



Catering Menu 2022

Pick Up or Delivery Available

Order Details

\$250 minimum order requirement for delivery orders, up to 10 miles

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 5% service fee will be added to all menus
Menu pricing and selections are subject to change

Build Your Own Feast

Trays serve 10 guests

Proteins

Frontier's Chicken - \$72
chicken thighs prepared fried, smoked, herb-
roasted or grilled

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

Alligator Parmigiana - \$96
pan fried gator loin, creole tomato sauce,
smoked provolone

Jambalaya - \$88
shrimp, andouille sausage, Cajun spices

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

Salmon - \$86
blackened or roasted, dill butter

Garlic Shrimp - \$86
gulf shrimp, thyme, garlic, lemon

Starches, Veggies & Salad

Trays serve 10 guests

5 Cheese Mac - \$48
Frontier's secret recipe

Mashed Potatoes - \$48
whipped potatoes with butter & cream

Roasted Cauliflower - \$48
roasted with garlic, lemon

Buttered Rolls - \$22/doz

Fire Roasted Green Beans - \$48
sautéed, garlic, lemon

Roasted Garlic Rice - \$32
fried garlic, scallion, sesame oil

Caesar Salad - \$48
romaine, parmesan, croutons

Creole Potato Salad - \$48
potatoes, mayo, mustard, Cajun spices

Duck & Rabbit Dirty Rice - \$78
dirty rice with rabbit & duck sausage, duck
confit

11.75% sales tax and 5% service fee will be added to all menus

Menu pricing and selections are subject to change

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 - \$30/dozen

House-made, fresh baked cookies

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 - \$775.00, GOAT - \$775.00, WILD BOAR - \$775.00,
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 & A LA CARTE PROTEINS

* Each Meal Serves 8-12 People & Trio/Duo proteins can be ordered a la carte, serving 4-6 guests each *

* 4-5 Day Pre-Order Required *

FRONTIER SELECT TRIO or DUO

SERVES: 8-12 people for Trio; 4-7 people for Duo **All proteins are GF**

Build Your Own: choice of 3 Proteins: Goat Leg (\$300), Boar Shoulder (\$275), Lamb Leg (\$250), Smoked Beef Brisket (\$225), Smoked Short Rib (\$250), Wagyu Beef Ribs (\$225), Salmon Filet (\$175), Half Chicken (\$125) or Choose 2 for the Duo

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

WHOLE SALMON

SERVES: 8-12 people

Salt & Egg White Encrusted Salmon

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

PRICE: \$400

11.75% sales tax and 5% service fee will be added to all menus

Menu pricing and selections are subject to change

