



CATERING MENU



WELCOME TO GUS'S BBQ CATERING!

Gus's BBQ Catering brings the celebrated hospitality of our restaurant straight to your event. Once onsite our capable staff works hard to ensure that you and your guests are able to sit back and enjoy a smooth service filled with fresh and delicious BBQ! Whether we are celebrating your big day or catering your office party, we strive to provide a no-fuss, collaborative process that accommodates each event's unique needs with ease. We look forward to working together!

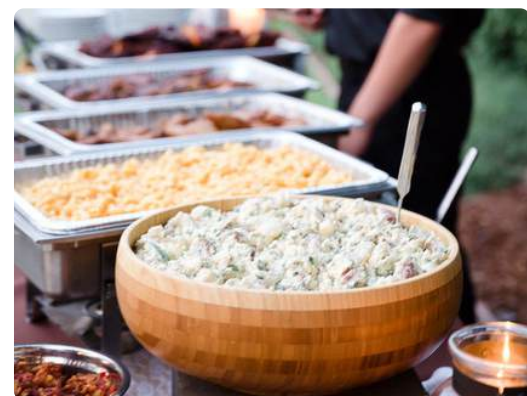
★ SERVICE OPTIONS ★

PICK UP Let us know the day and time you want your order ready. We'll have it packed and ready for pickup.

DELIVERY & SETUP (Minimum order \$500 + delivery charge — \$40 for the first 5 miles, plus and additional \$25 per 5 mile increment up to 30 miles) We'll deliver everything in disposable aluminum pans and help you set it up.

FULL SERVICE (Start with one of our catering packages for a minimum of 100 guests) We'll take care of everything from setup to serving, and finally cleanup. Our staff will provide everything you need on a buffet line.

All catering orders are subject to availability. For full service events we require at least two weeks notice.





FRIENDS & FAMILY PACKS

BBQ SPECIALTIES: MEMPHIS BABY BACK RIBS | ST. LOUIS SPARE RIBS | BBQ BRICK CHICKEN
CAROLINA PULLED PORK | TEXAS BEEF BRISKET | SMOKED SAUSAGE (ORIGINAL OR JALAPEÑO CHEDDAR)

SIGNATURE SIDES: BBQ BAKED BEANS | BRAISED SOUTHERN GREENS | CHARRED JALAPEÑO GRITS
COLESLAW* | CREAMED CORN* | DIRTY RICE | MAC N' CHEESE | RED SKIN POTATO SALAD*
ROASTED GARLIC MASHED POTATOES* | SAUTÉED GREEN BEANS* | TANGY CABBAGE*

*vegetarian

SOUTHERN BBQ MEAL

(SERVES UP TO 6)

Price varies based on selections

- Choice of 3 BBQ Specialties
- Choice of 2 Quarts of Signature sides
- Includes 1 Cast Iron Cornbread
- Choice of BBQ Sauce

WEEKEND BARBECUE

(SERVES UP TO 10)

Price varies based on selections

- Choice of 3 BBQ Specialties
- Choice of 3 Quarts of Signature sides
- Includes 2 Cast Iron Cornbreads
- Choice of BBQ Sauce

BACKYARD FEAST

(SERVES UP TO 14)

Price varies based on selections

- Choice of 3 BBQ Specialties
- Choice of 4 Quarts of Signature sides
- Includes 3 Cast Iron Cornbreads
- Choice of BBQ Sauce



CATERING PACKAGES

Minimum of 20 guests

SIGNATURE SIDES: BBQ BAKED BEANS | BRAISED SOUTHERN GREENS | CHARRED JALAPEÑO GRITS
COLESLAW* | CREAMED CORN* | DIRTY RICE | MAC N' CHEESE | RED SKIN POTATO SALAD*
ROASTED GARLIC MASHED POTATOES* | SAUTÉED GREEN BEANS* | TANGY CABBAGE*

*vegetarian

PACKAGE 1 - \$22 pp

- Smoked Sausage (*original or jalapeño cheddar*)
- Choice of Carolina Pulled Pork or Texas Prime Beef Brisket
- Choice of Two Sides
- Freshly Baked Cornbread Muffins
- Choice of BBQ Sauce

