

# Private Dining Dinner 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.

When you book a private party at RUTH'S CHRIS, know that every detail, every nuance, every request that you and our team plan together will be executed flawlessly. The experience itself will be unforgettable. Just how Ruth would have wanted it. Whether it's an intimate dinner in one of our private dining rooms or a grand reception for hundreds of guests, there will be no compromises. It's how we honor our founder and help you celebrate a perfectly relaxing, elegant event.

*Contact our sales manager to learn more about how private dining and catering are done at Ruth's.*





## THE HAPPY JACK

\$75 PER PERSON

Happy Jack, Louisiana: the birthplace of Ruth Fertel, our founder. This menu is a perfect introduction to the uncompromising way Ruth did things.

### Starters

*(Host select one)*

STEAK HOUSE SALAD 50 cal  
(calorie count does not include dressing)

CAESAR SALAD\* 500 cal

### Entrée Choices

*(Host select three of the following, guest choice of one)*

PETITE FILET\* 340 cal

tender corn-fed midwestern beef, 8 oz

STUFFED CHICKEN BREAST 720 cal

oven roasted free-range double chicken breast, garlic herb cheese, lemon butter

SPICY SALMON & CRISPY SHRIMP 710 cal

seared salmon with crispy salt & pepper shrimp, spicy honey thai sauce, broiled option available

DOUBLE PORK CHOP\* 800 cal

premium reserve, 18 oz pork chop that is flavorful and juicy

MARKET VEGETABLE PASTA OR VEGETARIAN PLATE 670 cal

### Accompaniments

*(Host select two, to be served family style)*

CREAMED SPINACH 440 cal | GARLIC MASHED POTATOES 440 cal | FRESH STEAMED BROCCOLI 80 cal

### Dessert

*(Host select one, includes coffee or hot tea)*

CLASSIC CHEESECAKE 320 cal

CHOCOLATE SIN CAKE 600 cal

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

Not all menu items are available for all party sizes; please speak with your sales manager to confirm availability. Please add applicable sales tax and 3% administration charge. Gratuity is not included.

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## THE 1965

\$85 PER PERSON

The year Ruth, our founder, took a big gamble. She mortgaged her home and bought the popular Chris' Steak House. Experience a menu that celebrates the best of Ruth's classic dishes - the ones that started it all.

### Plated Appetizer

*(Host select one to be served family style)*

SPICY SHRIMP 440 cal | SEARED AHI-TUNA\* 130 cal | TOMATO & MOZZARELLA CAPRESE SKEWERS 360 cal

### Starters

*(Host select one)*

STEAK HOUSE SALAD 50 cal  
(calorie count does not include dressing)

CAESAR SALAD\* 500 cal

### Entrée Choices

*(Host select three of the following, guest choice of one)*

PETITE FILET\* 340 cal

tender corn-fed midwestern beef, 8 oz

SPICY SALMON & CRISPY SHRIMP 710 cal

seared salmon with crispy salt & pepper shrimp, spicy honey thai sauce, broiled option available

STUFFED CHICKEN BREAST 720 cal

oven roasted free-range double chicken breast, garlic herb cheese, lemon butter

DOUBLE PORK CHOP\* 800 cal

premium reserve, 18 oz pork chop that is flavorful and juicy

MARKET VEGETABLE PASTA OR VEGETARIAN PLATE 670 cal

### Accompaniments

*(Host select two, to be served family style)*

CREAMED SPINACH 440 cal | GARLIC MASHED POTATOES 440 cal

CREMINI MUSHROOMS 360 cal | FRESH STEAMED BROCCOLI 80 cal

### Dessert

*(Host select one, includes coffee or hot tea)*

RUTH'S CHEESECAKE WITH FRESH BERRIES 1280 cal

CHOCOLATE SIN CAKE 600 cal

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## THE ORLEANS

\$100 PER PERSON

First established at the corner of Broad St. & Orleans Ave. in New Orleans, the Ruth's Chris hallmark was to fuse the classic American steak house with Southern hospitality. Taste a wider variety of the dishes and the traditions that made the beef and the legend sizzle.

### Plated Appetizers

*(Host select two, to be served family style)*

SPICY SHRIMP 440 cal | BARBECUED SHRIMP 400 cal | SEARED AHI-TUNA\* 130 cal

TOMATO & MOZZARELLA CAPRESE SKEWERS 360 cal

### Starters

*(Host select two of the following, guest choice of one)*

STEAK HOUSE SALAD 50 cal  
(calorie count does not include dressing)

CAESAR SALAD\* 500 cal

LOUISIANA SEAFOOD GUMBO 200 cal

### Entrée Choices

*(Host select three of the following, guest choice of one)*

FILET\* 500 cal

tender corn-fed midwestern beef, 11 oz

NEW YORK STRIP 1390 cal

USDA Prime, full bodied 16 oz

PETITE RIBEYE 1030 cal

USDA Prime, well marbled for peak flavor, 12 oz

DOUBLE PORK CHOP\* 800 cal

premium reserve, 18 oz pork chop

SPICY SALMON & CRISPY SHRIMP 710 cal

seared salmon with crispy salt & pepper shrimp,  
spicy honey thai sauce, broiled option available

