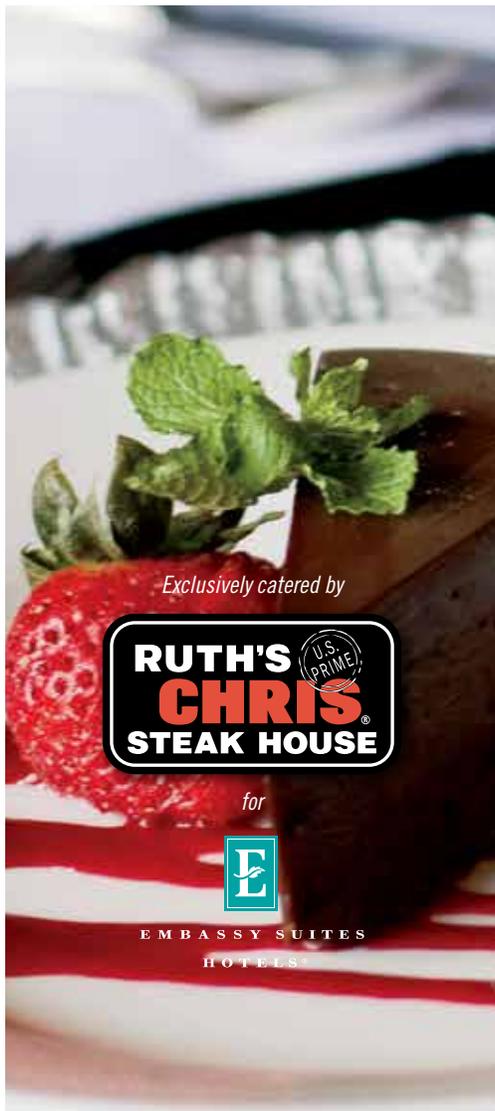


RUTH'S

PRIVATE DINING & BANQUET

MENUS AND INFORMATION



RUTH'S CHRIS STEAK HOUSE

AT THE EMBASSY SUITES

620 CHASTAIN ROAD | KENNESAW, GA 30144 | WWW.RUTHSCHRIS.NET

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CATERING SALES MANAGER

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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.



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MORNING BREAKS

COFFEE BREAK

- Freshly Brewed Coffee
- Gourmet Hot Teas

\$8.00 per person

GRANDMA'S KITCHEN

- Assorted Fruit Juices
- Coffee Cakes & Freshly Baked Muffins
- Sliced Fresh Fruit
- Freshly Brewed Coffee
- Gourmet Hot Teas

\$15.00 per person

CONTINENTAL

- Fresh Whole Seasonal Fruit
- Assorted Fruit Juices
- Selection of Fresh Baked Goods
- Toaster Station
- Freshly Brewed Coffee
- Gourmet Hot Teas

\$14.00 per person

HEALTH NUT

- Variety of Yogurt & Granola Bars
- Sliced Fresh Fruit
- Sports Beverages & Energy Bars
- Freshly Brewed Coffee

\$15.00 per person

BAGEL BREAK

- Assorted Bagels
- Assorted Preserves, Butter, Peanut Butter & Honey
- Fresh Whole Seasonal Fruit
- Freshly Brewed Coffee
- Gourmet Hot Teas

\$14.00 per person

Individual bottled water available; Charged by consumption at \$3.00 per bottle.

PLEASE NOTE: *A minimum of 10 people required. Break service is for a maximum of one and a half hours.*

AFTERNOON BREAKS

HEALTHY SNACK ATTACK

- Assorted Fruit Juices
- Fresh Whole Fruit
- Hummus with Pita Chips and Raw Vegetables
- Freshly Brewed Coffee
- Sports Beverages

\$15.00 per person

CHEESE PLATE

- Assortment of International & Domestic Cheeses
- Selection of Whole Fresh Fruit
- Selection of Crackers & Mixed Nuts
- Sparkling/Still Water
- Gourmet Hot Teas

\$17.00 per person

GAME DAY BREAK

- Hot Pretzels Served with Mustard
- Pigs in a Blanket
- An Assortment of Soft Drinks

\$16.00 per person

CHOCOLATE OVERLOAD

- Chocolate Chip Cookies
- Brownies
- Chocolate Covered Pretzels & Strawberries
- Milk
- Freshly Brewed Coffee

