed greens, apples, candied walnuts, smoked gouda, tomatoes, red onion, carrots & house apple vinaigrette	
Sesame Chicken Salad	60
Napa cabbage, grilled chicken, almonds, wontons, scallions, red peppers, mandarin oranges & sweet sesame dressing	
BBQ Chicken Salad	60
Chopped iceberg, tomatoes, corn, green onions, black beans, jicama, mozzarella, BBQ chicken with BBQ ranch dressing	
Spinach Salad	45
Applewood bacon, walnuts, red onion, egg & dried cranberries with warm bacon dressing	
Mixed Greens Salad	35
Tomatoes, croutons, red onion & parmesan cheese with choice dressing	
Caesar Salad	45
Romaine, parmesan cheese & croutons with house Caesar dressing	

## STEAKS

10 steaks per pan

Grilled Top Sirloin- 7oz	85
Aged angus beef	
Ribeye- 12 oz	140
With roasted garlic steak butter	
Filet Mignon- 6oz	150
Wrapped in applewood bacon	
Roasted Prime Rib- 12oz	135
Angus prime slow roasted & served with Cabernet Au Jus	

## HOUSE FAVORITES

Serves Approximately 10 people

Sweet Whiskey Chicken- 10 ct	135
Bone in chicken breast filled with a sweet-dried cranberry & almond stuffing	
Smothered Grilled Chicken -10 ct	120
Tender chicken breast topped with prosciutto, smoked gouda & roasted garlic & mushroom sauce	
Wild Mushroom Short Ribs	150
With shitake & oyster mushrooms & topped with a blackberry & habanero reduction	
BBQ Ribs- 10 racks	135
Rubbed with all the right spices	
Smoked Gouda Pasta	90
Lightly breaded chicken breast, mushrooms, green onions & sundried tomatoes tossed with penne pasta in a creamy five cheese gouda sauce	
Mediterranean Pasta	60
Grilled vegetables & tender penne pasta in a white wine sauce	
Bacon Wrapped Pork Loin- 10/4oz portions	110
Topped with apple-walnut cream sauce	
Grilled Chicken Florentine	90
With spinach & garlic parmesan cream sauce	

## SEAFOOD

Serves Approximately 10 people

Jumbo Shrimp Scampi	100
With white wine garlic sauce & linguini	
Grilled Salmon- 10/4oz portions	135
With dill-dijon sauce	
Honey Lemon Baked Salmon-10/4oz portions	135
Basted in sweet glaze	
Miso Glazed Salmon- 10/4oz portions	135
Basted in sweet & sour glaze	
Seafood Jambalaya	95
Shrimp, scallops & Andouille sausage with a spicy blend of peppers & tomatoes	
Shrimp & Scallop Pasta	90
Angel hair pasta, tomato & basil in a spicy white wine sauce	

## Sides

Garlic Mashed Potatoes	30
Sweet Mashed Potatoes	35
Wild Rice	25
Sticky Rice	25
Green Beans	30
Asparagus	45
Vegetable Medley	30
Spinach	35

\*All prices are subject to change without notice\*

