

**SEND INQUIRIES TO:**

TY.ARMSTRONG@AIMSTRATEGIESLLC.COM

OR CALL 785-383-3348

**10 PERSON  
MINIMUM ORDER**

**48 HOUR  
NOTICE REQUIRED**



**DELIVERY AND SETUP \$25  
WITHIN TOPEKA CITY LIMITS**  
- CALL FOR DELIVERY PRICING OUTSIDE TOPEKA -

**PRICING INCLUDES:  
DISPOSABLE SERVING &  
EATING UTENSILS, PLATES,  
NAPKINS, & BBQ SAUCE**

**FULLY SERVICED CATERING  
OPTIONS ALSO AVAILABLE**  
- CALL TO INQUIRE -

**CATERING OPTIONS ARE  
PRICED PER PERSON**

**TACO BAR**

**PULLED PORK, BRISKET, OR CHICKEN ..... \$9**

Build your own 3 tacos with flour tortillas, cheddar cheese, cilantro, onion, salsa, & sour cream with your choice of protein.

**SALAD BAR**

**SPINACH SALAD ..... \$7**

Spinach, strawberries, blue cheese crumbles, and toasted walnuts with balsamic dressing (V)

**HARVEST SALAD ..... \$7**

Mixed greens, cucumbers, tomatoes, carrots, red onion, and croutons with roasted garlic ranch or balsamic dressing (V)

**CAESAR SALAD ..... \$7**

Chopped romaine hearts, shaved parmesan cheese, and croutons with Caesar dressing

**ADD CHICKEN +3    ADD TURKEY +4    ADD SALMON +5**

**ENTREES**

**MEATLOAF ..... \$8**

Smoked meatloaf with a beef demi-glace

**SMOKED WINGS ..... \$8**

Smoked whole chicken wings naked or your choice of: BBQ, Buffalo, sweet & spicy, or lemon pepper rub served with roasted garlic ranch.

**BBQ MAC & CHEESE ..... \$13**

Our shell pasta with smokey cheese sauce with your choice of chopped brisket, pulled pork, or marinated grilled chicken

**SHRIMP & GRITS ..... \$14**

Grits topped with a Cajun broth, Argentine red shrimp, Andouille sausage, tasso ham, and trinity vegetables (GF)

**CAJUN CREAM LINGUINI ..... \$10**

Linguini pasta, Cajun cream sauce, Andouille sausage, Tasso ham, and trinity vegetables

**ADD CHICKEN +3    ADD SHRIMP +5**

**BBQ**

**PULLED PORK ..... \$11**

**BRISKET ..... \$11**

**JALAPENO CHEDDAR SAUSAGE ..... \$11**

**TURKEY ..... \$11**

**RIB TIPS ..... \$11**

**RIBS ..... \$11**

**BBQ OPTIONS ARE 1/2 POUND PER PERSON & INCLUDE  
TWO SIDES, TEXAS TOAST OR BUN, AND PICKLES**

**SIDES**

**MAC & CHEESE ..... \$3**

**COLLARD GREENS ..... \$3**

**BAKED BEANS ..... \$3**

**COLESLAW ..... \$3**

**SIDE HARVEST SALAD ..... \$3**

**POTATO SALAD ..... \$3**

**MASHED POTATOES ..... \$3**

**CORN BREAD ..... \$3**

**RED BEANS & RICE ..... \$3**

**DESSERT**

**PEACH COBBLER ..... \$5**

**FREE KEG DELIVERY  
WITH FOOD  
CATERING ORDER**



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## BREWED BEER

**CKH WHEAT** Named after Cyrus K. Holliday, this refreshing wheat beer is made with a mix of Pilsner, 2-Row, Wheat and a touch of Munich malt and oats. This combination delivers a light profile with a slight mouthfeel. Amarillo hops provides please take citrus notes while an addition of Cascade late in the boil gives a subtle floral nose.

**THREE SUNKEN ENGINES IPA** An intense citrusy hop aroma and bitterness dominates this style with some slight malty sweetness along with a pound per barrel of Citra hops in the fermenter gives pleasant fruity citrus flavors, tangerine, mango, grapefruit and pineapple.

**ENGINE FORTY NINE SAISON** Fruitiness with a low hop bitterness and aroma makes this style refreshing. The Saison yeast works the magic to impart the wonderful qualities of a Belgian Farmhouse beer.

**IRON RAIL PALE ALE** A malty, easy drinking American Pale Ale with piney bitterness. Dry hopping with Columbus, Tomahawk and Zeus for three days rounds out the hop aroma.

**SUPER CHIEF STOUT** This rich, sweet version of the classic Oatmeal Stout presents an array of flavors including chocolate and coffee. Magnum and Mt. hood hops help to accentuate the flavors with a mild bitterness to balance the malt sweetness.

**GREAT OVERLAND STATION KOLSCH** A light Pilsner malt provides the base for this smooth style originating in the German city of Cologne. The bitterness from noble hops makes this a nice easy drinking treat for German beer lovers.

<b>1/2 BARREL (124 PINTS)</b> .....	<b>\$160</b>
<b>1/4 BARREL (62 PINTS)</b> .....	<b>\$85</b>
<b>1/6 BARREL (41 PINTS)</b> .....	<b>\$60</b>
<b>KEG DEPOSIT</b> .....	<b>\$30</b>

\*Keg prices are for self service. Call to inquire if beer drafing equipment is needed.

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## STAFFED BAR

**CALL 785-383-3348 TO INQUIRE ABOUT US  
STAFFING A COCKTAIL BAR FOR YOU!**

### SELECTION:

**WHISKEY**  
CROWN ROYAL  
JACK DANIELS  
JAMESON  
JACK DANIELS  
OLD FORESTER

**RUM**  
BACARDI  
CAPTAIN MORGAN  
MALIBU

**SCOTCH**  
GLENLIVET 12 YR

**VODKA**  
GREY GOOSE  
SKOL  
TITO'S

**GIN**  
BROKER'S  
HENDRICK'S

**TEQUILA**  
CIMMARON BLANCO  
DON JULIO BLANCO

**WINE**  
UPON REQUEST

**ALL STAFFED EVENTS REQUIRE  
AT LEAST 5-7 DAYS NOTICE**