













# HORS D'OEUVRES SELECTION

(À la Carte)

## Mini Bone-In Filet With Chimichurri

\$8.00 per piece

# Bacon Wrapped Scallops

\$6.50 per piece

# Mini Crab Cake

\$6.00 per piece

# Andouille & Cheese Stuffed Mushrooms

\$6.00 per piece

# Chili-Rubbed Pork & Bacon Jam Canapé

\$5.00 per piece

# Cherry Tomato & Mozzarella Skewer, Fresh Basil Vinaigrette

\$4.50 per piece

#### Smoked Salmon

\$4.50 per piece

## **DISPLAYS**

(Per Person)

## Fresh Fruit & Cheese

\$5.50 per person

# Fresh Vegetable Crudités

Buttermilk Ranch Dressing \$5.00 per person

# Alaskan King Crab Brûlée

Danish Fontina Cheese Dip, Caramelized Onion Panko Crust, Served with Adobo Lime Zest Tortilla Chips

Small - \$85.00 (Serves 10-15 people) Large - \$170.00 (Serves 20-30 people)

## Brie en Croûte

Baked Brie Wrapped in Puff Pastry Served with Lavash, Honey & Fruit Small - \$38.00 (Serves 10-15 people) Large - \$75.00 (Serves 20-30 people)

# <u>RAW BAR DISPLAY</u>

(Market Price)

Huge Tiger Shrimp Fresh Oysters on the Half Shell Alaskan King Crab Legs

# **BEEF TENDERLOIN STATION**

White Truffle Aioli, Horseradish Cream, Dijonnaise, Silver Dollar Rolls \$285.00 (Serves up to 15 people)



(Select One Item - One Piece Per Person)

Chili-Rubbed Pork & Bacon Jam Canapé
Andouille & Cheese Stuffed Mushrooms
Cherry Tomato & Mozzarella Skewer, Fresh Basil Vinaigrette
Mini Crab Cake

# **SIGNATURE SALADS**

(Choice Of)

#### Freddie

Romaine, Roma Tomato, Bacon, Ranch Dressing

#### Classic Caesar

Hearts of Romaine, Imported Parmigiano-Reggiano Frico & House-Made Croutons

# **SIGNATURE SIDES**

Mashed Potatoes

Grilled Asparagus

Citrus Herb Butter

# **ENTRÉES**

8 oz. Filet Mignon

## Pan-Seared Salmon

Pecan & Quinoa Crusted Salmon, Roasted Root Vegetable Hash, Herb Cream

#### Roasted Chicken Breast

Barley Risotto, Tasso Ham, Roasted Carrots, Pickled Pearl Onion

# **DESSERT**

Jeff Ruby's Very Own Cheesecake Warm Chocolate Lava Cake Crème Brulee



(Select Two Items - One Piece Of Each Per Person)

Chili-Rubbed Pork & Bacon Jam Canapé Andouille & Cheese Stuffed Mushrooms Cherry Tomato & Mozzarella Skewer, Fresh Basil Vinaigrette Mini Crab Cake

## SIGNATURE SALADS

(Choice Of)

#### Freddie

Romaine, Roma Tomato, Bacon, Ranch Dressing

#### Classic Caesar

Hearts of Romaine, Imported Parmigiano-Reggiano Frico & House-Made Croutons

#### Iceberg & Bleu

Iceberg, Toasted Pecans, Bacon, Maytag Bleu Cheese Dressing

# SIGNATURE SIDES

(Select Three)

Mashed Potatoes

Grilled Asparagus

Potatoes Anna

Citrus Herb Butter

Sautéed Fresh Green Beans Garlic, Shallots & Butter

# **ENTRÉES**

12 oz. Filet Mignon

14 oz. New York Strip

#### Pan-Seared Salmon

Pecan & Quinoa Crusted Salmon, Roasted Root Vegetable Hash, Herb Cream

## Chilean Sea Bass

Roasted Tomato & Crab Reduction, Maitake Mushrooms, Leeks, Confit Fingerling Potatoes

#### Roasted Chicken Breast

Barley Risotto, Tasso Ham, Roasted Carrots, Pickled Pearl Onion

# DESSERT

Jeff Ruby's Very Own Cheesecake Crème Brulee Warm Chocolate Lava Cake



(Select Three Items - One Piece Of Each Per Person)

Chili-Rubbed Pork & Bacon Jam Canapé
Andouille & Cheese Stuffed Mushrooms
Cherry Tomato & Mozzarella Skewer, Fresh Basil Vinaigrette
Mini Crab Cake

