



CATERING MENU



SMALL OR LARGE, LET CROSSBUCK BBQ CATER YOUR NEXT EVENT AND IT IS SURE TO BE A SMOKIN' SUCCESS.

Parties, holiday gatherings, milestone celebrations, corporate meetings and events, weddings and more... Cross Buck BBQ offers a variety of options from quick pick-up to large delivery to full service catering.

We also pride ourselves on innovation and we are constantly sourcing new techniques and new food items. If you don't see something you like....Ask Chef Tim or Chef Damian...They'd smoke that!



@crossbuckbbq

www.crossbuckbbq.com | 214-765-4019

EASY ORDER MENUS

FOR GROUPS OF 20 PEOPLE OR MORE

WATCHING THE BIG GAME

\$13.25 per person

Smoked Chicken Wings

(Buffalo, BBQ or Teriyaki) with CB Ranch

Black Molasses Pork Butt Sliders

with Cilantro Slaw

Chopped BBQ White Cheddar Queso

with Tajin Spiced Tortilla Chips

BUSINESS BUFFET

\$26-27.50 per person

Yardmaster's Salad

Fresh Greens and Veggies with CB Ranch or CB Vinaigrette

Smokemaster's Vegetables

with our Smoked Three Onion Butter

Roasted Potatoes

with Smoked Scallion and Olive Oil

Smoked Prime Rib

Coated with our Three Pepper Rub and Basted with Bacon Fat

-or-

Texas Style Brisket

Crossbuck Original Recipe, the Gold Standard

Brass Collar Turkey Breast

Marinated and Rubbed with our Savory Herb Blend

NY Style Cheesecake

with Fresh Berry Coulis and White Chocolate Shavings

LIGHT LUNCHEON

\$18.25 per person

Yardmaster's Salad

Fresh Greens and Veggies with CB Vinaigrette

Smoked Anchovy Caesar

with Cotija and Parmesan Cheeses

Citrus Glazed Salmon

Gently Smoked with a Hint of Citrus

Brass Collar Turkey Breast

Marinated and Rubbed with our Savory Herb Blend

LARGE FAMILY REUNION

\$18.50 per person

Mac N Cheese

with Vermont Cheddar and Smoked Garlic

Baked Beans

with Soy-Smoked Onion and Anaheim Chili

Texas Style Brisket

Crossbuck Original Recipe, the Gold Standard

St. Louis Style Pork Ribs

Glazed with CB Spiced Local Honey

PLEASE ORDER 24 HOURS IN ADVANCE

APPETIZERS & PLATTERS

FOR GROUPS OF 20 PEOPLE OR MORE

COLD

Crossbuck Smoked Shrimp Cocktail \$24/doz
with Fresh Horseradish Cocktail Sauce

Cold Smoked Mozzarella Skewers \$19/doz
with Tomato Jam

Chef's Cheese Display \$85/feeds 25-30
Imported and Domestic Cheese Tray

Garden Crudites \$70/feeds 25-30
with Smoked Jalapeno Ranch

Lox Style Smoked Salmon Board \$75/feeds 25-30
with Traditional Accompaniments

Lightly Smoked Fruit Skewers \$20/doz
with Mint Yogurt

Curried Smoked Salmon Salad Wraps \$21/doz
with Lemon and Capers

Pesto Smoked Turkey Wraps \$21/doz
with Fresh Basil & Cranberries

Smoked Red Pepper Hummus \$65/feeds 25-30
with Assorted Olives and Pita

Smoked Tomato Bruschetta \$19/doz
with Feta and Fresh Herbs

Smoked Eggplant Baba Ghanoush \$65/feeds 25-30
with Crisp Vegetables and Pita

HOT

Peppered Beef Skewers \$27/doz
with Black Molasses Jus

Smoked Chicken Wings \$22/doz
(Buffalo, BBQ or Teriyaki) with CB Ranch

Herbed Salmon Skewers \$24/doz
with Citrus Aioli

Bacon Stuffed Mushrooms \$19/doz
with Hot Peppers and Thyme

Chopped BBQ Sliders \$23/doz
with Bleu Crumbles and Smoked Onion

Black Molasses Pork Butt Sliders \$20/doz
with Cilantro Slaw

Gently Smoked Brie \$60/feeds 15-20
with Bacon Jam and Crostini

Chopped BBQ White Cheddar Queso . \$64/feeds 25-30
with Tajin Spiced Tortilla Chips

