

ruth's

**PRIVATE DINING & BANQUET  
MENUS AND INFORMATION**



THIS IS HOW IT'S DONE.<sup>SM</sup>

**RUTH'S CHRIS STEAK HOUSE - CHARLESTON**

55 SOUTH MARKET STREET

CHARLESTON, SC 29401

843.793.4224 | [www.RuthsChris.net](http://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](http://RuthsChris.net/pdcontact).



# create your own dinner buffet

## STARTERS *(Please pre-select two)*

- Mixed Greens Salad with assorted dressings
- Spinach Salad with vinaigrette dressing
- Classic Caesar Salad
- Louisiana Seafood Gumbo
- Minestrone Soup

## ENTREE *(Please pre-select two)*

- Chicken Florentine
- Southern Fried Chicken
- Blackened Chicken Breasts
- Fried Catfish with creamy tartar sauce
- Smothered Pork Loin
- Sirloin Strip with peppercorn sauce
- Broiled Salmon with caper cream sauce
- Round of Beef with mushroom demi-glaze
- Jambalaya with Shrimp, Chicken & Andouille Sausage

## SIDES *(Please pre-select two)*

- Mushroom Risotto
- Roasted Red Potatoes
- Garlic Mashed Potatoes
- Brown Sugar Baked Beans
- Black-Eyed Peas
- Sautéed Vegetables
- Steamed Broccoli
- Turnip Greens
- Broccoli Au Gratin
- Green Beans
- Wild Rice Pilaf

## DESSERTS *(Please pre-select two)*

- White Chocolate Bread Pudding
- New York Style Cheesecake
- Chocolate Layer Cake
- Display of Seasonal Sliced Fruit
- Apple Cobbler
- Peach Cobbler
- Key Lime Pie
- Carrot Cake with cream cheese frosting

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

**PLEASE NOTE:** *A minimum of 20 people required. Buffet service is for one hour. Themed buffets available upon request.*

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## plated dinner options

### SALAD *(Please pre-select one)*

#### MIXED GREEN SALAD

Iceberg, arugula and baby lettuces with grape tomatoes, garlic croutons & red onions

#### CAESAR SALAD

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

### ENTREE *(Please pre-select one)*

#### HARVEST HERB CHICKEN

Boneless Breast of Chicken stuffed with wild rice, carrots & celery and topped with a currant glaze

#### CHICKEN FLORENTINE

Chicken Breast stuffed with spinach, garlic & herb cheese; topped with a light cream sauce

#### GRILLED MAHI MAHI

Grilled Mahi-Mahi Fillet topped with a tropical salsa

#### SHRIMP & SCALLOP NEWBURG

Shrimp & Bay Scallops in a traditional brandy cream sauce and served in puff pastry

#### ROSEMARY BROWN SUGAR PORK LOIN

Tenderloin of Pork seasoned with fresh rosemary and topped with a brown sugar glaze

#### CHATEAUBRIAND

Sliced Beef Tenderloin laced with a Napa Valley merlot sauce

#### BEEF WELLINGTON

Beef Tenderloin with mushroom duxelle wrapped in puff pastry; served with a demi-glaze sauce

#### STEAK & CHICKEN DUO

4 oz. Tender Filet & Half of a Boneless Chicken Breast stuffed with herbed cheese

#### SURF & TURF DUO

4 oz. Tender Filet served with your pre-selected seafood option (broiled salmon fillet or grilled shrimp)

#### VEGETARIAN / GLUTEN-FREE ENTREE OPTIONS

We will honor requests and serve items such as Vegetable Napoleon, Portabella Mushrooms, and Rice or Couscous Stuffed Peppers. Chef's selection based on nutritional requirements and seasonal availability.

### DESSERTS *(Please pre-select one)*

- New York Style Cheesecake
- Bourbon Pecan Pie
- Chocolate Layer Cake
- Dutch Apple Pie
- Carrot Cake with Cream Cheese Frosting

Served with chef's selection of seasonal vegetable & starch, fresh bread & butter, water & coffee.

**PLEASE NOTE:** A minimum of 10 people required.

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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
- Sautéed 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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