

Ruth's

PRIVATE DINING & BANQUET

MENUS AND INFORMATION



RUTH'S CHRIS STEAK HOUSE

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ONE-OF-A-KIND EVENTS.

Ruth's Chris gives your special event the attention it deserves.

From luncheons to all-day meetings to cocktail receptions to celebration dinners and weddings – Ruth's Chris is available as your event venue any time of the day.

We will provide unparalleled cuisine, sumptuous surroundings and gracious service to create your one-of-a-kind event.



EXCEPTIONAL EXPERTISE.

Imagine the kind of experience your guests will enjoy as we customize your signature event.

You will work one-on-one with our catering consultant to create a truly personalized affair.

From start to finish, we will design a mouth-watering event that reflects your great taste!



SIGNATURE SERVICE.

We know your next event is of the utmost importance and deserves to be flawless.

Every dish must be perfectly prepared and served at just the right time. At Ruth's Chris, our experience in hosting high-level corporate meetings and leading social and civic events, as well as our professional attention to every detail, assure that your function will be a sizzling success.

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.



THEMED LUNCHEON BUFFETS

AMERICAN DELI

- Assortment of Sliced Deli Meat & Cheese
- Lettuce, Tomatoes, Onions & Pickles
- Mayonnaise & Mustard
- Assorted Sliced Breads
- Garden Salad
- Pasta Salad
- Assorted Variety of Chips
- Assorted Cookies & Brownies

\$23.00 per person

SOUTHERN BBQ

- Green Salad with vinaigrette & ranch dressings
- Coleslaw
- BBQ Chicken
- Pulled Pork Sandwiches
- Southern Style Green Beans
- Baked Beans
- Macaroni and Cheese
- Rolls and Butter
- Pecan Pie

\$27.00 per person

VIVA ITALIA

- Caesar Salad
- Tomato & Mozzarella Caprese Salad
- Traditional Lasagna
- Fettuccine with alfredo sauce
- Chicken Parmesan
- Roasted Seasonal Vegetables
- Garlic Bread
- Tiramisu

\$27.00 per person

PICNIC TIME

- Tomato, Cucumber & Onion Salad
- Potato Salad
- Southern Fried Chicken
- Honey Baked Ham
- Green Beans
- Garlic Mashed Potatoes with gravy
- Cornbread Muffins
- Bread Pudding with whiskey sauce

\$27.00 per person

PAN-ASIAN

- Thai Salad with peanut dressing
- Sweet Cucumber Salad
- Glass Noodles with cilantro, bok choy & bell peppers
- Sweet & Spicy Chicken
- Pepper Beef
- White Rice
- Fresh Fruit Kebobs

\$28.00 per person

FIESTA MEXICANA

- Corn & Black Bean Salad
- Chips with pico de gallo, guacamole & sour cream
- Warm Tortillas, Shredded Cheeses, Sauteed Peppers & Onions
- Beef & Chicken Fajitas
- Cheese Enchiladas
- Spanish Rice
- Refried Beans
- Sopapillas

\$29.00 per person

SOUP, SALAD & POTATO BAR

- Broccoli Cheese Soup
- Chicken Noodle Soup
- Baked Potato Bar with: shredded cheddar, chives, bacon, whipped butter
- Mixed Green Salad station with: onion straws, diced tomatoes, chopped egg, cucumbers, croutons, mushrooms, assorted dressings
- Mini Strawberry Shortcakes

\$26.00 per person

Buffets are accompanied by iced tea & water.

PLEASE NOTE: *A minimum of 20 people required. Buffet service is for one hour. All lunches must conclude by 3pm.*

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STARTERS *(Please pre-select two)*

- Mixed Green Salad with balsamic vinaigrette & ranch dressings
- Classic Caesar Salad
- Caprese Salad with tomato, mozzarella, basil & balsamic vinaigrette dressing*
- Baked Potato Soup
- Fire-Roasted Tomato Basil Soup*
- Chicken & Sweet Corn Chowder

**Vegetarian options*

ENTREE *(Please pre-select two)*

- Salmon Fillet with caper cream sauce
- Chicken Cordon Bleu
- Chicken Florentine
- London Broil with mushroom demi-glaze
- Blackened Tilapia with mango salsa
- Beef Bourguignon
- Jerk Pork Loin
- Vegetable Lasagna*
- Pasta Primavera*
- Eggplant Parmesan*

(Add an additional entree for \$6.00 per person)

**Vegetarian options*

SIDES *(Please pre-select two)*

- Sugar Snap Peas
- Garlic Mashed Potatoes
- Roasted Red Potatoes
- Green Beans
- Seasonal Vegetables
- Macaroni & Cheese
- Corn Maque Choux (sauteed corn, bell pepper, tomato & onion)
- Rice Pilaf
- Squash Casserole
- Buttered Egg Noodles with parsley

DESSERTS *(Please pre-select two)*

- New York Style Cheesecake
- Chocolate Layer Cake
- Key Lime Pie
- Apple Cobbler
- Peach Cobbler
- Carrot Cake with cream cheese icing

\$30.00 PER PERSON

Served with fresh bread & butter, iced tea & water.