\$17.00 per person

MOVIE THEATRE MADNESS

- Freshly Popped Popcorn
- Mixed Chocolate Candies
- Mixed Fruit Candies
- Assorted Soft Drinks

\$15.00 per person

COOKIE MONSTER BREAK

- Assorted Freshly Baked Cookies
- An Assortment of Soft Drinks

\$11.00 per person

SWEET & SALTY BREAK

- Mini Candy Bars
- Trail Mix Bars
- Assorted Bags of Chips
- An Assortment of Soft Drinks

\$12.00 per person

AT THE BALLPARK

- Mini Corn Dogs
- Mini Candy Bars
- Popcorn & Peanuts
- An Assortment of Soft Drinks

\$14.00 per person

SOUTHWEST

- Chips & Salsa
- Jalapeno Poppers with Chipotle Ranch, Guacamole & Sour Cream
- Cinnamon & Sugar Churros
- Assorted Soft Drinks

\$13.00 per person

Individual bottled water available; Charged by consumption at \$3.00 per bottle.

PLEASE NOTE: *A minimum of 10 people required. Break service is for a maximum of one and a half hours.*

OPTION ONE (\$22.00 per person)

MORNING BEVERAGE BREAK

- Assorted Chilled Juices
- Freshly Brewed Regular & Decaffeinated Coffee
- Assorted Specialty Teas and Soft Drinks

MID-MORNING REFRESH

- Replenishment of Regular & Decaffeinated Coffee
- An Assortment of Soft Drinks

AFTERNOON COOKIE BREAK

- Freshly Brewed Regular & Decaffeinated Coffee
- Freshly Baked Cookies
- Assortment of Soft Drinks (or substitute milk)

OPTION TWO (\$30.00 per person)

MORNING CONTINENTAL

- Fresh Sliced Seasonal Fruits & Berries
- Breakfast Breads
- Freshly Brewed Regular & Decaffeinated Coffee
- Assorted Specialty Teas & a Variety of Chilled Juices

MID-MORNING REFRESH

- Replenishment of Regular & Decaffeinated Coffee
- An Assortment of Soft Drinks

AFTERNOON BREAK

- Freshly Brewed Regular & Decaffeinated Coffee
- Assorted Specialty Teas
- Assortment of Soft Drinks
- Whole Fresh Fruit
- Freshly Baked Cookies

Individual bottled water available; Charged by consumption at \$3.00 per bottle.

PLEASE NOTE: A minimum of 10 people required. Break service is for a maximum of one and a half hours.

CLASSIC BREAKFAST BUFFET (\$21.00 per person)

- Fresh Brewed Regular and Decaffeinated Coffee
- Assorted Chilled Juices
- Variety of Yogurt
- Farm Fresh Scrambled Eggs
- Bacon Strips & Sausage Links
- Country Potatoes
- Selection of Fresh Baked Goods
- Toaster Station with assorted breads
- Assorted Preserves, Jellies & Whipped Butter

BREAKFAST ENHANCEMENTS (Add one of the following enhancements to your classic breakfast buffet)

SOUTHERN SAMPLER

- Cheddar Cheese Grits
- Biscuits & Sausage Gravy
- Apple Crisp

Add \$4.00 per person

MOUNTAIN SUNRISE

- Seasonal Fresh Fruits & Berries
- Scrambled egg accompaniments: sauteed mushrooms, onions, red & green bell pepper, chopped green onions, and shredded mozzarella & cheddar cheeses

Add \$5.00 per person

CENTENNIAL

- Fresh Fruit & Cheese Display
- Sliced Vegetarian Wraps
- Smoked Salmon Canapes

Add \$7.00 per person

OMELET STATION

- Includes ham, bacon, onion, mushrooms, green bell pepper, cheddar cheese & chopped tomatoes

Add \$6.00 per person +

\$75 attendant fee (per 25 guests)

BAGEL & BLINTZ

- Bagel Platter with Lox and Condiments
- Assorted Cream Cheeses
- Cream Cheese Blintz with Berry Sauce
- Breakfast Strata

Add \$8.00 per person

SHRIMP & GRITS

- Served with Sliced Seasonal Fruit

Add 12.00 per person

MIMOSAS & BLOODY MARYS

\$6.00 per cocktail

BY THE DOZEN

ASSORTED BREAKFAST PASTRIES

\$34.00 per dozen

VARIETY OF GRANOLA BARS

\$28.00 per dozen

VARIETY OF DRY CEREALS (WITH MILK)

\$24.00 per dozen

JUMBO CINNAMON BUNS

\$48.00 per dozen

ASSORTED FLAVORED YOGURTS

\$28.00 per dozen

CHICKEN OR HAM BISCUITS

\$30.00 per dozen

HAM & CHEESE CROISSANTS

\$30.00 per dozen

PLEASE NOTE: A minimum of 20 people required. Buffet service is for one hour.

