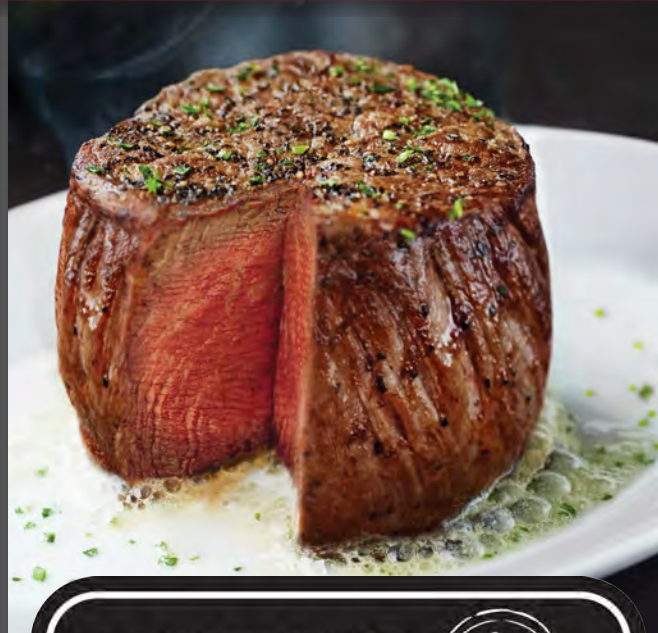


Private Dining

MIDLOTHIAN



Shoppes at Bellgrade | 11500 W. Huguenot Road
RuthsChris.com

Robin Sorensen - Private Dining Manager
804.378.0600 | RCSHBANQ@aol.com



Private Dining Signature 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.

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ACCOMMODATIONS

The Woolfolk

Seating for up to 14 guests
Minimum Food & Beverage purchase: \$800*

Gardenia

Seating for up to 45 guests
Minimum Food & Beverage purchase: \$1,700*

Magnolia

Seating for up to 55 guests
Minimum Food & Beverage purchase: \$2,000*

Garden Rooms

Gardenia & Magnolia Rooms Combined

Seating for up to 100 guests and 150 standing
Minimum Food & Beverage purchase: \$4,000*

Patio/Outdoor Dining

Available seasonally

*Food and Beverage minimums may vary on weekends and holidays





ACCOMMODATIONS



Garden Rooms



Gardenia



Magnolia



The Woolfolk Room





JOHN E. FRIEND

LUNCH | \$45 PER PERSON

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

Dinner menus available by request.

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 4% administration charge. Gratuity is not included.

**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. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.*

Starter

RUTH'S STEAK HOUSE SALAD 50 cal (calorie count does not include dressing)
Mixed greens, cherry tomatoes, garlic croutons and red onions

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

6 oz FILET & SHRIMP 310 cal
Tender corn-fed Midwestern beef;
topped with large shrimp

LUNCHEON CRAB CAKES 320 cal
Two jumbo lump crab cakes
with sizzling lemon butter

STUFFED CHICKEN BREAST 630 cal
Oven roasted free range double chicken breast,
stuffed with garlic herb cheese & served with
lemon butter

Vegetarian selection available upon request

MARKET VEGETABLE LINGUINE 670 cal
Sautéed mushrooms, baby carrots, yellow squash,
zucchini & asparagus, tossed with tender linguine
in our house made tomato-basil sauce

Accompaniments (Served family style)

GARLIC MASHED POTATOES 440 cal • FRESH BROCCOLI 80 cal

Dessert (Host to choose one)

MINI CHEESECAKE with fresh berries 320cal • SEASONAL MINI DESSERT DUO 420-650 cal







THE MANOR HOUSE

DINNER | \$70 PER PERSON

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

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Appetizers *(Host to choose one, to be served family style)*

SEARED AHI-TUNA 130 cal • MUSHROOMS STUFFED WITH CRABMEAT 440 cal • TOMATO & MOZZARELLA CAPRESE SKEWERS 360 cal

Starter

STEAK HOUSE SALAD 50 cal

Mixed greens, cherry tomatoes, garlic croutons and red onions

Entrée Choices *(Guest's choice of the following prepared to order)*

PETITE FILET 340 cal

Tender corn-fed Midwestern beef; 8 oz cut
11 oz Filet* 500 cal upgrade available, add \$6 to menu price per person

SALMON 380 cal

SIZZLING BLUE CRAB CAKES 480 cal

Three jumbo lump crab cake with sizzling lemon butter

MARKET VEGETABLE LINGUINE 670 cal

Sautéed mushrooms, baby carrots, yellow squash, zucchini & asparagus, tossed with tender linguine in our house made tomato-basil sauce