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STARTERS *(Please pre-select one)*

- Soup Du Jour
- Classic Caesar Salad
- Garden Salad

ENTREE *(Please pre-select one)*

CHICKEN FLORENTINE \$24.00 per person

Chicken Breast stuffed with spinach, garlic & herb cheese;
Topped with a light cream sauce

FLAT IRON STEAK \$26.00 per person

Grilled medium and topped with mushrooms and onion strings

SLICED SIRLOIN STRIP \$29.00 per person

Cooked medium and laced with brandy peppercorn sauce

JERK PORK LOIN \$27.00 per person

Sliced Pork Loin; Served with a mango-pineapple salsa

GRILLED SALMON \$24.00 per person

Grilled Salmon with lemon, butter & parsley

COUSCOUS STUFFED TOMATO \$22.00 per person

Vegetable Couscous served inside a tomato & baked; Served with a goat cheese tart

BAKED MANICOTTI \$20.00 per person

Fresh Cheese Manicotti; Served with a light vegetable sauce

CHICKEN PICATTA \$24.00 per person

Boneless Breast of Chicken, lightly seasoned, sauteed in a white wine and lemon butter reduction and garnished with capers

CHICKEN MARSALA \$24.00 per person

Boneless Breast of Chicken with sauteed mushrooms in a marsala wine reduction

STUFFED FLOUNDER \$26.00 per person

Flounder Stuffed with crabmeat and served in white wine cream

PECAN-CRUSTED CHICKEN \$24.00 per person

Boneless, Skinless Chicken Breast coated with crushed pecans & flavored with a hint of nutmeg, honey & orange; Topped with a tangy maple sauce.

DESSERTS *(Please pre-select one)*

- Strawberry Cheesecake
- Chocolate Layer Cake
- Key Lime Pie
- New York Style Cheesecake

**Served with chef's selection of seasonal vegetable & starch.
Plated banquet lunches include fresh bread & butter, iced tea & water.**

PLEASE NOTE: *A minimum of 10 people required. All lunches must conclude by 3pm.*

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STARTERS *(Pre-select up to two for your guests to choose from)*

- Luncheon Garden Salad with Vinaigrette Dressing
- Caesar Salad
- Louisiana Seafood Gumbo

ENTREES *(Pre-select up to four for your guests to choose from)*

SURF & TURF \$40.00

4 oz Filet & 6oz Salmon served with sauteed fresh vegetables

BROCHETTE OF BEEF AND SHRIMP \$32.00

Tender, teriyaki-glazed beef tenderloin and jumbo shrimp with mushrooms and grilled asparagus. Served over a bed of sauteed bell peppers and onions.

CHICKEN BRUSCHETTA \$29.00

Lightly blackened breast of chicken, grilled and topped with a tomato-onion bruschetta and a balsamic reduction drizzle. Served over sauteed spring vegetables.

SIZZLING BLUE CRAB CAKES \$32.00

Two jumbo lump crab cakes served with sizzling lemon butter and sauteed fresh vegetables.

SHRIMP AND GRITS \$29.00

Jumbo shrimp sauteed in Ruth's signature barbecue butter and accented with bacon and green onions. Served over jalapeno-cheese grits cakes.

LINGUINI AND SHRIMP \$30.00

Linguini tossed with garlic butter and served with lightly blackened jumbo shrimp, asparagus and grape tomatoes. Topped with shaved parmesan cheese.

CHICKEN CAESAR SALAD \$26.00

Marinated grilled chicken, hearts of romaine, parmesan cheese & croutons. Tossed in house caesar dressing.

CAESAR SALAD WITH GRILLED SHRIMP \$28.00

Grilled shrimp, hearts of romaine, parmesan cheese & croutons. Tossed in house caesar dressing.

RUTH'S COBB SALAD \$28.00

Grilled chicken, cheddar cheese, avocado, bacon, crumbled blue cheese, tomatoes and chopped egg served over a bed of mixed greens and topped with crispy red onions.

