



# PRIVATE PATIO EVENT - ANDERSON LANE

**LUNCH MINIMUM** - \$2,000 + 22% service charge & tax

**SUNDAY - THURSDAY DINNER MINIMUM** - \$3,000 + 22% service charge & tax

**FRIDAY - SATURDAY DINNER MINIMUM** - \$4,000 + 22% service charge & tax

**ROOM AVAILABILITY**  
Lunch 11AM - 3PM | Dinner 4PM - Close

**PRIVATE PATIO** - *Seats up to 45 guests*  
Our private patio is open to the outside via garage doors that can be opened or closed. The patio is also heated and cooled with fans. When booking this space, please submit via email the 2 page contract fully filled out.

## DÉCOR

The space is accessible one hour prior to scheduled event for setup. Black linens are provided. Guests are welcome to decorate the tables and room with additional decor. No tape on walls, glitter or confetti is permitted.

## DEPOSITS AND CANCELLATIONS

No deposit required to hold the space. Payment is due in full at the end of the event. Spaces are not considered reserved until a signed contract is received. If the event is canceled less than two weeks prior to date of event, a \$250 charge will be incurred and charged to credit card on file. If the event is canceled less than 24 hours prior to the scheduled event, the full minimum will be applied to the credit card on file.

## MUSIC AND PRESENTATIONS

Live bands, musicians and DJ's are not permitted. The patio is equipped with audio visual capabilities able to hook up to Mac or PC for slideshows and presentations.

## BAR OPTIONS

### FULL BAR

all spirits, cocktails, beer, wine

### WINE & BEER ONLY

bottled beer, draft beer, pre-selected wine

### WINE, BEER & MARGARITAS

bottled beer, draft beer, pre-selected wine, frozen & rocks margaritas

*All alcohol is charged per consumption. Custom packages available upon request.*



*Each guest will receive Appetizers, Salad and Dessert automatically.  
They will just need to select their entree.*

## MENU OPTION 1

**\$59.99/PERSON**

### APPETIZERS

**House-Made Pimiento Cheese**  
flatbread crackers

**Crunchy Catfish & Slaw**  
farm raised & flash fried  
chipotle spiked tartar sauce  
JAK's slaw

**Carl & Deanna Miller's  
Layered Chunky Queso**  
green chile pork, queso, guacamole  
house-made chips

**Spinach Gorgonzola Ravioli**  
walnut pesto cream sauce, grated parmesan  
chipotle purée, grilled ciabatta bread

### SALAD

**Tom's House Salad**  
ranch vinaigrette

### ENTRÉE SELECTIONS

**Grilled New York Strip\***  
chunky smashers, Chef's veggies

**Chorizo Stuffed Pork  
Tenderloin Medallions**  
chunky smashers, Chef's veggies

**Country Club Fancy Chicken Salad**  
achiote chicken, figs, pears  
spicy walnuts, crumbled blue cheese  
champagne vinaigrette

**Crispy Salmon\***  
crab, hothouse tomato wedges  
roasted tomatillo sauce

**13-Spiced Chicken Pasta**  
red pepper & spinach linguine  
chipotle cream, cotija cheese  
fresh jalapeños

### DESSERT

**White Chocolate Blondie Brownie Pie**

### BEVERAGES

Price includes Tea, Soda, Coffee & Water.  
Bar Selections will be an additional charge.

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*



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## MENU OPTION 2

**\$49.99/PERSON**

### APPETIZERS

**House-Made Pimiento Cheese**  
flatbread crackers

**Crunchy Catfish & Slaw**  
farm raised & flash fried  
chipotle spiked tartar sauce  
JAK's slaw

**Carl & Deanna Miller's  
Layered Chunky Queso**  
green chile pork, queso, guacamole  
house-made chips

**Chips and House-Made Salsa**

### SALAD

**Tom's House Salad**  
ranch vinaigrette

### ENTRÉE SELECTIONS

**Chorizo Stuffed Pork  
Tenderloin Medallions**  
chunky smashers, Chef's veggies

**Country Club Fancy Chicken Salad**  
achiote chicken, figs, pears  
spicy walnuts, crumbled blue cheese  
champagne vinaigrette

**Skillet of Green Chile Pork Tacos**  
corn tortillas, black beans  
veggie-studded rice, guacamole

**Chicken Fried New York Strip**  
green chile gravy, chunky smashers  
Chef's veggies

**5-Cheese Macaroni and Chicken**  
twisted elbow macaroni, achiote chicken

### DESSERT

**White Chocolate Blondie Brownie Pie**

### BEVERAGES

Price includes Tea, Soda, Coffee & Water.  
Bar Selections will be an additional charge.



## APPETIZER BUFFET

**\$35.95/PERSON - CHOOSE 5 ITEMS**

Each additional item is \$5 per person  
Ideal for cocktail / mingling events

### **Barbacoa Stackers**

slow roasted barbacoa,  
refried beans, jack cheese,  
JAK's slaw, cotija cheese

### **Crunchy Catfish & Slaw**

farm raised & flash fried  
chipotle spiked tartar sauce  
JAK's slaw

### **Chips and Salsa, Smashed Guacamole**

### **House-Made Pimiento Cheese** flatbread crackers

**Carl & Deanna Miller's  
Layered Chunky Queso**  
green chile pork, queso, guacamole  
house-made chips

**Smoked Barbacoa Quesadilla**  
pepper jack, onions, peppers,  
JAK's slaw

**Crispy Chicken Flautas**  
chipotle sour cream

**Spinach Gorgonzola Ravioli**  
walnut pesto cream sauce, grated parmesan  
chipotle purée, grilled ciabatta bread



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