

ruth's

**PRIVATE DINING & BANQUET
MENUS AND INFORMATION**



Exclusively catered by



for



**RUTH'S CHRIS STEAK HOUSE
AT HILTON COLUMBIA CENTER**

924-A SENATE STREET | COLUMBIA, SC 29201

803.212.6666 · 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.



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morning & afternoon breaks

MORNING BREAKS

COFFEE BREAK

- Fresh Brewed Regular & Decaffeinated Coffee
- Assortment of Specialty Hot Teas

GRANDMA'S KITCHEN

- Assorted Fruit Juices
- Pound Cake & Coffee Cakes
- Market Fresh Fruit Salad with Vanilla Yogurt
- Assortment of Specialty Hot Teas
- Fresh Brewed Regular & Decaffeinated Coffee

CONTINENTAL

- Fresh Fruit
- Assorted Minute Maid Chilled Fruit Juices
- Selection of Fresh Baked Goods
- Assortment of Specialty Hot Teas
- Fresh Brewed Regular & Decaffeinated Coffee

HEALTH NUT

- Variety of Yogurt
- Seasonal Whole Fruit
- Energy & Granola Bars
- Vitamin Water
- Fresh Brewed Regular & Decaffeinated Coffee

AFTERNOON BREAKS

TAILGATE

- Warm Pretzels served with mustard
- Mini Cheesesteak Sandwiches
- Assorted Soft Drinks

SOUTHWEST

- Chips & Salsa
- Jalapeno Poppers with chipotle ranch, guacamole & sour cream
- Cinnamon Sugar Crisp
- An Assortment of Soft Drinks

COOKIES & CREAM

- Assorted Fresh Baked Cookies
- Yogurt Parfaits
- An Assortment of Soft Drinks

AT THE BALL PARK

- Mini Corn Dogs
- Mini Candy Bars
- Popcorn & Peanuts
- An Assortment of Soft Drinks

SWEET AND SALTY

- Mini Candy Bars
- Creole Snack Mix
- Assorted Bags of Chips
- Freshly Squeezed Lemonade

FIT & FLAVORFUL

- Vegetable Crudites & Hummus
- Assorted Olives
- Smoked Almonds
- Sparkling Water (San Pellegrino)

Individual bottled water available; Charged by consumption for an additional fee.

PLEASE NOTE: *A minimum of 10 people required. Break service is for a maximum of one and a half hours.*

all day break packages

OPTION ONE

MORNING BEVERAGE BREAK

- Assorted Chilled Juices
- Freshly Brewed Regular & Decaffeinated Coffee
- Assorted Specialty Teas and Soft Drinks

MID-MORNING REFRESH

- Replenishment of Regular & Decaffeinated Coffee
- An Assortment of Soft Drinks

AFTERNOON COOKIE BREAK

- Freshly Brewed Regular & Decaffeinated Coffee
- Freshly Baked Cookies
- Assortment of Soft Drinks (or substitute milk)

OPTION TWO

MORNING CONTINENTAL

- Fresh Sliced Seasonal Fruits & Berries
- Breakfast Breads
- Freshly Brewed Regular & Decaffeinated Coffee
- Assorted Specialty Teas & a Variety of Chilled Juices

MID-MORNING REFRESH

- Energy & Granola Bars
- Replenishment of Regular & Decaffeinated Coffee
- An Assortment of Soft Drinks

AFTERNOON BREAK

- Freshly Brewed Regular & Decaffeinated Coffee
- Assorted Specialty Teas
- Assortment of Soft Drinks
- Whole Fresh Fruit
- Freshly Baked Cookies

Individual bottled water available; Charged by consumption for an additional fee.

