

## Party Planning Guidelines

We appreciate your interest in booking your event at Jasper's! Our Celebrity Chef Owner and Iron Chef Winner, Kent Rathbun, is proud to showcase his only concept in the greater Houston area, is right here in The Woodlands. Our two story restaurant has award winning design is sure to impress members of your party or any clients you are going to entertain. Jasper's team of talented and knowledgeable service staff paired with a kitchen that delivers consistently will exceed your expectations. Our full service restaurant has three beautiful private dining rooms perfectly suited for your special event.

The following information will be useful when considering Jasper's for your event:

- Private rooms are perfect for presentations, social events, and business meetings.
- Accommodations for 10 to 60 people seated, or up to 80 guests standing.
- The Boardroom seats 10-20 people
- Overhead lighting is adjustable which we can configure to meet your specific needs
- Music is piped in by an IPOD, but you can bring your own selection of music on CD
- Special Arrangements for Audio-Visual equipment, floral displays, and entertainment are available
- All rooms are equipped with wireless high-speed internet and the Large Private Dining Room is equipped with a plasma flat screen TV.
- For lunch we are open from 11:00 am to 5:00 pm, Monday through Sunday
- For dinner we are open Monday through Thursday 5:00 pm-10:00 pm, Friday/Saturday 5:00-11:00pm and Sundays 5:00pm-9:00pm
- Reservations require a credit card guarantee form signed and returned to reserve the room, *please read cancellation policy carefully*
- A final guaranteed number of guests is required 72 hours prior to the event, this number is not subject to reduction
- Food and Beverage minimums are typically required and vary week to week based on sales and availability.
- 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

If you have any questions regarding our policies or are ready to plan your special event, please call me at 281-298-5650. For more information on our restaurant, you can visit our website at [www.kentrathbun.com](http://www.kentrathbun.com) I look forward to helping you plan the perfect event!

Thank you  
Christina Trione  
9595 Six Pines Drive, St 900  
The Woodlands, Tx 77380

*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 non-alcoholic beverages**

**Lunch**

Menu 1 \$24 – 2 courses

Menu 2 \$24 – 2 courses

Menu 3 \$30 – 3 courses

**Dinner**

Menu 1 \$48 – 3 courses

Menu 2 \$58 – 3 courses

Menu 3 \$68 – 4 courses

*Groups under 15 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 \$24 – 2 courses**  
*Menu prices do not include tax or gratuity*

**Appetizers, Soup or Salad (Select 2 options)**

Grilled Chicken Masa Soup

Field Greens, Candied Pecans, Blue Cheese

Jasper's Caesar Salad, Grana Padano, Focaccia Croutons

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

**Entrees (Select 3 options)**

Lemon Rotisserie Chicken, Parmesan-Olive Oil Whippers, Broccolini, Garlic Demi

Texas Peach Barbecued Pork Tenderloin, Bourbon Creamed Sweet Corn

Mediterranean Rainbow Trout, Sundried Tomato Couscous,  
Lemon-Oregano Vinaigrette, Kalamata Olives, Feta

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

U.S.D.A Prime Cheeseburger, Sharp Cheddar, French Fries

*\*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 \$24 – 2 courses**  
*Menu prices do not include tax or gratuity*

**Entrees (Select 3 options)**

Lemon Rotisserie Chicken, Parmesan-Olive Oil Whippers, Broccolini, Garlic Demi

Texas Peach Barbecued Pork Tenderloin, Bourbon Creamed Sweet Corn

Mediterranean Rainbow Trout, Sundried Tomato Couscous,  
Lemon Oregano Vinaigrette, Kalamata Olives, Feta

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

U.S.D.A Prime Cheeseburger, Sharp Cheddar, French Fries

\*Vegetarian Option Always Available\*

**Dessert (Select 2 options)**

Cherry Limeade Pie, Swiss Meringue

Jasper's Molten Chocolate Cake, Vanilla Anglaise

Butterfinger Crème Brulee, Homemade Butterfinger

Vanilla Dessert Toast, a la Mode, Candied Pecans, Bananas

Apple Pie Bread Pudding, Caramel Brandy Sauce with Candied Pecans, Vanilla Ice Cream

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

**Lunch Menu 3 \$30 – 3 courses**  
*Menu prices do not include tax or gratuity*

**Appetizers, Soup or Salad (Select 2 options)**

Grilled Chicken Masa Soup

Field Greens, Candied Pecans, Blue Cheese

Jasper's Caesar Salad, Grana Padano, Focaccia Croutons

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

**Entrees (Please Select 3 options)**

Lemon Rotisserie Chicken, Parmesan-Olive Oil Whippers, Broccolini, Garlic Demi

Texas Peach Barbecued Pork Tenderloin, Bourbon Creamed Sweet Corn

Mediterranean Rainbow Trout, Sundried Tomato Couscous,  
Lemon Oregano Vinaigrette, Kalamata Olives, Feta

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

\*Vegetarian Option Always Available\*

**Dessert (Select 2 options)**

Cherry Limeade Pie, Swiss Meringue

Jasper's Molten Chocolate Cake, Vanilla Anglaise

Butterfinger Crème Brulee, Homemade Butterfinger

Vanilla Dessert Toast, a la Mode, Candied Pecans, Bananas

Apple Pie Bread Pudding, Caramel Brandy Sauce with Candied Pecans, Vanilla Ice Cream

