



J A S P E R ' S

— GOURMET BACKYARD CUISINE —

ORDINARY IS ACCEPTABLE...JUST NOT HERE!





Thank you for thinking of Jasper's for your special event! Please review our party guidelines and the group menu options. For parties greater than fourteen, the Chef requires 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 one private dining space:

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

THE BOARDROOM

- Seats 24 people
- 1 Long Table
- "Glass Enclosed - Fully Private"
- Audio Visual available
- Set menu required for groups over 14

The next step to plan your private event at Jasper's is to check availability, then confirm the space with a deposit. Your final menu is due 7 days prior to your event. We thank you for considering Jasper's for your special occasion, and look forward to working with you very soon.

Thank you,

Drew Pannell – Private Dining

214-716-2610 | drewp@abacus-jaspers.com.

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. Complete the event Contract to confirm the space
3. Select a menu for your group
4. Select wines for your group (if applicable)
5. Confirm headcount 3 business days before your event



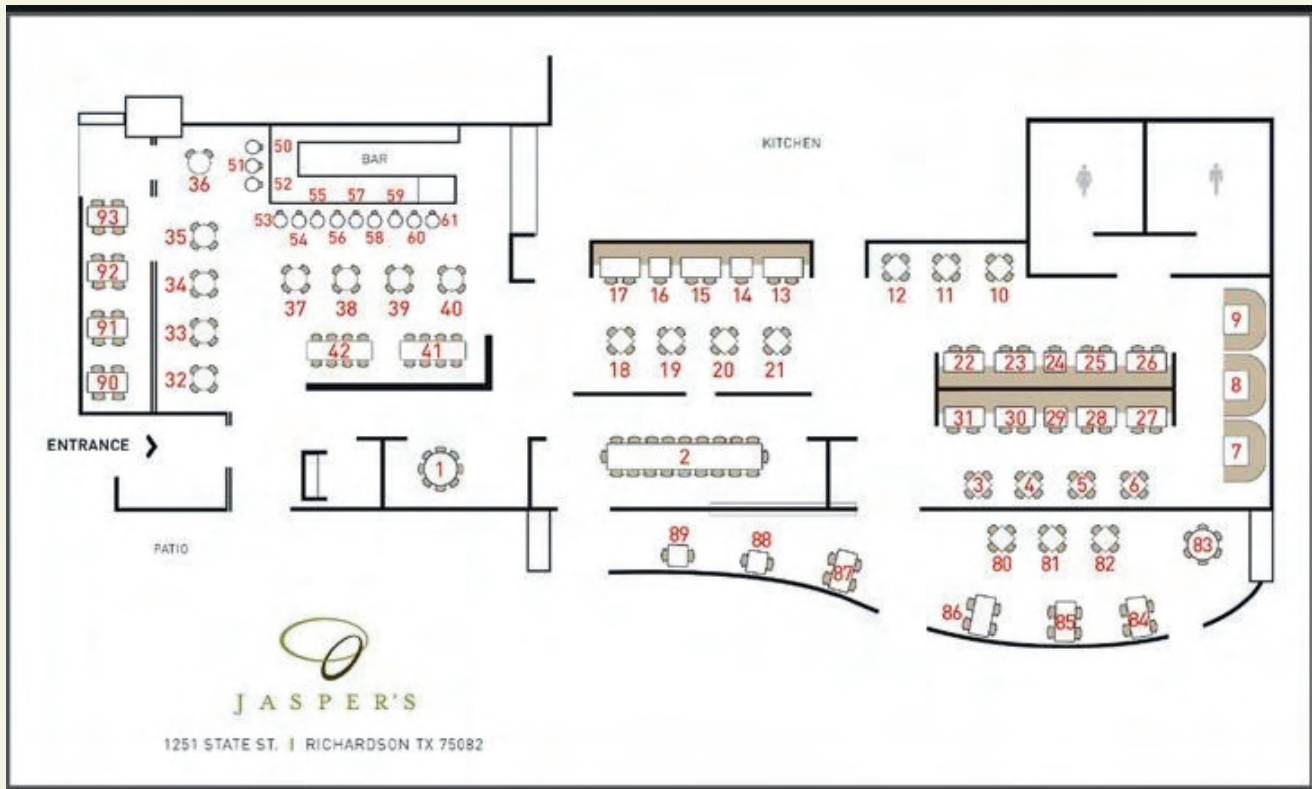
The following information will be useful when planning your special event:

- Special Arrangements for Audio-Visual equipment, floral displays, and entertainment are available.
- Our current hours of operation are Tuesday through Saturday, from 4 to 9 p.m.
- 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.
- Please note that gratuity is added to your final total. With your permission, the final check can include a predetermined gratuity of your choosing. The event Contract has a section regarding this. Gratuity is customarily between 20% and 22%.

