

ruth's

**PRIVATE DINING & BANQUET
MENUS AND INFORMATION**



THIS IS HOW IT'S DONE.SM

RUTH'S CHRIS STEAK HOUSE - ALPHARETTA

11655 HAYNES BRIDGE ROAD

ALPHARETTA GA 30009

770.777.1500 | www.RuthsChris.net



ONE-OF-A-KIND EVENTS.

Ruth's Chris gives your special event the attention it deserves.

From luncheons to all-day meetings to cocktail receptions to celebration dinners and weddings – Ruth's Chris is available as your event venue any time of the day.

We will provide unparalleled cuisine, sumptuous surroundings and gracious service to create your one-of-a-kind event.



EXCEPTIONAL EXPERTISE.

Imagine the kind of experience your guests will enjoy as we customize your signature event.

You will work one-on-one with our catering consultant to create a truly personalized affair.

From start to finish, we will design a mouth-watering event that reflects your great taste!



SIGNATURE SERVICE.

We know your next event is of the utmost importance and deserves to be flawless.

Every dish must be perfectly prepared and served at just the right time. At Ruth's Chris, our experience in hosting high-level corporate meetings and leading social and civic events, as well as our professional attention to every detail, assure that your function will be a sizzling success.

Your dedicated Sales and Event Manager will take charge of every detail of your event to ensure it is a sizzling success. For a customized proposal, visit RuthsChris.net/pdcontact.



private dining room options



WINE CELLAR

CAPACITY: 16

Ideal for intimate gatherings such as birthday parties, anniversary celebrations and corporate dinner meetings, this room features our sommelier's exclusive wine display.



HUNT ROOM

CAPACITY: 36

A versatile room featuring a 70-inch plasma TV and satellite presentation capabilities that can accommodate a variety of table layouts to best meet your group's needs.



CARRIAGE ROOM

CAPACITY: 36

Boasting two walls of windows and ample natural light, this versatile room also features a large drop down screen that can be used for a presentation or hidden out-of-sight, depending on the needs of your group.



MANSELL / CRABAPPLE ROOM

CAPACITY: 60

One half of the Rainwater Ballroom (Mansell and Crabapple are separated by an airwall), located on the second floor of our restaurant, away from the hustle and bustle of the main dining room areas. Features a large drop down screen and handheld microphone that ties into our in-house sound system. Adjacent pre-function space available and convenient elevator/stair access for your guests.



RAINWATER BALLROOM

CAPACITY: 150

The Crabapple and Mansell Rooms combine to create a beautiful and spacious ballroom boasting upscale finishes, perfect for larger corporate meetings and social gatherings – including rehearsal dinners and intimate weddings. Drop down screen and wireless handheld microphones are available. Large adjacent pre-function space available and convenient elevator/stair access for your guests.

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design your own dinner

STARTERS (Please select one)

- Steakhouse Mixed Greens Salad with balsamic vinaigrette
- Lettuce Wedge with blue cheese dressing
- Soup du Jour
- Classic Caesar Salad

ENTREE (Pre-select up to three entrees for your guests to choose from the day of your event)

FILET 12 oz. corn-fed midwestern beef

PETITE FILET 8 oz. corn-fed midwestern beef

NEW YORK STRIP 16 oz. USDA prime, full-flavored

RIBEYE 16 oz. USDA prime, well-marbled

TOURNEDOS AND SHRIMP two 4 oz. medallions with large, seasoned shrimp

LAMB CHOPS three extra thick chops

PORK CHOP center-cut chop with sliced, cinnamon apples

SALMON FILLET 8 oz. broiled with lemon, butter & parsley

CHILEAN SEA BASS 9 oz. with sweet potato & pineapple hash

SIZZLING CRAB CAKES (3) served with lemon-butter

STUFFED CHICKEN BREAST garlic-herb cheese stuffing & lemon-butter

VEGETARIAN / GLUTEN-FREE ENTREE OPTIONS

Available upon request to meet your guests' nutritional requirements

ACCOMPANIMENTS (Please pre-select two; Served family style)

- Garlic Mashed Potatoes
- Potatoes Au Gratin
- Sweet Potato Casserole
- Roasted Brussels Sprouts
- Pan-Roasted Cremini Mushrooms
- Creamed Spinach
- Fire-Roasted Corn
- Sauteed Green Beans with Garlic

DESSERTS (Please pre-select two for your guests to choose from the day of your event)

- Chocolate Sin Cake
- Classic Cheesecake
- White Chocolate Bread Pudding with creme anglaise
- Fresh Seasonal Berries with sweet cream

entree complements (Add to any entree as an enhancement)

Blue Cheese Crust

Bearnaise or Hollandaise Sauces

Shrimp *(six jumbo shrimp)*

Oscar *(lump crabmeat, asparagus and bearnaise sauce)*

Dinner selections served with fresh bread & butter, coffee & water.

PLEASE NOTE: Price charged per person based on selected entree.

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ruth's dinner trio

This menu features many of Ruth's signature dishes. All dinners include fresh hot bread and butter and coffee service.

