

Introducing

RUTH'S CATERING

*What makes an event memorable? When it's personal. Your guests. Your setting.
And, of course, your favorite dishes from Ruth's Chris. Now you can cater to your guests anywhere
you like with the service, the expertise and, of course, the flavor of Ruth's Chris Steak House.*





Classic Buffet

Appetizers Station

Barbecued Shrimp

Seared Ahi Tuna

Salad Station

Harvest Salad

Mixed Greens with roasted corn, dried cherries, crispy bacon and tomatoes tossed with white balsamic vinaigrette, garnished with goat cheese and Cajun pecans

Buffet Station

Slow Roasted Prime Ribeye

Served with Horseradish Cream

Baked Salmon with Lemon Butter

*Served with Mashed Potatoes and Cream Spinach
with Fresh baked rolls*

Dessert & Coffee Service

Chocolate mousse cake and mini seasonal fresh Berries with sweet cream

Food minimums may apply



Ruth's Style

Stationary Hors D'Oeuvres

Lavish Imported and Domestic Cheese Display

With whole and sliced Fresh Seasonal Fruit served with assorted Gourmet Crackers

Iced Jumbo Shrimp and Crab Claws

With Creole remoulade sauce and our Spicy New Orleans style cocktail sauce

Salad Station

Classic Caesar

Fresh Crisp Romaine hearts tossed with Romano Cheese and Creamy Caesar and croutons

Carving Station

Whole Beef Tenderloin

Served with horseradish Cream

Whole Roasted Turkey

Served with Brown Gravy

~~~~Add jumbo shrimp \$12 or Lobster Tail \$26 per person~~~~

Accompaniments Station

Grilled Asparagus & Roasted New Potatoes

Fresh baked rolls

Dessert & Coffee Station

Mini Dessert Assortment & Coffee

Miniature chocolate mousse, fresh seasonal berries and sweet cream

\$ 70 per person



Grand Affair

Seafood Station

Whole Side of Smoked Salmon

Jumbo Shrimp Cocktail

Passed Hors D'Oeuvres

Seared Ahi Tuna Mini Crab Cakes Seared Scallops

Salad Station

Steak House Salad with Balsamic Vinaigrette

Ice berg, baby arugula and baby lettuces with grape tomatoes, garlic croutons and red onions

Entrée Station

Grilled Marinated Filet Tenderloin

with Merlot Reduction

Poached Sea Bass

with Banana Curry Sauce

Assorted Grilled Vegetables and Garlic Mashed Potatoes

Mini Assortment of Desserts & Coffee

Miniature cheese cake, chocolate mousse, fresh berries

\$85 per person add \$1per person for carving



Light Affair

Stationary Buffet

Barbecued Shrimp ~ Cajun Seared Ahi Tuna

Vegetable Crudite

Fresh Seasonal Vegetables, sliced in various shapes and sizes and accompanied with blue cheese and ranch dips

Grill Station

Choose two of the following

Crab Cake Sliders

Prime Beef Sliders

New Zealand Lamb Lolli-Pops

Mini Tenderloin Filet Sandwiches

Dessert & Coffee Station

Choose two of the following

Mini Sweet Potato Pie with Pecan Crust

Mini Seasonal Berries with Sweet Cream

Mini Cheesecake, Mini Chocolate Sin Cake

\$55 per person

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One-of-a-kind menus.

A one-of-a-kind event begins with a menu that's hand-selected by you and hand-crafted by Ruth's catering. Share your favorite dishes with your favorite guests, complemented by our classic cocktails, homemade sides and desserts.

We will work with you to create a signature event to satisfy your needs and budget. Enclosed is a taste of what we can create for you, whether it is at Ruth's Chris Steak House or a location of your choosing. We cater to you.

Exceptional expertise.

Imagine the kind of menu your guests will enjoy when you can design it with one of our Executive Chefs. They will personally orchestrate every aspect of the culinary and beverage service.

Signature service.

Your event will be staffed by our Executive Chefs, certified bartenders and a team of Ruth's Chris-trained servers. Your Private Event Manager will be at your service to finalize logistics and be on-site to ensure that every detail gets the attention you and your guests deserve.



Cocktail Reception

Selection One (Choose Three)

- *Chilled Shrimp
- *Smoked Salmon with Caper Cream Cheese
- *Seared Ahi -Tuna
- *Bacon Wrapped Scallops
- *Mini Steak Sandwiches
- *Mini Crab Cakes
- *Tomato & Mozzarella
- *Beef Skewers with a Thai Chili Sauce
- *Assorted Mini Desserts

Selection Two (Choose two)

- *Sliced Beef Tenderloin Sandwiches
- *Mini Crabtini
- *New Zealand Lamb Lolli-Pops
- *Sweet Potato with Pecan Crust
- *Prime Sliders

~Additions ~

Full Bar

Passed Specialty Cocktail

Passed Champagne or Wine

Specialty Cocktail Bar

Food and Beverage Minimums may apply

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Dinner Party

First Course

Seared Scallops

with a red pepper pesto sauce,
served on a bed of sautéed baby spinach

Second Course

Harvest Salad with Cajun Pecans
mixed greens with roasted corn, dried cherries
and tomatoes in a white balsamic vinaigrette

Third Course

Filet

Accompanied with Garlic mashed potatoes
and Fresh Asparagus with Hollandaise

Fourth Course

~Dessert Duo~

consisting of Fresh Berries & Sweet Cream
and Chocolate Cake

Food and Beverage Minimums may apply

Additional charge for equipment and on site service
