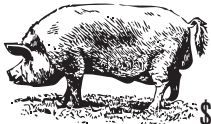


FRONTIER

WEST TOWN ★ CHICAGO

★ WHOLE ANIMAL SERVICE ★



\$550

FREE-RANGE AMERICAN PIG

COOKING METHOD: *Smoked whole over apple and cherry woods.*

SERVES: 12 - 15 guests

SIDES: *5 cheese mac, Caesar salad with polenta croutons, seasonal vegetables & buttered yeast rolls*

\$15 additional charge per person for groups over 15

PRE-ORDER: 3 days minimum



\$575

LAMB

COOKING METHOD: *Smoked whole over apple and cherry woods*

SERVES: 10 - 15 guests

SIDES: *5 cheese mac, caesar salad with polenta croutons, seasonal vegetables & buttered yeast rolls*

\$15 additional charge per person for groups over 15

PRE-ORDER: 5 days minimum



\$600

WILD BOAR:

COOKING METHOD: *Seasoned with brown sugar and housemade spices; smoked and roasted whole over apple and cherry woods*

SERVES: 10 - 15 guests

SIDES: *5 cheese mac, caesar salad with polenta croutons, seasonal vegetables & buttered yeast rolls*

\$15 additional charge per person for groups over 15

PRE-ORDER: 5 days minimum



\$575

GOAT

COOKING METHOD: *Smoked and roasted whole over apple and cherry woods*

SERVES: 10 - 15 guests **SIDES:** *5 cheese mac, caesar salad with polenta croutons, seasonal vegetables & buttered yeast rolls*

\$15 additional charge per person for groups of 15 - 20

PRE-ORDER: 5 days minimum



\$325

SMOKED BEEF SHORT RIBS

COOKING METHOD: *Smoked with garlic, rosemary & sage*

SERVES: 8 - 10 guests

SIDES: *5 cheese mac, seasonal vegetables & buttered yeast rolls, Caesar salad with polenta croutons*

PRE-ORDER: 3 days minimum



MARKET PRICE

ALLIGATOR

COOKING METHOD: *Stuffed with whole chickens, smoked and roasted whole over apple and cherry woods*

SERVES: 12-15 guests

SIDES: *Andouille jambalaya, caesar salad with polenta croutons, 5 cheese mac, seasonal vegetable*

PRE-ORDER: 5 days minimum

\$15 additional charge per person for groups over 15



\$350

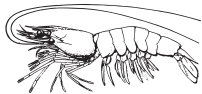
SALT CRUSTED SALMON

COOKING METHOD: *Stuffed with fennel, lemon and herbs and baked whole with a salt crust*

SERVES: 10 - 12 guests

SIDES: *Garlic rice, candied green beans and smoked shrimp & dill potato salad*

PRE-ORDER: 3 days minimum



MARKET PRICE

SHRIMP BOIL

COOKING METHOD: *Traditional New Orleans style, boiled with potatoes, corn; served tableside*

SERVES: 15 person minimum

SIDES: *Boiled corn and potatoes*

PRE-ORDER: 5 days minimum



\$400

FRONTIER SELECT TRIO

CHOOSE THREE OF THE FOLLOWING: *Lamb Leg, Goat Leg, Short Rib, Wagyu Beef Short Loin, Salmon Filet and Boar Shoulder for \$400, serves 10-12 guests.*

COOKING METHOD: *Goat is cured, then fried and served with Chimichurri sauce; Wagyu Beef is grilled medium rare and sliced table side. Boar Shoulder is smoked for 14 hours over apple and cherry woods. Antelope Leg is stuffed with garlic and rosemary. Very lean and tender cut of red meat. Great choice for non-pork eaters or those who may not be interested in the entire whole animal. All carved at table-side.*

You may also upgrade your protein to a Venison Leg (+\$150), for a total of \$550 or Antelope Leg (+\$300 and serves 12-15 guests) for a total of \$700. Feel free to add both upgrades for \$850!

SERVES: 10-12 guests

SIDES: *5 Cheese Mac, Seasonal Vegetable, Caesar Salad with Polenta Croutons and Buttered Rolls.*

You may also upgrade your third protein to a Venison Leg (+\$150), for a total of \$550 for a total of \$600 or Antelope Leg (+\$300 and serves 12-15 guests) for a total of \$700. Feel free to add more than one upgrade!

PRE-ORDER: 5 days minimum

For Group Events Whole Animal Reservations Contact Jen@pioneertaverngroup.com !