



## Welcome To Baxter's Saloon and Grill Catering

Baxter's Saloon and Grill is pleased to present our Catering Menu. The menu is extensive but is by no means everything our company represents. Please ask our catering staff should you require something that is not available on this menu or need assistance in menu planning.

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### Placing an order:

- Orders are to be placed Monday-Friday 9:30am to 7:00pm 48 hours prior to the event.
- Orders must be placed by phone and confirmed by one of our catering specialists. Please do not place orders by e-mail or fax.
- Last minute orders will be accepted as long as we have the inventory and manpower to complete the order on time. Last minute orders may be subject to a 15% service fee.
- Minimum order for delivery is 200.00 Orders delivered under 100.00 are subject to a 18% delivery fee.
  
- Billing:
- All orders must be paid in full at the time of delivery.
- Cash, Amex, Visa, Master Card, Discover and company check are all accepted forms of payment.
- House Accounts are available with monthly billing. See your catering specialist for details.
- An Additional 18% Gratuity and 6% Sales Tax will be added to all items or packages.

## Prepared Trays

### Shrimp Cocktail

Jumbo shrimp five per person, beautifully presented and served with cocktail sauce.

10 people minimum, 10.99/person

### Fresh Seafood Tray

Jumbo lump crabmeat, jumbo shrimp, crab claws, served with cocktail sauce.

10 people minimum, 21.99/person

### Wings

A selection of buffalo, bbq, garlic and honey wings.

10 people minimum, 9.29/person

### Wok on the Wild Side

Crispy spring rolls, potstickers, teriyaki wings, beef satay, Asian ribs served with teriyaki-ginger dipping sauce and Asian slaw

10 people minimum 10.59/person

### Satay, Satay

Shrimp, chicken and beef satay, served around an island of Asian slaw. Served with Thai dipping sauce . 10 people minimum 10.29/person

### Cheese and Crudités Tray

Cubed Swiss, cheddar, and pepper jack cheeses, port wine and cheddar spread, cream cheese and vegetable spread, assorted seasonal vegetables with ranch and Thousand Island dressing and assorted crackers. 20 people minimum 5.50/person

### Assorted Club Wraps

Chicken salad club wrap, tuna salad club wrap, sliced turkey club wrap, ham and cheese club wrap. Served with chips and pickle slices

10 people minimum 9.99/person

### Croissant Sandwich Tray

Roasted turkey with pepper jack cheese and basil aioli, roast beef with cheddar cheese and horseradish aioli, and ham with Swiss cheese and honey mustard. Served with chips and pickle slices.

10 people minimum 9.99/person

### Mini Hoagie Tray

Italian, ham and cheese, tuna or chicken salad. Served with chips, hot peppers, and pickles slices. 10 people minimum 8.79/person

### Salad Sampler

Tuna salad, chicken salad, and our famous shrimp salad. Served with an assortment of bread and rolls, tomato slices, chips and pickle slices.

10 people minimum 10.59/person

### The Big Caesar

Tender romaine leaves tossed with our own caesar dressing your choice of Thai shrimp, 10.79/person, blackened salmon, 10.99/person or grilled sirloin steak 11.29/person. Served with rolls and butter.

### Deli Tray

Sliced turkey, ham, corned beef, roast beef, American and Swiss cheese, assortment of bread and rolls, tomato and pickle slices. Served with chips. 10 people minimum 8.59/person

## Appetizers or Hors d'Oeuvres

Served Buffet style or Butlered

Choose three or choose four (or more) from either group.

May be ordered individually by the dozen (two dozen minimum).

### Group A

Buffet choice of three.....\$ 14.50/person

Buffet choice of four.....\$ 16.50/person

#### Shrimp Lejon

Jumbo shrimp stuffed with horseradish and wrapped in bacon. 24.99 per dozen

#### Coconut Shrimp

Jumbo shrimp lightly breaded and rolled in toasted coconut then deep-fried golden brown and served with sweet and sour sauce. 24.99 per dozen

#### Shrimp Cocktail

Everyone's favorite, served with cocktail sauce. 22.99 per dozen

#### Stuffed Mushrooms

Mushroom caps stuffed with crab imperial. 23.99 per dozen

#### Scallops Wrapped in Bacon

Huge scallops wrapped in bacon. 23.99 per dozen

#### Beef Satay

Thinly sliced beef with bacon slices marinated in five-spice soy sauce. Served on skewers. 22.99 per dozen

### Group B

Buffet choice of three.....\$ 12.50/person

Buffet choice of four.....\$ 14.50/person

#### Chicken Teriyaki Skewers

Breast of chicken marinated in teriyaki sauce and grilled to perfection. 15.99 per dozen

#### Spring Rolls

Authentic Vietnamese spring rolls. 17.99 per dozen

#### Mozzarella Sticks

Batter dipped mozzarella, deep-fried golden-brown and served with marinara sauce. 12.99 per dozen

#### Hot Poppers

Jalapeno peppers stuffed with cream cheese, breaded and deep-fried, served with marinara sauce. 13.99 per dozen

#### Buffalo Wings

Extra large wings tossed with our spicy buffalo sauce. 13.99 per two dozen

#### Steamed Potstickers

Ground pork with our chef's special blend of seasonings wrapped in wontons and steamed. Served with a soy dipping sauce. 14.99 per dozen

## Luncheon Buffets I

Choose two entrees

Price includes selection of sodas, tossed house salad and bread

Vegetable and potato or pasta

(Minimum twenty-five people)

\$ 17.99/person

### Chicken Marsala

Breast of chicken sautéed with mushrooms in marsala wine sauce.

