



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

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 \$45 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 \$109 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. Ask for pricing for additional items needed for your event such as formal dining ware such as plates (ceramic or plastic), 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. Minimum on-site service charge is \$399.00

All Menus Include (free of charge): Green Salad with a Variety of Dressings, Dinner Rolls & Butter, BBQ Sauce, Paper Plates, Plastic Ware, Napkins.

<u>Options</u>	<u>Price per person</u>
One meat entrée and two sides	\$21.99
Two meat entrees and two sides	\$25.99

Entrees:

Your choice of any two: Award Winning Boneless Chicken, Award winning beef Tri Tip, Smoked Brisket, Award winning Pulled Pork, Smoked Italian Sausage, Hot Links, or grilled Portobello Mushrooms

Substitute one of the above meats: Championship KC Style Pork Spare Ribs or Baby Back ribs (add \$4.99 per person)

Add any additional side to your order: \$4.99 per person.

Add any additional meat: \$6.99 per person.

Disclaimer: Please add appropriate sales tax to all prices. Due to the volatility and inflationary pressures of food costs, pricing may be different than reflected here.

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
Grilled Portobello Mushrooms (vegan)

Sides:

Coleslaw (no mayo/vinegar based)
Fresh Fruit Salad
Potato Salad
Santa Fe Style Baked Beans (vegan)
Lindsay's Amazin' Mac & Cheese
Roasted Potatoes
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**

**4th Place – Chicken
2023 California State Barbecue Championship**

**3rd Place – Turkey
2024 California State Barbecue Championship**

**1st Place Champion – Pork Spare Ribs
2025 2nd Annual Bringing the City Together Rib Cook-Off**

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