PLEASE NOTE: *A minimum of 10 people required. Break service is for a maximum of one and a half hours.*

a sampling of multi-day events

DAY ONE

MORNING CONTINENTAL

- Fresh Sliced Seasonal Fruits & Berries
- Croissants, Danishes, Muffins & Bagels, with butter and preserves
- Freshly Brewed Regular & Decaffeinated Coffee
- Assorted Specialty Hot Teas
- Assorted Chilled Fruit Juices

MID-MORNING REFRESH

- Refresh of Regular & Decaffeinated Coffee
- An Assortment of Soft Drinks

BUFFET LUNCHEON OPTIONS

- Select from our variety of luncheon buffets (pg. 9)

AFTERNOON BREAK

- Designate your choice from our afternoon break selections (pg. 2)

DAY THREE

GRANDMA'S KITCHEN

- Assorted Fruit Juices
- Pound Cake & Coffee Cakes
- Market Fresh Fruit Salad with Vanilla Yogurt
- Assortment of Specialty Hot Teas
- Freshly Brewed Regular & Decaffeinated Coffee

MID-MORNING REFRESH

- Refresh of Regular & Decaffeinated Coffee
- An Assortment of Soft Drinks

BOXED LUNCH

- Select from our Boxed Lunches (pg. 12)

AFTERNOON BREAK

- Designate your choice from our afternoon break selections (pg. 2)

Individual bottled water available; Charged by consumption for an additional fee.

PLEASE NOTE: *A minimum of 20 people required. Break service is for a maximum of one and a half hours. Please ask your catering consultant for details.*

DAY TWO

HEALTH NUT

- Variety of Yogurt
- Seasonal Whole Fruit
- Energy & Granola Bars
- Vitamin Water
- Freshly Brewed Regular & Decaffeinated Coffee

MID-MORNING REFRESH

- Refresh of Regular & Decaffeinated Coffee
- An Assortment of Soft Drinks

THEMED LUNCHEON BUFFET

- Select from our variety of themed luncheon buffets (pg. 8)

AFTERNOON BREAK

- Designate your choice from our afternoon break selections (pg. 2)

a day of health

ALL DAY PERFORMANCE PACKAGE

HEALTHY BREAKFAST BUFFET

- Egg White Cheese Sandwiches
- Turkey Sausage Patties
- Assorted Greek Yogurt
- Veggie Frittata
- Freshly Sliced Fruit Display
- Selection of Cold Cereals with Skim Milk
Soy Milk or Almond Milk, Additional
- Freshly Brewed Regular & Decaffeinated Coffee
- Assorted Specialty Hot Teas
- Assorted Chilled Fruit Juices

MID-MORNING BREAK

- Mixed nuts, yogurt covered raisins, pretzels, popcorn & dried fruit
- Energy & Granola Bars
- Seasonal Whole Fruit
- Vitamin Water

MIDDAY LUNCH BUFFET

- Field Greens with Balsamic Vinaigrette
- Orzo Tabouli Salad
- Assorted Sandwiches & Wraps
 - Roasted Vegetable Wrap**
Served in a Spinach Wrap with boursin cheese & roasted vegetables
 - Smoked Turkey Sandwich**
Smoked Turkey with Grape Tomatoes, Romaine Lettuce, Hummus & Sliced Cucumber
 - Southwestern Beef Wrap**
Thinly Sliced Cajun Roast Beef with Corn Salsa, Avocado, Tomatoes with a Sriracha-Aioli Drizzle in a Tortilla Wrap
- Chocolate-Peanut Butter Bars

AFTERNOON BREAK

- Hummus, Vegetable Crudites, Pretzels & Crackers
- Cheddar Cheese
- Honey Cinnamon Apples
- Freshly Brewed Regular & Decaffeinated Coffee

OPTIONAL WATER STATION

- Still & Sparkling Bottled Water (Liter Bottles)
- Orange Blossom Infused Water
- Lemon, Lime & Cucumber Slices
- Fresh Strawberries

Individual bottled water available; Charged by consumption for an additional fee.

PLEASE NOTE: A minimum of 20 people required. Buffet service is for one hour.

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classic breakfast buffet & enhancements

CLASSIC BREAKFAST BUFFET

- Fresh Brewed Regular and Decaffeinated Coffee
- Assorted Chilled Juices
- Variety of Yogurt
- Farm Fresh Scrambled Eggs
- Bacon Strips & Sausage Links
- Country Potatoes
- Selection of Fresh Baked Goods
- Toaster Station with assorted breads
- Assorted Preserves, Jellies & Whipped Butter

BREAKFAST ENHANCEMENTS *(Add one of the following enhancements to your classic breakfast buffet)*