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



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

**Dinner Menu 1 \$48 – 3 courses**  
*Menu prices do not include tax or gratuity*

**Appetizers, Soup or Salad (Select 2 options)**

Grilled Chicken Masa Soup

Jasper's Caesar Salad, Focaccia Croutons and Roasted Peppers

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

Jasper's Greens, Caramelized Shallots, Candied Pecans, Blue Cheese

**Entrees (Select 3 options)**

Lemon Rotisserie Chicken, Parmesan-Olive Oil Whippers, Broccolini, Garlic Demi

Pan Seared Salmon, Grilled Asparagus, Creamy Mascarpone Polenta

Texas Peach Barbecued Pork Tenderloin, Bourbon Creamed Corn, Tobacco Onions

Slow Smoked Baby Back Ribs, Creamy Baked Potato Salad

\*Vegetarian Option Always Available\*

**Dessert (Select 2 options)**

Cherry Limeade Pie, Swiss Meringue

Jasper's Molten Chocolate Cake, Vanilla Anglaise

Butterfinger Crème Brulee, Homemade Butterfinger

Vanilla Dessert Toast, a la Mode, Candied Pecans, Bananas

Apple Pie Bread Pudding, Caramel Brandy Sauce with Candied Pecans, Vanilla Ice Cream

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



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

**Dinner Menu 2 \$58 – 3 courses**  
*Menu prices do not include tax or gratuity*

**Appetizers, Soup or Salad (Select 2 options)**

Jumbo Lump Crab Cakes, Tomatillo-Serrano Cream, Jicama-Tortilla Slaw

Grilled Chicken Masa Soup

Jasper's Caesar Salad, Focaccia Croutons, Roasted Peppers

Jasper's Greens, Caramelized Shallots, Candied Pecans, Blue Cheese

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

**Entrees (Select 3 options)**

Lemon Rotisserie Chicken, Parmesan-Olive Oil Whippers, Broccolini, Garlic Demi

Pan Seared Salmon and Grilled Asparagus, Creamy Mascarpone Polenta

Texas Peach Barbecued Pork Tenderloin, Bourbon Creamed Corn, Tobacco Onions

Slow Smoked Baby Back Ribs, Creamy Baked Potato Salad

Sweet Corn Crusted Striped Bass, Margarita Shrimp-Potato Flauta, Pepper-Jack Queso  
*(Seasonal dish – subject to change due to season and availability)*

Hickory Grilled Flat Iron Steak, Sautéed Spinach and Mushrooms

\*Vegetarian Option Always Available\*

**Dessert (Select 2 options)**

Cherry Limeade Pie, Swiss Meringue

Jasper's Molten Chocolate Cake, Vanilla Anglaise

Butterfinger Crème Brulee, Homemade Butterfinger

Vanilla Dessert Toast, a la Mode, Candied Pecans, Bananas

Apple Pie Bread Pudding, Caramel Brandy Sauce with Candied Pecans, Vanilla Ice Cream

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



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

**Dinner Menu 3 \$68 – 4 courses**  
*Menu prices do not include tax or gratuity*

**Appetizer (Select 1 option)**

Prosciutto Wrapped “Shrimp ‘n’ Grits”, Grilled Corn Grits, Lemon-Thyme Butter Sauce  
Jumbo Lump Crab Cakes, Tomatillo-Serrano Cream, Jicama-Tortilla Slaw

**Soup or Salad (Select 2 options)**

Grilled Chicken Masa Soup  
Jasper’s Caesar Salad, Focaccia Croutons, Roasted Peppers  
Jasper’s Greens, Caramelized Shallots, Candied Pecans, Blue Cheese  
Priscilla’s “Sink” Salad, Feta Vinaigrette, Crisp Pita Chips

**Entrees (Select 3 options)**

Lemon Rotisserie Chicken, Parmesan-Olive Oil Whippers, Broccolini, Garlic Demi  
Texas Peach Barbecued Pork Tenderloin, Bourbon Creamed Corn, Tobacco Onions  
Slow Smoked Baby Back Ribs, Creamy Baked Potato Salad  
8 oz. Black Angus Filet, Chunky Garlic Whippers, Red Wine Butter  
Rotisserie Roasted Prime Rib, “Loaded” Yukon Gold Baked Potato  
Sweet Corn Crusted Striped Bass, Margarita Shrimp-Potato Flauta, Pepper-Jack Queso

**Dessert (Select 2 options)**

Cherry Limeade Pie, Swiss Meringue  
Jasper’s Molten Chocolate Cake, Vanilla Anglaise  
Butterfinger Crème Brulee, Homemade Butterfinger  
Vanilla Dessert Toast, a la Mode, Candied Pecans, Bananas  
Apple Pie Bread Pudding, Caramel Brandy Sauce with Candied Pecans, Vanilla Ice Cream

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

**Hand Passed Appetizers (Select 3-4 options)**  
(6 pieces per order)

Wood Grilled Salmon, Lemon Cream Cheese \$15/order

Smoked Chicken Nacho, Cilantro Pesto \$15/order

Wood Roasted Shrimp Tostado, Pico de Gallo Salsa \$15/order

Thai Chicken Salad, Crisp Wonton, Lime Dressing \$15/order

Oven Dried Tomato, Mozzarella, Crisp Pita Chip \$15/order

Grilled Thai Chicken Satay, Siracha Sour Cream \$15/order  
(Pork also available)

Prime Rib Guisado Cones, Avocado Cream \$18/ order

Mini Lump Crab Cake, Avocado Cream \$18 / order

**Signature Appetizers for the Table**  
(1 order feeds 4-6 people)

Maytag Blue Cheese Chips \$11/Order

Jasper's Three Cheese Focaccia \$10/Order

Crispy Calamari \$14/Order

Thai Chicken Dumplings \$14/ Order

Rock Shrimp \$15/Order

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