

RUTH'S *Holiday* PRIVATE DINING MENUS



Ruth Fertel, our founder, wasn't just a hard-working restaurateur. She was a world-class host. Tables for two. Large gatherings. Didn't matter. Generous hospitality was her thing.

Ruth had a recipe for absolutely everything, not just her food.

She never compromised her high standards.

We look forward to helping you plan your private event this Holiday Season.

RuthsChris.com/PrivateDining



THIS IS HOW IT'S DONE.®



Sparkling RECEPTION PACKAGE

Start your celebration off right with a glass of sparkling wine, paired with a selection of our signature hors d'oeuvres.

SPARKLING WINE

Your choice of a bright California sparkler or Brut from one of Champagne's most iconic houses:

CHANDON BRUT
"CLASSIC" CALIFORNIA
110 cal

\$25 per person*

VEUVE CLICQUOT BRUT
"YELLOW LABEL" CHAMPAGNE
130 cal

\$40 per person*

HAND-PASSED HORS D'OEUVRES

Choice of three. Calories are listed by piece

BEEF TENDERLOIN SKEWER* 70 cal
Bite-sized pieces of our famous prime filet, infused with a honey-soy marinade and skewered with a seared grape tomato

ROSEMARY SHRIMP SKEWER 20 cal
Tender shrimp, delicately seasoned with fresh rosemary and garlic and broiled with a plump grape tomato

AHI-TUNA POKE* 40 cal
Honey-ginger marinated ahi tuna piled atop a crispy wonton and finished with toasted sesame seeds and cilantro

CHICKEN & CHEESE POPOVER 70 cal
Free-range diced chicken tossed with three cheeses thyme, and button mushrooms and enveloped in a golden-brown pastry

TOMATO BRUSCHETTA 40 cal
Diced vine-ripened tomatoes, simply seasoned and piled atop a bite-sized crostini with balsamic glaze and shaved parmesan

Best enjoyed for 30-45 minutes prior to lunch or dinner.

Price per person includes one glass of sparkling wine & selected appetizers. Please add applicable sales tax and 3% administration charge. Gratuity is not included.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. *Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



the Grand COCKTAIL RECEPTION (2 Hour)

Starting at \$45 per person

GRAVEABLE DISPLAYS

Calorie range based on portion size

ARTISANAL CHEESE & FRUIT 260-510 cal

Marinated fresh mozzarella, smoked aged gouda, marbled gorgonzola, sharp cheddar, complemented by honey, fresh and dried fruits, Cajun spiced pecans and toast points

MEDITERRANEAN ROASTED VEGETABLES & DIPS 70-100 cal

Medley of farm-fresh roasted vegetables and antipasto skewers, served with a trio of house made dips – red pepper hummus, chunky bleu cheese, and creamy ranch

HAND-PASSED HORS D'OEUVRES

Calories are listed by piece

BEEF TENDERLOIN SKEWERS* 70 cal

Bite-sized pieces of our famous prime filet, infused with a honey-soy marinade and skewered with a seared grape tomato

AHI-TUNA POKE* 40 cal

Honey-ginger marinated ahi tuna piled atop a crispy wonton and finished with toasted sesame seeds and cilantro

SMOKEY CHICKEN SKEWERS 90 cal

Fresh herb and garlic marinated chicken bites seared and tossed with bacon and our rustic smoky chipotle sauce

PRIME BEEF EMPANADAS 100 cal

Savory beef mixed with mushrooms, potatoes and spices and wrapped in a golden brown pastry

TOMATO BRUSCHETTA 40 cal

Diced vine-ripened tomatoes, simply seasoned and piled atop a bite-sized crostini with balsamic glaze and shaved parmesan

ROSEMARY SHRIMP 20 cal

Tender shrimp, delicately seasoned with fresh rosemary and garlic and broiled with a plump grape tomato

Menu is offered for groups of 15 or more.

*Please note: Not all menu items are available for all group sizes. Please speak with your private dining manager to confirm availability.

