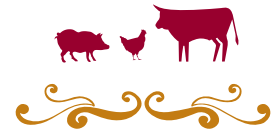




Welcome to Gus's BBQ Catering!



★ Catering Packages ★

All packages come with your choice of Gus's Original or Spicy BBQ Sauce.

Packages that include Pulled Pork come with Gus's Red Pepper Vinegar Sauce as well.

You may add a House or Caesar Salad to any package for an additional \$1.95pp.

Sides: Cole Slaw, BBQ Baked Beans, Red Skin Potato Salad, Roasted Garlic Mashed Potatoes, Braised Southern Greens, Sugar Snap Peas N' Carrots, Creamed Corn, Dirty Rice, Louisiana Red Beans & Rice, Dirty Rice, Mac N' Cheese

***Note: Minimum of 20 guests. Packages cannot be altered and we cannot split orders among different packages.**

Package 1 - \$11.95 per person

- Smoked Sausage
- Choice of either Carolina Style Pulled Pork or Beer Braised Texas Brisket
- Choice of Two Signature Sides
- Freshly Baked Cornbread Muffins

Package 3 - \$15.95 per person

- Choice of either Memphis Style Baby Back Ribs or St. Louis Spare Ribs
- Choice of either BBQ Smoked Brick Chicken, Carolina Style Pulled Pork, Beer Braised Texas Brisket or Smoked Sausage
- Choice of Two Signature Sides
- Freshly Baked Cornbread Muffins

Package 2 - \$12.95 per person

- BBQ Smoked Brick Chicken
- Choice of either Carolina Style Pulled Pork, Beer Braised Texas Brisket or Smoked Sausage
- Choice of Two Signature Sides
- Freshly Baked Cornbread Muffins

Package 4 - \$17.95 per person

- Choice of either Memphis Style Baby Back Ribs or St. Louis Spare Ribs
- BBQ Smoked Brick Chicken
- Choice of either Carolina Style Pulled Pork, Beer Braised Texas Brisket or Smoked Sausage
- Choice of Two Signature Sides
- Freshly Baked Cornbread Muffins

APPETIZERS

Mini Cornbread Muffins

Served with Honey Butter
(1 Dozen) \$8

Classic Spinach and Artichoke Dip

Served with Homemade Tortilla Chips
1/2 Pan (Serves 30-35) \$60

Gus's BBQ Sliders

Cheddar, Shredded Onion Strings, Gus's Original
BBQ Sauce and Roasted Garlic Aioli
(1 Dozen) \$32

Spicy Smothered Hot Wings

Smothered in our Fiery Homemade Wing Sauce and served
with Blue Cheese Dressing (Serves 15-20) \$50

Southern Smokehouse Chili

Served with Cheddar Cheese, Diced Red Onion,
and Pickled Jalapeños

1 Quart \$19

SALADS

All Salads are served with the dressing on the side

Small Serves 10-12 • Large Serves 20-25

House Salad

Mixed Greens, Blue Cheese Crumbles and
Candied Peanuts tossed in our Louisiana
Peanut Dressing \$25 / \$50

Iceberg Wedge

Topped with Applewood Smoked Bacon, Diced Tomato,
Blue Cheese Crumbles and our Creamy Blue
Cheese Dressing (small serves 10 - Lg serves 20) \$25 / \$50

Caesar Salad

Hearts of Romaine Lettuce and Parmesan Cheese
tossed in our Caesar Dressing \$30 / \$60
Add Grilled or Blackened Chicken for: \$14 / \$28

Greek Salad

Romaine Lettuce, English Cucumbers, Green and
Red Bell Peppers, Diced Red Onion, Diced Tomato,
Kalamata Olives and Feta Cheese tossed in our
Greek Vinaigrette \$40 / \$80
Add Grilled or Blackened Chicken for: \$14 / \$28

Gus's Old Fashioned Cobb

Poached Chicken, Chopped Romaine, Blue Cheese
Crumbles, Applewood Smoked Bacon, Avocado,
Tomato, Chives and Hard-Boiled Egg tossed
in our Sherry Vinaigrette \$50 / \$100

SANDWICHES

(Served by the dozen)

Mini Pulled Pork

Pulled, topped with Cole Slaw and Red Pepper Vinegar
sauce, and served on a Mini Ciabatta Bun \$40

Mini Brisket

Hand Cut, dressed in BBQ Sauce and Gus's House Spread, topped
with Cole Slaw and served on a Mini Ciabatta Bun \$44

Mini Smoked Sausage

Gus's Smoked Sausage grilled and topped with Sautéed
Peppers and Onions, Smoked Mozzarella and Gus's Honey Blonde
Mustard served on a Mini Ciabatta Bun \$44

FAMILY STYLE MENU

Gus's BBQ Specialties

	By The Pound	By The Piece
Memphis Style Baby Back Ribs	N/A	\$22.95
St. Louis Style Spare Ribs	N/A	\$22.95
BBQ Smoked Brick Chicken (Whole chicken)	N/A	\$15.95
Beer Braised Texas Brisket	\$15.95	N/A
Carolina Style Pulled Pork	\$14.95	N/A
Smoked Sausage	\$12.95	N/A

