

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 family celebration around your table or a business event catered to the office, 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 one of our restaurants to learn more about how catering is done at Ruth's

INTRODUCING RUTH'S CATERING

Thank you for considering Ruth's Chris for your upcoming event. No matter the size of your event, business or pleasure, our team will work tirelessly to provide a flawless Ruth's Chris experience, off-site at the venue of your choice.

YOUR EVENT

In these unprecedented times, our Catering program is designed to be primarily pick up. Our first priority is to do our part ensuring the safety & health of your Guests and our team. In some instances, delivery may be an option, either by our team or a reputable delivery provider. Depending on the guidelines for your locale, service at your event may also be an option, though with an added expense.

CULINARY

Our catering menus are designed to deliver the same Ruth's Chris quality, even off-premise. The chefs have hand selected a wide variety of flavors and values for you to choose from, so you can create the perfect occasion. Don't see what you're looking for in our preset catering menus? Please contact your local team to discuss creating the perfect menu that meets both your wants and your needs alike.

BEVERAGE

Depending on your event, we offer non-alcoholic options to a pick-up full-service bar. Our team will ensure that your beverage selections perfectly complement your event. Legal requirements vary; please contact with local team so we can select the perfect assortment.

SERVICE

Your dedicated team of managers 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.

WHAT'S INCLUDED?

Catering menus include all basic food and service items required for events. While our current menu is intended for pick-up, in the event we are able to host off-site venues requiring additional equipment (for instance: grill, stove, fryer) additional costs may be incurred for equipment rentals. Final cost will be provided prior to your event.

DELIVERY & PICKUP ORDERS

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

ORDERING & PAYMENT

Ordering has never been easier, and can be completed online at RuthsChris.com. As always, it is our teams' pleasure to assist & guide your unique catering experience, from customized ordering to step-by-step secure payment. Orders are generally placed at least 48 hours in advance, allowing our chefs time to procure the freshest ingredients. For orders larger than 18 Guests, we encourage you to call your local hosts, so we can take extra steps to prepare and coordinate your event.

Payment is encouraged through our secure online ordering site prior to your event.

APPETIZERS & SALADS

typically serves six or twelve, respectively

Get your event off to a great start with a selection from our appetizers & salads. With a variety of flavors to choose from, you can find the perfect dishes to welcome your Guests.

Appetizers

SHRIMP COCKTAIL

chilled jumbo shrimp, choice of creole remoulade sauce or new orleans-style cocktail sauce 44.95 | 79.95

SEARED AHI TUNA

complemented by a spirited sauce with hints of mustard & beer 34.95 | 59.95

SIZZLING CRAB CAKES

jumbo lump crab cakes with lemon butter 39.95 | 69.95

BARBECUED SHRIMP

large shrimp sautéed in white wine, butter, garlic & spices 34.95 | 59.95

VEAL OSSO BUCO RAVIOLI

saffron-infused pasta, sautéed baby spinach & white wine demi-glace 34.95 | 59.95

Salads

CAESAR SALAD*

fresh romaine hearts, romano & shaved parmesan cheeses, creamy caesar 19.95 | 29.95

STEAK HOUSE SALAD

iceberg, baby lettuces & arugula, grape tomatoes, red onion, garlic croutons 19.95 | 29.95

WEDGE SALAD

crisp iceberg, field greens, bacon, bleu cheese 19.95 | 29.95

made fresh dressings. choose from bleu cheese, balsamic, creamy lemon basil, ranch, thousand island, remoulade & vinaigrette.

SIZZLING ENTRÉES

available in six or twelve

The heart of your event is the main course and Ruth's sizzling steaks take center stage. Serving only the best cuts, our steaks are prepared the same as if you were dining at our table: broiled at 1800° and topped with butter.

You can choose from a variety of chicken, seafood & vegetarian options as well, satisfying all of your Guests.

