

Private Dining Lunch 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.



Melissa Walrod

SALES MANAGER

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SCOTTSDALE

Camelback Room

The Camelback Room accommodates 20-50 guests. Large oak and glass doors that may be closed to ensure a completely private event. This room features a ceiling mounted LCD Projector with drop down screen. Windows facing the Arizona sunset give this room an incredible view.

Opus Room

Featuring large oak doors with frosted glass panels that can be closed to create the perfect private space, the Opus Room accommodates 15 to 30 guests. The space offers a ceiling mounted LCD projector and drop down screen, as well as hard-wired internet and phone line.

Bordeaux Room

Also featuring large oak doors with frosted glass, the Bordeaux Room accommodates 12 to 24 guests and features a flat screen TV and hard-wired internet.

Ruth's Room

The Ruth's Room accommodates up to 10 guests. Large oak doors with frosted glass can be closed for private dining. This large round table is perfect for an intimate get together or small business meeting.





THE BOURBON STREET

\$50 PER PERSON

All menus include fresh hot bread and butter, soft drinks, tea, and coffee service

Starter

RUTH'S STEAK HOUSE SALAD

Entrée Choices

(Guest's choice of the following, prepared to order)

6 OZ FILET & SHRIMP

Tender corn-fed Midwestern beef, topped with large shrimp

LUNCHEON CRAB CAKES

Two jumbo lump crab cakes with sizzling lemon butter

STUFFED CHICKEN BREAST

A roasted chicken breast stuffed with garlic herb cheese and served with lemon thyme butter

Accompaniments

(Served family style)

CREAMED SPINACH • MASHED POTATOES

Dessert

(Please choose one)

CHEESECAKE WITH FRESH BERRIES

SEASONAL DESSERT DUO

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.





THE MARDI GRAS

\$60 PER PERSON

All menus include fresh hot bread and butter, soft drinks, tea, and coffee service

Starter

(Please choose one)

RUTH'S STEAK HOUSE SALAD

CAESAR SALAD

Entrée Choices

(Guest's choice of the following, prepared to order)

PETITE FILET

Tender corn-fed Midwestern beef,
8 oz cut

SCOTTISH SALMON

Our seasonal fresh fish selection with signature sauces

STUFFED CHICKEN BREAST

A roasted chicken breast stuffed with garlic herb cheese and served with lemon thyme butter

Accompaniments

(Please choose two, to be served family style)

CREAMED SPINACH • MASHED POTATOES • CREMINI MUSHROOMS

Dessert

(Please choose one)

CHEESECAKE WITH FRESH BERRIES

SEASONAL DESSERT DUO

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.





RECEPTION SELECTIONS

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

Hand Passed Hors d'Oeuvres Packages

PACKAGE 1 (\$10/person)

(Your choice of two selections)

SEARED AHI TUNA
SMOKEY CHICKEN SKEWER

TOMATO BRUSCHETTA
SWEET POTATO CASSEROLE

PACKAGE 2 (\$15/person)

(Your choice of two selections)

PRIME BEEF EMPANADA
AHI TUNA POKE

CHIPOTLE CHICKEN TOASTADA
SPINACH & ARTICHOKE CANAPÉ

PACKAGE 3 (\$20/person)

(Your choice of three selections)

BEEF TENDERLOIN SKEWER
PRIME BEEF SLIDERS
ROSEMARY SHRIMP

CHICKEN & CHEESE POPOVER
TOMATO & MOZZARELLA CAPRESE
SKEWERS

PACKAGE 4 (\$25/person)

(Your choice of three selections)

BEEF WELLINGTON
STEAK SANDWICH
LAMB LOLLIPOP

JUMBO SHRIMP COCKTAIL
MINI CRAB CAKES
BACON WRAPPED SCALLOPS





RECEPTION SELECTIONS

Craveable Displays

ARTISANAL CHEESE & FRUIT <i>(serves 25-30)</i>	100
1/2 ARTISANAL CHEESE & FRUIT <i>(serves 10-15)</i>	60
Marinated fresh mozzarella, smoked aged gouda, marbled gorgonzola, sharp cheddar, complemented by honey, fresh and dried fruits, Cajun spiced pecans and toast points	
MEDITERRANEAN ROASTED VEGETABLES & DIPS <i>(serves 25-30)</i>	85
1/2 MEDITERRANEAN ROASTED VEGETABLES & DIPS <i>(serves 10-15)</i>	45
Medley of farm-fresh roasted vegetables and antipasto skewers, Served with a trio of house made dips – red pepper hummus, chunky bleu cheese and creamy ranch	
SCOTTISH SMOKED SALMON <i>(serves 25-30)</i>	140
1/2 SCOTTISH SMOKED SALMON <i>(serves 10-15)</i>	70
Smoked salmon served with lemon crème fraiche, freshly diced tomatoes, sliced red onion and herbed flatbread crisp	
CAJUN SEARED AHI-TUNA <i>(serves 25-30)</i>	115
Sushi-grade tuna accompanied by spicy mustard sauce and our oriental salad and pickled ginger	

Chef's Carving Stations

(Offered Only for Cocktail Events)

WHOLE ROASTED TURKEY <i>(serves 15-20)</i>	80
Hand carved, served with a citrus marmalade sauce	
WHOLE ROASTED TENDERLOIN OF BEEF <i>(serves 15-30)</i>	240
Served with horseradish cream and fresh baked rolls	

Signature Mini Desserts

(Priced by the Piece)

APPLE CRUMB TART	4.50	BANANA CRÈME PIE	4.50
CHEESECAKE WITH BERRIES	4.50	FRESH SEASONAL BERRIES	5.50
CHOCOLATE MOUSSE CHEESECAKE	4.50	<i>Served with sweet cream</i>	
CHOCOLATE SIN CAKE	5.50	KEY LIME PIE	4.50





RECEPTION SELECTIONS

Passed Hors d'Oeuvres

(Priced by the Piece)

STEAK & LAMB

BEEF TENDERLOIN SKEWER	4.00
BEEF WELLINGTON	5.00
LAMB LOLLIPOPS	6.00
PRIME BEEF SLIDERS	4.00
PRIME BEEF EMPANADA	3.75
STEAK SANDWICHES	5.00

FISH & SHELLFISH

SEARED AHI TUNA	3.75
AHI TUNA POKE	3.75
BACON WRAPPED SCALLOPS	4.50
MINI CRAB CAKES	4.50
ROSEMARY SHRIMP SKEWERS	4.50
JUMBO SHRIMP COCKTAIL	5.50

CHICKEN

CHICKEN & CHEESE POPOVER	3.75
CHIPOTLE CHICKEN TOSTADA	3.75
SMOKEY CHICKEN SKEWERS	3.50

VEGETARIAN

CAPRESE SKEWERS	4.25
TOMATO BRUSCHETTA	3.25
SPINACH & ARTICHOKE CANAPÉ	3.75
MINI SWEET POTATO CASSEROLE	3.25

Signature Mini Desserts

(Priced by the Piece)

APPLE CRUMB TART	4.50	FRESH SEASONAL BERRIES	5.50
CHEESECAKE WITH BERRIES	4.50	<i>Served with sweet cream</i>	
CHOCOLATE MOUSSE CHEESECAKE	4.50	PECAN PIE	4.50
CHOCOLATE SIN CAKE	5.50	KEY LIME PIE	4.50
BANANA CRÈME PIE	4.50		

