



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... Crossbuck 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

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

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

\$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

Crossbuck 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

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 with Horseradish Aioli	\$16.99/ea
Smoked Salmon Wrap with Citrus Salsa	\$13.99/ea
Turkey Breast Wrap with Fresh Basil and Cranberry	\$13.99/ea
Citrus Glazed Salmon Salad with CB Vinaigrette (served with a roll)	\$16.99/ea
Smoked Red Pepper Hummus with Assorted Olives and Pita	\$13.99/ea

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)

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)	SIDES (CHOOSE AT LEAST TWO)
CB Signature Brisket \$7.99 the standard, unforgettable	Brisket Baked Beans \$2.25 with Pork, Soy-Smoked Onion and Anaheim Chili
Brass Collar Turkey Breast \$6.24 Smoked with our Savory Spice Blend	Desert Line Hominy \$2.25 with Epazote, Fresh Herbs, Spices and Cotija
St. Louis Style Pork Ribs \$6.49 Glazed with CB Spiced Local Honey and CB	Miso Honey Slaw \$2.25 Crisp slaw with Miso, Honey, and Pickled Ginger
BBQ Sauce Smoked Poblano Sausage \$4.99 House Recipe Beef and Pork Blend	CB Potato Salad \$2.50 Classic Creamy Dressing with a touch of Smoke and Spice
Black Molasses Pork Butt \$5.99 Pulled Pork with Hoisin Sauce and Secret Spices	Mac N Cheese\$3.25with Vermont Cheddar and Smoked Garlic
Citrus Glazed Atlantic Salmon \$6.99 gently Smoked with a Hint of Citrus	Smokemaster's Vegetables \$2.75 with our Smoked Three Onion Butter
CB Smoked Chicken \$5.99 Dark Chicken Quarters Basted with Love	CB Rice Pilaf
Burnt Ends (Brisket Candy) \$8.49 Tossed in a Sugar Rub and Shiner Glaze	Yardmaster's Salad \$3.25 Fresh Greens with CB Ranch or CB Vinaigrette
Smoked Prime Rib \$9.49 Seared in Bacon Fat with our Cracked Pepper Rub	Roasted & Smoked Potatoes \$2.50 with Yellow Curry and CB Signature Spices
Smoked Tofu \$5.49 with Chili and Sesame Glaze	
DESSERTS	
NY Style Cheesecake \$5.00 with Fresh Berry Coulis and White Chocolate Shavings	Assorted Cookies \$2.50 Fresh Baked Cookie Assortment
Seasonal Fruit Cobbler \$4.00 Served Hot with Cinnamon Crust	CB Chocolate Cake \$5.00 with Sweet Cream Frosting Two Bite Desserts \$3.50
S'mores Bread Pudding \$4.00 Soft, Rich and Marshmallowy	Assortment Chef's Choice of Mini Desserts

PLEASE ORDER 24 HOURS IN ADVANCE

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

Brass Collar Turkey Breast atop Smoked Anchovy Caesar

Dessert

-or-

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

-orSmoked Chicken Legs with Rice Pilaf and CB
BBQ Sauce

Dessert

Two Bite Dessert Assortment

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 Crossbuck Original Recipe, The Gold Standard	
Smoked Prime Rib Coated with our Cracked Pepper Rub and sear with Bacon Fat	
Brass Collar Turkey Breast Smoked with our Savory Herb Blend	. \$25.99
St. Louis Style Pork Ribs Glazed with CB Spiced Local Honey and CB BBQ Sauce	. \$25.49

Black Molasses Pork Butt \$24. Pulled Pork with Hoisin Sauce and Secret Spices	99
Citrus Glazed Salmon \$26. Smoked with a Hint of Citrus	49
Smoked Chicken Legs	49
CB's Smoked Sausage \$19. House Recipe with Smoky Poblano Peppers	50
Burnt Ends (Brisket Candy) \$32. Tossed in a Sugar Rub and Shiner Glaze	99

SIDES BY THE PAN	1/2 PAN (Serves 18-22 people)	FULL PAN (serves 45-50)
Brisket Baked Beans with Pork, Soy-Smoked Onion ar	\$40.00	\$80.00
Desert Line Hominy with Epazote, Fresh Herbs, Spice	es and Cotija	\$80.00
Miso Honey Slaw Crisp Slaw with Miso, Honey and	H Pickled Ginger	\$80.00
Roasted and Smoked Potatoes with Yellow Curry, Signature Spi	•	\$90.00
Mac N Cheese with Vermont Cheddar and Smo	\$50.00 ked Garlic	\$100.00
Smokemaster's Vegetables with our Smoked Three Onion B		\$95.50
Yardmaster's Salad	\$40.00	\$80.00
Fresh Greens with CB Ranch or 0	CB Vinaigrette (Serves 12-15 people)	(Serves 25-30 people)
CB Potato Salad Classic Creamy Dressing with a t	touch of Smoke and Spice	\$90.00

Crossbuck Rolls \$0.50/each

Soft and delicious, freshly baked every day

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

Pickup | Delivery/Setup | Full Service

15% gratuity will be added to all deliveries/setups; 18% gratuity will be added to all full service staffed events