PACKAGE 3 - \$26 pp

- Choice of Memphis Baby Back Ribs or St. Louis Spare Ribs
- Choice of BBQ Brick Chicken, Carolina Pulled Pork, Texas Prime Beef Brisket or Smoked Sausage (*original or jalapeño cheddar*)
- Choice of Two Sides
- Freshly Baked Cornbread Muffins
- Choice of BBQ Sauce

pp: per person

PACKAGE 2 - \$24 pp

- BBQ Brick Chicken
- Choice of Carolina Pulled Pork, Texas Prime Beef Brisket or Smoked Sausage (*original or jalapeño cheddar*)
- Choice of Two Sides
- Freshly Baked Cornbread Muffins
- Choice of BBQ Sauce

PACKAGE 4 - \$30 pp

- Choice of Memphis Baby Back Ribs or St. Louis Spare Ribs
- BBQ Brick Chicken
- Choice of Carolina Pulled Pork, Texas Beef Brisket or Smoked Sausage (*original or jalapeño cheddar*)
- Choice of Two Sides
- Freshly Baked Cornbread Muffins
- Choice of BBQ Sauce





SALADS

*All salads are served with the dressing on the side.
Small (serves 12-15) / Large (serves 25-30)*

HOUSE SALAD

Mixed Greens, Blue Cheese Crumbles,
Candied Peanuts, Sourdough Croutons,
Louisiana Peanut Dressing \$35 / \$70

ICEBERG WEDGE

Applewood Smoked Bacon, Tomato, Pickled
Red Onion, Blue Cheese Crumbles, Creamy
Blue Cheese Dressing
(sm 10 wedges - lg 20 wedges)..... \$40 / \$80

CAESAR SALAD

Romaine & Radicchio, Grated Parmesan,
Sourdough Croutons, Parmesan Crisp,
Caesar Dressing \$40 / \$80

BBQ CHOPPED SALAD

Romaine, Mixed Greens, Jicama, Corn Salsa,
Tomato, Red Onion, Monterey Jack, Toasted
Almonds, Crispy Quinoa, BBQ Ranch Dressing \$45 / \$90

KALE AND QUINOA SALAD

Kale, Mixed Greens, Quinoa, Red Bell Pepper,
Tomato, Cucumber, Marinated Dates, Dill,
Smoked Tomato Vinaigrette..... \$45 / \$90

GUS'S OLD FASHIONED COBB

Smoked Turkey, Romaine, Blue Cheese Crumbles,
Applewood Smoked Bacon, Avocado, Tomato,
Chives, Hard-Boiled Egg, Ranch Vinaigrette \$55 / \$110



APPETIZERS

MINI CORNBREAD MUFFINS

Served with Honey Butter (one dozen) \$12

CLASSIC SPINACH AND ARTICHOKE DIP

Served with Homemade Tortilla Chips
(serves 25-30) \$75

GUS'S GUACAMOLE & CHARRED SALSA

Served with Homemade Tortilla Chips
(serves 12-15)..... \$55

GUS'S HOT WINGS

Choice of Fiery Wing Sauce, Cajun, or
Southern Honey Chili Crisp
Plus choice of Ranch or Blue Cheese Dressing
(serves 12-15) \$70

DEVILED EGGS

A Southern favorite topped with Crispy Smoked Ham
(one dozen) \$24

PULLED PORK NACHOS

Three Cheese Sauce, BBQ Baked Beans, Smoked
Mozzarella, Jack Cheese, Tomato, Red Onion,
Guacamole, Pickled Jalapeños, Original BBQ Sauce
Half Pan (serves 10-12)..... \$45
Full Pan (serves 20-25) \$100

GUS'S SMOKEHOUSE CHILI

Prime Brisket, Nebraska Ground Beef, Black Beans,
Guajillo Chili. Served with Cheddar Cheese, Red Onion,
Pickled Jalapeños (one quart)..... \$30

SLIDERS

PRIME BEEF BRISKET SLIDERS

Poblano Chow Chow, Pickled Red Onions, Original BBQ
Sauce, Gus's House Spread, Mini Seeded Bun \$65

CAROLINA PULLED PORK SLIDERS

Coleslaw, Pickled Red Onions, Carolina Gold, Mini
Seeded Bun \$60

SMOKED PULLED CHICKEN SLIDERS

Coleslaw, Pickles, Red Onion, Original BBQ Sauce, Roasted
Garlic Aioli, Seeded Bun. \$60