STUFFED CHICKEN BREAST 720 cal

oven roasted free-range double chicken breast,  
garlic herb cheese, lemon butter

MARKET VEGETABLE PASTA OR VEGETARIAN PLATE 670 cal

### Accompaniments

*(Host select three, to be served family style)*

CREAMED SPINACH 440 cal

GARLIC MASHED POTATOES 440 cal

CREMINI MUSHROOMS 360 cal

POTATOES AU GRATIN 560 cal

FRESH STEAMED BROCCOLI 80 cal

GRILLED ASPARAGUS 290 cal

SWEET POTATO CASSEROLE 880 cal

### Dessert

*(Host select two, guest choice of one,  
includes coffee or hot tea)*

CHOCOLATE SIN CAKE 600 cal

RUTH'S CHEESECAKE WITH FRESH BERRIES 1280 cal

CRÈME BRÛLÉE 620 cal

FRESH BERRIES WITH SWEET CREAM 400 cal

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## \$175 THE BAYOU MENU

Dinner includes fresh, hot bread.

### Plated Appetizers

*(Host select two, to be served family style)*

SPICY SHRIMP 440 cal | BARBECUED SHRIMP 400 cal | SEARED AHI-TUNA\* 130 cal

TOMATO & MOZZARELLA CAPRESE SKEWERS 360 cal | JUMBO SHRIMP COCKTAIL 190-350 cal

MUSHROOMS STUFFED WITH CRABMEAT 440 cal

### Starters

*(Host select two, guest choice of one)*

STEAK HOUSE SALAD 50 cal  
(calorie count does not include dressing)

CAESAR SALAD\* 500 cal

LOUISIANA SEAFOOD GUMBO 200 cal

SEASONAL SOUP

### Entrée Choices

*(Host select four of the following, guest choice of one)*

BONE-IN FILET\* 470 cal  
tender corn-fed midwestern beef, 16 oz

FILET & LOBSTER TAIL 530 cal  
a tender 8 oz filet, paired with two 4-5 oz  
cold water lobster tails

COYBOY RIBEYE 1030 cal  
bone-in 22 oz USDA Prime

SPICY SALMON & CRISPY SHRIMP 710 cal  
seared salmon with crispy salt & pepper shrimp,  
spicy honey thai sauce, broiled option available

MARYLAND STYLE CRABCAKE 640 cal  
two 5 oz jumbo lump crab cakes

### Accompaniments

*(Host select three, to be served family style)*

CREAMED SPINACH 440 cal  
GARLIC MASHED POTATOES 440 cal  
CREMINI MUSHROOMS 360 cal  
POTATOES AU GRATIN 560 cal  
FRESH STEAMED BROCCOLI 80 cal  
GRILLED ASPARAGUS 290 cal  
SWEET POTATO CASSEROLE 880 cal

### Dessert

*(Host select two, guest choice of one, includes coffee or hot tea)*

CRÈME BRÛLÉE 620 cal  
CHOCOLATE SIN CAKE 600 cal  
RUTH'S CHEESECAKE WITH FRESH BERRIES 1280 cal  
FRESH BERRIES WITH SWEET CREAM 400 cal

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## ENTRÉE COMPLEMENTS

### *Accompaniments*

*Take your steak to the next level with sensational complements*

SHRIMP 100 cal 22  
six large shrimp

BLEU CHEESE CRUST 200 cal 5  
bleu cheese, roasted garlic, and a touch of panko bread crumbs

MARYLAND-STYLE 320 cal 29  
5 oz jumbo lump crab cake

CHESAPEAKE-STYLE 400 cal 27  
lump crab meat, asparagus, & béarnaise sauce

LOBSTER TAIL 190 cal 49  
two 4-5 oz lobster tails

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## RECEPTION SELECTIONS

Begin the evening by selecting one of our handpassed Hor d'Oeuvres packages. These are best suited for ten or more guests to enjoy thirty to forty-five minutes prior to your meal.

### Passed Hors d'Oeuvres Packages

(Price and calories listed by piece)

#### PACKAGE 1 (\$10/person)

(Your choice of two selections, three pieces per person)

SEARED AHI-TUNA\* 10 cal  
SMOKY CHICKEN SKEWER 90 cal  
TOMATO BRUSCHETTA 40 cal  
SWEET POTATO CASSEROLE 70 cal

#### PACKAGE 2 (\$15/person)

(Your choice of two selections, four pieces per person)

PRIME BEEF EMPANADA 100 cal  
AHI-TUNA POKE\* 40 cal  
CHIPOTLE CHICKEN TOSTADA 40 cal  
SPINACH & ARTICHOKE CANAPÉ 60 cal

#### PACKAGE 3 (\$25/person)

(Your choice of three selections, five pieces per person)

BEEF TENDERLOIN SKEWER\* 70 cal  
PRIME BEEF SLIDER\* 360 cal  
ROSEMARY SHRIMP SKEWERS 20 cal  
CHICKEN & CHEESE POPOVER 70 cal  
TOMATO & MOZZARELLA CAPRESE SKEWER 60 cal