SOUTHERN SAMPLER

- Cheddar Cheese Grits
- Biscuits & Sausage Gravy
- Apple Crisp

MOUNTAIN SUNRISE

- Seasonal Fresh Fruits & Berries
- Scrambled egg accompaniments: sauteed mushrooms, onions, red & green bell pepper, chopped green onions, and shredded mozzarella & cheddar cheeses

SHRIMP & GRITS

- Jumbo shrimp sauteed in seasoned butter; served over stone-ground grits
- Sliced seasonal fruit accompaniment

BAGELS & MORE

- Bagel Platter with lox & condiments (hard-boiled eggs, onion, capers & tomatoes)
- Assorted Cream Cheeses
- Breakfast Strata

OMELET STATION

- Includes ham, bacon, onion, mushrooms, green bell pepper, spinach, cheddar cheese & chopped tomatoes

BY THE DOZEN

- ASSORTED BREAKFAST PASTRIES
- BAGELS WITH CREAM CHEESE
- VARIETY OF GRANOLA BARS
- VARIETY OF DRY CEREALS (WITH MILK)
- JUMBO CINNAMON BUNS
- ASSORTED FLAVORED YOGURTS
- CHICKEN, HAM OR SAUSAGE BISCUITS
- HAM & CHEESE CROISSANTS

PLEASE NOTE: A minimum of 20 people required for buffets. Buffet service is for one hour.

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plated breakfast options

Please pre-select one of the following options:

STEAK & EGGS

Scrambled Eggs & 4 ounce Petite Filet (cooked medium); served with country potatoes

SMOKED SALMON PLATE

Sliced Smoked Salmon accompanied with chopped hard boiled eggs, capers, purple onion & tomatoes; served with toasted bagel & cream cheese

HAM & CHEESE CROISSANT

A Flaky Croissant layered with smoked ham & swiss cheese; served with country potatoes

THE EYE-OPENER

Scrambled Eggs & Applewood Smoked Bacon; served with country potatoes

EGGS BENEDICT

Toasted English Muffins, topped with poached eggs, canadian bacon & hollandaise sauce; served with country potatoes

BELGIAN WAFFLE

Topped with apple butter, strawberries & whipped cream; served with maple syrup & applewood smoked bacon

VEGETARIAN BREAKFAST QUICHE

Fresh Spinach, Sauteed Purple Onion & Mushrooms encased in fluffy eggs & pastry shell; served with fresh fruit salad

All plated breakfasts include a basket variety of breakfast breads, fresh orange juice, coffee & water.

Individual bottled water available; Charged by consumption for an additional fee.

PLEASE NOTE: A minimum of 10 people required.

themed luncheon buffets

BACKYARD COOKOUT

- Cheeseburgers
- Hot Dogs
- Buns
- Assorted Toppings & Ketchup/Mustard
- Potato Salad
- Mixed Green Salad with Assorted Dressings
- Assorted Chips
- Banana Pudding

AMERICAN DELI

- Assortment of Sliced Deli Meat & Cheese
- Lettuce, Tomatoes, Onions & Pickles
- Mayonnaise & Mustard
- Assorted Sliced Breads
- Garden Salad
- Pasta Salad
- Assorted Variety of Chips
- Assorted Cookies & Brownies

SOUTHERN BBQ

- Green Salad with vinaigrette & ranch dressings
- Coleslaw
- BBQ Chicken
- Pulled Pork Sandwiches
- Green Beans
- Baked Beans
- Macaroni and Cheese
- Rolls and Butter
- Pecan Pie

SOUP & POTATO BAR

- Mixed Green Salad
- Pre-select one of the following soups:
Chicken Noodle, Chicken Tortilla, Chili, Broccoli
Cheese Soup or Roasted Red Pepper Tomato Bisque
- Baked potatoes served with the
following accompaniments: butter, sour cream,
shredded cheese, green onion & bacon
- Assorted Cookies & Brownies

VIVA ITALIA

- Caesar Salad
- Tomato & Mozzarella Caprese Salad
- Traditional Lasagna
- Fettuccine with alfredo sauce
- Chicken Parmesan
- Roasted Seasonal Vegetables
- Garlic Bread
- Tiramisu

FIESTA MEXICANA

- Corn & Black Bean Salad
- Chips with pico de gallo, guacamole & sour cream
- Warm Tortillas, Shredded Cheeses,
Sautéed Peppers & Onions
- Beef & Chicken Fajitas
- Beef Enchiladas
- Spanish Rice
- Refried Beans
- Tres Leches Cake