Please pre-select one of the following options:

POWER BREAKFAST

Scrambled Eggs with applewood smoked bacon & sausage and a small stack of buttermilk pancakes with maple syrup
\$17.00 per person

STEAK & EGGS

Scrambled Eggs & 4 ounce Petite Filet (cooked medium); Served with country potatoes
\$22.00 per person

HAM AND CHEESE CROISSANT

A Flaky Croissant layered with smoked ham & swiss cheese; Served with country potatoes
\$14.00 per person

THE EYE-OPENER

Scrambled Eggs & Applewood Smoked Bacon; Served with country potatoes
\$15.00 per person

EGGS BENEDICT

Toasted English Muffins, topped with poached eggs, Canadian bacon & hollandaise sauce; Served with country potatoes
\$18.00 per person

SMOKED SALMON PLATE

Sliced Smoked Salmon accompanied with chipped hard boiled eggs, capers, purple onion and tomatoes; Served with toasted bagel & cream cheese
\$21.00 per person

VEGETARIAN BREAKFAST QUICHE

Fresh Spinach, Sauteed Purple Onion & Mushrooms encased in fluffy eggs & pastry shell; Served with fresh fruit salad
\$16.00 per person

All plated breakfasts include a basket variety of breakfast breads, fresh orange juice, coffee & water.

PLEASE NOTE: *A minimum of 10 people required.*

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
- Green Greens
- Baked Beans
- Macaroni and Cheese
- Rolls and Butter
- Pecan Pie

\$25.00 per person

FIESTA MEXICANA

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

\$29.00 per person

VIVA ITALIA

- Caesar Salad
- Tomato & Mozzarella Caprese Salad
- Traditional Lasagna
- Bowtie with alfredo sauce
- Grilled 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
- Yeast Rolls
- Bread Pudding with whiskey sauce

\$28.00 per person

PAN-ASIAN

- Sweet Cucumber Salad
- Lo Mein Noodles, Bok Choy & Bell Peppers
- Sweet & Spicy Chicken
- Mongolian Beef
- White Rice
- Egg Rolls
- Fruit Salad

\$26.00 per person

SOUP, SALAD & POTATO BAR

- Broccoli Cheese Soup
- Baked Potato Bar with:
Shredded cheddar, chives, bacon, whipped butter
- Mixed Green Salad Station with:
Fried onions, diced tomatoes, chopped egg, cucumbers, croutons, mushrooms and assorted dressings
- Yeast Rolls and Butter
- Peach or Apple Cobbler

\$26.00 per person

BACKYARD COOKOUT

- Cheeseburgers
- Hot Dogs
- Buns
- Assorted Toppings & Ketchup/Mustard
- Potato Salad
- Mixed Green Salad with Assorted Dressings
- Assorted Chips
- Banana Pudding

\$27.00 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.*

STARTERS *(Please pre-select two)*

- Mixed Green Salad with balsamic vinaigrette & ranch dressings
- Fresh Vegetable Crudites Display
- Classic Caesar Salad
- Antipasto Display
- Chili with cheddar cheese & chopped onion
- Minestrone Soup *
- Broccoli Cheese Soup
**Vegetarian option*

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*
- Grilled Portobello Mushrooms with caramelized red onions & peppers*
(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
- Rice Pilaf

DESSERTS *(Please pre-select two)*

- New York Style Cheesecake
- Chocolate Layer Cake
- Apple Cobbler
- Peach Cobbler
- Carrot Cake with cream cheese icing
- Red Velvet Cake