STUFFED CHICKEN BREAST 630 cal

Oven roasted free range double chicken breast, stuffed with garlic herb cheese & served with lemon butter

Entrée Complements *(May be added to your entrée for groups of 20 or less)*

LOBSTER TAIL \$17 50 cal • OSCAR STYLE \$16 520 cal • 6 LARGE SHRIMP \$17 100 cal • BLEU CHEESE CRUST \$5 200 cal

Accompaniments *(Host to choose two, to be served family style)*

CREAMED SPINACH 440 cal • GARLIC MASHED POTATOES 440 cal • CREMINI MUSHROOMS 360 cal

Dessert

(Host to choose one)

CHEESECAKE with fresh berries 320 cal • SEASONAL MINI DESSERT DUO 420-650 cal





THE STEAK HOUSE

DINNER | \$80 PER PERSON

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

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 4% administration charge. Gratuity is not included.

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Appetizers *(Host to choose two, to be served family style)*

MUSHROOMS STUFFED WITH CRABMEAT 440 cal • JUMBO SHRIMP COCKTAIL 190-350 cal • TOMATO & MOZZARELLA CAPRESE SKEWERS 360 cal • SIZZLING BLUE CRAB CAKES 320 cal

Starter *(Host to choose one)*

STEAK HOUSE SALAD
50 cal (calorie count does not include dressing)
Mixed greens, cherry tomatoes, garlic croutons and red onions with a vinaigrette dressing

CAESAR 500 cal
Fresh crisp Romaine tossed with Romano cheese, garlic croutons & creamy Caesar dressing

Entrée Choices *(Guest's choice of the following prepared to order)*

PETITE FILET 340 cal
Tender corn-fed Midwestern beef; 8 oz cut 11 oz Filet* 500 cal upgrade available, add \$6 to menu price per person

PETITE RIBEYE 1030 cal
USDA Prime 12 oz cut, well-marbled for peak flavor, deliciously juicy
16 oz Ribeye* 1370 cal upgrade available, add \$6 to menu price per person

SALMON 380 cal

STUFFED CHICKEN BREAST 630 cal
Oven roasted free range double chicken breast, stuffed with garlic herb cheese & served with lemon butter

MARKET VEGETABLE LINGUINE 670 cal
Sautéed mushrooms, baby carrots, yellow squash, zucchini & asparagus, tossed with tender linguine in our house made tomato-basil sauce

Entrée Complements *(May be added to your entrée for groups of 20 or less)*

LOBSTER TAIL \$17 50 cal • OSCAR STYLE \$16 520 cal • 6 LARGE SHRIMP \$17 100 cal • BLEU CHEESE CRUST \$5 200 cal

Accompaniments *(Choose two, to be served family style)*

CREAMED SPINACH 440 cal • GARLIC MASHED POTATOES 440 cal • CREMINI MUSHROOMS 360 cal • CHEF'S SEASONAL SELECTION 120-430 cal

Dessert *(Host to choose one)*

CHEESECAKE with fresh berries 320 cal • CHEF'S CHOCOLATE SELECTION 270-600 cal • SEASONAL MINI DESSERT DUO 420-650 cal





THE ORLEANS

DINNER | \$95 PER PERSON

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

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 4% administration charge. Gratuity is not included.

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Appetizers *(Host to choose two, to be served family style)*

JUMBO SHRIMP COCKTAIL 190-350 cal • SIZZLIN' BLUE CRAB CAKES 320 cal • SPICY SHRIMP 350 cal • TOMATO & MOZZARELLA CAPRESE SKEWERS 360 cal • SEARED AHI-TUNA 130 cal

Starter *(Host to choose three)*

STEAK HOUSE SALAD
50 cal *(Cal count does not include dressing)*
CAESAR 500 cal

LETTUCE WEDGE SALAD 220 cal
HARVEST SALAD 360 cal
CHEF'S SEASONAL SOUP 100-370 cal

Entrée Choices *(Guest's choice of the following prepared to order)*

FILET & LOBSTER TAIL 305 cal
A tender 6 oz filet paired with a cold-water lobster tail
FILET 500 cal
Tender corn-fed Midwestern beef; 11 oz cut
RIBEYE 1370 cal
USDA Prime 16 oz cut, well-marbled for peak flavor, deliciously juicy
22 oz Cowboy Ribeye* 1690 cal upgrade available, add \$8 to menu price per person