MEDITERRANEAN

- Greek Salad with Greek Vinaigrette
- Tabouli Salad
- Tzatziki, Hummus & Pita
- Spanakopita
- Chicken Kabobs
- Beef Kabobs
- Fresh Vegetables & Rice
- Baklava

PICNIC TIME

- Tomato, Cucumber & Onion Salad
- Coleslaw
- Southern Fried Chicken
- Honey Baked Ham
- Green Beans
- Garlic Mashed Potatoes with gravy
- Cornbread Muffins
- White Chocolate Bread Pudding

Buffets are accompanied by iced tea & water.

PLEASE NOTE: A minimum of 20 people required. Buffet service is for one hour. All lunches must conclude by 3pm.

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create your own luncheon buffet

STARTERS *(Please pre-select two)*

- Mixed Green Salad with balsamic vinaigrette & ranch dressings
- Classic Caesar Salad
- Antipasto Display
- Baked Potato Soup
- Minestrone Soup*
- Fire Roasted Tomato Basil Soup*

**Vegetarian options*

ENTREE *(Please pre-select two)*

- Salmon Fillet with caper cream sauce
- Chicken Cordon Bleu
- Chicken Florentine
- Blackened Tilapia with mango salsa
- London Broil with mushrooms
- Brown Sugar Roasted Pork
- Vegetable Lasagna*
- Pasta Primavera*

**Vegetarian options*

SIDES *(Please pre-select two)*

- Garlic Mashed Potatoes
- Roasted Red Potatoes
- Green Beans
- Seasonal Vegetables
- Macaroni & Cheese
- Rice Pilaf

DESSERTS *(Please pre-select two)*

- Chocolate Layer Cake
- Key Lime Pie
- Banana Pudding
- New York Style Cheesecake
- Apple Cobbler
- Peach Cobbler

Served with fresh bread & butter, iced tea & water.

PLEASE NOTE: *A minimum of 20 people required. Buffet service is for one hour. All lunches must conclude by 3pm.*

plated luncheon menu

STARTERS (Please pre-select one)

- Luncheon Garden Salad with Vinaigrette Dressing
- Caesar Salad
- Soup du Jour

ENTREE (Pre-select up to three for your guests to choose from)

SLICED SIRLOIN STRIP served medium temperature with a brandy-peppercorn sauce & sauteed vegetables

SURF & TURF tender medallion filet and broiled salmon served with sauteed vegetables

BROCHETTE OF BEEF & SHRIMP with mushrooms, asparagus, bell peppers & onions

JERK PORK LOIN with mango-pineapple salsa with sauteed vegetables

CHICKEN BRUSCHETTA lightly blackened breast of chicken with a tomato-onion bruschetta and a balsamic reduction drizzle; served over sauteed vegetables

CHICKEN LA LOUISIANNE stuffed chicken breast with andouille sausage, onions, mushrooms & potatoes; garlic-tomato cream sauce

CHICKEN MARSALA chicken breast with sauteed mushrooms & a marsala wine sauce

SIZZLING BLUE CRAB CAKES two jumbo lump crab cakes served with sizzling lemon-butter and sauteed vegetables

BROILED SALMON FILLET served with lemon, butter and parsley & sauteed vegetables

SEARED SEA SCALLOPS served over fire-roasted corn seasoned with salsa verde

CHICKEN CAESAR SALAD grilled chicken, hearts of romaine & parmesan cheese

SOUTHWEST STEAK SALAD cilantro-marinated tenderloin tips, corn salsa, avocado, tomatoes & fried onions with vinaigrette dressing and a chipotle drizzle

PAPPARDELLE PASTA WITH SHRIMP tossed with white wine, grape tomatoes, garlic, mushrooms & red chili flakes; served with parmesan cheese

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)

- Raspberry Cheesecake
- Chocolate Layer Cake
- Key Lime Pie
- New York Style Cheesecake

Plated banquet luncheons include fresh bread & butter, iced tea & water.

PLEASE NOTE: A minimum of 10 people required. All lunches must conclude by 3 pm.

