



Catering Menu 2021-22

Pick Up or Delivery Available

Order Details

\$250 minimum order requirement for delivery orders

72 hours advance notice is required for all catering orders

Before placing your order, be sure to inform us of any food allergies in your party

We can accommodate most special requests—just ask!

Email Jen to place your order!
jen@pioneertaverngroup.com

11.75% sales tax and 4% event planners fee will be added to all menus
Menu prices are subject to change

Build Your Own Feast

Trays serve 8-10 guests

Proteins

Frontier's Chicken - \$72
fried, smoked or herb-roasted

Pulled Smoked Pork - \$72
shoulders smoked 10 hours, BBQ sauce

Beef Brisket - \$78
braised & smoked 12 hours, then sliced

Salmon - \$86
blackened or seared, dill butter

Garlic Shrimp - \$86
gulf shrimp, thyme, garlic, Worcestershire, bell peppers

Starches, Veggies & Salad

5 Cheese Mac - \$50
Frontier's secret recipe

Mashed Potatoes - \$44
whipped with butter & cream

Roasted Cauliflower - \$50
Roasted, garlic, lemon

Roasted Mushrooms - \$44
garlic, butter, parsley, thyme, chives

Buttered Rolls - \$22/dozen

Fire Roasted Green Beans - \$44
sautéed, garlic, lemon

Roasted Garlic Rice - \$44
fried garlic, scallion, sesame oil

Caesar Salad - \$44
romaine, parmesan, croutons

Kale Salad - \$50
kale, apple, strawberries, dried mulberries,
chives, candied marcona almonds, sherry
vinaigrette

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FRONTIER'S SIGNATURE

SMOKED WHOLE ANIMAL SERVICE

* Each Animal Serves 12-15 People *

* Larger pigs may be ordered to accommodate groups over 20 people for an additional cost *

* 5-7 Day Pre-Order Required *

PIG - \$600.00, LAMB - \$675.00, GOAT - \$675.00, WILD BOAR - \$700.00,
ALLIGATOR - \$95/person, minimum 10 guests

Price includes 4 side dishes: 5 Cheese Mac, Caesar Salad, Sautéed Seasonal Vegetable and Buttered Dinner Rolls

LARGE FORMAT PACKAGE OPTIONS

* Each Meal Serves 8-12 People *

* 4-5 Day Pre-Order Required *

FRONTIER SELECT TRIO or DUO

SERVES: 10-12 people for Trio; 4-7 people for Duo

Build Your Own: choice of 3 Proteins: Goat Leg (\$275), Boar Shoulder (\$250), Lamb Leg (\$225), Smoked Beef Brisket (\$200), Smoked Short Rib (\$225), Salmon Filet (\$150), Half Chicken (\$100) or Choose 2 for the Duo

SIDES: 5 cheese mac, Caesar salad, seasonal vegetable, and buttered dinner rolls

PRE-ORDER: 5 days minimum

WHOLE SALMON

SERVES: 8-12 people

Salt & Egg White Encrusted Salmon

SIDES: Seasonal vegetables, smoked shrimp & dill potato salad and garlic rice

PRICE: \$400

PRE-ORDER: 4 days minimum

A la carte Proteins

Serves 4-6 guests

Lamb Leg - \$225

Boar Shoulder - \$250

Goat Leg - \$275

Smoked Beef Short Rib - \$225

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Dessert

Macarons - \$36/dozen

Choose 1 flavor per dozen

Flavors: dark chocolate ganache, milk chocolate, caramel, Nutella, fig butter, vanilla, salted caramel, almond, coconut, lemon, matcha green tea, coffee, chocolate bourbon & raspberry

Chocolate Chip Cookies - \$36/dozen

House-made, fresh baked cookies

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