\$32.00 PER PERSON

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

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

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 \$28.00 per person

Cooked medium and laced with brandy peppercorn sauce

MAPLE MUSTARD PORK LOIN \$27.00 per person

Hickory Smoked Sliced Pork Loin; Served with a maple mustard demi-glaze

CHICKEN MARSALA \$24.00 per person

Boneless Breast of Chicken with sauteed mushrooms in marsala wine reduction

BAKED TILAPIA \$24.00 per person

Flaky Tilapia served with tomato caper salsa

GRILLED SALMON \$25.00 per person

Salmon grilled with lemon, butter & parsley

COUSCOUS STUFFED TOMATO \$20.00 per person

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

BAKED MANICOTTI \$20.00 per person

Fresh Cheese Manicotti, served with a light vegetable sauce

DESSERTS *(Please pre-select one)*

- Pecan Pie
- Key Lime Pie
- Chocolate Layer Cake
- Red Velvet Cake

Served with chef's selection of seasonal vegetable & starch *(excludes Chilled Seafood Salad).*

Plated lunches include fresh bread & butter, iced tea & water.

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

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

SALAD

RUTH'S STEAK HOUSE LUNCHEON SALAD

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

ENTREE *(Your guests will select one of the following the day of your event)*

LUNCHEON FILET

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

STUFFED CHICKEN BREAST

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

SALMON FILLET

Broiled with lemon, butter & parsley

ACCOMPANIMENTS *(Served family style)*

- Sauteed Seasonal Vegetables
- Lyonnaise Potatoes

DESSERTS

- Bread Pudding with whiskey sauce

\$45.00 PER PERSON

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

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

GOURMET WRAPS & SANDWICHES (\$17.00 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

\$17.00 per person

CHICKEN CAESAR SALAD

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

\$17.00 per person

BEEF OR CHICKEN FAJITA SALAD

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

\$18.00 per person

Salads served with a cookie & bottled water or soda.

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

STARTERS *(Please pre-select two)*

- Mixed Green Salad with assorted dressings
- Spinach Salad with vinaigrette dressing
- Classic Caesar Salad
- Tomato, Cucumber & Onion Salad
- Louisiana Seafood Gumbo
- Minestrone Soup
- Antipasto Display

ENTREE *(Please pre-select two)*

- Chicken Florentine
- Southern Fried Chicken
- Smothered Pork Loin
- Sirloin Strip with peppercorn sauce
- Broiled Salmon with caper cream sauce
- Round of Beef with mushroom demi-glaze
- Jambalaya with Shrimp, Chicken & Andouille Sausage
- Roasted Lemon Herb Chicken

SIDES *(Please pre-select two)*

- Roasted Red Potatoes
- Garlic Mashed Potatoes
- Brown Sugar Baked Beans
- Black-Eyed Peas
- Sauteed Vegetables
- Steamed Broccoli
- Sweet Potatoes
- Broccoli Au Gratin
- Green Beans
- Wild Rice Pilaf

DESSERTS *(Please pre-select two)*

- Bread Pudding with whiskey sauce
- New York Style Cheesecake
- Chocolate Layer Cake
- Display of Seasonal Sliced Fruit
- Apple Cobbler
- Peach Cobbler
- Red Velvet Cake
- Carrot Cake with cream cheese frosting

\$48.00 PER PERSON

*(Add an additional third entree to main course options for \$7.00 per person;
Add an additional side dish for \$4.00 per person)*

Dinner selections served with fresh bread & butter, iced tea, coffee & water.

PLEASE NOTE: *A minimum of 20 people required. Buffet service is for one hour. Themed buffets available upon request.*

OPTIONAL STARTER COURSE *(Optional: Please pre-select one)*

LOBSTER BISQUE LACED WITH SHERRY
\$9.00 per person

COCONUT SHRIMP WITH A TANGY MARMALADE SAUCE
\$13.00 per person

FRENCH QUARTER STEAK SKEWERS WITH A SPICY CAJUN CREAM SAUCE
\$11.00 per person

VEAL OSSO BUCCO RAVIOLI WITH SAUTEED SPINACH
\$13.00 per person

SALAD *(Please pre-select one)*

MIXED GREEN SALAD
Iceberg, arugula and baby lettuces with grape tomatoes, garlic croutons & red onions

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

ENTREE *(Please pre-select one)*

ROSEMARY BROWN SUGAR PORK LOIN \$42.00 per person
Tenderloin of Pork seasoned with fresh rosemary and topped with a brown sugar glaze