Bacon Wrapped Jalapenos \$22/doz
with Sweet Pepper Cream Cheese

BBQ Empanadas \$21/doz
with Smoked Garlic Chimichurri

PLEASE ORDER 24 HOURS IN ADVANCE

BOXED LUNCHES

All Boxed Lunches are served with Chips, one Main, one Side and a Cookie or Brownie
50 Person Lunch Minimum

COLD BOXED LUNCH

MAIN (Choose One)

- Smoked Prime Rib Sandwich** \$16.99/ea
with Horseradish Aioli
- Smoked Salmon Wrap** \$13.99/ea
with Citrus Salsa
- Turkey Breast Wrap** \$13.99/ea
with Cranberry Chutney
- Citrus Glazed Salmon Salad** \$16.99/ea
with CB Vinaigrette
- Smoked Red Pepper Hummus** \$13.99/ea
with Assorted Olives and Pita

SIDES (Choose One)

- Miso Honey Slaw**
Crisp Slaw with Miso, Honey and Pickled Ginger
- CB Potato Salad**
with Chopped BBQ and Chives
- Sesame Noodle Salad**
with Chilis and Cilantro

HOT BOXED LUNCH

MAIN (Choose One)

- Texas Style Brisket** \$16.99/ea
Crossbuck Original Recipe, the Gold Standard
- Brass Collar Turkey Breast** \$14.99/ea
Smoked with our Savory Spice Blend
- Black Molasses Pork Butt** \$13.99/ea
Kicked up a Notch with Hoisin Sauce and Secret Spices
- Citrus Glazed Salmon** \$15.99/ea
Gently Smoked with a Hint of Citrus
- Steel Driver's Chopped BBQ** \$16.99/ea
Pulled and Chopped then Tossed in CB BBQ Sauce

SIDES (Choose One)

- Baked Beans**
with Soy-Smoked Onion and Anaheim Chili
- Desert Line Hominy**
with Epazote and Spices
- Mac N Cheese**
with Vermont Cheddar and Smoked Garlic
- Smokemaster's Vegetables**
with our Smoked Three Onion Butter

PLEASE ORDER 24 HOURS IN ADVANCE

THE BEAUTIFUL BBQ BUFFET

All prices are per person.

PROTEINS

(Choose at Least Two)

CB Signature Brisket	\$7.50
the standard, unforgettable	
Brass Collar Turkey Breast	\$5.75
Smoked with our Savory Spice Blend	
St. Louis Style Pork Ribs Glazed	\$6.00
with CB Spiced Local Honey	
Smoked Poblano Sausage	\$4.50
Juicy Sausage served Sliced for Sharing	
Black Molasses Pork Butt	\$5.50
Kicked up a Notch with Hoisin Sauce and Secret Spices	
Citrus Glazed Atlantic Salmon	\$6.50
gently Smoked with a Hint of Citrus	
CB Smoked Chicken	\$5.50
Dark Chicken Quarters Basted with Love	
Steel Driver's Chopped BBQ	\$6.00
Pulled and Chopped then Tossed in CB BBQ Sauce	
Smoked Prime Rib	\$9.00
with our Three Pepper Rub, Basted with Bacon Fat	
Smoked Tofu	\$5.00
with Chili and Sesame Glaze	

DESSERTS

NY Style Cheesecake	\$5.00
with Fresh Berry Coulis and White Chocolate Shavings	
Seasonal Fruit Cobbler	\$4.00
Served Hot with Cinnamon Crust	
Chocolate and Cranberry Bread Pudding	\$4.00
Served Hot and Dusted with Sugar	

SIDES

(Choose at Least Two)

Baked Beans	\$2.00
with Soy-Smoked Onion and Anaheim Chili	
Desert Line Hominy	\$2.00
with Epazote, Fresh Herbs, Spices and Cotija	
Miso Honey Slaw	\$2.00
Crisp slaw with Miso, Honey, and Pickled Ginger	
CB Potato Salad	\$2.25
with Chopped BBQ and Chives	
Mac N Cheese	\$3.00
with Vermont Cheddar and Smoked Garlic	
Smokemaster's Vegetables	\$2.50
with our Smoked Three Onion Butter	
CB Rice Pilaf	\$2.00
with Herbs and Peas	
Smoked Anchovy Caesar	\$3.00
with Cotija and Parmesan Cheeses	
Yardmaster's Salad	\$3.00
Fresh Greens with CB Ranch or CB Vinaigrette	
Cold Smoked Tomato and Mozzarella Salad ..	\$3.00
with Basil and Balsamic	
Roasted & Smoked Potatoes	\$2.25
with CB Signature Spices	
Sesame Noodle Salad	\$2.25
with Chilis and Cilantro	

Assorted Cookies	\$2.50
Fresh Baked Cookie Assortment	
CB Chocolate Cake	\$4.00
with Sweet Cream Frosting	
Two Bite Desserts	\$2.50
Assortment Chef's Choice of Mini Desserts	

PLATED EVENTS

Crossbuck is happy to help plan a plated meal for your next event. While we have a variety of options and menus that we can create, we have some example menus below that we think are delicious!