RIB SLIDERS

Coleslaw, Original BBQ Sauce, Roasted Garlic Aioli, Mini
Seeded Bun \$60

GUS'S BBQ BURGER SLIDERS

Cheddar Cheese, Shredded Onion Strings, Original BBQ
Sauce, Roasted Garlic Aioli, Mini Bun. \$60

BBQ SPECIALTIES

Small (serves 10-15) / Medium (serves 15-20) / Large (serves 20-30)

TEXAS PRIME BEEF BRISKET

\$155 • \$215 • \$310

Served sliced

5 lbs / 7 lbs / 10 lbs

CAROLINA PULLED PORK

\$135 • \$190 • \$270

Smoked and pulled

5 lbs / 7 lbs / 10 lbs

MEMPHIS BABY BACK RIBS

\$145 • \$205 • \$290

Cut in 2 bone sections

5 racks / 7 racks / 10 racks

ST. LOUIS SPARE RIBS

\$145 • \$205 • \$290

Cut in 2 bone sections

5 racks / 7 racks / 10 racks

BBQ BRICK CHICKEN

\$110 • \$135 • \$220

Deboned, cut into 1/4 pieces

16 pcs / 20 pcs / 32 pcs

SMOKED SAUSAGE

\$75 • \$100 • \$150

(Original or Jalapeño Cheddar)

4 links per pound

15 links / 20 links / 30 links

FRESH ATLANTIC SALMON

\$120 • \$240 • \$360

Approx. 4.5oz pieces

(48 hour notice required)

10 piece / 20 piece / 30 piece

SIGNATURE SIDES

Quart (serves 6-8) / Half Pan (serves 20-25) / Full Pan (serves 50-55)

	Quart	Half Pan	Full Pan
BBQ Baked Beans	\$18	\$60	\$130
Braised Southern Greens	\$18	\$60	\$130
Charred Jalapeño Grits	\$15	\$50	\$120
Coleslaw*	\$15	\$50	\$120
Creamed Corn*	\$18	\$60	\$130
Dirty Rice	\$18	\$60	\$130
Mac N' Cheese	\$15	\$50	\$120
Red Skin Potato Salad*	\$15	\$50	\$120
Roasted Garlic Mashed Potatoes*	\$15	\$50	\$120
Sautéed Green Beans*	\$18	\$60	\$130
Tangy Cabbage*	\$15	\$50	\$120

*vegetarian

DESSERTS

Small (10 pieces) / Large (20 pieces)

BLUEBERRY BISCUIT COBBLER

Served with a Warm Lemon Blueberry Sauce

and Oatmeal Crumb Topping. \$40 / \$80

BUTTER SHEET CAKE

Homemade Butter Cake topped with Caramel

Sauce and Blackberries. \$40 / \$80

HOUSE BAKED CHOCOLATE CHIP COOKIES

(one dozen) \$25



ADD-ONS

Gus's Red Pepper Vinegar Sauce (12oz)	\$4
Honey Butter (12oz)	\$6
Jalapeño Jelly (12oz)	\$8
Additional Salad Dressing (12oz)	\$7-8
Mini Bun (single piece)	\$2



GUS'S BBQ RETAIL ITEMS



Original, Spicy, or Carolina Gold (19oz bottle)	\$10
Gus's Original Dry Rub	\$7

BEVERAGES

(Only available with full service catering)

House Made Lemonade	\$4 pp
Iced Tea (Regular, Passion or Sweet)	\$4 pp

FAQs

HOW FAR WILL GUS'S TRAVEL, AND HOW DOES THE FOOD STAY WARM?

We have a radius of 15 miles for full service events and 30 miles for delivery. Our food is packed in disposable aluminum trays, and transported in insulated boxes that will keep it at a safe and hot temperature.

WHAT ARE THE REQUIREMENTS, AND WHAT IS INCLUDED IN FULL SERVICE?

Guests interested in our full service catering option are required to start with any of our Catering Packages for minimum of 100 guests. We will bring all the necessary tools in order to serve your guests our delicious food buffet style, including tables, linens, chafing dishes, servings utensils, and rustic decor. We are more than happy to provide complimentary durable black plastic plates as well as cutlery, paper napkins, wet naps, and to-go boxes.

HOW MANY SERVERS WILL I NEED?

As a rule of thumb, we recommend one server per 40 guests. We staff a minimum of one captain, and two servers per event.

WHAT CAN I EXPECT OF THE SERVERS AT MY EVENT?

