



## 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... 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

[www.crossbuckbbq.com](http://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

### 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

### CORPORATE BUFFET

**\$28.23-\$29.73 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  
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

### LARGE FAMILY REUNION

**\$20.48 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**

**Pickup | Delivery/Setup | Full Service**

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

# 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

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## 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)

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

#### SIDES (Choose One)

<b>Miso Honey Slaw</b>
Crisp Slaw with Miso, Honey and Pickled Ginger
<b>CB Potato Salad</b>
Classic Creamy Dressing with a touch of Smoke and Spice

### HOT BOXED LUNCH

*Served with BBQ Sauce, Pickles, and a Roll*

#### MAIN (Choose One)

<b>Texas Style Brisket</b>	.....	\$16.99/ea
Crossbuck Original Recipe, the Gold Standard		
<b>Brass Collar Turkey Breast</b>	.....	\$14.99/ea
Smoked with our Savory Spice Blend		
<b>Black Molasses Pork Butt</b>	.....	\$13.99/ea
Pulled Pork with Hoisin Sauce and Secret Spices		
<b>Citrus Glazed Salmon</b>	.....	\$15.99/ea
Gently Smoked with a Hint of Citrus		
<b>Burnt Ends (Brisket Candy)</b>	.....	\$17.50/ea
Tossed in a Sugar Rub and Shiner Glaze		

#### SIDES (Choose One)

<b>Brisket Baked Beans</b>
with Pork, Soy-Smoked Onion and Anaheim Chili
<b>Mac N Cheese</b>
with Vermont Cheddar and Smoked Garlic

**Smokemaster's Vegetables**  
 with our Smoked Three Onion Butter

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# 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** ..... \$8.49

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)** ..... \$8.99

Tossed in a Sugar Rub and Shiner Glaze

**Smoked Prime Rib** ..... \$9.99

Seared in Bacon Fat with our Cracked Pepper Rub

**Smoked Tofu** ..... \$5.49

with Chili and Sesame Glaze

## 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

## 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

**Assorted Cookies** ..... \$2.50

Fresh Baked Cookie Assortment

**CB Chocolate Cake** ..... \$5.00

with Sweet Cream Frosting

**Two Bite Desserts** ..... \$3.50

Assortment Chef's Choice of Mini Desserts

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## 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

### 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

### 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

*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 ..... \$36.49

Crossbuck Original Recipe, The Gold Standard

### Smoked Prime Rib ..... \$44.99

Coated with our Cracked Pepper Rub and seared with Bacon Fat

### Brass Collar Turkey Breast ..... \$26.99

Smoked with our Savory Herb Blend

### St. Louis Style Pork Ribs ..... \$26.49

Glazed with CB Spiced Local Honey and CB BBQ Sauce

### Black Molasses Pork Butt ..... \$25.99

Pulled Pork with Hoisin Sauce and Secret Spices

### Citrus Glazed Salmon ..... \$27.49

Smoked with a Hint of Citrus

### Smoked Chicken Legs ..... \$21.49

Marinated in Soy and Ginger and Finished with CB Poultry Spice

### CB's Smoked Sausage ..... \$20.50

House Recipe with Smoky Poblano Peppers

### Burnt Ends (Brisket Candy) ..... \$37.49

Tossed in a Sugar Rub and Shiner Glaze

## SIDES BY THE PAN

### Brisket Baked Beans ..... \$40.00

with Pork, Soy-Smoked Onion and Anaheim Chili

### Desert Line Hominy ..... \$40.00

with Epazote, Fresh Herbs, Spices and Cotija

### Miso Honey Slaw ..... \$40.00

Crisp Slaw with Miso, Honey and Pickled Ginger

### Roasted and Smoked Potatoes ..... \$45.00

with Yellow Curry, Signature Spices, and Olive Oil

### Mac N Cheese ..... \$50.00

with Vermont Cheddar and Smoked Garlic

### Smokemaster's Vegetables ..... \$47.50

with our Smoked Three Onion Butter

### Yardmaster's Salad ..... \$40.00

Fresh Greens with CB Ranch or CB Vinaigrette

(Serves 12-15 people)

### CB Potato Salad ..... \$45.00

Classic Creamy Dressing with a touch of Smoke and Spice

### FULL PAN

(serves 45-50)

\$80.00

\$80.00

\$80.00

\$90.00

\$100.00

\$95.50

\$80.00

(Serves 25-30 people)

\$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**

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