

# FRONTIER

WEST TOWN ★ CHICAGO

## EVENTS MENU

### APPETIZERS

\* PRICED BY THE DOZEN, MINIMUM TWO DOZEN PER ORDER \*  
\*GLUTEN-FREE; \*\*VEGETARIAN; \*\*\*GLUTEN-FREE & VEGETARIAN

#### SLIDERS:

##### GRILLED CHICKEN SLIDERS | \$50

*free range chicken, jack cheese, banana peppers, molasses mustard*

##### FRONTIER BURGER SLIDERS | \$50

*angus beef, cheddar cheese, l-t-o, 1000 island  
(served medium rare unless otherwise requested)*

##### AHI TUNA MINIS | \$55

*Blackened Tuna, Spicy Fried Shallots, Sprouts, Wasabi Mayo,  
Toasted Sourdough*

##### WILD BOAR SLIDERS | \$50

*Ground Texas Boar, Cheddar, Boar Bacon,  
Texas BBQ Sauce, Apple Slaw*

##### MINI ANTELOPE CHEESESTEAK | \$48

*Shaved Antelope, Peppers, Mushrooms, Red Wine Onion Jam, Provolone*

##### LAMB MEATBALLS \* | \$43

*Cucumber Dill Yogurt, Chimichurri*

##### PEPPADEW PEPPERS\* | \$40

*Mini Red Peppers, Date, Goat Cheese, House Smoked Bacon Wrapped*

##### DEVEILED EGGS\*\*\* | \$20

*House Relish, Cayenne, Chives, Olive Oil Add Bacon - \$12*

##### GRILLED CHICKEN SKEWERS\* | \$45

*Grilled Chicken Thigh served with your choice of BBQ,  
Buffalo or Nashville sauces*

##### BRUSCHETTA\*\* | \$30

*Grape Tomatoes, Parmesan, Balsamic, Basil, Toast*

##### KALE SALAD CUPS \*\* | \$36

*Apple, Goat Cheese, Strawberries, Sherry Vinaigrette, Dates, Chives, Almonds*

### APPETIZER PLATTERS

SERVES 10-15

##### HUMMUS TRAY | \$40

*Chickpea Purée, Garlic, Herb Oil, Grilled Sourdough \*GF\* with veggies*

##### CHARCUTERIE BOARD | \$125

*Smoked & Cured Meats, Fruit Preserves, Dijon, Toast*

SALES TAX AND 3% EVENT PLANNERS FEE WILL BE ADDED TO ALL MENUS  
MENU PRICES ARE SUBJECT TO CHANGE

# FRONTIER'S SIGNATURE SMOKED WHOLE ANIMAL SERVICE

PRICE INCLUDES WHOLE ANIMAL + 3 SIDE DISHES  
FOR EACH ADDITIONAL ANIMAL, ADD \$10/PERSON

\$45/PERSON - PIG, LAMB OR GOAT

\$50/PERSON - BOAR OR ANTELOPE LEG

\$55/PERSON - PORCHETTA

*Whole pig de-boned & sourced from local co-op farms in Illinois, Wisconsin and Indiana. Rolled, tied and prepped with sausage, green pepper, herbs & garlic; smoked over cherry woods*

## PROTEIN ADD-ON'S

ALL LEGS ARE CURED & RUBBED IN FRONTIER'S HOUSE BLENDS  
THEN SMOKED IN HOUSE. SERVE 4-6 GUESTS

GOAT LEG | \$150

LAMB LEG | \$150

BEEF SHORT RIB | \$150

VENISON LEG | \$250

WHOLE SALMON | \$350

(SERVES 10-12)

*Sustainable salmon, stuffed with fennel, lemon and herbs; baked whole with salt crust*

SHRIMP BOIL | \$35/PERSON

(MINIMUM OF 15)

*1 1/2 pounds per person; traditional New Orleans style, boiled with corn & potatoes*