UPSCALE BBQ DINNER

Passed Appetizers

Smoked Shrimp Cocktail and CB Bruschetta

Salad

Yardmaster's Salad Fresh Greens and Veggies with CB Ranch or CB Vinaigrette

Entrée

CB Signature Brisket with Roasted Potatoes, Smoked Cauliflower and a BBQ Demiglace

Dessert

NY Style Cheesecake with Fresh Berry Coulis and White Chocolate Shavings

RED HAT LUNCHEON

First Course

Smoked Red Pepper Hummus with Crisp Vegetables and Pita

Second Course

Smoked Atlantic Salmon with Sesame Noodle Salad

-or-

Brass Collar Turkey Breast atop Smoked Anchovy Caesar

Dessert

CB Chocolate Cake with Sweet Cream Frosting

FAMILY STYLE BBQ DINNER

Plated Apps

Warm Brie and Lox Style Salmon Boards

Salads

Smoked Anchovy Caesar and Smoked Tomato and Mozzarella

Entrée

Smoked Prime Rib with Desert Line Hominy and Chimichurri

-or-

Smoked Chicken Legs with Rice Pilaf and CB BBQ Sauce

Dessert

Two Bite Dessert Assortment and Decadent Chocolates

Please contact Crossbuck for pricing on these or any other custom plates for your event.

BULK ORDERING

Just want to have some or one of our regular menu items for your party. Here they are, packed cold and ready to reheat or packaged hot for right now. All meats are available in 1 lb increments.

MEATS BY THE POUND

Texas Style Brisket \$29.95

Crossbuck Original Recipe, The Gold Standard

Smoked Prime Rib \$35.89

Coated with our Three Pepper Rub, basted with Bacon Fat

Brass Collar Turkey Breast \$22.49

Smoked with our Savory Herb Blend

St. Louis Style Pork Ribs \$23.69

Glazed with CB Spiced Local Honey

Black Molasses Pork Butt \$21.89

Kicked up a Notch with Hoisin Sauce and Secret Spices

Citrus Glazed Salmon \$25.89

Smoked with a Hint of Citrus

Smoked Chicken Legs \$20.49

Marinated in Soy and Ginger and Finished with CB Poultry Spice

CB's Smoked Sausage \$17.09

House Recipe with Smokey Poblano Peppers

SIDES BY THE PAN

½ PAN – SERVES 14-16 PEOPLE

Baked Beans \$28.00

with Soy-Smoked Onion and Anaheim Chili

Desert Line Hominy \$28.00

with Epazote, Fresh Herbs, Spices and Cotija

Miso Honey Slaw \$28.00

Crisp Slaw with Miso, Honey and Pickled Ginger

Roasted Potatoes \$31.50

with Smoked Scallion and Olive Oil

Mac N Cheese \$42.00

with Vermont Cheddar and Smoked Garlic

Smokemaster's Vegetables \$35.00

with our Smoked Three Onion Butter

Yardmaster's Salad Fresh Greens \$42.00

with CB Ranch or CB Vinaigrette

FULL PAN - SERVES 25-30

Baked Beans \$50.00

with Soy-Smoked Onion and Anaheim Chili

Desert Line Hominy \$50.00

with Epazote, Fresh Herbs, Spices and Cotija

Miso Honey Slaw \$50.00

Crisp Slaw with Miso, Honey and Pickled Ginger

Roasted Potatoes \$52.50

with Smoked Scallion and Olive Oil

Mac N Cheese \$74.00

with Vermont Cheddar and Smoked Garlic

Smokemaster's Vegetables \$62.50

with our Smoked Three Onion Butter

Yardmaster's Salad Fresh Greens (full pan) ... \$74.00

with CB Ranch or CB Vinaigrette

CALL FOR DAY-OF-AVAILABILITY ▪ PLEASE ORDER 24 HOURS IN ADVANCE