



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

\$14.85 per person

Smoked Chicken Wings
(Buffalo, BBQ or Teriyaki) with CB Ranch

Black Molasses Pork Butt Sliders
with Cilantro Slaw

Brisket White Cheddar Queso
with Tortilla Chips

CORPORATE BUFFET

\$27.73-\$29.23 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 and Potatoes
with Yellow Curry, Signature Spices and Olive Oil

Smoked Prime Rib
Seared in Bacon Fat and Coated with our
-or- Cracked Pepper Rub

Texas Style Brisket
Crossruck 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

\$19.23 per person

Yardmaster's Salad
Fresh Greens and Veggies with CB Vinaigrette

Smokemaster Vegetables
with our Smoked Three Onion Butter

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

\$19.98 per person

Mac N Cheese
with Vermont Cheddar and Smoked Garlic

Brisket Baked Beans
with Pork, Soy-Smoked Onion and Anaheim Chili

Texas Style Brisket
Crossruck Original Recipe, the Gold Standard

St. Louis Style Pork Ribs
Glazed with CB Spiced Local Honey and CB BBQ
Sauce

PLEASE ORDER 24 HOURS IN ADVANCE

APPETIZERS & PLATTERS

FOR GROUPS OF 20 PEOPLE OR MORE

COLD

- Crossbuck Smoked Shrimp Cocktail** \$25/doz
with Fresh Horseradish Cocktail Sauce
- Cold Smoked Mozzarella Skewers** \$24/doz
with Tomato and Basil Vinaigrette
- Chef's Cheese Display** \$90/feeds 25-30
Imported and Domestic Cheese Tray
- Garden Crudites** \$70/feeds 25-30
with Smoked Jalapeno Ranch
- Lox Style Smoked Salmon Board** \$79/feeds 25-30
with Traditional Accompaniments
- Lightly Smoked Fruit Skewers** \$23/doz
with Mint Yogurt
- Pesto Smoked Turkey Wraps** \$27/doz
with Fresh Basil & Cranberries
- Smoked Red Pepper Hummus** \$70/feeds 25-30
with Assorted Olives and Pita
- Smoked Tomato Bruschetta** \$20/doz
with Feta and Fresh Herbs
- Smoked Eggplant Baba Ghanoush** ... \$70/feeds 25-30
with Crisp Vegetables and Pita

HOT

- Smoked Chicken Wings** \$24/doz
(Buffalo, BBQ or Teriyaki) with CB Ranch
- Herbed Salmon Skewers** \$32/doz
with Citrus Aioli
- Brisket Sliders** \$32/doz
with Bleu Crumbles and Smoked Onion
- Black Molasses Pork Butt Sliders** \$24/doz
with Cilantro Slaw
- Brisket White Cheddar Queso** \$70/feeds 25-30
with Tortilla Chips
- BBQ Brisket Empanadas** \$30/doz
with Creamy Herb Aioli
- Burnt Ends (Brisket Candy)** \$32/doz
with Shiner Glaze
- Smoked Sausage Bites** \$23/doz
with CB BBQ Sauce
- Bacon Chile Dip** \$75/feeds 25-30
with Chips

PLEASE ORDER 24 HOURS IN ADVANCE

BOXED LUNCHES

All Boxed Lunches are served with one Main, one Side, Chips and a Cookie
20 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 Fresh Basil and Cranberry

Citrus Glazed Salmon Salad \$16.99/ea
with CB Vinaigrette (served with a roll)

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
Classic Creamy Dressing with a touch of
Smoke and Spice

HOT BOXED LUNCH

Served with BBQ Sauce, Pickles, and a Roll

MAIN (Choose One)

Texas Style Brisket \$16.99/ea
Crossruck 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
Pulled Pork with Hoisin Sauce and Secret Spices

Citrus Glazed Salmon \$15.99/ea
Gently Smoked with a Hint of Citrus

Burnt Ends (Brisket Candy) \$17.50/ea
Tossed in a Sugar Rub and Shiner Glaze

SIDES (Choose One)

Brisket Baked Beans
with Pork, Soy-Smoked Onion and Anaheim Chili

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

Buffets come with our House Rolls, BBQ sauces, Pickles and Relish for all guests.

Buffets come with disposable plates, napkins and utensils for all guests.

All prices are per person.

