

Catering

**THE RUTH'S CHRIS EXPERIENCE,
CATERED AT THE VENUE OF YOUR CHOICE.**

Ruth Fertel, our founder, wasn't just a hard-working restaurateur. She was a world-class host. Tables for two. Large gatherings. It 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 plan an off-site catered event with 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 a business event catered to the office or a grand wedding 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, at the venue of your choice.

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



INTRODUCING RUTH'S CATERING

Thank you for considering Ruth's Chris for your upcoming event. Whether intimate or for hundreds of guests, business or pleasure, our dedicated events team will work tirelessly to provide a flawless Ruth's Chris experience, off-site at the venue of your choice.

WHAT'S INCLUDED?

Catering menus include all basic food and service items required for events lasting up to four hours. Venues requiring additional equipment (for instance: grill, stove, fryer) may incur additional costs for equipment rentals. Final cost will be provided pending a venue walk-through with a Ruth's Chris manager.

CULINARY

Our catering menus are designed with the potential off-site location, time frame and event style in mind. Whether it is a cocktail reception, full-service buffet or formal plated experience, we promise to deliver the same trusted quality that is expected when you dine at our restaurants. Don't see what you're looking for in our preset catering menus? Please contact your local sales manager to discuss creating the perfect menu that meets both your wants and your needs alike.

BEVERAGE

From non-alcoholic options to full-service bar, our team will ensure that your beverage selections perfectly complement your event. Legal requirements vary; please confirm with your local sales manager.

SERVICE

Your dedicated sales manager will work to orchestrate every aspect of your occasion alongside our executive chefs and service team. We adhere to the highest standards of service and focus our attention to every last detail.

EVENT DURATION

Our catering menus are designed for events lasting up to four hours. Longer events will incur additional costs for the hours of service provided as well as extension of food and beverage service.

SPECIALTY ITEMS

Your local sales manager will assist in coordinating the rental of any additional items preferred to make your event shine. Cost and availability of specialty items vary; please discuss with your local sales manager.

DELIVERY & PICKUP ORDERS

Delivery orders are subject to local sales tax, 3% administration fee, and suggested 17% gratuity. Minimum delivery fee may apply. Pickup orders are subject to local sales tax and 3% administration fee.

PAYMENT

A 50% deposit is due upon signature of the catering event policy agreement. Final payment for non-wedding events is due the day of the event. Final payment for wedding events must be paid in full two weeks prior to the event. All payments must be made by American Express, Diners Club, MasterCard, Visa, Discover, certified check, corporate check, money order or cash. Personal checks are not accepted.





BUFFET DROP-OFF

\$50 PER PERSON

Need a hand setting up? Our dedicated team member will put together your buffet perfectly. And when the party is over, our premium disposable service ware makes cleanup a breeze.

Starter

RUTH'S STEAK HOUSE SALAD

Served with choice of dressings on the side

Entrée Choices

(Please choose three)

PETITE FILET*

tender corn-fed Midwestern beef, 4 oz cut

STUFFED CHICKEN BREAST

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

SIZZLING BLUE CRAB CAKE

jumbo lump crab cakes with lemon butter

SALMON

hand-cut, featuring one of our signature preparations

Vegetarian Option Available Upon Request

ROASTED VEGETABLE NAPOLEON OR MARKET VEGETABLE LINGUINE

Accompaniments

(Please choose two)

CREAMED SPINACH • MASHED POTATOES • GRILLED ASPARAGUS • LYONNAISE FINGERLING POTATOES

Dessert

SEASONAL MINI DESSERT

BEVERAGES | \$3 PER PERSON

ASSORTMENT OF CANNED SODAS, ICED TEAS & BOTTLED SPRING WATER

Menu designed as drop-off only; full service available for additional fee. Pricing based on a minimum of 20 guests; larger groups may be subject to additional fees. All items subject to availability; please confirm with your local sales manager. Please add applicable sales tax plus 3% administrative fee. Order minimum or delivery fee may apply.

*Items are served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.





FULL-SERVICE BUFFET OPTION A

\$65 PER PERSON

The full-service buffet menu accommodates a variety of event types as well as price points. Our menu selections are designed to create a beautiful display as well as please the most discerning palate.

Starter

(Please choose one)

RUTH'S STEAK HOUSE SALAD
CAESAR SALAD*

Entrée Choices

(Please choose two)

PETITE FILET*
tender corn-fed Midwestern beef, 4 oz cut

STUFFED CHICKEN BREAST
oven-roasted free-range chicken breast, garlic herb cheese, lemon butter

SIZZLING BLUE CRAB CAKE
jumbo lump crab cakes with lemon butter

Vegetarian Option Available Upon Request

ROASTED VEGETABLE NAPOLEON OR MARKET VEGETABLE LINGUINE

Accompaniments

(Please choose two)

MASHED POTATOES • CREAMED SPINACH • GRILLED ASPARAGUS

Dessert

(Please choose one)

CHEESECAKE WITH FRESH BERRIES
CHEF'S CHOCOLATE SELECTION

Available for off-site events only. Pricing based on minimum of 20 guests; larger groups may be subject to additional fees. All items subject to availability; please confirm with your local sales manager. Please add applicable sales tax, 3% administration fee and suggested 17% gratuity.