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ruth's luncheon trio

This menu features a selection of Ruth's signature dishes in perfect lunch sized portions.

SALAD

STEAKHOUSE MIXED GREENS SALAD

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

ENTREE *(Your guests will select one of the following the day of your event)*

LUNCHEON FILET (6 OZ.)

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

STUFFED CHICKEN BREAST

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

SALMON FILLET (8 OZ.)

Broiled with lemon, butter & parsley

ACCOMPANIMENTS *(Served family style)*

- Sautéed Seasonal Vegetables
- Garlic Mashed Potatoes

DESSERT *(Pre-select one)*

- Classic Cheesecake
- White Chocolate Bread Pudding
- Fresh Berries with Sweet Cream
- Seasonal Dessert Duo

Served with fresh bread & butter, iced tea, coffee & water.

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

boxed lunches

GOURMET SANDWICHES

Minimum of 10 people required. Minimum order per sandwich: 5 each.

SMOKED TURKEY

Smoked Turkey with Grape Tomatoes, Romaine Lettuce, Hummus & Sliced Cucumber

CLASSIC COBB

Sliced Turkey, Ham, Bacon, Lettuce & Tomato with a Homemade Spicy Ranch Spread

TEXAS RANCH HAND

Diced Chicken Breast, Shredded Cheddar, Bacon, Lettuce & Tomato with our Homemade Bbq Ranch Dressing

DOWNTOWN DELI

Turkey & Smoked Gouda with Pesto Aioli, Lettuce & Tomato

AMERICAN COMFORT

Sliced Ham & Swiss Cheese with Lettuce & Tomato

ROAST BEEF & BOURSIN CHEESE

Accented with Tomato, Lettuce & Purple Onion

SOUTHERN CHICKEN SALAD

Southern Chicken Salad with Lettuce & Tomato

Gourmet sandwich selections are served with a bag of chips, a cookie or brownie & bottled water or soda.

GOURMET WRAPS

Minimum of 10 people required. Minimum order per wrap: 5 each.

ROASTED VEGETABLE WRAP

Served in a Spinach Wrap with Boursin Cheese & Roasted Vegetables

SOUTHWESTERN BEEF WRAP

Thinly Sliced Cajun Roast Beef with Corn Salsa, Avocado, Tomatoes and a Sriracha-Aioli Drizzle in a Tortilla Wrap

Gourmet wrap selections are served with a bag of chips, a cookie or brownie & bottled water or soda.

SALADS

Minimum of 10 people required. Minimum order per salad: 5 each.

TRADITIONAL CHEF SALAD

Julienne strips of Turkey, Ham, Cheddar and Provolone Cheese served over a bed of mixed greens and topped with crumbled bacon with your choice of dressing

CHICKEN CAESAR SALAD

Marinated Grilled Chicken, Hearts of Romaine, Parmesan Cheese & croutons; Tossed in house caesar dressing

Salads served with a cookie & bottled water or soda.

PLEASE NOTE: Boxed lunches & salads available before 2pm.

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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.*

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.

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.

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.



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.

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.



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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create your own reception

COLD HORS D'OEUVRES *(Please pre-select three)*

- Imported & Domestic Cheese Tray served with fresh fruit & crackers
- **(V)** Crisp Market Fresh Vegetable Tray with your choice of hummus or ranch dressing
- Tomato, Basil & Roasted Garlic Bruschetta
- **(G) (V)** Sliced Fresh Fruit Display with honey-lemon yogurt sauce
- Tomato Mozzarella Skewers
- Black & Blue Bites
- New Potatoes with Cream Fraiche & Caviar

HOT HORS D'OEUVRES *(Please pre-select three)*

- Hot Spinach & Artichoke Dip with tri-color tortilla chips
- Coconut Chicken Tenders with orange-marmalade sauce
- **(V)** Mushrooms stuffed with spinach
- Mushrooms stuffed with crabmeat
- **(V)** Mini Tuscan Ratatouille Tarts
- Smoked Chicken Quesadilla Cornucopias
- Baked Brie with pear, pecans, honey, & thyme in a light puff pastry
- Pork Pot Stickers
- Teriyaki Steak Skewers
- Mini Sweet Potato Canapes