CHATEAUBRIAND \$49.00 per person
Sliced Beef Tenderloin laced with a Napa Valley merlot sauce

SHRIMP & SCALLOP NEWBURG \$44.00 per person
Shrimp & Bay Scallops in a traditional brandy cream sauce and served in puff pastry

CHICKEN FLORENTINE \$42.00 per person
Chicken Breast stuffed with spinach, garlic & herb cheese; Topped with a light cream sauce

CHICKEN CORDON BLEU \$42.00 per person
Boneless Breast of Chicken stuffed with smoked ham & aged swiss cheese; topped with a light beurre blanc sauce

GRILLED MAHI MAHI \$45.00 per person
Grilled Mahi-Mahi Fillet topped with a tropical salsa

BEEF WELLINGTON \$48.00 per person
Beef Tenderloin with mushroom duxelle wrapped in puff pastry; served with a demi-glaze sauce

DESSERTS *(Please pre-select one)*

- New York Style Cheesecake
- Bourbon Pecan Pie
- Chocolate Layer Cake
- Dutch Apple Pie
- Carrot Cake with cream cheese frosting

Served with chef's selection of seasonal vegetable & starch, fresh bread & butter, water & coffee.

PLEASE NOTE: A minimum of 10 people required.

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.*

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.

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.*

COLD HORS D'OEUVRES *(Please pre-select three)*

- Imported & Domestic Cheese Tray served with fresh fruit & crackers
- Crisp Market Fresh Vegetable Tray with peppercorn dressing
- Tomato, Basil & Roasted Garlic Bruschetta
- Smoked Salmon & Cucumber Canapes
- Sliced Fresh Fruit Display with honey-lemon yogurt sauce
- Antipasto Kebobs

HOT HORS D'OEUVRES *(Please pre-select three)*

- Hot Spinach & Artichoke Dip with tri-color tortilla chips
- Coconut Chicken Tenders with orange-marmalade sauce
- Spinach Stuffed Mushrooms
- Mushrooms stuffed with crabmeat
- Smoked Chicken Quesadilla Pockets with salsa & sour cream
- Baked Brie with pear, pecans, honey, & thyme in a light puff pastry
- Pork Pot Stickers
- Thai Chicken & Cashew Spring Rolls
- Fried Crawfish Tails with remoulade & cocktail sauces
- Double Stuffed & Baked New Potatoes
- Teriyaki Steak Skewers

CHEF-ATTENDED STATIONS *(Please pre-select two)*

- Carved Roasted Top Round of Beef with miniature rolls, horseradish-cream & mayonnaise
- Carved Roasted Jamaican Jerk Pork Loin with miniature rolls & tropical fruit chutney
- Carved Honey-Glazed Ham with miniature rolls, rum-raisin sauce & dijon mustard
- Baked Smoked Turkey Breast with miniature rolls, cranberry sauce & mayonnaise
- Pasta Station –
Your choice of two pastas:
 tortellini, bow tie or penne
And your choice of two sauces:
 pesto cream, herb tomato marinara or alfredo

SELF-SERVE BEVERAGE STATION

- Tropical Fruit Punch
- Sweetened or Unsweetened Iced Tea
- Regular & Decaffeinated Coffee

\$70.00 PER PERSON

(Two hours of on-going food service)

PLEASE NOTE: *A minimum of 50 people required.*

COLD SELECTIONS *(Pricing based on 50 pieces)*

Tomato, Basil & Roasted Garlic Bruschetta	\$115.00
Asparagus Spears wrapped in smoked salmon	\$175.00
Jumbo Gulf Shrimp Display with cocktail & remoulade sauces	\$195.00
Black Pepper-Crusted Tenderloin with dried cherry spread on toast points	\$130.00
Seared Ahi Tuna with ginger-mustard sauce	\$150.00
Antipasto Kebobs	\$140.00
Miniature Crabtinis	\$195.00
Phyllo Cups Stuffed with Chicken Salad	\$125.00
Tomato, Mozzarella & Basil Kebobs	\$140.00