## SIGNATURE SALADS

(Select Three)

#### Freddie

Romaine, Roma Tomato, Bacon, Ranch Dressing

#### Classic Caesar

Hearts of Romaine, Imported Parmigiano-Reggiano Frico & House-Made Croutons

#### Iceberg & Bleu

Iceberg, Toasted Pecans, Bacon, Maytag Bleu Cheese Dressing

Seasonal Signature Salad

# **SIGNATURE SIDES**

(Select Three)

Potatoes Anna

6 Imported Cheeses Sautéed Fresh Green Beans

Garlic, Shallots & Butter

Grilled Asparagus

12 oz. Lobster Tail

Citrus Herb Butter

# **ENTRÉES**

(Select Five)

12 oz. Filet Mignon

14 oz. New York Strip

. Chilean Sea Bass

#### Steak Collinsworth

8 oz. Filet, King Crab, Asparagus, Béarnaise & Bordelaise

#### Pan-Seared Salmon

Pecan & Quinoa Crusted Salmon, Roasted Root Vegetable Hash, Herb Cream Roasted Tomato & Crab Reduction, Maitake Mushrooms, Leeks, Confit Fingerling Potatoes

#### Roasted Chicken Breast

Barley Risotto, Tasso Ham, Roasted Carrots, Pickled Pearl Onion

## **DESSERT**

Jeff Ruby's Very Own Cheesecake

Crème Brulee

Warm Chocolate Lava Cake



# **SALADS**

(Choice Of)

#### Freddie

Romaine, Roma Tomato, Bacon, Ranch Dressing

#### Classic Caesar

Hearts of Romaine, Imported Parmigiano-Reggiano Frico & House-Made Croutons

# **ENTRÉES**

Filet Mignon

#### Pan-Seared Salmon

Pecan & Quinoa Crusted Salmon, Roasted Root Vegetable Hash, Herb Cream

#### Roasted Chicken Breast

Barley Risotto, Tasso Ham, Roasted Carrots, Pickled Pearl Onion

# **SIGNATURE SIDES**

Steakhouse Mashed Potatoes

Grilled Asparagus

Citrus Herb Butter

# **DESSERT**

Jeff Ruby's Very Own Cheesecake

Roas



(Select One Item - One Piece Per Person)

Chili-Rubbed Pork & Bacon Jam Canapé
Andouille & Cheese Stuffed Mushrooms
Cherry Tomato & Mozzarella Skewer, Fresh Basil Vinaigrette
Mini Crab Cake

# **SALADS**

(Choice Of)

#### Freddie

Romaine, Roma Tomato, Bacon, Ranch Dressing

#### Classic Caesar

Hearts of Romaine, Imported Parmigiano-Reggiano Frico & House-Made Croutons

# **ENTRÉES**

(Choice Of)

Filet Mignon

14 oz. New York Strip

#### Pan-Seared Salmon

Pecan & Quinoa Crusted Salmon, Roasted Root Vegetable Hash, Herb Cream

#### Roasted Chicken Breast

Barley Risotto, Tasso Ham, Roasted Carrots, Pickled Pearl Onion

# SIGNATURE SIDES

Steakhouse Mashed Potatoes

Grilled Asparagus

Citrus Herb Butter

# **DESSERT**

Jeff Ruby's Very Own Cheesecake



## SAMPLE ROOM CONFIGURATIONS

Whether you are hosting a business meeting, rehearsal dinner, retirement party or an outing with family or friends, we can comfortably accommodate up to 50 of your guests to ensure a perfect experience.

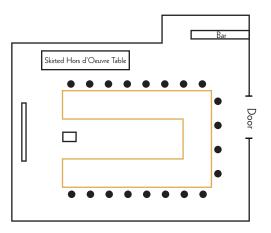
Sinatra Room: Up To 50 Guests Wine Cellar: Up To 12 Guests

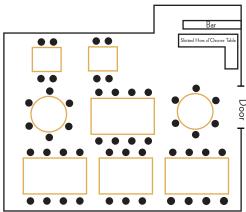
#### SINATRA ROOM

(U-Shaped Table, 20 Guest Configuration Shown With Projector & Screen)

#### SINATRA ROOM

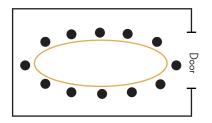
(Mixed Table, 50 Guest Configuration)





#### **WINE CELLAR**

(Oblong Banquet Table, 12 Guest Configuration)



(For Additional Configurations, Please See Next Page)