CHEF-ATTENDED STATIONS *(Please pre-select one)*

- Carved Roasted Top Round of Beef with miniature rolls, horseradish-cream & mayonnaise
- Carved Roasted Jamaican Jerk Pork Loin with miniature rolls & tropical fruit chutney
- Carved Honey-Glazed Ham with miniature rolls, rum-raisin sauce & dijon mustard
- Roasted Turkey Breast with miniature rolls, cranberry sauce & mayonnaise
- Pasta Station –
Your choice of two pastas:
 tortellini, bow tie or penne
And your choice of two sauces:
 marinara, alfredo, or pesto cream

SELF-SERVE BEVERAGE STATION

- Lemonade
- Sweetened or Unsweetened Iced Tea
- Regular & Decaffeinated Coffee

V = Vegetarian • **G** = Gluten Free

PLEASE NOTE: *A minimum of 50 people required.*

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hors d'oeuvres

COLD SELECTIONS

- V** Tomato Mozzarella Skewers
- V** Tomato, Basil & Roasted Garlic Bruschetta
- Asparagus Spears wrapped in Smoked Salmon
- G** Jumbo Gulf Shrimp Display with cocktail sauce
- Seared Ahi Tuna with mustard sauce
- G** Miniature Crabtinis
- Pimento Cheese Finger Sandwiches
- Vegetable Garden Canapes
- Black Pepper-Crusted Tenderloin with dried cherry spread on toast points
- Black & Blue Bites
- New Potatoes with creame fraiche & caviar

HOT SELECTIONS

- V** Wild Mushroom vol au vent
- G** Miniature Sweet Potato Canapes
- V** Mushrooms stuffed with spinach
- Mushrooms stuffed with crabmeat
- V** Spanikopita
- V** Mini Tuscan Ratatouille Tarts
- Barbecued Shrimp
- Coconut Shrimp with Thai curry sauce
- Shrimp & Grits Crisp
- Miniature Crab Cakes
- Chicken & Andouille Sausage Skewers
- Chicken Spring Rolls with sweet & sour sauce
- Chicken Tenders with honey mustard sauce
- Coconut Chicken Tenders with orange-marmalade sauce
- Smoked Chicken Quesadilla Cornucopias
- Barbecued Chicken Satay
- Spicy Buffalo Wings with blue cheese dressing
- Shrimp & Andouille Sausage Brochettes with Cajun barbecue butter
- Vegetable or Pork Pot Stickers
- Fried Goat Cheese Balls
- Miniature Steak Sandwiches
- Teriyaki Steak Skewers

V = Vegetarian • **G** = Gluten Free

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carving stations & action stations

Add some excitement to your reception and allow our chefs to hand-toss the perfect dish.

ACTION STATIONS (\$75.00 Chef's attendant fee per action station)

PASTA STATION

Penne & Bowtie Pasta, sauteed to order with chicken, mushrooms, sun-dried tomatoes, black olives, green onions & parmesan cheese
Choice of sauce: marinara, alfredo or pesto cream

PAN ASIAN STIR-FRY STATION

Beef, Chicken & Shrimp; White Rice & Pad Thai Rice Noodles
Choice of Sauces: hoisin, peanut, kung pao or teriyaki;
Accompaniments: bamboo shoots, mushrooms, green onion, snap peas, bean sprouts, carrots, bell peppers, water chestnuts, broccoli, peanuts & cilantro

CAESAR SALAD STATION

Fresh Crisp Romaine Greens & Classic Caesar Dressing tossed to order with choice of chicken, bacon, parmesan cheese, anchovies & croutons

SHRIMP & GRITS

Jumbo Shrimp sauteed in seasoned butter and served in a martini glass over a bed of southern style grits
Choice of accompaniments: bacon, green onion & shredded cheddar cheese

GARLIC MASHPOTINI STATION

Garlic Mashed Potatoes served in martini glasses.
Accompaniments: whipped butter, BBQ butter, sour cream, shredded cheddar cheese, bacon & chives

SWEET MASHPOTINI STATION

Mashed Sweet Potatoes served in martini glasses.
Accompaniments: cinnamon butter, brown sugar, pecans & toasted marshmallows

CARVING STATIONS (\$50.00 Chef's attendant fee per carving station)

Whole Roasted Beef Tenderloin (serves 25)

Roasted Prime Strip Loin (serves 35)

Top Round of Beef (serves 75)

Honey Glazed Bone-in Ham (serves 50)

Roasted Turkey Breast basted in cranberry sauce (serves 30)

Each carving station includes silver dollar rolls & chef's selection of sauces: bearnaise, horseradish cream, remoulade, Creole mustard, mayonaise, and/or chutney sauce.