HOT SELECTIONS *(Pricing based on 50 pieces)*

Barbecued Shrimp	\$180.00
Teriyaki Steak Skewers	\$150.00
Miniature Crab Cakes with remoulade sauce	\$170.00
Fried Crawfish Tails with remoulade & cocktail sauces	\$150.00
Mushrooms stuffed with spinach	\$130.00
Mushrooms stuffed with crabmeat	\$145.00
Shrimp & Andouille Sausage Brochettes with Cajun barbecue butter	\$140.00
Thai Chicken & Cashew Spring Rolls with sweet & sour sauce	\$135.00
Coconut Chicken Tenders with orange-marmalade sauce	\$140.00
Pork Pot Stickers	\$125.00
Spicy Buffalo Wings with blue cheese dressing	\$130.00
Miniature Steak Sandwiches	\$175.00
Coconut Shrimp with Thai curry sauce	\$165.00
Barbecued Chicken Satay	\$130.00
Shrimp Satay with ginger & plum glaze	\$165.00
Spanakopita	\$125.00
Black & Blue Bites	\$140.00
Vegetable Pot Stickers	\$120.00
Barbecue Meatballs	\$100.00
Mini Assorted Quiche	\$140.00
Bacon Wrapped Scallops	\$190.00

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.



Add some excitement to your reception and allow our chefs to hand-toss the perfect dish.

ACTION STATIONS (\$75.00 Chef's attendant fee per action station)

PASTA STATION \$10.00 per person

Penne & Bowtie Pasta, sauteed to order with chicken, mushrooms, sun-dried tomatoes, black olives, green onions & parmesan cheese

CHOICE OF SAUCE: marinara or alfredo sauces

Shrimp add-on – \$3.50 Additional per person

CAESAR SALAD STATION \$8.00 per person

Fresh Crisp Romaine Greens & Classic Caesar Dressing tossed to order with choice of chicken, bacon, parmesan cheese, anchovies & croutons

Shrimp add-on – \$3.50 Additional per person

SHRIMP & GRITS \$12.00 per person

Jumbo Shrimp sauteed in seasoned butter and served in a martini glass over a bed of southern style grits

CHOICE OF ACCOMPANIMENTS: bacon, green onion & shredded cheddar cheese

GARLIC MASHPOTINI STATION \$10.00 per person

Garlic Mashed Potatoes served in a martini glasses.

CHOICE OF ACCOMPANIMENTS: whipped butter, bbq butter, sour cream, shredded cheddar cheese, bacon & chives

SWEET MASHPOTINI STATION \$10.00 per person

Mashed Sweet Potatoes served in a martini glasses.

CHOICE OF ACCOMPANIMENTS: cinnamon butter, brown sugar, pecans & marshmallows

CARVING STATIONS (\$75.00 Chef's attendant fee per carving station)

Whole Roasted Tenderloin (Serves 25)	\$225.00
Roasted Prime Strip Loin (Serves 35)	\$325.00
Honey Glazed Bone-in Ham (Serves 50)	\$195.00
Jamaican-Jerk Pork Tenderloin (Serves 20)	\$125.00
Roasted Turkey Breast Basted in cranberry sauce (Serves 30)	\$140.00
Top Round of Beef (Serves 125)	\$525.00

Each carving station includes silver dollar rolls & chef's selection of sauces: bearnaise, horseradish cream, remoulade, Creole mustard, mayonaise, and/or chutney sauce.

PLEASE NOTE: Attendant fees are based on 2 hours of service.

DISPLAY STATIONS

GRILLED TUSCAN ANTIPASTO VEGETABLES

with rustic breads

SMALL (serves 50)	\$250.00
LARGE (serves 100)	\$475.00

VEGETABLE CRUDITES

with dipping sauces

SMALL (serves 25)	\$130.00
MEDIUM (serves 50)	\$250.00
LARGE (serves 100)	\$475.00

FRESH FRUIT DISPLAY

with honey-lemon yogurt sauce

SMALL (serves 25)	\$155.00
MEDIUM (serves 50)	\$300.00
LARGE (serves 100)	\$575.00

DOMESTIC & IMPORTED CHEESE

with an assortment of crackers

SMALL (serves 25)	\$165.00
MEDIUM (serves 50)	\$250.00
LARGE (serves 100)	\$475.00

SPINACH & ARTICHOKE DIP

with tri-color tortilla chips

SMALL (serves 25)	\$75.00
MEDIUM (serves 50)	\$125.00
LARGE (serves 100)	\$250.00