STARTER (Served family style for sharing)

BARBECUED SHRIMP

Sauteed New Orleans style in reduced white wine, butter, garlic & spices

SALAD

STEAKHOUSE MIXED GREENS SALAD

Iceberg, romaine & baby lettuces with cherry tomatoes, garlic croutons & red onion; served with balsamic vinaigrette

ENTREE (Your guests will choose one of the following entrees at the start of dinner)

PETITE FILET

The most tender cut of corn-fed Midwestern beef; broiled expertly

STUFFED CHICKEN BREAST

Fresh double breast of chicken stuffed with garlic herb cheese and served with lemon butter

SALMON FILLET

Broiled with lemon, butter & parsley

ACCOMPANIMENTS (Served family style for sharing)

- Garlic Mashed Potatoes
- Creamed Spinach

DESSERTS (Please pre-select one)

- White Chocolate Bread Pudding
- Classic Cheesecake

PLEASE NOTE: *A maximum of 75 guests.*

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ruth's dinner lagniappe

This premium dinner package features a wide selection of many of our traditional menu favorites. All dinners include fresh hot bread and butter and coffee service.

STARTERS (Served family style for sharing)

- Shrimp Cocktail
- Mushrooms Stuffed with Crabmeat

SALAD (Please pre-select one)

STEAKHOUSE MIXED GREENS SALAD

Iceberg, romaine & baby lettuces with cherry tomatoes, garlic croutons & red onion; served with balsamic vinaigrette

CAESAR SALAD

Fresh crisp romaine hearts tossed with romano cheese & a creamy caesar dressing

ENTREE (Your guests will choose one of the following entrees at the start of dinner)

FILET

The most tender cut of Midwestern beef; cut generously & broiled expertly

RIBEYE

Well marbled for peak flavor; deliciously juicy

STUFFED CHICKEN BREAST

Fresh double breast of chicken stuffed with garlic-herb cheese; served with lemon butter

SALMON FILLET

Broiled with lemon, butter & parsley

ACCOMPANIMENTS (Served family style for sharing)

- Garlic Mashed Potatoes
- Pan-Roasted Cremini Mushrooms
- Creamed Spinach

DESSERTS (Please pre-select one)

- Chocolate Sin Cake
- Classic Cheesecake
- Seasonal Dessert Duo
- White Chocolate Bread Pudding
- Dessert Sampling Platter - Additional

PLEASE NOTE: A maximum of 75 guests.

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ruth's royal street menu

*A variety of some of our most distinctive menu items are included in this luxury dinner experience.
All dinners include fresh hot bread and butter and coffee service.*

APPETIZER (Three Ruth's Chris favorites served family style for sharing)

SHRIMP REMOULADE

Chilled jumbo shrimp with classic creole remoulade dressing

SEARED AHI TUNA

Complemented by a spirited sauce with hints of ginger, mustard and beer

VEAL OSSO BUCO RAVIOLI

Saffron-infused pasta filled with veal osso buco and fresh mozzarella cheese. Served with sauteed baby spinach and a white wine demi-glace

SALAD (Pre-select one of the following)

HARVEST SALAD

Mixed greens, roasted corn, dried cherries, bacon & tomatoes with a white balsamic vinaigrette

LETTUCE WEDGE

A wedge of crisp iceberg lettuce with bacon, crumbled blue cheese and vinaigrette or blue cheese dressing

CAESAR SALAD

Fresh crisp romaine hearts tossed with romano cheese & a creamy caesar dressing

ENTREES (Your guests will choose one of the following entrees at the start of dinner)

TOURNEDOS AND SHRIMP

Two 4 oz. medallions of our filet topped with jumbo shrimp that have been dusted with Cajun spices

STUFFED CHICKEN BREAST

Oven-roasted chicken stuffed with garlic-herb cheese; served with lemon butter

SALMON OSCAR

Broiled fillet of salmon topped with lump crabmeat, asparagus and bearnaise sauce

NEW YORK STRIP

A favorite of many steak connoisseurs. This USDA Prime cut has a full-bodied texture that is slightly firmer than a ribeye

ACCOMPANIMENTS (Pre-select three to be served family style)

- Garlic Mashed Potatoes
- Potatoes Au Gratin
- Pan-Roasted Cremini Mushrooms
- Southwestern Mac & Cheese
- Creamed Spinach
- Sweet Potato Casserole
- Fire-Roasted Corn
- Roasted Brussel Sprouts
- Sauteed Green Beans

DESSERT SAMPLING (One dessert platter for every 5 guests)

- Chocolate Sin Cake
- Classic Cheesecake
- White Chocolate Bread Pudding
- Fresh Berries with Sweet Cream

PLEASE NOTE: *A maximum of 75 guests.*

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a taste of ruth's chris dinner menu

This menu features a selection of Ruth's signature dishes in a buffet setup to offer your guests a taste of our favorites.

SALAD

STEAKHOUSE MIXED GREENS SALAD

Iceberg, romaine & baby lettuces with cherry tomatoes, garlic croutons & red onion;
Served with house vinaigrette

ENTREES *(Served buffet style)*

4 OZ. FILET MEDALLIONS

The most tender cut of corn-fed Midwestern beef; broiled expertly to a medium plus temperature

STUFFED CHICKEN BREASTS

Fresh half breast of chicken, stuffed with garlic herb cheese and served with lemon-butter

4 OZ. SALMON FILLETS

Broiled with lemon, butter & parsley

ACCOMPANIMENTS *(Served family style)*

- Sautéed Seasonal Vegetables
- Garlic Mashed Potatoes

DESSERTS *(Pre-select one)*

PETIT FOURS

An assortment of mini layered cakes

MINIATURE CHEESECAKE

MINIATURE CHOCOLATE SIN CAKE

Served with fresh bread & butter and coffee service.

PLEASE NOTE: *Maximum of 75 guests. All lunches must conclude by 3pm.*

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