# SAMPLE ROOM CONFIGURATIONS

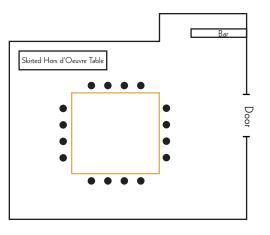
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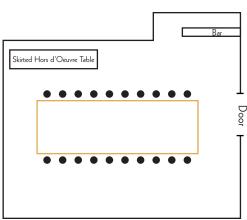
## SINATRA ROOM

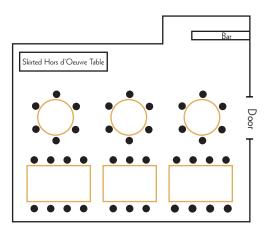
(Square Conference Table, 16 Guest Configuration)

#### SINATRA ROOM

(Long Conference Table, 20 Guest Configuration)







## SINATRA ROOM

(Mixed Table, 40 Guest Configuration)



#### PREFERRED VENDORS

We offer a complete, turn-key private event planning experience. This includes access to an array of audio/video and floral options. Our sales managers will work with you and our vendors below to ensure every detail exceeds your expectations.

## **AUDIO / VIDEO SERVICES**



# **FLORAL SERVICES**





## FROM THE GREATER CINCINNATI AIRPORT

Take I-275 East to I-75 North. Cross the bridge into Ohio and take the 5th Street Downtown exit. Follow 5th Street to Vine Street and turn Left onto Vine, then Right onto 7th Street. We are on the left-hand corner of 7th and Walnut Streets across from the Aronoff Center.

## TRAVELING I-75 SOUTH FROM NORTH OF CINCINNATI

Take the 7th Street exit. Follow 7th Street to the corner of 7th and Walnut. We are on the left-hand corner of 7th and Walnut Streets across from the Aronoff Center.

## TRAVELING 1-75 NORTH FROM KENTUCKY

Take I-75 North. Cross the bridge into Ohio and take the 5th Street Downtown exit. Follow 5th Street to Vine Street and turn Left onto Vine, then Right onto 7th Street. We are on the left-hand corner of 7th and Walnut Streets across from the Aronoff Center.

## TRAVELING 1-71 SOUTH FROM NORTH OF CINCINNATI

Take the Gilbert Avenue exit. Follow Gilbert Avenue into Downtown Cincinnati. Gilbert Avenue will eventually become 8th Street. Take 8th Street to Walnut Street and turn Left onto Walnut. Then, turn Left onto 7th Street. We are on the left-hand corner of 7th and Walnut Streets.

# FROM BATAVIA, TAKING I-275 INTO KENTUCKY

Take I-471 North across the bridge into Ohio and take the 6th Street exit into Downtown Cincinnati. Follow 6th Street to Main Street and turn Right onto Main. Then, turn Left onto 8th Street, Left onto Walnut Street and Left onto 7th Street. We are on the left-hand corner of 7th and Walnut Streets.

# TRAVELING SR-50 WEST (COLUMBIA PARKWAY) FROM EAST CINCINNATI

Take the 6th Street exit into Downtown Cincinnati. Follow 6th Street to Main Street and turn Right onto Main. Then, turn Left onto 8th Street, Left onto Walnut Street and Left onto 7th Street. We are on the left-hand corner of 7th and Walnut Streets.

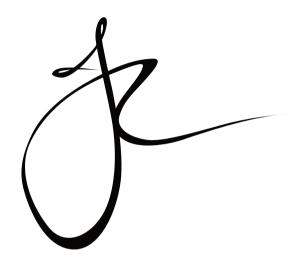
# TRAVELING I-471 NORTH FROM KENTUCKY

Take the 6th Street exit into downtown Turn Right onto Main Street. Then, turn Left onto 8th Street, Left onto Walnut Street and Left onto 7th Street. We are on the left-hand corner of 7th and Walnut Streets.

## **VALET PARKING**

Valet parking is available beginning at 6:00pm Monday through Friday and 5:00pm on Saturday. If you arrive prior to 6:00pm, you can park at either the System Parking Lot located on the corner of 8th & Walnut Streets (the entrance is on the Walnut Street side) or the Olympic Parking Garage which is located just past our restaurant on 7th Street. Valet parking is on the 7th Street side of the restaurant and is \$8.00 per car. If you would like to host valet parking for your guests, the cost is \$10.00 per car which includes the gratuity for the valet.





Kathy Davis Sales Manager

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JeffRuby.com