PROTEINS

(CHOOSE AT LEAST TWO)

| | |
|--|---------------|
| CB Signature Brisket | \$7.99 |
| the standard, unforgettable | |
| Brass Collar Turkey Breast | \$6.24 |
| Smoked with our Savory Spice Blend | |
| St. Louis Style Pork Ribs | \$6.49 |
| Glazed with CB Spiced Local Honey and CB BBQ Sauce | |
| Smoked Poblano Sausage | \$4.99 |
| House Recipe Beef and Pork Blend | |
| Black Molasses Pork Butt | \$5.99 |
| Pulled Pork with Hoisin Sauce and Secret Spices | |
| Citrus Glazed Atlantic Salmon | \$6.99 |
| gently Smoked with a Hint of Citrus | |
| CB Smoked Chicken | \$5.99 |
| Dark Chicken Quarters Basted with Love | |
| Burnt Ends (Brisket Candy) | \$8.49 |
| Tossed in a Sugar Rub and Shiner Glaze | |
| Smoked Prime Rib | \$9.49 |
| Seared in Bacon Fat with our Cracked Pepper Rub | |
| Smoked Tofu | \$5.49 |
| 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 | |
| S'mores Bread Pudding | \$4.00 |
| Soft, Rich and Marshmallowy | |

SIDES

(CHOOSE AT LEAST TWO)

| | |
|---|---------------|
| Brisket Baked Beans | \$2.25 |
| with Pork, Soy-Smoked Onion and Anaheim Chili | |
| Desert Line Hominy | \$2.25 |
| with Epazote, Fresh Herbs, Spices and Cotija | |
| Miso Honey Slaw | \$2.25 |
| Crisp slaw with Miso, Honey, and Pickled Ginger | |
| CB Potato Salad | \$2.50 |
| Classic Creamy Dressing with a touch of Smoke and Spice | |
| Mac N Cheese | \$3.25 |
| with Vermont Cheddar and Smoked Garlic | |
| Smokemaster's Vegetables | \$2.75 |
| with our Smoked Three Onion Butter | |
| CB Rice Pilaf | \$2.25 |
| with Herbs and Peas | |
| Yardmaster's Salad | \$3.25 |
| Fresh Greens with CB Ranch or CB Vinaigrette | |
| Roasted & Smoked Potatoes | \$2.50 |
| with Yellow Curry and CB Signature Spices | |

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

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

BULK ORDERING

Just want to have 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 and come with our BBQ sauces, pickles and relish.

MEATS BY THE POUND

- Texas Style Brisket** \$29.95
Crossbuck Original Recipe, The Gold Standard
- Smoked Prime Rib** \$35.89
Coated with our Cracked Pepper Rub and seared 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 and CB BBQ Sauce

- Black Molasses Pork Butt** \$21.89
Pulled Pork 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 Smoky Poblano Peppers
- Burnt Ends (Brisket Candy)** \$31.95
Tossed in a Sugar Rub and Shiner Glaze

SIDES BY THE PAN

| | 1/2 PAN <i>(Serves 18-22 people)</i> | FULL PAN <i>(serves 45-50)</i> |
|--|--|--|
| Brisket Baked Beans with Pork, Soy-Smoked Onion and Anaheim Chili | \$40.00 | \$80.00 |
| Desert Line Hominy with Epazote, Fresh Herbs, Spices and Cotija | \$40.00 | \$80.00 |
| Miso Honey Slaw Crisp Slaw with Miso, Honey and Pickled Ginger | \$40.00 | \$80.00 |
| Roasted and Smoked Potatoes with Yellow Curry, Signature Spices, and Olive Oil | \$45.00 | \$90.00 |
| Mac N Cheese with Vermont Cheddar and Smoked Garlic | \$50.00 | \$100.00 |
| Smokemaster's Vegetables with our Smoked Three Onion Butter | \$47.50 | \$95.50 |
| Yardmaster's Salad Fresh Greens with CB Ranch or CB Vinaigrette | \$40.00 <i>(Serves 12-15 people)</i> | \$80.00 <i>(Serves 25-30 people)</i> |
| CB Potato Salad Classic Creamy Dressing with a touch of Smoke and Spice | \$45.00 | \$90.00 |

Crossbuck Rolls \$0.25/each
Soft and delicious, freshly baked every day

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