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FULL-SERVICE BUFFET OPTION B

\$75 PER PERSON

The full-service buffet menu accommodates a variety of event types as well as price points. Our menu selections are designed to create a beautiful display as well as please the most discerning palate.

Reception

(Please choose one)

ARTISANAL FRUIT & CHEESE DISPLAY
MEDITERRANEAN ROASTED VEGETABLES & DIPS

Starter

(Please choose one)

RUTH'S STEAK HOUSE SALAD
CAESAR SALAD*

Entrée Choices

(Please choose two)

PETITE FILET*
tender corn-fed Midwestern beef, 4 oz cut

STUFFED CHICKEN BREAST
oven-roasted free-range chicken breast, garlic herb cheese, lemon butter

SALMON
hand-cut, featuring one of our signature preparations

Vegetarian Option Available Upon Request

ROASTED VEGETABLE NAPOLEON OR MARKET VEGETABLE LINGUINE

Accompaniments

(Please choose two)

LYONNAISE FINGERLING POTATOES • BROCCOLI AU GRATIN
GREEN BEANS • MASHED POTATOES • CREAMED SPINACH

Dessert

(Please choose two)

FRESH BERRIES WITH SWEET CREAM
CHEF'S CHOCOLATE SELECTION
CHEESECAKE WITH FRESH BERRIES

Available for off-site events only. Pricing based on minimum of 20 guests; larger groups may be subject to additional fees. All items subject to availability; please confirm with your local sales manager. Please add applicable sales tax, 3% administration fee and suggested 17% gratuity.

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FULL-SERVICE BUFFET OPTION C

\$90 PER PERSON

The full-service buffet menu accommodates a variety of event types as well as price points. Our menu selections are designed to create a beautiful display as well as please the most discerning palate.

Reception

(Please choose one)

ARTISANAL FRUIT & CHEESE DISPLAY
MEDITERRANEAN ROASTED VEGETABLES & DIPS

Appetizers

(Please choose one)

SEARED AHI TUNA* • VEAL RAVIOLI

Starter

(Please choose one)

RUTH'S STEAK HOUSE SALAD • CAESAR SALAD* • HARVEST SALAD

Entrée Choices

(Please choose three)

PETITE FILET*

tender corn-fed Midwestern beef, 6 oz cut

STUFFED CHICKEN BREAST

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

CHILEAN SEA BASS

hand-cut featuring one of our signature preparations

SIZZLING BLUE CRAB CAKE

jumbo lump crab cakes with lemon butter

Vegetarian selection available upon request

ROASTED VEGETABLE NAPOLEON OR MARKET VEGETABLE LINGUINE

Accompaniments

(Please choose two)

SWEET POTATO CASSEROLE • BRUSSELS

SPROUTS • GRILLED ASPARAGUS • MASHED

POTATOES • CREAMED SPINACH

Dessert

(Please choose two)

FRESH BERRIES WITH SWEET CREAM

CHEESECAKE WITH FRESH BERRIES

CHEF'S CHOCOLATE SELECTION

CHEF'S SEASONAL SELECTION

Available for off-site events only. Pricing based on minimum of 20 guests; larger groups may be subject to additional fees. All items subject to availability; please confirm with your local sales manager. Please add applicable sales tax, 3% administration fee and suggested 17% gratuity.

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PLATED EXPERIENCE

\$100 PER PERSON

Our plated menu allows for an elegant seated dining experience featuring Ruth's Chris specialties on an exquisitely composed plate. Host will provide guest entrée preference to Ruth's Chris Team as well as place card indicators for service at the event.

Starter

(Please choose one)

STEAK HOUSE SALAD • HARVEST SALAD • CAESAR SALAD*

Entrée Choices

(Please choose one of the following entrée options)

Please choose one of the following entrée pairings to be served per guest.

