

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.





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

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

Accompaniments

(Served family style)

POTATOES AU GRATIN

FRESH BROCCOLI

Dessert

(Please choose one)

CHEESECAKE WITH FRESH BERRIES

SEASONAL MINI 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.

*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.





THE MARDI GRAS

\$60 PER PERSON

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

Starters

(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
11 oz filet* upgrade available \$6

SCOTTISH SALMON

hand-cut featuring one of our
signature preparations

STUFFED CHICKEN BREAST

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

Accompaniments

(Please choose two, to be served family style)

POTATOES AU GRATIN

FRESH BROCCOLI

CREMINI MUSHROOMS

Dessert

(Please choose one)

CHEESECAKE WITH FRESH BERRIES

SEASONAL MINI DESSERT DUO

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RECEPTION SELECTIONS

Begin the evening by selecting one of our handpassed 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

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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

(Offered Only for Cocktail Events)

WHOLE 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

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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 SANDWICH*	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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