





WE KNOW HOW TO PARTY

We're always down for a celebration! Whether it's a rehearsal dinner, holiday party, company dinner, birthday party, you name it — we'll help you bring it to life.

At our Anderson Lane location, we've got you covered, literally. Our private back patio seats up to 45 guests and overlooks Shoal Creek. With garage doors that can be opened or closed, the patio is enjoyable year-round.



PATIO CAPACITY

up to 45 seated guests

PATIO AVAILABILITY Lunch 11AM-3PM | Dinner 4PM-close

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



- All alcohol is charged per drink or bottle of wine ordered.
- We are able to offer a full bar with all of our drink options, or a limited bar of select drinks you would like served at the event.
- All beverages & food ordered for in-house consumption go toward the room minimum, including alcohol.

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

MENU OPTION I

Each guest will receive appetizers served family style with side salad and dessert served individually. Guests' choice of entrée served individually.

PERSO

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.

CHORIZO STUFFED PORK TENDERLOIN MEDALLIONS

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

MENU OPTION 2

\$49.99 PER PERSON

Each guest will receive appetizers served family style with side salad and dessert served individually. Guests' choice of entrée served individually.

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 & 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



LET'S MINGLE

Our Appetizer Buffet option is great for cocktail parties or mingling events. Price includes five of these items. Each additional item is \$5 per person.

Barbacoa Stackers

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

Chips and Salsa, Smashed Guacamole

Carl & Deanna Miller's Layered Chunky Queso green chile pork, queso, guacamole, housemade chips

Crispy Chicken Flautas chipotle sour cream

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

House-Made Pimiento Cheese flatbread crackers

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

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

SMOKED BARBACOA QUESADILLA

HOUSE-MADE PIMENTO CHEESE



DEPOSITS & CANCELLATIONS

- * No deposit is 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 event is canceled with 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.

DECOR

- The space is accessible one hour prior to the scheduled event for setup.
- Black linens are provided. Guests are welcome to decorate the tables and rooms with additional decor.
- * Tape on walls, glitter, confetti, sparklers or party poppers are not permitted.

MUSIC & PRESENTATIONS

- Live bands, musicians and DJs are not permitted.
- The patio is equipped with audio visual capabilities able to hook up to Mac or PC for slideshows and presentations.
- Please utilize the set-up time prior to event to ensure your equipment is compatible

BOOK YOUR PARTY

- Jack Allen's Kitchen | Anderson Lane \$512.428.6944
- AndersonBanquets@JackAllensKitchen.com
- □ JackAllensKitchen.com