6 OZ FILET* & SHRIMP • 6 OZ FILET* & CRAB CAKE
6 OZ FILET* & ½ STUFFED CHICKEN

-OR-

Please choose two of the following entrée selections. Host to provide each guest's entrée choice to Ruth's two weeks prior to event date. Place cards to be provided by host to designate guest entrée selections at event

8 OZ FILET* • 12 OZ RIBEYE* • 16 OZ NY STRIP*
MARKET FRESH FISH • STUFFED CHICKEN BREAST • CRAB CAKES

ACCOMPANIMENTS

(Please choose two)

MASHED POTATOES • LYONNAISE FINGERLING POTATOES
FIRE-ROASTED CORN • GRILLED ASPARAGUS

DESSERT

SEASONAL MINI DESSERT DUO

MENU ADD-ONS

(Additional charges apply)

DISPLAYS

ARTISANAL FRUIT & CHEESE DISPLAY
MEDITERRANEAN
VEGETABLE DISPLAY
SMOKED SALMON DISPLAY

APPETIZERS

SEARED AHI TUNA*
SHRIMP COCKTAIL
CAPRESE SKEWERS
SWEET POTATO CANAPÉS
CHIPOTLE CHICKEN TOSTADA
SMOKEY CHICKEN SKEWERS

ENTRÉE COMPLEMENTS

6 LARGE SHRIMP
LOBSTER TAIL
OSCAR STYLE

Available for off-site events only. Pricing based on minimum of 20 guests; larger groups may be subject to additional fees. All items subject to availability; please confirm with your local sales manager. Please add applicable sales tax, 3% administration fee and suggested 17% gratuity.

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COCKTAIL RECEPTION

Our cocktail reception menu allows you to build your own event by first selecting an hors d'oeuvres option and then adding craveable displays and chef action stations.

Passed Hors d'Oeuvres

(Please choose one of the following options)

Option A

\$35 PER PERSON

- Select 3 Passed Hors d'Oeuvres -

SEARED AHI TUNA*
SMOKEY CHICKEN SKEWER
TOMATO BRUSCHETTA
SWEET POTATO CASSEROLE
CHIPOTLE CHICKEN TOSTADA
SPINACH & ARTICHOKE CANAPÉ
BEEF EMPANADA
BEEF TENDERLOIN SKEWER*

Option B

\$47 PER PERSON

- Select 5 Passed Hors d'Oeuvres -

PRIME BEEF SLIDERS*
ROSEMARY SHRIMP
CHICKEN & CHEESE POPOVER
TOMATO & MOZZARELLA CAPRESE SKEWERS
BEEF WELLINGTON*
JUMBO SHRIMP COCKTAIL
MINI CRAB CAKES
SEARED AHI TUNA*
TOMATO BRUSCHETTA
BEEF TENDERLOIN SKEWER*

Additional Selections

(Please choose a minimum of one)

CRAVEABLE DISPLAYS

ARTISANAL FRUIT & CHEESE DISPLAY
Full (serves 25-30) \$100

MEDITERRANEAN ROASTED VEGETABLES & DIPS
Full (serves 25-30) \$85

SCOTTISH SMOKED SALMON
Full (serves 25-30) \$140

CAJUN-SEARED AHI TUNA*
Full (serves up to 20) \$115

CHEF ACTION STATIONS

Pricing Includes 3-Hour Chef-Attended Station

TENDERLOIN CARVING STATION*
served with Rolls, Horseradish
(Serves up to 20) \$285

ROASTED TURKEY STATION
served with Orange Marmalade
(Serves up to 20) \$125

BBQ SHRIMP STATION
(Serves up to 20) \$135

Mini Dessert Station

(Please choose two)

CHOCOLATE SIN CAKE • FRESH BERRIES WITH SWEET CREAM
CHEESECAKE WITH FRESH BERRIES • SWEET POTATO CASSEROLE SHOOTERS
(Serves up to 20) \$95

Available for off-site events only. Pricing based on minimum of 20 guests; larger groups may be subject to additional fees. Equipment rental fees determined based on venue walk-through. All items subject to availability; please confirm with your local sales manager. Please add applicable sales tax, 3% administration fee and suggested 17% gratuity.

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RECEPTION SELECTIONS

Craveable Displays

ARTISANAL CHEESE & 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) 100

HALF (serves 10-15) 60

SCOTTISH SMOKED SALMON

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

FULL (serves 25-30) 140

HALF (serves 10-15) 70

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) 85

HALF (serves 10-15) 45

CAJUN SEARED AHI-TUNA*

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

FULL (serves 30-40) 115

Chef's Carving Stations

(Additional fee may apply for off-site events)

ROASTED TURKEY

hand carved, served with a citrus marmalade sauce
(serves 15-20) 80

WHOLE ROASTED TENDERLOIN OF BEEF*

served with horseradish cream & fresh baked rolls
(serves 15-30) 240

Signature Mini Desserts

(Priced by the piece)

APPLE CRUMB TART	4.50	BANANA CREAM 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

All menu items subject to availability; please confirm with your local sales manager. Additional fee may apply for carving stations at off-site events.

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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 TOSTADA
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 LOLLIPOPS*

JUMBO SHRIMP COCKTAIL
MINI CRAB CAKES
BACON WRAPPED SCALLOPS

All menu items subject to availability; please confirm with your local sales manager. Additional fee may apply for carving stations at off-site events.

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RECEPTION SELECTIONS

Passed Hors d'Oeuvres

(Price listed 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

CHICKEN

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

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

VEGETARIAN

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

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