



Thank you for thinking of Jasper's for your special event! I have put together an information packet, which includes our party guidelines and the group menu options. For parties greater than sixteen, Chef recommends a set menu for you and your guests to ensure the best dining experience. Our private dining menus are designed to allow you to create a custom menu for your guests. In addition, a custom heading can be printed at the top of each menu card to be placed at each place setting. After you have decided on a menu, we can pair wines to complement your meal. To further enhance your experience, floral arrangements, bottled water, or any other special needs can be discussed and accommodated.

We have two private dining spaces:

Additional group spaces available, but not private. Ask for details.

The Boardroom

- * Seats 16 people
- * 1 long table
- * Set Menu Optional
- * Totally private
- * Audio Visual available

Large Private Room

- * Seats 32 people
- * 4 round tables of 8
- * Set Menu Required
- * Totally private
- * Plasma TV in room

The next step to plan your private event at Jasper's is to check availability, then confirm the space with a credit card form to secure your reservation. We do not require a deposit before the event, but we do require the signed form to secure the date/ time of your event and acknowledgement of the cancellation policy.

Thank you,

Lane Strickland

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 Jasper's Austin
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General Information/ Party Planning Steps

There are five steps to planning a successful event at Jasper's:

1. Check availability and secure the space, date and time needed
2. Return the Credit Card Authorization Form to confirm the space
3. Select a menu for your group (if applicable)
4. Select wines for your group (if applicable)
5. Confirm headcount 48 hours before your event

The following information will be useful when planning your special event:

- We are available for lunch events Monday – Friday. A Minimum purchase amount of \$450.00 for food and beverage is required to have your exclusive event
- Special Arrangements for Audio-Visual equipment, floral displays, and entertainment are available through the restaurant
- For dinner we are open Monday through Thursday 5:00 pm-10:00 pm, Friday/Saturday 5:00 pm-11:00 pm and Sundays 11 am-3:00 pm. Saturday lunch is from 12pm- 4:30pm.
- Seating from 10 to 32 people available, or up to 45 guests for cocktails and hors d'oeuvres, Also available is seating for up to 60 people in a semi-private dining room.
- Please note that 20% gratuity will be added to your food and alcohol costs and 8.25% tax will be added to the total food costs
- Custom menu cards will be printed for your dinner. We can customize the heading to greet your guests with a personalized message or company logo.

If you have any questions regarding our policies or are ready to plan your special event, please call 512-832-8012 or email me at Lanes@kentrathbun.com . For more information on our restaurant, you can visit our website at www.Jaspers-Restaurant.com/Austin . I look forward to helping you plan the perfect event!

Menu pricing subject to change. Please call directly for current pricing.



J A S P E R ' S

— GOURMET BACKYARD CUISINE —

Private Dining / Special Event Menus

Menu prices do not include tax, gratuity, or beverage

Lunch

Menu 1 \$25 – 2 courses

Menu 2 \$25 – 2 courses

Menu 3 \$30 – 3 courses

Menu 4 \$35 – 3 courses

Dinner

Menu 1 \$45 – 3 courses

Menu 2 \$55 – 3 courses

Menu 3 \$65 – 4 courses

Groups under 16 guests may order a la carte

Wine pairings/ suggestions are available upon request

Menu pricing subject to change. Please call directly for current pricing.



J A S P E R ' S
— GOURMET BACKYARD CUISINE —

Lunch Menu 1 \$25 – 2 courses

Menu prices do not include tax, gratuity, or beverage

Appetizers, Soup or Salad (Select 3 options)

Aztec Tortilla Soup

Soup Du Jour

Jasper's Caesar Salad, Grana Padano, Focaccia Croutons

Jasper's Greens, Candied Pecans, Maytag Blue Cheese

Priscilla's "Sink" Salad, Feta Vinaigrette, Red Onions, Crisp Pita Chips

Entrees (Select 4 options)

Pan Seared Salmon, Grilled Asparagus, Creamy Mascarpone Polenta

Rotisserie Free Range Lemon Chicken, Oyster Mushroom-Parmesan Risotto, Rosemary Jus

Texas Peach Barbecued Pork Tenderloin, Bourbon Creamed Sweet Corn

Half Rack Slow Smoked Baby Back Ribs, Creamy Baked Potato Salad, Ancho Barbeque

Pecan Crusted Rainbow Trout, Molasses Sweet Potatoes, Jim Bean Butter Sauce

Vegetarian Option Always Available

Menu pricing subject to change. Please call directly for current pricing.