### Chicken Dijon

Breast of chicken sautéed with mushrooms in a creamy dijon mustard sauce

### Chicken Bercy

Breast of chicken sautéed with mushrooms in a white wine sauce.

### Chicken Parmigiana

Boneless breast of chicken dusted with Italian breadcrumbs and topped with melted provolone cheese and marinara sauce

### Chicken Stir-Fry

Breast of chicken in oyster-teriyaki sauce stir-fried with seasonal vegetables. Served with jasmine rice

### Beef Stir-Fry

Tender medallions of beef marinated in oyster-teriyaki sauce and stir-fried with seasonal vegetables. Served with jasmine rice

### Beef Burgundy

Beef medallions sautéed with mushrooms, tomato and onion in a rich burgundy sauce.

### Grilled Salmon

Filet of fresh salmon grilled to perfection and served with herb butter.

### Baked Flounder

Fresh flounder baked to perfection.

### Grilled Tilapia

Fresh filet of tilapia expertly grilled and topped with lemon-caper sauce.

## Luncheon Buffets II

Choose two entrees

Price includes selection of sodas, tossed house salad and bread

Vegetable and potato or pasta

(Minimum twenty-five people)

\$ 18.99/person

### Chicken Oscar

Tender breast of chicken topped with crabmeat and asparagus, served with hollandaise sauce.

### Chicken Supreme

Tender breast of chicken sautéed with shrimp and scallops in a white wine sauce.

### Stuffed Shrimp

Extra large shrimp stuffed with crab imperial.

### Stuffed Salmon

Fresh filet of salmon topped with crab imperial and baked to perfection.

### Tomato Basil Shrimp over Penne

Extra large shrimp sautéed with fresh tomato and basil in a light cream sauce.

### Filet Tip Stir-Fry

Tender filet tips sautéed with seasonal vegetables in oyster-teriyaki sauce.

### Filet Tips Marsala with Wild Mushrooms

Filet mignon tips sautéed wild mushrooms in marsala wine sauce.

### Veal Marsala

Tender medallions of veal sautéed with mushrooms in marsala wine sauce.

### Veal Supreme

Tender medallions of veal sautéed with shrimp and scallops in a white wine sauce.

## Dinner Buffets I

Choose three entrees

Price includes bread and butter, vegetable, and potato or pasta

\$ 20.99/person

### Chicken Marsala

Tender breast of chicken sautéed in marsala wine sauce with mushrooms.

### Chicken Bercy

Tender breast of chicken sautéed in white wine sauce with mushrooms.

### Chicken Cordon-Bleu

Breast of chicken rolled with ham and imported Swiss cheese, lightly breaded and sautéed to a golden brown.

### Chicken Parmigiana

Boneless breast of chicken dusted with Italian breadcrumbs and topped with melted provolone cheese and marinara sauce.

### Grilled Mahi-Mahi

Fresh mahi-mahi grilled to perfection and served with pomodoro sauce.

### Stuffed Flounder

Fresh filet of flounder stuffed with crab imperial, served with hollandaise sauce.

### Sesame Salmon

Fresh salmon marinated in pineapple-teriyaki sauce, crusted with sesame seeds and baked to perfection.

### Grilled Salmon

Fresh filet of salmon grilled and served with herb-dill butter.

### Tomato Basil Shrimp

Extra large shrimp sautéed with fresh tomato and basil in a light cream sauce.

### Grilled Pork Chop

Tender pork chops grilled to perfection.

### Beef Burgundy

Beef medallions sautéed with mushrooms, tomato and onion in a rich burgundy sauce.

### Four Seasons Stir-Fry

Chicken, beef and shrimp tossed with mixed vegetables in an oyster-teriyaki sauce.

## Dinner Buffets II

Choose three entrees

Price includes bread and butter, vegetable, and potato or pasta

\$ 24.99/person

### Chicken Oscar

Tender breast of chicken topped with crabmeat and asparagus, served with hollandaise sauce

### Chicken Supreme

Tender breast of chicken sautéed with shrimp and scallops in a white wine sauce.

### Veal Supreme

Veal medallions sautéed with shrimp and scallops in a white wine sauce.

### Veal Marsala

Tender medallions of veal sautéed with mushrooms, served in marsala wine sauce.

### Veal Oscar

Tender medallions of veal topped with crabmeat and asparagus, served with hollandaise sauce.

### Grilled Swordfish

Fresh swordfish grilled to perfection and served with herb butter.

