

Sierra Smokehouse BBQ

& Custom Catering

Heidi Anhorn – Owner Ed Anhorn – Pitmaster

2533 Merrychase Drive, #400 Cameron Park, CA (530) 672-7477 / (916) 599-5095

www.sierrasmokehousebbq.com

Catering Menu

We provide Delivery Service for groups of 25 or more and Setup Service or Full Service for groups of 50 or more.

Delivery Service is provided to the door and includes heavy duty paper plates, utensils & napkins. Setup Service adds buffet setup and rental of the appropriate number of wire chafers. Full Service adds staff to replenish and cleanup buffet with a three hour minimum.

Build Your Customized BBQ Meals

A Per Person Price will be calculated based on level of Service requested, Menu and Group Size

Traditional Sierra Smokehouse BBQ Meat Choices

- Award Winning Pork Spareribs (add \$3/person)
- Award Winning Pork Baby Back Ribs (add \$4/person)
- Carolina Style Pulled Pork
- Award Winning Texas Style Beef Brisket (add \$2/person)
- Award Winning Chicken Half-Breasts (add \$2/person) and Thighs
- Smoked & Grilled to Perfection Beef Tri-Tip (adds \$3/person)

Low & Slow Smokin' Times

- 5 to 7 hours
- 4 to 5 hours
- 9 to 14 hours
- 12 to 18 hours
- 2 to 3 hours
- 4 to 5 hours

Grilled Meat Choices

- Louisiana Hot Links
- Hamburgers & Hotdogs (available only to groups of 100 or more)

Sierra Smokehouse Side Dishes

- Cowboy BBQ Beans
- Cheese 'N Corn
- Mac 'N Cheese (add \$1/person)
- King Ranch Casserole (add \$1/person)
- Cornbread (Honey & Jalapeno Butters)
- Green Bean Casserole
- Vegetable Medley
- Green Salad with Dressings
- Fruit Salad (in season)
- Potato Salad
- Coleslaw
- Macaroni Salad

Sierra Smokehouse Appetizers

- Smoked Jalapeno and Sweet Pepper Boats
- Smoked Stuffed Mushrooms
- Smoked Meatballs with Pepper Jelly Glaze

Sauces Included with Your Order

- Sierra Redwood BBQ Sauce (tomato based)
- Sierra Gold BBQ Sauce (mustard based)
- Sierra Granite BBQ Sauce (vinegar based)

Appropriate CA Sales Tax will be added.

Menu items are subject to change
Updated 6/28/2011