If you have any questions regarding our policies or are ready to plan your special event, please call 214-716-2610 or email me at drewp@abacus-jaspers.com. For more information on our restaurant, you can visit our website at jaspersrichardson.com. I look forward to helping you plan the perfect event!

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

JASPER'S RICHARDSON FLOOR CHART



DIRECTIONS:

Jasper's is located in Cityline at the Southeast corner of 190 and 75.

Driving North on 75: Exit Renner Rd turn right. Left on Plano Rd. Left on State St.

Driving South on 75: Exit Plano Parkway turn left. Right on Ave K (turns into Plano road)

Take a right on State Street, we are one light south of 190.

Driving West on 190: Exit Plano Rd turn left. Right on State Street, we are one light south of 190.

Driving East on 190: Exit Jupiter, make a u U-Turn at Jupiter and come west to Plano Rd and take a left. Take a right on State Street, we are one light south of 190.

We are in the State Farm complex.

LUNCH MENU 1

\$30 | 2-COURSE

**Menu prices do not include tax, gratuity or beverage*

SOUP OR SALAD

Soup of the Day

Caesar Salad

Parmesan Reggiano, Rosemary Focaccia Croutons, Oven Dried Tomato



ENTREE

Select three

The Backyard Cheeseburger

Secret Sauce, Shiner Bock Onions, Sea Salt Fries

Berkshire Pork Tenderloin | 4 oz

Jalapeño-Charred Corn, Texas Peach BBQ sauce



Pecan Crusted Cast Iron Trout | 4 oz

Baby Spinach, Bell Peppers, Buerre Blanc



Pan Roasted Chicken Breast

Choice of:

Wild Mushroom Marsala Demi

Lemon Caper Piccata

Heirloom Tomato Cacciatore



Vegetarian Option Available

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

LUNCH MENU 2

\$45 | 3-COURSE

**Menu prices do not include tax, gratuity or beverage*

SOUP OR SALAD

Soup of the Day

Caesar Salad

Parmesan Reggiano, Rosemary Focaccia Croutons, Oven Dried Tomato



ENTREE

Select three

The Backyard Cheeseburger

Secret Sauce, Shiner Bock Onions, Sea Salt Fries

Smokehouse Chicken

Coleslaw, Honey Ancho BBQ

Berkshire Pork Tenderloin | 4 oz

Jalapeño-Charred Corn, Texas Peach BBQ sauce

Pecan Crusted Cast Iron Trout | 4 oz

Baby Spinach, Bell Peppers, Buerre Blanc

Petite Filet | 4 oz

Garlic Mashed Potatoes, Red Wine Butter



Vegetarian Option Available

DESSERT

Chocolate Bundt Cake

White & Dark Chocolate Drizzle, Henry's Vanilla Ice Cream

Bourbon Pecan Pie

Caramel, Henry's Vanilla Ice Cream



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DINNER MENU 1

\$55 | 3-COURSE

**Menu prices do not include tax, gratuity or beverage*

SOUP OR SALAD

Select two

Soup of the Day

Caesar Salad

Parmesan Reggiano, Rosemary Focaccia Croutons, Oven Dried Tomato

The Wedge

Heirloom Tomato, Bacon, Blue Cheese, Onion Ring



ENTREE

Select three

Smokehouse Chicken

Coleslaw, Honey Ancho BBQ

Berkshire Pork Tenderloin

Jalapeño-Charred Corn, Texas Peach BBQ sauce

Slow Smoked St. Louis Ribs

Creamy Baked Potato Salad, BBQ Trio

Pecan Crusted Cast Iron Trout

Baby Spinach, Bell Peppers, Buerre Blanc



Vegetarian Option Available

DESSERT

Chocolate Bundt Cake

White & Dark Chocolate Drizzle, Henry's Vanilla Ice Cream

Bread Pudding

Lemon Drizzle, Pecans, Raisins, Coconut, Henry's Vanilla Ice Cream



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

DINNER MENU 2

\$65 | 3-COURSE

*Menu prices do not include tax, gratuity or beverage

SOUP OR SALAD

Select two

Soup of the Day

Baby Spinach Salad

Strawberry, Mandarin Orange, Goat Cheese, Candied Pecan, Cider Vinaigrette

Caesar Salad

Parmesan Reggiano, Rosemary Focaccia Croutons, Oven Dried Tomato

The Wedge

Heirloom Tomato, Bacon, Blue Cheese, Onion Ring



ENTREE

Select three

Smokehouse Chicken

Coleslaw, Honey Ancho BBQ

Seared Verlasso Salmon

Shitake-Green Bean Risotto, Pepper Buerre Blanc

Berkshire Pork Tenderloin

Jalapeño-Charred Corn, Texas Peach BBQ sauce

Espresso Rubbed Cervena Venison

Shitake, Baby Spinach, Herb Roasted Potato, Red Wine Butter

Black & Blue Surf & Turf

Blackened Shrimp, Blue Cheese Crusted Petite Filet, Garlic Whipped Potatoes, Red Wine Butter



Vegetarian Option Available

DESSERT

Chocolate Bundt Cake

White & Dark Chocolate Drizzle, Henry's Vanilla Ice Cream

Bread Pudding

Lemon Drizzle, Pecans, Raisins, Coconut, Henry's Vanilla Ice Cream

Bourbon Pecan Pie

Caramel, Henry's Vanilla Ice Cream



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

DINNER MENU 3

\$85 | 4-COURSE

*Menu prices do not include tax, gratuity or beverage

APPETIZER

Texas Gulf Crab Cake

Poblano Cream, Jicama-Slaw

Sushi Trio

Sampler of Chef's selections



SOUP OR SALAD

Select two

Soup of the Day

Baby Spinach Salad

Strawberry, Mandarin Orange, Goat Cheese, Candied Pecan, Cider Vinaigrette

Caesar Salad

Parmesan Reggiano, Rosemary Focaccia Croutons, Oven Dried Tomato

The Wedge

Heirloom Tomato, Bacon, Blue Cheese, Onion Ring



ENTREE

Select three

Seared Verlasso Salmon

Shitake-Green Bean Risotto, Pepper Buerre Blanc

Berkshire Pork Tenderloin

Jalapeño-Charred Corn, Texas Peach BBQ sauce

Seared Balsamic Glazed Duck Breast

Honey Brussels Sprout Leaves, Roasted Carrots

Braised Beef Short Rib

Garlic Mashed Potatoes, Red Wine Butter

Rotisserie C.A.B. Prime Rib

Loaded Baked Potato, Au Jus

Hyplains Hardwood Fired 8oz Filet

Garlic Mashed Potatoes, Red Wine Butter Sauce

Vegetarian Option Available

DESSERT

Chocolate Bundt Cake

White & Dark Chocolate Drizzle, Henry's Vanilla Ice Cream

Bread Pudding

Lemon Drizzle, Pecans, Raisins, Coconut, Henry's Vanilla Ice Cream

Bourbon Pecan Pie

Caramel, Henry's Vanilla Ice Cream

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

SHAREABLE APPETIZERS FOR YOUR GROUP

**Menu prices do not include tax, gratuity or beverage*

Blue Cheese Potato Chips

Deviled Local Farm Eggs (5 eggs)

Bacon, Dill, Phyllo Nest

Crispy Five Spice Calamari

Sweet Chili Vinaigrette

Chef's Beef or Chicken Quesadillas (Dozen)

Salsa & Sour Cream

Tenderloin Sliders (Dozen)

House Cured Bacon, Cheddar Cheese, Chipotle Aioli

Jasper's Sushi Hand Rolls (8 pieces)

Grilled Beef or Chicken Thai Satay Skewer (5 pieces)

Sriracha Cream Sauce

Chef's Flatbread (6 slices)

Seared Crab Cake Platter (6 cakes)

Poblano Cream, Jicama Slaw

Chef's Seasonal Fruit or Veggie Platter (10 people)

With Yogurt or Ranch

Chef's Charcuterie Platter (10 people)

Assorted Artisan Meats and Cheese