SALMON 380 cal
STUFFED CHICKEN BREAST 630 cal
Oven roasted free range double chicken breast, stuffed with garlic herb cheese & served with lemon butter
MARKET VEGETABLE LINGUINE 670 cal
Sautéed mushrooms, baby carrots, yellow squash, zucchini & asparagus, tossed with tender linguine in our house made tomato-basil sauce

Entrée Complements *(May be added to your entrée for groups of 20 or less)*

LOBSTER TAIL \$17 50 cal • OSCAR STYLE \$16 520 cal • 6 LARGE SHRIMP \$17 100 cal • BLEU CHEESE CRUST \$5 200 cal

Accompaniments *(Host to choose three, to be served family style)*

CREAMED SPINACH 440 cal • GARLIC MASHED POTATOES 440 cal • CREMINI MUSHROOMS 360 cal • GRILLED ASPARAGUS 100-390 cal • POTATOES AU GRATIN 560 cal • CHEF'S SEASONAL SELECTION 120-430 cal

Dessert Duo *(Host to choose two)*

CHEF'S CHOCOLATE SELECTION 270-600 cal • FRESH BERRIES WITH SWEET CREAM 210 cal • CHEESECAKE with fresh berries 320 cal





THE RUTH

DINNER | \$109 PER PERSON

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

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Reception *(Host to choose one display; Calorie range based on portion size)*

ARTISANAL CHEESE & FRUIT DISPLAY 260-310 cal • CAJUN SEARED AHI-TUNA 15-25 cal •
MEDITERRANEAN ROASTED VEGETABLES & DIPS 70-90 cal • SCOTTISH SMOKED SALMON 190-230 cal

Appetizers *(Host to choose three, to be served family style)*

JUMBO SHRIMP COCKTAIL 190-350 cal • SIZZLING BLUE CRAB CAKES 320 cal • SPICY SHRIMP 350 cal •
SEARED AHI-TUNA 130 cal • TOMATO & MOZZARELLA CAPRESE SKEWERS 360 cal

Starter *(Host to choose three)*

STEAK HOUSE SALAD
50 cal (cal count does not include dressing)
CAESAR 500 cal

LETTUCE WEDGE SALAD 220 cal
HARVEST SALAD 360 cal
CHEF'S SEASONAL SOUP 100-370 cal

Entrée Choices *(Guest's choice of the following prepared to order)*

FILET & TWIN LOBSTER TAIL 360 cal
A tender 6 oz filet paired with two cold-water lobster tails

FILET 500 cal
Tender corn-fed Midwestern beef; 11 oz cut

COWBOY RIBEYE 1690 cal
Bone-in 22 oz USDA Prime cut

SALMON 380 cal

NEW YORK STRIP 1390 cal
USDA Prime, full bodied 16 oz cut, slightly firmer than a ribeye.

STUFFED CHICKEN BREAST 630 cal
Oven roasted free range double chicken breast, stuffed with garlic herb cheese & served with lemon butter

MARKET VEGETABLE LINGUINE 670 cal
Sautéed mushrooms, baby carrots, yellow squash, zucchini & asparagus, tossed with tender linguine in our house made tomato-basil sauce

Entrée Complements *(May be added to your entrée for groups of 20 or less)*

LOBSTER TAIL \$17 50 cal • OSCAR STYLE \$16 520 cal • 6 LARGE SHRIMP \$17 100 cal •
BLEU CHEESE CRUST \$5 200 cal

Accompaniments *(Choose three, to be served family style)*

CREAMED SPINACH 440 cal • CREMINI MUSHROOMS 360 cal • GRILLED ASPARAGUS 100-390 cal •
GARLIC MASHED POTATOES 440 cal • SWEET POTATO CASSEROLE 880 cal •
CHEF'S SEASONAL SELECTION 120-430 cal

Dessert *(Host to choose one)*

CRÈME BRÛLÉE 620 cal • CHEF'S CHOCOLATE SELECTION 720-1150 cal •
CHEESECAKE with fresh berries 1280 cal • FRESH BERRIES WITH SWEET CREAM 400 cal •
SEASONAL MINI DESSERT DUO 420-650 cal





RECEPTION SELECTIONS

HAND-PASSED
HORS D' OEUVRES PACKAGES

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.

(Calories are listed by piece)

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 4% administration charge. Gratuity is not included.