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the Luxe
COCKTAIL RECEPTION
(3 Hour)

Starting at \$60 per person

GRAVEABLE DISPLAYS

Calorie range based on portion size

ARTISANAL CHEESE & FRUIT 260-510 cal

Marinated fresh mozzarella, smoked aged gouda, marbled gorgonzola, sharp cheddar, complemented by honey, fresh and dried fruits, Cajun spiced pecans and toast points

MEDITERRANEAN ROASTED VEGETABLES & DIPS 70-100 cal

Medley of farm-fresh roasted vegetables and antipasto skewers, served with a trio of house made dips – red pepper hummus, chunky bleu cheese, and creamy ranch

CAJUN SEARED AHI-TUNA* 15-25 cal

Sushi grade tuna accompanied by spicy mustard sauce and our oriental salad and pickled ginger

HAND-PASSED HORS D'OEUVRES

Calories listed by piece

BEEF WELLINGTON 110 cal

Prime tenderloin, succulent mushrooms and cheddar cheese, wrapped in flaky puff pastry and baked until golden brown

MINI CRAB CAKES 40 cal

Delicate blue crab, seasoned with creole and blackening spices, baked to a golden brown and served with Ruth's signature remoulade sauce

BACON WRAPPED SCALLOPS 40 cal

A signature favorite – perfectly prepared jumbo scallops, wrapped in crispy bacon

CHIPOTLE CHICKEN TOSTADA 40 cal

Shredded chicken tossed in a homemade chipotle sauce/dressing and topped with crumbled goat cheese and fresh avocado

TOMATO & MOZZARELLA CAPRESE SKEWER 60 cal

Iconic pairing of fresh tomato and creamy mozzarella, finished with a sweet balsamic glaze and our house-made basil pesto

CARVING STATION

WHOLE ROASTED TENDERLOIN OF BEEF* 150 cal

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Sizzling DINNER MENU



16 oz Ribeye and
Twin Lobster Tails

\$125 per person

PASSED HORS D'OEUVRES

Please choose three. Calories listed by piece

- BEEF WELLINGTON* 110 cal
- CAPRESE SKEWERS 60 cal
- SMOKEY CHICKEN SKEWERS 60 cal
- BEEF TENDERLOIN SKEWERS* 70 cal
- CHICKEN & CHEESE POPOVERS 70 cal
- SPINACH & ARTICHOKE CANAPES 60 cal

APPETIZER

Served Family Style

- CHILLED SEAFOOD TOWER 690-1380 cal
Maine Lobster, Alaskan King Crab Legs,
Jumbo Shrimp, Colossal Lump Blue Crab

STARTER

Guest's Choice of One of the Following

- LOBSTER BISQUE 210 cal
 - STEAK HOUSE SALAD 50 cal
- calorie count does not include dressing

ENTRÉE CHOICES

Guest's Choice of One the Following, Prepared to Order

- BONE-IN FILET* 470 cal
- 16 OZ RIBEYE & TWIN LOBSTER TAILS* 1470 cal
- BONE-IN NEW YORK STRIP* 1010 cal
- MARKET FRESH FISH 330-980 cal
- STUFFED CHICKEN BREAST 630 cal
- VEGETARIAN SELECTION* 260-670 cal

ENTRÉE COMPLEMENTS

- LOBSTER TAIL 50 cal \$17 • OSCAR STYLE 520 cal \$15
- SIX LARGE SHRIMP 100 cal \$17 • BLEU CHEESE CRUST 200 cal \$5

ACCOMPANIMENTS

Please Choose Four, to be Served Family Style

- CREAMED SPINACH 440 cal
- GRILLED ASPARAGUS 100-390 cal
- LOBSTER MAC & CHEESE 630 cal
- CREMINI MUSHROOMS 360 cal
- GARLIC MASHED POTATOES 630 cal
- SWEET POTATO CASSEROLE 880 cal
- WHITE CHOCOLATE BREAD PUDDING 720-1150 cal

DESSERT

Guest's Choice of the Following

- CRÈME BRÛLÉE 620 cal
- CHEF'S CHOCOLATE SELECTION 360 cal

Our TasteMaker Dinners feature exclusive pairings of Ruth's finest throughout the year along with exquisite wines, champagnes and spirits. The selections below pair perfectly with our sizzling holiday menu and are available to add on to your special event. Please speak with your sales manager for pricing and additional options.

- VEUVE CLICQUOT "YELLOW LABEL", BRUT, CHAMPAGNE, FRANCE
- BELLE GLOS, PINOT NOIR, "LAS ALTURAS VINEYARD", SANTA LUCIA HIGHLANDS, CALIFORNIA
- FREEMARK ABBEY, SAUVIGNON BLANC, NAPA VALLEY, CALIFORNIA
- FREEMARK ABBEY, MERLOT, NAPA VALLEY, CALIFORNIA
- MER SOLEIL, CHARDONNAY, "RESERVE", SANTA LUCIA HIGHLANDS, CALIFORNIA
- STAG'S LEAP, CABERNET SAUVIGNON, "ARTEMIS", NAPA VALLEY, CALIFORNIA

*A vegetarian selection can be added to any menu: Roasted Vegetable Napoleon or Market Vegetable Linguine

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