Catering Menu 2020

Pick Up or Delivery Available

*Order Details*

$150 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

Sales tax and 3% event planners fee will be added to all menus
Menu prices are subject to change
Frontier’s Boxed Lunches or Buffet-Style

Frontier’s favorites all in one easy-to-serve buffet or served individually. With this variety, all your guests will be happy and full.

$19.99 per person, minimum order 10 people

Menu includes buttered rolls plus

Pick 2 Proteins:
Chicken Thigh, Beef Brisket, Pork Shoulder, Smoked Salmon or Smoked Cauliflower

Pick 2 Sides:
Kale & Romaine Caesar Salad
Kale Salad
Mac & Cheese
Mashed Potatoes
Green Beans

Add Chocolate Chip Cookie for $3 each!

Build Your Own Feast
All items feed 10

Proteins:

Frontier’s Chicken - $60
Fried, Smoked or Herb-Roasted

Pulled Smoked Pork - $60
Shoulders smoked 10 hours, BBQ sauce

Beef Brisket - $65
Braised & smoked 12 hours, then sliced

Smoked Salmon - $72
With dill butter

Garlic Shrimp - $72
Gulf shrimp, thyme, garlic, Worcestershire, bell peppers

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**Legs, Shanks & More**  
Serves 4-6 guests

Lamb Leg - $150  
Goat Leg - $150  
Boar Shoulder - $150

**Starches, Bread, Veggies & Salad**  
*Trays serve 8-10 guests*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>5 Cheese Mac</td>
<td>$42</td>
</tr>
<tr>
<td>Frontier’s secret recipe</td>
<td></td>
</tr>
<tr>
<td>Mashed Potatoes</td>
<td>$37</td>
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<tr>
<td>Whipped potatoes with butter &amp; cream</td>
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<tr>
<td>Roasted Cauliflower</td>
<td>$42</td>
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<tr>
<td>Roasted with Garlic, lemon</td>
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</tr>
<tr>
<td>Roasted Mushrooms</td>
<td>$37</td>
</tr>
<tr>
<td>Garlic, butter, parsley, thyme, chives</td>
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</tr>
<tr>
<td>Buttered Rolls</td>
<td>$18/ dozen</td>
</tr>
<tr>
<td>Fire Roasted Green Beans</td>
<td>$37</td>
</tr>
<tr>
<td>Sautéed green beans, garlic, lemon</td>
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</tr>
<tr>
<td>Roasted Garlic Rice</td>
<td>$37</td>
</tr>
<tr>
<td>Fried garlic, scallion, sesame oil</td>
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</tr>
<tr>
<td>Kale &amp; Romaine Caesar Salad</td>
<td>$37</td>
</tr>
<tr>
<td>Parmesan, Croutons</td>
<td></td>
</tr>
<tr>
<td>Kale Salad</td>
<td>$42</td>
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<tr>
<td>Kale, apple, strawberries, chives, almonds, sherry vinaigrette</td>
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</tbody>
</table>

**Dessert:**

- Macarons - $30/dozen  
  *Choose 1 flavor per dozen*  
  Flavors: dark chocolate ganache, milk chocolate, caramel, Nutella, fig butter, vanilla, salted caramel, almond, coconut, lemon & raspberry

- Chocolate Chip Cookies - $30/dozen  
  House-made, fresh baked cookies

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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 - $550.00, LAMB - $575.00, GOAT - $575.00, WILD BOAR - $600.00,
ALLIGATOR - $950.00

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 *
* 3-5 Day Pre-Order Required *

FRONTIER SELECT TRIO or DUO
SERVES: 10-12 people for Trio; 8-9 people for Duo
Choice of 2 or 3 Proteins: Goat Leg, Boar Shoulder, Lamb Leg, Smoked Beef Brisket, Wagyu Ribs, Salmon Filet
SIDES: 5 cheese mac, Caesar salad, seasonal vegetable and buttered dinner rolls
PRICE: $400 for Trio, $300 for Duo
PRE-ORDER: 5 days minimum

WHOLE SALMON
SERVES: 8-12 people
Salt & Egg White Encrusted Salmon
SIDES: Caesar salad, seasonal vegetable and garlic rice
PRICE: $350
PRE-ORDER: 3 days minimum

SHRIMP BOIL
1 ½ lb. of shrimp per person
COOKING METHOD: Traditional New Orleans style, boiled with potatoes and corn; served table-side
SERVES: 15-person minimum
PRICE: Market Price--$35/person
PRE-ORDER: 5 days minimum

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