SIGNATURE SIDES

Quart (Serves 5-7) - 1/2 Pan (Serves 18-20) - Full Pan (Serves 45-50)

	Quart	1/2 Pan	Full Pan
BBQ Baked Beans	\$12	\$35	\$75
Red Skin Potato Salad	\$10	\$30	\$65
Roasted Garlic Mashed Potatoes	\$10	\$30	\$65
Braised Southern Greens	\$10	\$30	\$65
Creamed Corn	\$15	\$45	\$95
Sugar Snap Peas N' Carrots	\$12	\$35	\$75
Louisiana Red Beans & Rice	\$12	\$35	\$75
Dirty Rice	\$12	\$35	\$75
Mac N' Cheese	\$10	\$30	\$65
Cole Slaw	\$8	\$25	\$55

Jack's Mac and Cheese

A blend of Four Cheeses, Applewood Smoked Bacon, and Crimini
Mushrooms topped with Crispy Bread Crumbs and White Truffle Oil
1/2 Pan \$40 Full Pan \$85

DESSERTS

Blueberry Biscuit Cobbler (serves 20) \$60
Served with a Warm Lemon Blueberry Sauce
and Oatmeal Crumb Topping

Homemade Red Velvet Cake (10 Large Slices) \$30

Orange Bourbon Pecan Pie (8 Slices) \$20

House Baked Chocolate Chip Cookies
(1 Dozen) \$18

Add-Ons

Gus's Original BBQ Sauce	Pint \$5.95	Quart \$9.95
Gus's Spicy BBQ Sauce	Pint \$5.95	Quart \$9.95
Gus's Red Pepper Vinegar Sauce	Pint \$3.95	Quart \$6.95
Honey Butter	Pint \$6.95	Quart \$13.95
Jalapeño Jelly	Pint \$8.95	Quart \$17.95
Ciabatta Bun		\$1.50 ea.
Mini Ciabatta Bun		\$.90 ea.

BEVERAGES

Only available with full-service catering.

	per person
Bottled Water	\$1.75
Coke, Diet Coke, Sprite	\$1.75
Fresh Squeezed Lemonade	\$2.25
Iced Tea (Regular, Passion or Sweet)	\$2.25
Fresh Brewed Coffee and Decaf	\$2.25

BOTTLED BEER

Anderson Valley Boont Amber (CA)	5.00
Anderson Valley Hop Ottin IPA (CA)	5.00
Chimay Red (BELG)	8.50
Mirror Pond Pale Ale (OR)	5.00
Ranger IPA (CO)	5.00
Shock Top Belgian White (MO)	4.75
Heineken (HOL)	5.00
Sam Adams Boston Lager (MA)	5.00
Amstel Light (HOL)	5.00
Corona (MEX)	5.00
Newcastle (ENG)	5.00
Buckler (HOL) non-alcoholic	4.00

CANNED BEER

Pabst Blue Ribbon (WI)	3.00
Olympia (WA)	3.00
Dale's Pale Ale (CO)	5.00
Mama's Little Yella Pils (CO)	5.00



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WINE BY THE BOTTLE

The wines on this progressive list are grouped in flavor categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.

Bubbles

Prosecco, Mionetto , Italy	\$28
Blanc de Blancs, " Sofia ", Monterey County (187 ml can)	\$6

Lighter Whites

White Zinfandel, Maddalena , Paso Robles	\$23
Riesling, 14 Hands , Washington State	\$27
Pinot Grigio, Francis Coppola , "Bianco", California	\$25
Sauvignon Blanc, Kenwood Sonoma County	\$28

Chardonnay

La Terre , California	\$20
Cupcake Vineyards , Central Coast	\$25
Robert Mondavi Winery , "Solaire", Santa Lucia Highlands	\$29
Sonoma Cutrer , "Russian River Ranches", Sonoma Coast	\$43

Pinot Noir

Parducci , Mendocino Couty	\$28
Estancia , "Pinnacles Ranches", Monterey	\$33

Merlot

Maddalena Paso Robles	\$29
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Cabernet

Columbia Crest , "Grand Estates", Columbia Valley	\$25
Heavyweight Red , California	\$26
Avalon , Napa Valley	\$32
Rodney Strong , Sonoma Couty	\$30

BBQ Worthy Wines

Malbec, Tamari , "Reserva", Mendoza	\$29
Shiraz, Layer Cake , South Australia	\$37
Red Blend, Cupcake Vineyards , Central Coast	\$22
Zinfandel, Folie a' Deux , Amador County	\$33
Red Blend, The Seventy Five Wine Co , California	\$48
Petite Syrah, Guenoc , California	\$30
Zinfandel, Maddalena , Paso Robles, California	\$30

You must be over the age of 21 if picking up alcohol