J A S P E R ' S
— GOURMET BACKYARD CUISINE —

Lunch Menu 2 \$25 – 2 courses

Menu prices do not include tax, gratuity, or beverage

Entrees (Select 4 options)

Pan Seared Salmon, Grilled Asparagus, Creamy Mascarpone Polenta

Rotisserie Free Range Lemon Chicken, Oyster Mushroom-Parmesan Risotto, Rosemary Jus

Texas Peach Barbecued Pork Tenderloin, Bourbon Creamed Sweet Corn

Half Rack Slow Smoked Baby Back Ribs, Creamy Baked Potato Salad, Ancho Barbeque

Pecan Crusted Rainbow Trout, Molasses Sweet Potatoes, Jim Bean Butter Sauce

Vegetarian Option Always Available

Dessert (Select 2 options)

Cherry Limeade Pie, Swiss Meringue

Dark Chocolate Molten Cake, Dulce de Leche

Butterfinger Crème Bruleè, Homemade Butterfinger

Menu pricing subject to change. Please call directly for current pricing.



J A S P E R ' S
— GOURMET BACKYARD CUISINE —

Lunch Menu 3 \$30 – 3 courses

Menu prices do not include tax, gratuity, or beverage

Appetizers, Soup or Salad (Select 3 options)

Aztec Tortilla Soup

Soup Du Jour

Jasper's Caesar Salad, Grana Padano, Focaccia Croutons

Jasper's Greens, Candied Pecans, Maytag Blue Cheese

Priscilla's "Sink" Salad, Feta Vinaigrette, Red Onions, Crisp Pita Chips

Entrees (Please Select 4 options)

Pan Seared Salmon, Grilled Asparagus, Creamy Mascarpone Polenta

Rotisserie Free Range Lemon Chicken, Oyster Mushroom-Parmesan Risotto, Rosemary Jus

Texas Peach Barbecued Pork Tenderloin, Bourbon Creamed Sweet Corn

Slow Smoked Baby Back Ribs, Creamy Baked Potato Salad, Ancho Barbeque

Pecan Crusted Rainbow Trout, Molasses Sweet Potatoes, Jim Bean Butter Sauce

Garlic Marinated Flat Iron Steak, Roasted Criminis, Baby Spinach, Red Wine Butter

Vegetarian Option Always Available

Dessert (Please Select 2 options)

Cherry Limeade Pie, Swiss Meringue

Dark Chocolate Molten Cake, Dulce de Leche

Butterfinger Crème Bruleè, Homemade Butterfinger

Menu pricing subject to change. Please call directly for current pricing.



J A S P E R ' S

— GOURMET BACKYARD CUISINE —

Lunch Menu 4 \$35 – 3 courses

Menu prices do not include tax, gratuity, or beverage

Appetizers, Soup or Salad (Select 3 options)

Aztec Tortilla Soup

Soup Du Jour

Jasper's Caesar Salad, Grana Padano, Focaccia Croutons

Jasper's Greens, Candied Pecans, Maytag Blue Cheese

Priscilla's "Sink" Salad, Feta Vinaigrette, Red Onions, Crisp Pita Chips

Texas Style Blue Crab Cakes, Tomatillo-Poblano Cream, Jicama-Tortilla Slaw

Entrees (Please Select 4 options)

Pan Seared Salmon, Grilled Asparagus, Creamy Mascarpone Polenta

Rotisserie Free Range Lemon Chicken, Oyster Mushroom-Parmesan Risotto, Rosemary Jus

Texas Peach Barbecued Pork Tenderloin, Bourbon Creamed Sweet Corn

Slow Smoked Baby Back Ribs, Creamy Baked Potato Salad, Ancho Barbeque

Pecan Crusted Rainbow Trout, Molasses Sweet Potatoes, Jim Bean Butter Sauce

Garlic Marinated Flat Iron Steak, Roasted Criminis, Baby Spinach, Red Wine Butter

Vegetarian Option Always Available

Dessert (Select 2 options)

Cherry Limeade Pie, Swiss Meringue

Dark Chocolate Molten Cake, Dulce de Leche

Butterfinger Crème Bruleè, Homemade Butterfinger

Menu pricing subject to change. Please call directly for current pricing.



J A S P E R ' S

— GOURMET BACKYARD CUISINE —

Dinner Menu 1 \$45 – 3 courses

Menu prices do not include tax, gratuity, or beverage

Appetizers, Soup or Salad (Select 3 options)

Aztec Tortilla Soup

Soup Du Jour

Jasper's Caesar Salad, Grana Padano, Focaccia Croutons

Jasper's Greens, Candied Pecans, Maytag Blue Cheese

Priscilla's "Sink" Salad, Feta Vinaigrette, Red Onions, Crisp Pita Chips

Entrees (Select 4 options)

Rotisserie Free Range Lemon Chicken, Mushroom-Parmesan Risotto, Rosemary Jus

Texas Peach Barbecued Pork Tenderloin, Bourbon Creamed Sweet Corn

Slow Smoked Baby Back Ribs, Creamy Baked Potato Salad, Ancho Barbeque

Pecan Crusted Rainbow Trout, Sweet Potatoes, Jim Bean Butter Sauce

Pan Seared Salmon, Grilled Asparagus, Creamy Mascarpone Polenta

Vegetarian Option Always Available

Dessert (Select 2 options)

Cherry Limeade Pie, Swiss Meringue

Dark Chocolate Molten Cake, Dulce de Leche

Butterfinger Crème Bruleè, Homemade Butterfinger

Menu pricing subject to change. Please call directly for current pricing.