#### PACKAGE 4 (\$30/person)

(Your choice of three selections, five pieces per person)

BEEF WELLINGTON\* 110 cal  
LAMB LOLLIPOP 70 cal  
STEAK SANDWICH\* 120 cal  
JUMBO SHRIMP COCKTAIL 50 cal  
MINI CRAB CAKE 40 cal

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## RECEPTION SELECTIONS

### Craveable Displays

*(calorie range based on portion size)*

#### ARTISANAL CHEESE AND FRUIT

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

Full (serves 25-30) \$150 260-310 cal

Half (serves 10-15) \$80 340-510 cal

#### MEDITERRANEAN ROASTED VEGETABLES & DIPS

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

Full (serves 25-30) \$100 70-90 cal

Half (serves 10-15) \$50 60-100 cal

#### SCOTTISH SMOKED SALMON

smoked salmon served with lemon crème fraiche, freshly diced tomatoes, sliced red onion & herbed flatbread crisp

Full (serves 25-30) \$200 190-230 cal

Half (serves 10-15) \$100 190-290 cal

#### SEARED AHI-TUNA\*

sushi-grade tuna accompanied by spicy mustard sauce, our oriental salad & pickled ginger

Full (serves 30-40) \$125 15-25 cal

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## RECEPTION SELECTIONS

### Chef's Carving Stations

*(Offered Only for Cocktail Events. Calories based on portion size.)*

WHOLE ROASTED TURKEY  
served with a citrus marmalade  
(serves 15-20) \$95 80 cal

WHOLE ROASTED SALMON  
served with honey thai sauce, fresh ginger, and green onions  
(serves 15-20) \$125 150 cal

WHOLE ROASTED TENDERLOIN OF BEEF\*  
served with horseradish cream and fresh baked rolls  
(serves 15-20) \$300 150 cal

### Salads

*(price and calories per person)*

STEAK HOUSE SALAD \$4 50 cal  
(calorie count does not include dressing)

CAESAR SALAD\* \$4 500 cal

### Accompaniments

*(price per person, to be served family style)*

GARLIC MASHED POTATOES \$4 440 cal

CREAMED SPINACH \$4 440 cal

### Signature Mini Desserts

*(prices and calories listed by piece)*

APPLE CRUMB TART \$5 320 cal

CHEESECAKE WITH BERRIES \$5 320 cal

CHOCOLATE MOUSSE CHEESECAKE \$5 270 cal

BANANA CREAM PIE \$5 270 cal

CHOCOLATE SIN CAKE \$6 600 cal

FRESH SEASONAL BERRIES WITH SWEET CREAM \$6 210 cal

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## RECEPTION SELECTIONS

### Passed Hors d'Oeuvres *(Price and calories listed by the piece)*

#### STEAK & LAMB

BEEF TENDERLOIN SKEWER* 70 cal	5
BEEF WELLINGTON* 110 cal	6
LAMB LOLLIPOP* 70 cal	7
PRIME BEEF SLIDER* 360 cal	4
PRIME BEEF EMPANADA* 100 cal	4
STEAK SANDWICH* 120 cal	6

#### CHICKEN

CHICKEN & CHEESE POPOVER 70 cal	4
CHIPOTLE CHICKEN TOSTADA 40 cal	4
SMOKY CHICKEN SKEWER 90 cal	4

#### FISH & SHELLFISH

SEARED AHI-TUNA* 10 cal	4
AHI-TUNA POKE* 40 cal	4
MINI CRAB CAKE 40 cal	5
ROSEMARY SHRIMP SKEWERS 20 cal	5
JUMBO SHRIMP COCKTAIL 50 cal	6

#### VEGETARIAN

TOMATO & MOZZARELLA CAPRESE SKEWER 60 cal	5
TOMATO BRUSCHETTA 40 cal	4
SPINACH & ARTICHOKE CANAPÉ 60 cal	4
SWEET POTATO CASSEROLE 70 cal	4

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## THE YOUTH MENU

\$35 PER PERSON

Enjoy a Buffet with choices kids will love, a Build Your Own Sundae Bar, and Beverages at a price worth celebrating. Available for youth 16 and under.

### Buffet Choices

*(Host select four)*

MINI SLIDER BURGERS\*  
CHICKEN FILETS WITH DIPPING SAUCE\*  
PENNE PASTA WITH MARINARA OR ALFREDO SAUCE  
BAKED MACARONI & CHEESE  
GARLIC MASHED POTATOES  
FRENCH FRIES  
CAESAR SALAD

### Build Your Own Sundae Bar

CHOCOLATE & VANILLA ICE CREAM  
HOT FUDGE & CARAMEL SAUCE  
SPRINKLES  
STRAWBERRIES  
WHIPPED CREAM  
MARASCHINO CHERRIES

### Beverages

*(Host select two)*

ASSORTED REGULAR & DIET SOFT DRINKS  
LEMONADE  
SHIRLEY TEMPLES

Available for youth 16 and under. Tax and gratuity not included. Menu and prices subject to change.

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