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# LARGE PARTY PACKAGES

**\$45/PERSON – CHOOSE 2 PROTEINS, 3 SIDES & 1 DESSERT**  
**\$50/PERSON – CHOOSE 3 PROTEINS, 3 SIDES & 2 DESSERTS**

*\* served family or buffet-style \**

**\*GLUTEN-FREE; \*\*VEGETARIAN; \*\*\*GLUTEN-FREE & VEGETARIAN**

## PROTEINS

### CHICKEN THIGHS

*smoked chicken thigh, sweet Nashville sauce*

### WAGYU FLAP \*

*grilled Wagyu sirloin, smoked peppercorn crust, cooked to medium rare  
(4 oz./person)*

### PULLED SMOKED BOAR \*

*smoked boar shoulder, Texas-style BBQ sauce, apple slaw*

### BLACKENED SALMON \*

*Scottish salmon, Cajun spice, lemon vinaigrette*

### GARLIC SHRIMP \*

*gulf shrimp, Cherrywood smoked, lemon pepper, salsa*

### SMOKED BEEF SHORT RIB \*

*rosemary & garlic rubbed short rib, coffee BBQ*

### SMOKED CAULIFLOWER STEAK (VEGAN)

*seasoned & smoked*

## SIDES

### 5 CHEESE MAC\*\*

*Frontier's secret recipe*

### KALE SALAD\*\*\*

*apple, goat cheese, strawberries, sherry vinaigrette, dates, almonds, chives*

### CAESAR SALAD

*traditional Caesar, polenta croutons (anchovy in Caesar dressing)*

### CUCUMBER SALAD

*mint, cane syrup vinegar, shallots, carrots, crushed nuts*

### MIXED GREEN SALAD\*\*\*

*greens, tomatoes, red onion*

### MASHED POTATOES\*\*\*

*whipped with butter & cream*

### LOADED MASHED POTATOES (+ \$3/P)

*add bacon, cheddar, sour cream, chives*

### ROASTED CAULIFLOWER\*\*\*

*garlic, lemon, almonds, parmesan*

### ROASTED FORAGED MUSHROOMS\*\*\*

*cognac, garlic, butter, parsley, thyme, chives*

### FIRE ROASTED GREEN BEANS\*\*\*

*sautéed green beans, garlic, lemon*

### ROASTED GARLIC RICE\*\*\*

*fried garlic, scallion, sesame oil*

### SHRIMP & GRITS\*\*

*Anson Mills grits, shrimp, corn, parmesan*

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# DESSERT

CHOOSE FROM BREAD PUDDING CUPS,  
STRAWBERRY COBBLER MINIS, CHOCOLATE CHIP COOKIES

## CAKES & MACARONS

CUSTOM CAKE - \$10/PERSON

*\*\*Includes one flavor and one filling*

### FLAVORS:

CHOCOLATE, VANILLA, MARBLE, CONFETTI

### FILLINGS:

VANILLA BUTTERCREAM, CHOCOLATE BUTTERCREAM,  
CRÈME BRULÉE, CARAMEL BUTTERCREAM, NUTELLA  
BUTTERCREAM, FRESH STRAWBERRIES & CREAM,  
LEMON CREAM, COOKIES & CREAM

**\*\*DAIRY/EGG FREE AVAILABLE FOR \$7/PERSON**

## **\*\*CUSTOMIZABLE CAKES AVAILABLE**

(GENDER REVEAL, DECORATED, ETC) FOR \$10/PERSON\*\*

### FLAVORS:

CHOCOLATE, VANILLA, MARBLE, CONFETTI

### FILLINGS:

VANILLA BUTTERCREAM, CHOCOLATE BUTTERCREAM

**MACARONS - \$30/DOZEN**

**PLEASE CHOOSE ONE OF THE FOLLOWING**

### **FLAVORS:**

DARK CHOCOLATE GANACHE, MILK CHOCOLATE, CHOCOLATE CARAMEL,  
NUTELLA, FIG BUTTER, VANILLA, SALTED CARAMEL,  
COCONUT, ALMOND, LEMON, RASPBERRY

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