

# RUTH'S CHRIS STEAK HOUSE CATERING

Thank you for your interest in having **Ruth's Chris Steak House St. Louis** cater your upcoming event. Enclosed are some available options, but please note that these are sample menus subject to change.

A locally owned and operated franchise, Ruth's Chris St. Louis offers you and your guests a unique array of items, based on the philosophy we have for dining at the restaurant – serving our guests U.S. Prime meats, New-Orleans inspired side dishes and homemade desserts in an elegant, yet relaxed manner.

We can accommodate the simplest of cocktail receptions to the most elaborate dinners and everything in between.

Please review the enclosed information and contact me when you are ready to begin planning an unforgettable event. We specialize in the exceptional touches that will please both you and your guests. I hope we'll have a chance to work together and I look forward to helping you make your event a success.

**Janet Selby - Sales Manager | [JSelby@ruthschris.us](mailto:JSelby@ruthschris.us)**  
Private Dining & Off-Site Catering  
Ruth's Chris Steak House St. Louis  
315 Chestnut Street, St. Louis, MO 63102  
314.259.3200



THIS IS HOW IT'S DONE.

**ST. LOUIS DOWNTOWN**  
315 CHESTNUT STREET  
314.259.3200

Anniversaries

Award Ceremonies

Bar/Bat Mitzvahs

Birthdays

Board Dinners

Bridal/Baby Showers

Celebrations

Client Luncheons

Club Functions

Engagement Dinners

Family Reunions

Graduations

Holiday Parties

Rehearsal Dinners

Retirement Parties

Wedding Celebrations

# CATERING POLICY INFORMATION

Ruth's Chris is delighted to cater your event! Please review the following policies and considerations.

## MENU SELECTIONS

- Food and beverage minimums will apply.
- Catering events must be scheduled at least seven business days prior to event date.
- Confirmed catering orders require a guaranteed guest count five days in advance.
- Final invoice will be based on the provided guest count, or on the number of guests that attend, whichever is greater.

## STAFFING AND SET UP

- Ruth's Chris staff will be dressed as formally or informally as requested.
- Buffet tables include standard white linen. Additional linen options and colors can be provided for an additional charge. A 10-day notice is required for special linen orders.
- Standard black plastic ware, disposable napkins and plate ware are included. Additional options can be rented and will be charged accordingly.
- Drink service is available.

## PAYMENT DETAILS

- A 25% deposit based on estimated charges is due upon booking.
- Balance is due at the conclusion of the event, unless prior arrangements have been made for direct billing.
- A 3% administration charge will be applied to all food, beverage and rental items. This fee does not represent a tip or gratuity for wait staff employees, service employees or bartenders.



THIS IS HOW IT'S DONE.

### **INDIANAPOLIS NORTHSIDE**

2727 E. 86th STREET  
317.844.1155

### **INDIANAPOLIS DOWNTOWN**

45 S. ILLINOIS STREET  
317.633.1313

### **ST. LOUIS DOWNTOWN**

315 CHESTNUT STREET  
314.259.3200

### **CLAYTON**

BRENTWOOD & FORSYTH  
314.783.9900

### **SOUTH BEND**

902 E. UNIVERSITY DRIVE  
574.968.9700

### **FORT WAYNE**

224 W. WAYNE STREET  
260.444.5898



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# BUFFET SELECTIONS

catering

## CRESCENT CITY

*\$20 per person*

**Mixed Green Salad** with house vinaigrette dressing

**Prime Beef Sliders** two juicy 2 oz. burgers topped with barbeque butter

**Homemade Potato Chips** fresh-cut and sprinkled with zesty Cajun seasoning

**Chocolate Chip Cookie** freshly baked, crisp on the edges and soft in the middle

## DELTA BLUES

*\$36 per person*

**Mixed Green Salad** with house vinaigrette dressing

**Carved Prime Rib** slow roasted with au jus and creamy horseradish sauce

**Mashed Potatoes** with a hint of roasted garlic

**Creamed Spinach** fresh chopped, a Ruth's favorite

**Chocolate Mousse Cup** light and airy in a dark chocolate shell

## CITY PARK

*\$53 per person*

**Mixed Green Salad** with house vinaigrette dressing

**Sliced Tenderloin** filet tenderloin cooked to perfection, generously sliced and served with a horseradish cream sauce

**Mashed Potatoes** with a hint of roasted garlic

**Green Beans** seasoned and sautéed in light butter

**Berries & Cream** seasonal fresh berries with Ruth's famous sweet cream

**Bread & butter served with Delta Blues & City Park.  
25 person minimum**



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# PLATED DINNERS

catering

## ST. CHARLES

*\$55 per person*

**Mixed Green Salad** with house vinaigrette dressing

**Filet** 6 oz., the most tender cut of corn-fed Midwestern beef, broiled to perfection sliced and served with a horseradish cream sauce

**Mashed Potatoes** with a hint of roasted garlic

**Green Beans** seasoned and sautéed in light butter

**Cheesecake with Fresh Berries** creamy house-made with fresh seasonal berries

## JACKSON SQUARE

*\$74 per person*

**Shrimp Cocktail** chilled jumbo shrimp with our New Orleans-style cocktail sauce

**Caesar Salad** fresh, crisp romaine lettuce tossed with garlic croutons, Romano cheese and a creamy Caesar dressing

**Filet** 8 oz., the most tender cut of corn-fed Midwestern beef, broiled to perfection

**Mashed Potatoes** with a hint of roasted garlic

**Green Beans** seasoned and sautéed in light butter

**Berries and Cream** seasonal fresh berries with Ruth's famous sweet cream

**Bread & butter is served with both menus.  
25 person minimum, 100 person maximum.  
Plateware & flatware rental will apply.**