



Our competition quality BBQ consists of the best from all regions including our beloved California. From Texas Style Brisket to Santa Maria Tri-Tip, all your meats are covered with Pipin' Hot Smokers. We only use top quality ingredients including USDA Choice beef, humanely raised pork and chicken. Our tasty side dishes are hand crafted! Our sauces and rubs are designed by our competition Pitmasters to give you award-winning competition quality and flavor in every bite.

**Serving the greater Sacramento Area!
Contact us today at (916) 288-5673**

All Menus Include:

Assorted Dinner Rolls & Butter, Green Salad with a variety of dressings, BBQ Sauce, Paper Plates, Plastic Ware, Napkins.

Disclaimer: Please add appropriate sales tax to all prices.

Delivery

Delivery is specifically designed to feed groups of 20 or more people at a very reasonable price. You simply choose the menu items you desire to determine the price per person, and we'll come out 30 minutes before service time. Delivery orders require full upfront payment and a minimum of 72 hours' notice. There is a \$25 deliver fee. There is a 50% cancellation fee for orders cancelled within 48 hours.

Drop-off Catering

We will drop off and set up your serving area buffet style. This includes table cloths, wire chafers with fuel, and serving utensils. All drop-off catering orders require full upfront payment and a minimum of 72 hours' notice. There is a \$49.99 charge for this service. There is a 50% cancellation fee for orders cancelled within 48 hours. Tables not included.

BBQ "On-Site" Catering

"On-Site" BBQ Catering includes the staff of Pipin' Hot Smokers bringing our delicious BBQ out to the site of your function, with Pipin' Hot Smokers Staff on-site to set up the buffet table, help people through the buffet lines, and clean up the serving area. We will even cook on-site and provide BBQ tips and demonstrations if you like! Ask for pricing for additional items needed for your event such as formal dining ware such as plates (ceramic or china), glassware, and flatware.

There is a 25% non-refundable deposit to secure the event date. On site catering requires a minimum of 14 days' notice. Ask for pricing.

Options	Group size (price per person)	
	20-100	100+
Two entrees and two sides	\$15.99	\$14.99

Entrees:

Your choice of Smoked Chicken, Smoked chicken wings (hot, mild, or BBQ / based on five pieces per person), Award Winning Pulled Pork, Smoked Italian Sausage, British Bangers or Hot Links

Tri Tip (add \$2.99 per person), Texas Style Brisket (add \$2.99 per person)
Championship Pork Spare Ribs or Baby back ribs (add \$3.99 per person),
Pacific Wild Caught Smoked Salmon (ask for pricing)

Add additional side: \$2.49 per person. Add additional meat: \$3.99 per person.

Sandwich, Burger & Hot Dog Menu Options

- Pulled Pork, Beef Brisket, Tri-Tip, or Chicken sliders/sandwiches
- Beef Brisket, chicken, or Pulled Pork Tacos
- Burgers, all beef hot dogs, or sausages (choice of 2)

Price includes 2 sides and buns (for non-taco items)

	Group size (price per person)	
	20-100	100+
	\$14.99	\$13.99

Sides:

- Tossed Balsamic Green Salad w/ Onions and Feta
- Tossed Green Salad w/Variety of 3 Dressings
- German Style Coleslaw
- Fresh Fruit Salad
- Potato Salad
- Santa Fe Baked Beans
- Lindsay's Amazin' Mac & Cheese
- Roasted Red Potatoes basted with Rosemary and Olive Oil
- Corn on the Cob
- Smashed Potatoes
- Corn Bread

If you don't see it on the menu, chances are we can make it. Don't hesitate to ask!



Pipin' Hot Smokers BBQ and Catering

Sacramento, CA 95822

(916) 288-5673

Email – Sean@pipinhotbbq.com

Awards

**People's Choice Champion – Pork Spare Ribs
2013 San Jose Sparta-Q Rib Cook-Off**

**1st Place - Pitmaster's Challenge
2014 Elk Grove Western Festival & BBQ Championship**

**5th Place - Pork
2014 Sacramento Smoke on the River BBQ Championship**

**4th Place - Beef Tri-tip
2017 Van Ruiten Winery 6th Annual BBQ Rib \$ Tri-Tip Cook-off**

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