



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:

Green Spring Mix Salad with Dressings, Assorted Dinner Rolls & Butter, 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 delivery 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. 18% gratuity added to all on-site, full-service catering.

Options

Group size (price per person)

	20-100	101+
One meat entrée and two sides	\$14.99	\$13.99
Two meat entrees and two sides	\$16.99	\$15.99

Entrees:

Your choice of any two: Award Winning Boneless 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, or grilled Portobello Mushrooms

Substitute one of the above meats: Award winning Tri Tip (add \$2.99 per person), KC Style Smoked Brisket (add \$2.99 per person)

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

Add any additional side to your order: \$2.99 per person.

Add any additional meat: \$3.99 per person.

Sandwich, Burger & Hot Dog Menu Options

--Pulled Pork, Beef Brisket, Tri-Tip, Chicken or Portobello Mushroom sliders/sandwiches

--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	101+
	\$14.99	\$13.99

Meats

Award winning Beef Tri-tip

KC Style Smoked Beef Brisket

Award winning Grilled Boneless Chicken

Award winning Pulled Pork

Championship St Louis style Pork Spare Ribs

Smoked Baby Back Ribs

Smoked Chicken Wings

Grilled Portobello Mushrooms (vegan)

Sides:

German Style Coleslaw (no mayo)

Fresh Fruit Salad

Potato Salad

Santa Fe Style Baked Beans (vegan)

Lindsay's Amazin' Mac & Cheese

Roasted Potatoes basted with Rosemary and Olive Oil

Corn on the Cob

Smashed Potatoes

Corn Bread

Grilled Zucchini or Asparagus (when in season)

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**

**2nd Place – Chicken
2017 RWR Memorial BBQ Cook-off**

**5th Place – Rib-eye Steak
2018 Elk Grove Western Festival & BBQ Championship**

**4th Place – Pork Spare Ribs
2018 3rd Annual Rods & Ribs Cook-off**

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