

Ruth's

## PRIVATE DINING & BANQUET

MENUS AND INFORMATION



### RUTH'S CHRIS STEAK HOUSE - CHARLESTON

55 South Market Street | Charleston, SC 29401 | [www.RuthsChris.net](http://www.RuthsChris.net)



SABRINA DELIO - *Sales Manager*  
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*This menu features many of Ruth's signature dishes. All dinners include fresh hot bread and butter and coffee service.*

**STARTER** *(Served family style for sharing)*

**BARBECUED SHRIMP**

Sauteed New Orleans style in reduced white wine, butter, garlic & spices

**SALAD**

**RUTH'S STEAK HOUSE SALAD**

Iceberg, romaine & baby lettuces with cherry tomatoes, garlic croutons & red onion;  
Served with your choice of dressing

**ENTREE** *(Your guests will choose one of the following entrees at the start of dinner)*

**PETITE FILET**

The most tender cut of corn-fed Midwestern beef; Broiled expertly

**STUFFED CHICKEN BREAST**

Fresh double breast of chicken stuffed with garlic herb cheese and served with lemon-butter

**SALMON FILLET**

Broiled with lemon, butter & parsley

**ACCOMPANIMENTS** *(Served family style for sharing)*

- Garlic Mashed Potatoes
- Creamed Spinach

**DESSERTS** *(Please pre-select one)*

- Bread Pudding with Whiskey Sauce
- Chocolate Mousse Cheesecake

**\$66.00 PER PERSON**

**PLEASE NOTE:** *A maximum of 75 guests.*

Pricing is per person, unless otherwise indicated, and is subject to applicable taxes, administrative fees, gratuity and/or other contracted fees. Menu selections & pricing are subject to change without notice until an event order is fully executed.



*This premium dinner package features a wide selection of many of our traditional menu favorites. All dinners include fresh hot bread and butter and coffee service.*

### **STARTERS** *(Served family style for sharing)*

- Shrimp Cocktail
- Mushrooms Stuffed with Crabmeat

### **SALAD** *(Please pre-select one)*

#### **RUTH'S STEAK HOUSE SALAD**

Iceberg, romaine & baby lettuces with cherry tomatoes, garlic croutons & red onion; Served with your choice of dressing

#### **CAESAR SALAD**

Fresh crisp romaine hearts tossed with romano cheese & a creamy caesar dressing

### **ENTREE** *(Your guests will choose one of the following entrees at the start of dinner)*

#### **FILET**

The most tender cut of Midwestern beef; Cut generously & broiled expertly

#### **RIBEYE**

Well marbled for peak flavor; Deliciously juicy

#### **STUFFED CHICKEN BREAST**

Fresh double breast of chicken stuffed with garlic-herb cheese; Served with lemon butter

#### **SALMON FILLET**

Broiled with lemon, butter & parsley

### **ACCOMPANIMENTS** *(Served family style for sharing)*

- Garlic Mashed Potatoes
- Sauteed Mushrooms
- Creamed Spinach

### **DESSERTS** *(Please pre-select one)*

- Chocolate Sin Cake
- Classic Cheesecake
- Bread Pudding with Whiskey Sauce

**\$78.00 PER PERSON**

**PLEASE NOTE:** *A maximum of 75 guests.*

Pricing is per person, unless otherwise indicated, and is subject to applicable taxes, administrative fees, gratuity and/or other contracted fees. Menu selections & pricing are subject to change without notice until an event order is fully executed.



*A variety of some of our most distinctive menu items are included in this luxury dinner experience. All dinners include fresh hot bread and butter and coffee service.*

**APPETIZER** *(Three Ruth's Chris favorites served family style for sharing)*

**SHRIMP REMOULADE**

Chilled jumbo shrimp with classic creole remoulade dressing

**SEARED AHI TUNA**

Complemented by a spirited sauce with hints of ginger, mustard and beer

**VEAL OSSO BUCO RAVIOLI**

Saffron-infused pasta filled with veal osso buco and fresh mozzarella cheese. Served with sauteed baby spinach and a white demi-glace

**SALAD** *(Pre-select one of the following)*

**HARVEST SALAD**

Mixed greens, roasted corn, dried cherries, bacon & tomatoes with a white balsamic vinaigrette

**LETTUCE WEDGE**

A wedge of crisp iceberg lettuce with bacon, crumbled blue cheese and vinaigrette or blue cheese dressing

**CAESAR SALAD**

Fresh crisp romaine hearts tossed with romano cheese & a creamy caesar dressing

**ENTREES** *(Your guests will choose one of the following entrees at the start of dinner)*

**TOURNEDOS AND SHRIMP**

Two 4 oz. medallions of our filet topped with jumbo shrimp that have been dusted with Cajun spices

**STUFFED CHICKEN BREAST**

Oven-roasted chicken stuffed with garlic-herb cheese; served with lemon butter

**SALMON OSCAR**

Broiled fillet of salmon topped with lump crabmeat, asparagus and bearnaise sauce

**NEW YORK STRIP**

A favorite of many steak connoisseurs. This USDA Prime cut has a full-bodied texture that is slightly firmer than a ribeye

**ACCOMPANIMENTS** *(Pre-select three to be served family style)*

- Garlic Mashed Potatoes
- Lyonnaise Potatoes
- Wild Mushroom Medley
- Lobster Macaroni & Cheese
- Creamed Spinach
- Sweet Potato Casserole
- Sauteed Green Beans with Garlic
- Peas Au Gratin

**DESSERT DUO**

**CREATE YOUR OWN DESSERT PAIRING** *(Choose a demi-portion of any two of the following)*

- Chocolate Sin Cake
- Classic Cheesecake
- Bread Pudding with Whiskey Sauce
- Chocolate Mousse Cheesecake
- Fresh Berries with Sweet Cream

**\$95.00 PER PERSON**

**PLEASE NOTE:** *A maximum of 50 guests.*

Pricing is per person, unless otherwise indicated, and is subject to applicable taxes, administrative fees, gratuity and/or other contracted fees. Menu selections & pricing are subject to change without notice until an event order is fully executed.

