



BANQUET BAR

HOUSE WINE	\$5.50/glass
Frontera Cabernet, Merlot & Chardonnay, Beringer White Zinfandel	
BOTTLE HOUSE WINE	\$50.00
Serves approx. 10 people	
OTHER WINES	List price
WELL LIQUOR	\$5.50
CALL LIQUOR	\$5.75
PREMIUM	Priced accordingly
DOMESTIC BOTTLES	\$4.00
IMPORT BOTTLES	\$5.00
DOMESTIC KEG	\$275.00

PRIVATE BANQUET ROOM RENTAL:

Day	\$50.00
Week Night	\$100.00
Friday or Saturday Night	\$200.00
Per person minimum	\$10.00

Banquet Room Includes:

Sound system, Bar, TV, VCR, DVD, Microphone, podium, white linen
(Colored linen available for additional fee)

Banquet Room Accommodates:

75 for full service dinner
100 for mingling events

**Bar & Menu prices do not include 8.517% tax or gratuity.*

Gratuity is 18% or \$20/hour if minimum is not met.

***Menu prices are subject to change without notice.*

Off premise catering also available. Delivery charge depends on location.

*Wedding Parties get \$100 off when booking rehearsal dinner and catered wedding.

**Contact Craig Baxter or Molly Mason for more information at 918-585-3134 or visit us at www.baxtersgrill.com*

*Baxter's Interurban Grill * 717 S. Houston * Tulsa, OK 74127 * info@baxtersgrill.com*

BAXTER'S INTERURBAN GRILL

HORS D'OEUVRES

The following menu selections are for finger food selections and are priced on a per person basis with a 25-person minimum.

<u>ITEM</u>	<u>\$ PER PERSON</u>
FRUIT PLATTER	\$3.00
Add cheese	\$1.00
VEGETABLE TRAY	\$3.00
Add cheese	\$1.00
PESTO FORMAGGIO	\$3.00
Melted cream cheese mixed with basil and sun dried tomato pesto. Served with toast points.	
BONELESS BUFFALO TENDERS	\$3.75
Chicken tenders marinated in buttermilk hot sauce, dusted in flour and tossed in our own Buffalo sauce. Served with Ranch dressing.	
SMOKED SALMON	\$4.50
Delicately sliced smoked salmon served with cream cheese, red onion, capers, and toast points.	
PEEL AND EAT SHRIMP WITH COCKTAIL SAUCE	\$4.75
MARINATED CHICKEN TENDERS	\$3.50
Served with zesty marinara sauce and Parmesan cheese.	
CAJUN CHICKEN FINGERS	\$3.50
Served with Cajun horseradish dressing.	
ITALIAN MEATBALLS	\$3.50
Italian meatballs in tomato sauce topped with melted Parmesan.	
CHICKEN QUESADILLAS	\$3.75
Chopped fajita chicken, fresh green onions and cheddar cheese served with sour cream and our own salsa fresca.	

ESPINACA QUESO	\$2.50
A creamy blend of spinach, red peppers and pepper jack cheese served with tortilla chips and our own house salsa.	
STUFFED MUSHROOMS	\$3.50
Mushrooms filled with seasoned Italian sausage, cream cheese and topped with Parmesan cheese.	
ANTIPASTO TRAY	\$6.00
An assortment of cold meats, cheeses, marinated vegetables, olives and pepperocini peppers served with mayonnaise, Dijon mustard and bread.	
BRUSCHETTA	\$3.75
Toasted French bread topped with melted Parmesan cheese, basil pesto and a mixture of artichoke hearts, onions, tomatoes and fresh garlic.	
PENNE ALFREDO	\$4.50
Bacon, onion, garlic and cracked black pepper in a Parmesan Alfredo sauce tossed with penne pasta.	
TOMATO BASIL	\$4.00
Fresh roma tomatoes, basil, artichoke hearts, chopped garlic, sweet onion and extra virgin olive oil tossed with penne pasta.	

DESSERTS

CARROT CAKE	\$3.50
TEQUILA BREAD PUDDING	\$3.50
COOKIES	\$1.50
CHOCOLATE TORT	\$3.50
FULL ROUND CAKE: Chocolate or Carrot	\$70

*We do not carry the full dessert list at all times. We may need 48 hours notice on certain items. Menu prices are subject to change without notice.

SOUTHWEST BUFFET

Beef or Chicken Quesadillas – Seasoned chicken or beef with green onions and cheddar cheese between two crispy tortillas. Served with sour cream, Mexican rice, black beans, chips and salsa. \$13

Beef or Chicken Fajitas – Marinated beef or chicken served with tortillas, cheese, sour cream, Pico de Gallo, Mexican rice, black beans, chips and salsa. \$17

Sour Cream Chicken Enchiladas – Chicken mixed with sour cream, Monterey jack cheese and salsa, rolled in a flour tortilla and topped with a green chili sauce and melted cheese. Served with Mexican rice, black beans, chips and salsa. \$13

***Add Espinaca Queso \$2.50**

BARBEQUE & BEEF BUFFETS

Baby Back Ribs – Honey BBQ glazed ribs slow smoked over hickory and served with roasted red potatoes, French fries, and ranch beans. Served with a house salad and bread. \$18

BBQ Brisket – Sliced beef brisket topped with BBQ sauce and served with ranch beans and your choice of French fries or roasted red potatoes. Served with a house salad and bread. \$16

BBQ Chicken – Grilled boneless chicken breast basted with BBQ sauce and served with ranch beans and your choice of French fries or roasted red potatoes. Served with a house salad and bread. \$15

***Add Keilbasa Sausage \$4 per person**

***Combinations – TWO of the above. \$19**
ALL of the above. \$21

ITALIAN BUFFETS

All Options are served with a house salad and bread.

Marinated Chicken Breast – A grilled chicken breast marinated in Italian seasonings and olive oil served with roasted red potatoes, penne noodles with marinara sauce, and green beans. \$17

Cheese Tortellini – Cheese filled tortellini tossed in a sundried tomato and basil pesto cream sauce. \$14

Tomato Basil Pasta – Penne tossed with fresh Roma tomatoes, basil, artichoke hearts, chopped garlic, sweet onion and extra virgin olive oil. \$13

Cajun Chicken Pasta – Seasoned chicken, red onions, bell peppers, and fresh Roma tomatoes tossed in a Cajun Alfredo sauce with penne pasta. \$15

Penne Alfredo – Grilled chicken, bacon and cracked black pepper in Parmesan Alfredo sauce over penne pasta. \$14

Garlic Shrimp Pasta – Penne noodles tossed with Gulf shrimp sautéed in butter & white wine with garlic, spinach, and tomatoes. \$16

Pasta Bar One – Two penne pastas with your choice of toppings: Tomato Basil, Alfredo, or Meatballs with Marinara. \$17

Pasta Bar Two – Your choice of any three of our specialty pastas: Tomato Basil, Tortellini, Penne Alfredo, Cajun Chicken or Garlic Shrimp. \$19

*Dessert – Choice of Carrot Cake, Chocolate Tort, or Bread Pudding \$3.50

*Tea and Soft Drinks (free refills) \$2.75

*Price does not include tax or gratuity