SIDE OF SMOKED SALMON

*with toast points & accompaniments –
chopped egg, capers & red onion*

SINGLE OPTION (serves 35)	\$275.00
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BAKED BRIE

with pear, pecans, honey & thyme in puff pastry

SMALL (serves 15-20)	\$85.00
LARGE (serves 50)	\$165.00

HUMMUS

Served with assorted raw vegetables and pita chips

SMALL (serves 25)	\$ 90.00
MEDIUM (serves 50)	\$ 140.00
LARGE (serves 100)	\$ 275.00

SOMETHING SWEET

Chocolate Covered Strawberries with freshly whipped cream	\$40.00 per dozen
Miniature Cheesecake Tartlets	\$37.00 per dozen
A Selection of Petit Fours	\$33.00 per dozen

DESSERT DISPLAY *(A minimum of 25 people required)*

Assorted Cakes and Pies, Petit Fours, Biscotti & Chocolate-Dipped Strawberries	\$10.00 per person
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BEVERAGES

Freshly Brewed Regular & Decaffeinated Coffee	\$38.00 per gallon
Iced Tea, Lemonade & Fruit Punch	\$34.00 per gallon
Festive Sparkling Cider	\$35.00 per gallon
Hot Tea	\$3.50 per person
Energy Drinks	\$5.00 each
Sports Beverages	\$5.00 each
Bottled Juices	\$4.00 each
Assorted Soft Drinks	\$3.00 each
Bottled Water	\$3.00 each
Milk (whole or 2%)	\$3.00 each

BY THE DOZEN

Assorted Candy Bars	\$28.00 per dozen
Assorted Flavored Yogurts	\$28.00 per dozen
Assortment of Brownies	\$36.00 per dozen
Jumbo Cinnamon Buns	\$48.00 per dozen
Variety of Granola Bars	\$28.00 per dozen
Seasonal Whole Fruit	\$28.00 per dozen
Fresh Baked Jumbo Gourmet Cookies	\$36.00 per dozen

BY THE POUND

Assorted Nuts	\$24.00 per pound
Trail Mix	\$22.00 per pound
Spicy Creole Snack Mix	\$18.00 per pound

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HOSTED BAR

(Charges based on consumption)

Please choose Premium, Super or Ultra brands and the type of beer you prefer to offer your guests.

PRIVATE BAR SETUP FEE

Pricing includes one bartender

\$75.00 per bar (for up to 4 hours)

Bar setup/bartender fee will be waived if sales exceed

\$500.00 per bar

CASH BAR

(Guests will pay for all beverages at point of sale)

PRIVATE BAR SETUP FEE

Pricing includes one bartender

\$75.00 per bar (for up to 4 hours)

CASHIER

For cash bar parties of 75 guests or more, a cashier is required.

\$75.00 (for up to 4 hours)

Bar setup/bartender fee will be waived if sales exceed

\$500.00 per bar

PREMIUM BRANDS *(\$8.50 per cocktail)*

- Pinnacle Vodka
- Bombay Gin
- Chairman's Reserve Rum
- Canadian Club Blended Whiskey
- El Charro Tequila
- Jim Beam Bourbon

SUPER BRANDS *(\$10.00 per cocktail)*

- Ketel One Vodka
- Tanqueray Gin
- Captain Morgan Spiced Rum
- Bulleit Bourbon
- Dewar's Scotch
- Macallan 12 Year Single Malt Scotch
- Cuervo 1800 Tequila
- Crown Royal Canadian Whiskey

ULTRA BRANDS *(\$11.00 per cocktail)*

- Grey Goose Vodka
- Bombay Sapphire Gin
- Tin Cane Rum
- Mount Gay Spiced Rum
- Maker's Mark Bourbon
- Seagram's V.O. Blended Whiskey
- Johnny Walker Black Label Scotch
- Glenlivet 12 Year Single Malt Scotch

BEERS *(Please select up to four total varieties)*

DOMESTIC: *\$5.00 per beer*

- Budweiser
- Bud Light
- Miller Lite
- Michelob Ultra

IMPORT/CRAFT: *\$6.00 per beer*

- Heineken
- Stella Artois
- Sweetwater 420
- Samuel Adams

WINES

Wine selections from our award-winning wine list available upon request.