Sizzling Steaks

FILET*

tender corn-fed midwestern beef, 11 oz cut

PETITE FILET*

equally tender 8 oz filet

RIBEYE*

USDA Prime 16 oz cut, well marbled for flavor, deliciously juicy

NEW YORK STRIP*

USDA Prime, full bodied 16 oz cut, slightly firmer than our ribeye

Seafood & Specialties

KING SALMON FILET*

prepared with our chef's seasonal preparation

STUFFED CHICKEN BREAST

oven roasted double chicken breast, garlic herb cheese, lemon butter

ROASTED BROCCOLI STEAK with GARLIC HERB CRUST

(vegetarian option)

topped with roasted red onions, red peppers & herb-panko bread crumbs

our steaks will be prepared medium for optimal quality. special requests are gladly accepted by contacting your local team.

prices are a la carte, by location. contact your favorite restaurant for specific pricing.

SIGNATURE SIDES & ENTRÉE COMPLIMENTS

typically serves six or twelve, respectively

No Ruth's Chris meal is complete without our signature sides. A selection of options has been carefully curated by our chefs to ensure the highest quality for your Guests. We recommend selecting two options from this variety to deliver the perfect Ruth's Chris experience.

Our entrée compliments are the little something extra, and what makes a Ruth's Chris experience so memorable.

Signature Sides

MASHED POTATOES

with a hint of roasted garlic 24.95 | 34.95

SWEET POTATO CASSEROLE

a classic served with a pecan crust 24.95 | 34.95

POTATOES AU GRATIN

idaho potatoes with a three cheese sauce 24.95 | 34.95

CREAMED SPINACH

ruth's favorite 24.95 | 34.95

FRESH BROCCOLI

simply steamed 24.95 | 34.95

Entrée Compliments

LOBSTER TAIL

served with drawn butter

GRILLED SHRIMP

six large shrimp per Guest

BLEU CHEESE CRUST

bleu cheese, roasted garlic, panko bread crumbs

entrée compliment prices are a la carte, by location. contact your favorite restaurant for specific pricing.

BOXED LUNCHES

*sandwiches available as each or quantities of six
salads available in six or twelve*

For the casual events and office parties, we offer an incredible variety of dishes that turn any lunch into an experience. Enjoy the same highest quality standards as our prime steaks in a more casual menu.

Our sandwich boxed lunches are served with house made chips and your choice of fresh apples or house baked chocolate chip cookies.

Our salad lunchboxes can be customized to perfection

Sandwich Boxed Lunches

STEAK SANDWICH*

sliced filet on garlic bread, béarnaise sauce, lettuce, tomato & onion 17 | 99

RUTH'S PRIME CHEESEBURGER*

prime ground beef, choice of cheese, lettuce, tomato & onion 14 | 79

GRILLED CHICKEN SANDWICH

marinated grilled chicken, swiss, on a garlic brioche bun, lettuce, tomato & onion 14 | 79

ROASTED BROCCOLI STEAK with GARLIC HERB CRUST

(vegetarian option)

topped with roasted red onions, red peppers & herb-panko bread crumbs 14 | 79

Salad Boxed Lunches

CAESAR SALAD*

fresh romaine hearts, romano & shaved parmesan cheeses, creamy caesar

with blackened chicken 59.95 | 114.95

with blackened shrimp 69.95 | 134.95

with blackened salmon 84.95 | 164.95

STEAK HOUSE SALAD

iceberg, baby lettuces & arugula, grape tomatoes, red onion, garlic croutons

with blackened chicken 59.95 | 114.95

with blackened shrimp 69.95 | 134.95

with blackened salmon 84.95 | 164.95

THE PERFECT EXPERIENCE

desserts available in six or twelve

Whether it's the sweet finale that only a Ruth's Chris house-made dessert can offer or the peace of mind our Buffet Kits bring to our hosts, we are ready to serve your needs. We help you plan all the small details so you can spend more time enjoying your experience.

Desserts

CHEESECAKE WITH FRESH BERRIES

creamy house-made cheesecake served with fresh berries 29.95 | 39.95

CHOCOLATE SIN CAKE

rich flourless cake, ganache, raspberry sauce 29.95 | 39.95

Buffet Kit

BUFFET KIT FOR TWO DISHES

a simple solution to keep any two dishes perfectly warm for up to six hours 12

one stand

one set of serving utensils

full size water pan

two half pans with lids

two fuel canisters