



Catering Menu

Prices listed are for bulk pick-up orders. We offer delivery and setup for an additional charge. Advance notice on all catering orders is appreciated. A 25% deposit is required to confirm all catering events.

Our Meats

Smoked Certified Angus Beef Brisket	\$18 per lb.
Hickory Smoked Pulled Pork Andouille	\$13 per lb.
Sausage	\$16 per lb.
Pulled Chicken	\$13 per lb.
Bone in Chicken	\$12.50 per half
St. Louis Ribs	\$18 per rack
Add Rib Tips	\$8
Baby Back Ribs	\$25 per rack
Smoked Jumbo Wings	\$16 per dozen
Fire Grilled Flank Steak	\$17 per lb.



Our Sides

Crack Bacon Mac and Cheese	\$8 per lb.
Crossroads' Coleslaw	\$6 per lb.
Loaded Potato Salad	\$8 per lb.
Fresh Green Beans	\$6 per lb.
Honey Corn Cakes	\$12 per dozen
BBQ Beans	\$8 per lb.
Hawaiian Rolls	\$4 per dozen



Advice from the Pitmaster:



When ordering, plan for the average adult to consume 1/2 pound of meat and 1/2 pound of sides in one sitting. If you are making sandwiches, plan for 1/3 pound of meat for each guest.

Please trust our Pitmaster, or else you risk running out of food. #BBQStrong



About Crossroads Custom Catering

Crossroads Custom Catering specializes in planning and creating a memorable experience for your guests.

We offer a wide range of catering services, from pick up to delivery. We also offer full-service catering in our on-site banquet room. From small celebrations to large weddings, we handle all types and sizes of events.

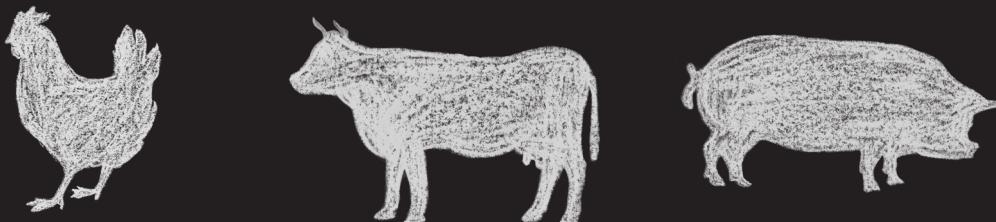
Our catering menu is aimed at making your event extra special. Along with traditional restaurant items, our catering menu also offers selections that aren't available in the restaurant. For example, you can serve Brisket Bruschetta or Sage Sausage Stuffed Mushrooms with Smoked Prime Rib and Roasted Redskin Potatoes (not on the restaurant menu).

So sit back and relax, and let Crossroads Custom Catering help you create a unique experience that your guests will never forget!

Additional Services:

- A mobile Pig Pit with a 50-inch commercial grill.
- Rentals and disposables for all plates and utensils.
- Hand-carved meat, table service, family style or buffet style.
- On-site banquet room rental.
- Boxed lunches (for office functions or small group events).
- Open House planning. Crowd-pleasing menu items at affordable prices.
- Wedding planning. Dazzle your guests with a one-of-a-kind BBQ experience.

A 25% deposit is required to finalize all catering orders.



To schedule a tasting or to meet with our catering manager, call 517-627-0555 or email crossroadslobqcatering@gmail.com