



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, Hoagie

Lamb Meatballs * - \$43

Cucumber Dill Yogurt, Chimichurri

Peppadew Peppers* - \$40

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

Deviled 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

BEEF SHORT RIB \$150

LAMB LEG - \$150

VENISON LEG \$250

WHOLE SALMON (serves 10-12) - \$350

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

SHRIMP BOIL (minimum of 15) - \$35/person

1 ½ 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 *

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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

DESSERT

Choose from bread pudding cups, strawberry cobbler minis, chocolate chip cookies

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CAKES & MACARONS

Custom Cake - \$10/person

**Includes one flavor and one filling

Flavors: Chocolate, Vanilla, Marble, Confetti

Fillings: Vanilla Buttercream, Chocolate Buttercream, Crème Brulee, 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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