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Package 1 — \$10 PER PERSON

(Your choice of two selections)

SEARED AHI-TUNA AND CUCUMBER 10 cal
SMOKEY CHICKEN SKEWER 90 cal

TOMATO BRUSCHETTA 40 cal
SWEET POTATO CASSEROLE 70 cal

Package 2 — \$15 PER PERSON

(Your choice of two selections)

PRIME BEEF EMPANADA 100 cal
AHI-TUNA POKE 40 cal

CHIPOTLE CHICKEN TOSTADA 70 cal
SPINACH & ARTICHOKE CANAPÉ 60 cal

Package 3 — \$20 PER PERSON

(Your choice of three selections)

BEEF TENDERLOIN SKEWER* 70 cal
PRIME BEEF SLIDER* 360 cal
ROSEMARY SHRIMP 20 cal

CHICKEN & CHEESE POPOVER 70 cal
TOMATO & MOZZARELLA CAPRESE SKEWER 60 cal

Package 4 — \$25 PER PERSON

(Your choice of three selections)

BEEF WELLINGTON* 110 cal
LAMB LOLLIPOP* 70 cal
JUMBO SHRIMP COCKTAIL 50 cal

MINI CRAB CAKE 40 cal
BACON WRAPPED SCALLOP 40 cal





RECEPTION SELECTIONS

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Cravable Displays

ARTISANAL CHEESE & FRUIT DISPLAY *260-510 cal*

Marinated fresh mozzarella, smoked aged Gouda, marbled Gorgonzola, sharp cheddar, complemented by honey, fresh & dried fruits, Cajun spiced pecans & toast points

FULL (serves 25-30) \$125

HALF (serves 10-15) \$62.50

SCOTTISH SMOKED SALMON *190-290 cal*

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

FULL (serves 25-30) \$140

HALF (serves 10-15) \$70

MEDITERRANEAN ROASTED VEGETABLES & DIPS *70-100 cal*

A medley of farm-fresh roasted vegetables & antipasto skewers, served with a trio of house made dips – red pepper hummus, chunky bleu cheese and creamy ranch

FULL (serves 25-30) \$125

HALF (serves 10-15) \$62.50

CAJUN SEARED AHI-TUNA *15-25 cal*

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

FULL (serves 25-30) \$125

Signature Mini Desserts

(Price and calories listed by piece; Minimum order of 12 each)

APPLE CRUMB TART *320 cal* \$4.50

CHEESECAKE WITH BERRIES *320 cal* \$4.50

CHOCOLATE MOUSSE CHEESECAKE *270 cal* \$4.50

BANANA CREAM PIE *270 cal* \$4.50

FRESH SEASONAL BERRIES *210 cal* \$5.50
SERVED WITH SWEET CREAM

CHOCOLATE SIN CAKE *600 cal* \$5.50





RECEPTION SELECTIONS

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Pricing, menu selections and other details subject to change.

Chef's Carving Stations (Offered Only for Cocktail Events)

WHOLE ROASTED TURKEY*

80 cal per serving (serves 15-20)

Hand carved, served with a citrus marmalade sauce \$80

WHOLE ROASTED TENDERLOIN OF BEEF*

150 cal per serving (serves 15-20)

Served with horseradish cream and fresh baked rolls \$250

Hors d' Oeuvres (Priced by the Piece)

STEAK & LAMB

BEEF TENDERLOIN SKEWER* *70 cal* \$4.00

BEEF WELLINGTON *110 cal* \$5.00

LAMB LOLLIPOP *70 cal* \$6.00

PRIME BEEF SLIDER *360 cal* \$4.00

PRIME BEEF EMPANADA *100 cal* \$3.75

STEAK SANDWICH *120 cal* \$5.00

CHICKEN

CHICKEN & CHEESE POPOVER *70 cal* \$3.75

CHIPOTLE CHICKEN TOSTADA *70 cal* \$3.75

SMOKEY CHICKEN SKEWER *90 cal* \$3.50

FISH & SHELLFISH

SEARED AHI-TUNA AND CUCUMBER *10 cal* \$3.75

AHI-TUNA POKE* *40 cal* \$3.75

BACON WRAPPED SCALLOP *40 cal* \$4.50

MINI CRAB CAKE *40 cal* \$4.50

ROSEMARY SHRIMP SKEWER *20 cal* \$4.50

JUMBO SHRIMP COCKTAIL *50 cal* \$5.50

MUSHROOMS STUFFED WITH CRABMEAT *110 cal* \$5.50

VEGETARIAN

TOMATO & MOZZARELLA CAPRESE SKEWER *60 cal* \$4.25

TOMATO BRUSCHETTA *40 cal* \$3.25

SPINACH & ARTICHOKE CANAPÉ *60 cal* \$3.75

SWEET POTATO CASSEROLE *70 cal* \$3.25



RUTH'S U.S. PRIME
CHRIS[®]
STEAK HOUSE