For your event a captain will be assigned as your point of contact throughout the day. There will also be servers onsite that will handle setting/cleaning up the buffet station and serving the food. The team is unable to assist in event set up, tear down, or anything not related to food service.

WHAT ARE THE ADDITIONAL CHARGES THAT APPLY TO THE FULL SERVICE CATERING OPTIONS?

Per event, we charge \$175 for the Captain, and \$150 for each Server; our team needs approximately one hour to set up, and two hours of buffet service are included. Additional time can be added at an hourly rate. There is also a 20% service fee, which includes gratuity and also covers equipment, transportation, insurance, permits and other miscellaneous charges.

IS GRATUITY AUTOMATICALLY ADDED TO THE BILL?

We do not automatically add gratuity to pick up and delivery orders, however it is included in the service fee for full service events. Our team will work hard to ensure that your event goes smoothly and that everything is to your satisfaction. Our staff is appreciative of any gratuity that you should choose to provide.

HOW EARLY DO YOU ARRIVE TO SET UP?

We typically need one hour to set up for full service events.

WHAT IF I HAVE FOOD LEFT OVER?

In the event that you find yourself with a few additional helpings left over, our servers will be more than happy to pack up your extras. We can package it family style for you to keep, or you can send your guests home with individual to-go portions.

HOW LONG DO I HAVE UNTIL MY FINAL HEAD COUNT IS NEEDED?

We ask that you provide us with your final head count at least one week prior to your event.

DOES GUS'S REQUIRE A DEPOSIT?

We will require an e-signature on our proposal to confirm all orders (pick up, delivery, full service) and a 50% deposit for any order above \$2,000.

CAN I COMBINE OR ALTER PACKAGES?

Unfortunately, we do not allow guests to alter or combine any of our packages. If you are looking for more variety, you are welcome to order from our a la carte menu options.

BRAGGING RIGHTS

"We just had Gus's cater our wedding. I don't think there is a better wedding food/catering option! The service was incredible, everyone loved the food (not just because it was BBQ but because it was GOOD BBQ) and it was incredibly affordable."

"We had a truly wonderful graduation dinner! The food was absolutely wonderful (delicious, fresh, tender, visually appealing - just perfect!) and our guests raved about the food. The delivery driver was professional and personable, prompt, and friendly. She offered tips on how to serve, and was very helpful in setting up the dishes."

"I want to also give a very special thanks to Gus's Catering Director. She has great follow through, attention to detail and the ability to direct and manage her team well."

"I cannot thank you guys enough for making our wedding so special and memorable. Food truly brings people together, and this was a meal that people won't forget!"

"On behalf of John Muir HS Class of '73 we wanted to thank you for a wonderful BBQ dinner. Everyone expressed how delicious the food was and your staff was so helpful and accommodating as well. It was the perfect setting for a relaxed and enjoyable evening."

A FEW OF OUR CLIENTS

- ANNANDALE GOLF COURSE
- BANK OF AMERICA
- CALTECH
- CAPITAL ONE
- CHILDREN'S HOSPITAL LA
- CLAREMONT COLLEGES
- DISNEY
- GANAHL LUMBER
- GMC
- GOOGLE
- HILL FARRER
- HOLY FAMILY CHURCH
- JPL
- KAISER
- KECK GRADUATE INSTITUTE
- KIDSPACE MUSEUM
- LEWIS MANAGEMENT GROUP
- METROLINK
- PARSONS
- POLYTECHNIC SCHOOL
- SANTA ANITA RACETRACK
- SHEPHERD CHURCH
- SO CAL EDISON
- THE VINEYARDS AT PORTER RANCH
- TOURNAMENT OF ROSES
- UNIVERSITY OF SOUTHERN CALIFORNIA

READY TO PLACE YOUR ORDER?

ORDER ONLINE NOW!

OR GIVE US A CALL:
888.795.GUSS (4877)
Mon - Fri | 9am to 5pm

**WE LOOK FORWARD
TO WORKING WITH YOU!**



OUR LOCATIONS

SOUTH PASADENA

808 Fair Oaks Avenue
South Pasadena, CA 91030
626.799.3251

CLAREMONT

500 W 1st Street
Claremont, CA 91711
909.445.0931

PORTER RANCH

20179 W Rinaldi Street, Suite 150
Porter Ranch, CA 91326
818.341.3000

ALL MENU ITEMS AND PRICES SUBJECT TO CHANGE.
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