

SEND INQUIRIES TO:

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PRESENTATION
READY WITH A
PROJECTOR, TV'S,
MICROPHONE, AND
SOUND SYSTEM

EVENT MENU OPTIONS SERVE 20 BUFFET STYLE ONLY

APPETIZERS

- SMOKED WINGS** \$110
Hickory smoked whole chicken wings naked or your choice of sauce: BBQ, Buffalo, sweet & spicy, Cajun rub, or lemon pepper served with roasted garlic ranch
- FRIED PICKLES** \$40
Cornmeal breaded pickle chips served with roasted garlic ranch (V)
- PRETZEL TWISTS** \$50
Soft pretzel twists, lightly salted and served with Iron Rail beer cheese (V)

SALADS

- SOUTHWEST CHICKEN SALAD** \$75 / \$145
Chopped romaine hearts, chicken breast, black beans, corn salsa, and crispy tortilla strips with BBQ ranch dressing (GF)
- SPINACH SALAD** \$70 / \$135
Spinach, strawberries, blue cheese crumbles, and toasted walnuts with balsamic dressing (V) (GF)
- HARVEST SALAD** \$45 / \$85
Mixed greens, cucumbers, tomatoes, carrots, red onion, and croutons with your choice of dressing (V)
- CAESAR SALAD** \$45 / \$85
Chopped romaine hearts, shaved parmesan cheese, and croutons with Caesar dressing

SIDES

- MAC & CHEESE** \$55
- RED BEANS & RICE** \$40
- COLESLAW** \$50
- RED SKIN MASHED POTATOES** \$30
- POTATO SALAD** \$30
- PASTA SALAD** \$35
- ROASTED POTATOES** \$30
- VEGETABLE TRAY** \$45

BBQ & ENTREES

- BRISKET** \$155
- PULLED PORK** \$85
- RIBS** \$145
- TURKEY** \$145
- MEATLOAF** \$115
- SALMON** \$215
- RIB TIPS** \$90

**BBQ COMES WITH
TEXAS TOAST OR SLIDER BUN, AND PICKLES**

DESSERTS

- BROWNIES** \$40
- COOKIES** \$30
- PEACH COBBLER** \$60



WE PROUDLY SERVE COKE PRODUCTS AND PT'S COFFEE