



## BONNIE RUTH'S PRIVATE DINING

### ACCOMPANIMENTS

All packages include fresh baked bread for the table, white table cloths, and iced tea. These menus are merely suggestions. All packages are customizable to meet your needs

Appetizer Trio  
(Brasserie and Grande Packages)  
Margarita Flatbread  
Prime Rib Béarnaise Crostini  
Cocktail Meatballs in Cognac Reduction

\*Additional \$ for Crab Cakes, Parmesan Crusted Calamari Steak, Bacon Wrapped Shrimp

Tax and gratuity are not included. Prices are subject to changes in market price.

### HOUSE - \$24 pp

- Caesar Salad
- Chicken Paillard or Grilled Chicken Penne Pesto
- Choice of Cupcake

### CLASSIC \$28 pp

- Classic Caesar or Field Greens (choose 1)
- Spaghetti Carbonara, Chicken Paillard, Moules Marniere
- Red Velvet with Crème Cheese Icing

### PARISIAN - \$38 pp

- Classic Caesar or French Onion Soup Gratinée
- Steak Frites, Chicken Paillard, Moules Frites, Grilled Chicken Penne Pesto
- Red Velvet with Crème Cheese Icing or Italian Wedding Cake

### PRIME - \$48 pp

- Caesar, Drunken Pear and Goat Cheese, or Onion Soup Gratinée
- 14 oz Prime Rib, Chicken Paillard, Moules Frites, Alaskan Salmon alla Puttanesca
- Red Velvet Cake and Chocolate Praline Cake

### BRASSERIE- \$58 pp

- 30 minutes passed apps
- Baby Greens with Champagne Vinaigrette or Shrimp and Lobster Bisque
- Pepper Crusted Filet, Bone in Center Cut Pork Chop, Alaskan Salmon alla pasta Puttanesca, Bouillabaisse
- Red Velvet Cake and Crème Brulee

### GRANDE - \$68

- 30 minutes passed apps
- Baby Greens with Champagne Vinaigrette, Drunken Pear Salad or Shrimp and Lobster Bisque
- Filet Oscar Style, Bone-In Center Cut Pork Chop, Lemon Sole en Papillote, Bouillabaisse
- Red Velvet Cake, Carrot Cake, and Crème Brulee