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
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, ANTELOPE LEG - $550.00

Price includes 4 side dishes: 5 Cheese Mac, Mixed Green Kale 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
SERVES: 10-12 people
Choice of 3 Proteins: Goat Leg, Boar Shoulder, Lamb Leg, Wagyu Beef Loin, Smoked Beef Brisket, Wagyu Ribs, Salmon Filet or add a Venison Leg (+$150)
SIDES: 5 cheese mac, mixed green kale salad, seasonal vegetable and buttered dinner rolls
PRICE: $400
PRE-ORDER: 5 days minimum

SMOKED BEEF SHORT-RIB
Full beef rib rack, sourced from local co-op farms in Illinois, Wisconsin and Indiana
SERVES: 8 - 10 people
COOKING METHOD: Smoked with red wine, onion, garlic and rosemary for 6 hours
SIDES: 5 cheese mac, buttered dinner rolls, mixed green kale salad, seasonal vegetables
PRICE: $395
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

Frontier’s Buffet

Frontier’s favorites all in one easy-to-serve buffet. With this variety, all your guests will be happy and full. $24.99 per person, minimum order 12 people

Menu Includes:

Sales tax and 3% event planners fee will be added to all menus
Menu prices are subject to change
Pick 2 Proteins:
Chicken Thigh, Beef Brisket, Pork Shoulder or Smoked Cauliflower

Includes All Sides:
- Mixed Green Salad
- Mac & Cheese
- Green Beans
- Buttered Rolls
- Chocolate Chip Cookies

Build Your Own Feast
All items feed 10

Proteins:
- Frontier’s Chicken - $60
  Fried, Smoked, Herb-Roasted
- Pulled Smoked Pork - $60
  Shoulders smoked 10 hours, BBQ sauce
- Beef Brisket - $65
  Braised & smoked 12 hours

Legs, Shanks & More
- Serves 4-6 guests
  - Lamb Leg - $150
  - Goat Leg - $150
  - Boar Shoulder - $150
  - Venison Leg - $250

Starches, Bread, Veggies & Salad

- 5 Cheese Mac - $42
  Frontier’s secret recipe
- Mashed Potatoes - $37
  Whipped potatoes with butter & cream
- Roasted Cauliflower - $42
  Garlic, lemon, parmesan
- Roasted Mushrooms - $37
  Garlic, butter, parsley, thyme, chives

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Buttered Rolls - $18/dozen
Kale Salad - $42
  Goat cheese, strawberries, sherry vinaigrette,
  almonds, chives
Mixed Green Salad - $32
  Mixed greens, tomato, cucumber, sherry
  vinaigrette

Dessert:

Macarons - $30/dozen
  *Choose 1 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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