J A S P E R ' S

— GOURMET BACKYARD CUISINE —

Dinner Menu 2 \$55 – 3 courses

Menu prices do not include tax, gratuity, or beverage

Appetizers, Soup or Salad (Select 3 options)

Prosciutto Wrapped “Shrimp ‘n’ Grits”, Lemon-Thyme Butter Sauce

Texas Style Blue Crab Cakes, Tomatillo-Poblano Cream, Jicama-Tortilla Slaw

Aztec Tortilla Soup

Soup Du Jour

Jasper’s Caesar Salad, Grana Padano, Focaccia Croutons

Jasper’s Greens, Candied Pecans, Maytag Blue Cheese

Priscilla’s “Sink” Salad, Feta Vinaigrette, Red Onions, Crisp Pita Chips

Entrees (Select 4 options)

Rotisserie Free Range Lemon Chicken, Mushroom-Parmesan Risotto, Rosemary Jus

Texas Peach Barbecued Pork Tenderloin, Bourbon Creamed Sweet Corn

Pan Seared Salmon, Grilled Asparagus, Creamy Mascarpone Polenta

Slow Smoked Baby Back Ribs, Creamy Baked Potato Salad, Ancho Barbeque

Pecan Crusted Rainbow Trout, Sweet Potatoes, Jim Bean Butter Sauce

Garlic Marinated Flat Iron Steak, Criminis, Baby Spinach, Red Wine Butter

Vegetarian Option Always Available

Dessert (Select 2 options)

Cherry Limeade Pie, Swiss Meringue

Dark Chocolate Molten Cake, Dulce de Leche

Butterfinger Crème Bruleè, Homemade Butterfinger

Menu pricing subject to change. Please call directly for current pricing.



J A S P E R ' S

— GOURMET BACKYARD CUISINE —

Dinner Menu 3 \$65 – 4 courses

Menu prices do not include tax, gratuity, or beverage

Appetizer (Select 1 option)

Prosciutto Wrapped “Shrimp ‘n’ Grits”, Lemon-Thyme Butter Sauce

Texas Style Blue Crab Cakes, Tomatillo-Poblano Cream, Jicama-Tortilla Slaw

Soup or Salad (Select 2 options)

Aztec Tortilla Soup

Soup Du Jour

Jasper’s Greens, Candied Pecans, Maytag Blue Cheese

Jasper’s Caesar Salad, Grana Padano, Focaccia Croutons

Entrees (Select 4 options)

Pan Seared Salmon, Grilled Asparagus, Creamy Mascarpone Polenta

Rotisserie Free Range Lemon Chicken, Mushroom-Parmesan Risotto, Rosemary Jus

Texas Peach Barbecued Pork Tenderloin, Bourbon Creamed Sweet Corn

Slow Smoked Baby Back Ribs, Creamy Baked Potato Salad, Ancho Barbeque

Pecan Crusted Rainbow Trout, Sweet Potatoes, Jim Bean Butter Sauce

Rotisserie Roasted Prime Rib, Loaded Yukon Gold Potatoes, French Onion Jus

Garlic Marinated Flat Iron Steak, Criminis, Baby Spinach, Red Wine Butter

Hickory Grilled Black Angus Filet, Chunky Yukon Gold Potatoes, Haricot Vert

Vegetarian Option Always Available

Dessert (Select 2 options)

Cherry Limeade Pie, Swiss Meringue

Dark Chocolate Molten Cake, Dulce de Leche

Butterfinger Crème Bruleè, Homemade Butterfinger

Menu pricing subject to change. Please call directly for current pricing.

Hand Passed Appetizers (Suggestion - select 3-4 options)

(All Hors D'Oeuvres come 6 pieces to an order)

Wood Grilled Salmon, Lemon Cream Cheese \$10/Order

Smoked Chicken Nacho, Cilantro Pesto \$10/Order

Wood Roasted Shrimp Tostado, Pico de Gallo Salsa \$10/Order

Thai Chicken Salad, Crisp Wonton, Lime Dressing \$10/Order

Oven Dried Tomato and Mozzarella Salad, Crisp Pita Chip \$10/Order

Grilled Thai Chicken Satays, Sriracha Sour Cream \$10/Order
(Pork also available)

Mini Lump Crab Cake, Avocado-Serrano Cream \$15/Order

Maytag Blue Cheese Chip, Blue Cheese Cream, Apple Smoked Bacon \$9/Order

Signature Appetizers for the Table

(1 order feeds 4-6 people)

Maytag Blue Cheese Chips \$9/Order

Jasper's Three-Cheese Focaccia \$9/Order

Crispy Calamari \$12/Order

Polenta Crusted Fried Green Tomatoes \$10/Order

Menu pricing subject to change. Please call directly for current pricing.