

PRIVATE DINING



A woman with dark hair, wearing a red and orange patterned scarf, is smiling and holding a wine glass. The background is a blurred indoor setting, likely a restaurant or event space.

SET YOUR EVENT APART with everything that sets Ruth's Chris apart – mouthwatering fare and renowned service. Work one-on-one with your Private Event Manager to create a truly customized affair. Then allow us to bring your event to life, so on the day of the occasion you'll be able to sit back and relax with your guests, knowing we've given every detail of your event the same attention we give our signature prime steaks.

IMAGINE THE MENU your guests will enjoy when you can design it with one of our Executive Chefs. We will work with you to create the perfect menu, and help select the cocktails, wine and desserts that best complement it all.

Whether you're hosting an intimate dinner, a cocktail reception in one of our comfortable private dining rooms or a reception for hundreds of guests, we will help you create a signature event that satisfies your needs and your budget.

Learn more about **private dining** and **catering** opportunities at [www.RuthsChris.com](http://www.RuthsChris.com).





## Create Your Personalized Menu

YOUR PACKAGE PRICE BELOW INCLUDES

- Fresh hot bread
- Starter
- Entrée
- Side
- Dessert
- Coffee/Tea Service

### Soups and Salads (SELECT ONE)

Steak House Salad with Balsamic Vinaigrette | Lettuce Wedge with Bleu Cheese Dressing | Caesar Salad | Lobster Bisque\* | Soup of the Day

### Entrée (SELECT UP TO FOUR)

Filet	75	Petite Medallions of Filet	77
Petite Filet	80	WITH LARGE SHRIMP	
WITH JUMBO LUMP CRAB CAKE		Chef's Fresh Fish Selection	65
New York Strip	79	Crab Cake Entrée	63
Ribeye	79	Stuffed Free-Range Chicken Breast	55
Petite Filet	70	Ruth's Vegetarian Selection	48
Lamb Chops	72		

### Entrée Complements

Bleu Cheese Crust	4	Lobster Tail	17
Au Poivre Sauce	4	Live Maine Lobster by the pound	MP
Shrimp	13	Oscar Style	15
SIX ADDITIONAL LARGE SHRIMP		CRAB CAKE, ASPARAGUS, AND BÉARNAISE SAUCE	

### Sides (SELECT TWO, SERVED TO SHARE)

Mashed Potatoes | Potatoes Au Gratin | Pecan-Crusted Sweet Potato Casserole  
 Creamed Spinach | Spinach Au Gratin | Sautéed Mushrooms | Fresh Broccoli  
 Broccoli Au Gratin | Fresh Asparagus with Hollandaise\*

### Desserts\*\* (SELECT TWO)

Cheesecake | Chef's Chocolate Selection | Bread Pudding with Whiskey Sauce  
 Fresh Seasonal Berries with Sweet Cream | Raspberry Sorbet | Ice Cream

\*ADDITIONAL CHARGE WILL APPLY | \*\*DESSERTS MAY VARY BY LOCATION

PLEASE CONSULT WITH YOUR SALES MANAGER AS SOME MENU ITEMS MAY NOT BE AVAILABLE FOR LARGER PARTIES. PLEASE ADD APPLICABLE SALES TAX AND 3% ADMINISTRATION CHARGE. GRATUITY IS NOT INCLUDED.



## Add a Special Touch

Begin the evening by selecting hand-passed hors d'oeuvres, craveable displays, or plated appetizers to enhance your event.

### Plated Appetizers (MENU PRICE)

Shrimp Cocktail or Shrimp Remoulade | Crabtini | Veal Osso Buco Ravioli  
 Seared Ahi-Tuna | Mushrooms Stuffed with Crabmeat | Sizzling Blue Crab Cakes

### Craveable Displays

Cheese Display (SERVES 25 - 30)	100
½ Cheese Display (SERVES 10 - 15)	60
ASSORTMENT OF DOMESTIC AND IMPORTED SOFT, SEMI-SOFT, AND HARD CHEESES, ASSORTED CRACKERS, SERVED WITH FRESH FRUIT	
Vegetable Crudités (SERVES 25 - 30)	85
½ Vegetable Crudités (SERVES 10 - 15)	45
ASSORTMENT OF FRESH SEASONAL VEGETABLES SERVED WITH BLEU CHEESE AND RANCH DIPS	
Whole Side of Smoked Salmon	140
ACCOMPANIED BY CHOPPED RED ONIONS, EGGS, CAPERS, AND PARSLEY, SERVED WITH CROUTON FANS	
Cajun Seared Ahi-Tuna Station	115
SUSHI-GRADE TUNA ACCOMPANIED BY SPICY MUSTARD SAUCE AND OUR ORIENTAL SALAD AND PICKLED GINGER	

### Hand-Passed Hors D'Oeuvres | Cold Selections

(PRICED BY THE PIECE)

Large Cocktail Shrimp	5.50
Mozzarella and Tomato Crostini	4.25
Seared Ahi-Tuna on Cucumber	3.75
Mini Crabtini	5.75
Oysters on the Half Shell	5.00
Tomato Bruschetta	3.25
Seared Scallop with Parsley Pesto	4.50
Slow Cooked Chicken Salad Canapés	3.25
Carpaccio Tenderloin	3.50
Vegetable and Roasted Garlic Crostini	3.25



## Hand-Passed Hors D'Oeuvres | Hot Selections

(PRICED BY THE PIECE)

Bacon Wrapped Scallops	4.50
Barbecue Shrimp Crostini	4.50
Beef Skewers in Thai Chili Sauce	3.50
Prime Sliders	3.75
Beef Wellington	4.50
Mini Crab Cakes	4.25
Barbecue Chicken Satay	3.25
Ginger Beef	3.50
Mashed Potato Cakes	3.25
New Zealand Lamb Lollipops	6.00
Rosemary Shrimp	4.25
Broccoli Turnovers	3.25
Sweet Potato with Pecan Crust	3.25
Searred Beef with Bleu Cheese Sauce	3.50
Teriyaki Beef Skewers	3.50
Searred Tenderloin with Ponzi Sauce	3.50
Mushrooms Stuffed with Crabmeat	3.50
Mini Steak Sandwiches	4.00
Oysters Rockefeller Canapés	4.00
Goat Cheese with Italian Bread Crumbs	3.75

## Chef's Carving Stations

(SERVES 15 TO 30 GUESTS | OFFERED ONLY FOR COCKTAIL EVENTS)

Whole Roasted Turkey	80
<small>HAND CARVED, SERVED WITH A CITRUS MARMALADE SAUCE</small>	
Whole Roasted Tenderloin of Beef	240
<small>SERVED WITH HORSE RADISH CREAM AND FRESH BAKED ROLLS</small>	

## Signature Mini Desserts

(PRICED BY THE PIECE)

Apple Crumb Tart	4.50	Banana Crème Pie	4.50
Baked Cheesecake	4.50	Fresh Seasonal Berries	5.50
New Orleans-Style Cheesecake	4.50	<small>SERVED WITH SWEET CREAM</small>	
Chocolate Mousse Cheesecake	4.50	Pecan Pie	4.50
Chocolate Sin Cake	5.50	Key Lime Pie	4.50

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