### Stuffed Salmon

Fresh filet of salmon stuffed with crab imperial, served with hollandaise sauce.

### Penne Pasta with Lobster

Chunks of lobster meat tossed with penne pasta in a light cream sauce.

### Lobster and Crab Ravioli

Ravioli stuffed with lobster, crab meat and imported cheeses and tossed in a light cream sauce.

## Featured Buffets

### Malvern Package

Spring Rolls

Beef Satay or Chicken Teriyaki

Skewers

Caesar Salad

Sautéed Filet Tips

Tender filet tips sautéed with red and green peppers, onions in teriyaki-oyster sauce.

Chicken Mediterranean

Boneless breast of chicken dipped in a light batter and sautéed in olive oil, capers, fresh tomatoes, garlic, onion and fresh basil.

Oven Roasted Red Potatoes

Honey-Dill Carrots

Assorted Miniature Cheesecakes

\*24.99 per person dinner

\*19.99 per person lunch

### Great Valley Package

Buffalo Wings

Spring Rolls

Mixed Green Salad

Baked Vegetable Lasagna

Broccoli, carrots, mushrooms and onions in a ricotta-stuffed lasagna topped with marinara sauce and mozzarella.

Chicken Marsala

Tender breast of chicken sautéed in marsala wine sauce with mushrooms.

Oven Roasted Red Potatoes

Honey-Dill Carrots

Assorted Miniature Cheesecakes

\*20.99 per person dinner

\*16.99 per person lunch

### Philly Cheesesteak Buffet

Chopped Beef Steak

Chopped Chicken Steak

Fried Onions

Cheese Sauce

Hot Peppers

Pickles

Herr's Potato Chips

Philadelphia Soft Pretzels

Assorted Tastykakes

13.99pp\*

### Italian Medley Buffet

Mixed Green Salad

Meatballs in Marinara Sauce

Italian Mild Sausage in Marinara Sauce

Vegetable Lasagna

Chicken Parmigiana or Chicken Marsala

Italian Rolls and Butter

Assorted Miniature Cheesecakes  
16.99pp\*

### BBQ Picnic Buffet

4oz Hamburgers

All Beef Hot Dogs

BBQ Chicken Pieces

Pulled BBQ Pork

Cole Slaw

Potato Salad

Seasonal Fruit Salad

17.99pp\*

\*All buffets include paper napkins, plastic utensils, chafing dishes, appropriate condiments and sauces, delivery and pick-up (orders over \$200.00)



## Carving Stations

Carving station may be substituted for any entrée at an additional cost of \$ 80.00 for the first two hours and \$20.00 dollars for each additional hour.

### Hand Carved Roast Beef \*

Hand carved top-round roast, served with au jus. 15.99 per person,  
25 minimum

### Chicken Stuffed with Cranberry and Sage \*

Boneless breast of chicken stuffed with cranberries and sage. 17.99 per person, 15  
minimum

### Filet Mignon \*\*

Our finest filet, hand carved, served with béarnaise sauce. 23.99  
20 person minimum

### Prime Rib \*\*

Our finest prime rib of beef, hand carved and served with au jus.  
21.99 per person, 25 minimum

\*may be substituted for Dinner Buffet I

\*\*may be substituted for Dinner Buffet II

## **Bar Packages**

Open bar packages may be added to any event held at Baxter's.

All guests must be 21 with proof of age.

Baxter's asks that when consuming alcoholic beverages at a private function, please do so responsibly. Our Staff will serve responsibly at all times.

### Premium Top Shelf

Domestic Draft Beer

Domestic Bottle Beer

Imported Draft Beer

Imported Bottle Beer

House Wines

Single Shot Well, Call, and Premium, and Top Shelf Drinks

\$14.00 per person/per hour

### Premium

Domestic Draft Beer

Domestic Bottle Beer

Imported Draft Beer

Imported Bottle Beer

House Wines

Single Shot Well, Call, and Premium drinks

\$12.00 per person/per hour

### Call Brands

Domestic Draft Beer

Domestic Bottle Beer

House Wines

Single Shot Well Drinks

Single Shot Call Drinks

\$10.50 per hour/per person

### Well Brands

Domestic Draft Beer

House Wines

Single Shot Well Drinks

\$9.00 per hour/per person

### Beer & Wine

Domestic Draft Beer

House Wines

\$7.50 per hour/per person

## **Additions For Dinner Selections**

Mixed green salad.....\$ 3.25/person  
Caesar salad.....\$ 3.75/person  
Spinach salad.....\$ 4.25/person

## **Cold Beverage Service**

Assorted Canned Sodas and Bottled Water 1.95pp\*  
\* price includes plastic cups and ice

## **Desserts**

### **New York Cheesecake**

(serves 14-16 people)

Rich, dense, and exploding with vanilla flavor on a traditional, buttery graham cracker crust.

40.00 per cake

### **Assorted Miniature Cheesecakes**

Assorted individual miniature cheesecakes 4.00pp 10 person minimum

Bringing your own cake?

Cake Fee of \$25.00 will be charged for cutting and serving.