SOUTHWEST STEAK SALAD \$29.00

Cilantro-marinated tenderloin tips, corn salsa, avocado, grape tomatoes and fried onions tossed with spring greens in our house vinaigrette and topped with a chipotle drizzle.

CRISPY FISH TACOS \$28.00

Crispy strips of fried whitefish in soft taco shells with citrus-slaw, diced red and green bell pepper, and a sweet and spicy chipotle sauce.

DESSERTS *(Pre-select one)*

- Chocolate Cake
- Bread Pudding with Whiskey Sauce
- Carrot Cake
- Raspberry Sorbet

Served with fresh bread & butter, ice tea, coffee & water.

PLEASE NOTE: *Maximum of 75 guests. All lunches must conclude by 3pm. Some menu items may not be available for larger parties.*

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GOURMET WRAPS & SANDWICHES (\$16.00 per person)

Minimum of 10 people required. Minimum order per sandwich/wrap: 5 each.

Choice of : Tortilla wrap, sourdough, multi-grain, whole wheat, rye, ciabatta or hoagie roll

BLACK & BLUE

Thinly Sliced Cajun Roast Beef with chopped iceberg lettuce, tomato, blue cheese crumbles & a light balsamic vinaigrette

TURKEY DELIGHT

Smoked Turkey with grape tomatoes, romaine lettuce, hummus & sliced cucumber

CLASSIC COBB

Sliced Turkey, Ham, Bacon, lettuce & tomato with a homemade spicy ranch spread

TEXAS RANCH HAND

Diced Chicken Breast, Shredded Cheddar, Bacon, lettuce & tomato with our homemade BBQ ranch dressing

ROASTED VEGETABLE WRAP

Served in a Spinach Wrap with boursin cheese & roasted vegetables

DOWNTOWN DELI

Turkey & Smoked Gouda with pesto aioli, lettuce & tomato

AMERICAN COMFORT

Sliced Ham & Swiss Cheese with lettuce & tomato

ROAST BEEF & BOURSIN CHEESE

Accented with tomato, lettuce & purple onion

SOUTHERN CHICKEN SALAD

Southern Chicken Salad with lettuce & tomato

Gourmet sandwich and wrap selections are served with a bag of chips, a cookie or brownie & bottled water or soda.

SALADS

Minimum of 10 people required. Minimum order per salad: 5 each.

TRADITIONAL CHEF SALAD

Julienne Strips of Turkey, Ham, Cheddar and Provolone Cheese served over a bed of mixed greens and topped with crumbled bacon with your choice of dressing

\$16.00 per person

BEEF OR CHICKEN FAJITA SALAD

Julienned Blackened Beef Tenderloin or Grilled Julienned Chicken Breast with sauteed peppers & onions, roasted corn & black bean salsa; Served with chipotle ranch dressing

\$17.00 per person

CHICKEN CAESAR SALAD

Marinated Grilled Chicken, Hearts of Romaine, Parmesan Cheese & croutons; Tossed in house caesar dressing

\$16.00 per person

Salads served with a cookie & bottled water or soda.

PLEASE NOTE: *Boxed lunches & salads available before 2pm.*

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This menu features a selection of Ruth's signature dishes in perfect lunch sized portions.

SALAD

SHE CRAB SOUP

Delicate Atlantic blue crabmeat and crab roe in a creamy and flavorful bisque with a hint of sherry

STEAK HOUSE SALAD

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

CAESAR SALAD

Fresh crisp romaine hearts tossed with Romano cheese and a creamy Caesar dressing; garnished with a parmesan-black pepper crisp

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

PECAN ENCRUSTED CHICKEN

Chicken breast, delicately breaded with pecans, seared to a golden brown, and served with a tart cherry reduction

SIMPLY SEARED LOCAL WHITE FISH

Chef's fresh selection based on local, fresh catch options for the day of your event

BROCHETTE OF BEEF AND SHRIMP

Tender, teriyaki-glazed beef tenderloin and jumbo shrimp with mushrooms and grilled asparagus

ACCOMPANIMENTS *(Please select two to be served family style)*

- Mashed Potatoes
- Sweet Potato Casserole
- Sauteed Spinach
- Roasted Brussel Sprouts
- Seasonal Sauteed Vegetables

DESSERTS

MINI BREAD PUDDING

Our definitive version of a traditional New Orleans favorite

INDIVIDUAL CHOCOLATE MOUSSE CHEESECAKE

Light and airy on a chocolate cookie crust

VANILLA ICE CREAM OR RASPBERRY SORBET

\$36.00 PER PERSON

Served with fresh bread & butter, ice tea, coffee & water.

PLEASE NOTE: *Maximum of 75 guests. All lunches must conclude by 3pm.*

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