PLEASE NOTE: Attendant fees are based on 2 hours of service.

display stations & sweets

DISPLAY STATIONS

Grilled Tuscan Antipasto Vegetables
with Rustic Breads
SMALL (serves 50)
LARGE (serves 100)

Vegetable Crudites with dipping sauces
SMALL (serves 50)
LARGE (serves 100)

Fresh Fruit Display
with honey-lemon yogurt sauce
SMALL (serves 50)
LARGE (serves 100)

Domestic & Imported Cheese
with an assortment of crackers
SMALL (serves 50)
LARGE (serves 100)

Fruit & Cheese Display
SMALL (serves 50)
LARGE (serves 100)

Spinach & Artichoke Dip
with tri-color tortilla chips
SMALL (serves 50)
LARGE (serves 100)

Side of Smoked Salmon
with toast points & accompaniments –
chopped egg, capers & red onion
SINGLE OPTION (serves 35)

Baked Brie with pear, pecans,
honey & thyme in puff pastry
SMALL (serves 15-20)
LARGE (serves 50)

Hummus, carrots, celery and pita chips
SMALL (serves 50)
LARGE (serves 100)

SOMETHING SWEET

Chocolate-Dipped Strawberries

Miniature Cheesecake Tartlets

A Selection of Petit Fours

Chef's Selection of Chocolate Truffles

DESSERT DISPLAY *(A minimum of 50 people required)*

Assorted Cakes and Pies, Petit Fours,
Chocolate Truffles & Chocolate-Dipped Strawberries

a la carte

BEVERAGES

- Freshly Brewed Regular & Decaffeinated Coffee
- Sweet & Unsweet Iced Tea, Lemonade and Fruit Punch
- Assortment of Specialty Hot Teas
- Energy Drinks
- Sports Beverages
- Vitamin Water
- Bottled Juices
- Assorted Soft Drinks
- Bottled Water
- Milk (whole or 2%)

BY THE DOZEN

- Assorted Chips
- Assorted Candy Bars
- Rice Crispy Treats
- Assortment of Brownies
- Jumbo Cinnamon Buns
- Variety of Granola Bars
- Seasonal Whole Fruit
- Assorted Freshly Baked Cookies
- Warm Hot Pretzels
- Yogurt Parfaits

BY THE POUND

- Assorted Nuts
- Trail Mix
- Spicy Creole Snack Mix

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.



bar selections

SPIRITS | Please select one level for the liquor on your bar (gold, diamond or platinum). If more than one brand is listed, you may choose which brand(s) you prefer to offer in each spirit category.

	PLATINUM	DIAMOND	GOLD
VODKA	Hangar One	Tito's Handmade	Svedka
GIN	Hendrick's	Aviation	Beefeater
RUM	Mount Gay Eclipse Sailor Jerry Spiced	Captain Morgan White Sailor Jerry Spiced	Cruzan Light Rum Sailor Jerry Spiced
BOURBON	Woodford Reserve	Old Forester	Jim Beam
WHISKEY/ WHISKY	Gentleman Jack Crown Royal Jameson Irish	Gentleman Jack Canadian Club Blended Tullamore D.E.W. Irish	Jack Daniel's Canadian Club Blended Tullamore D.E.W. Irish
SCOTCH	Johnnie Walker Black	Famous Grouse	Grant's Blended Scotch Whisky
TEQUILA	Maestro Dobel	1800 Reposado	El Jimador Reposado
CORDIAL/ OTHER	Vya Extra Dry Vermouth Carpano Antica Sweet Vermouth Cointreau	Vya Extra Dry Vermouth Carpano Antica Sweet Vermouth Dekuyper Triple Sec	Dekuyper Triple Sec

CASH BARS - Individual drink pricing rounded to nearest dollar with applicable sales tax added.

WINE | Our Beverage Director has selected the following red and white wines that pair beautifully with our private party and banquet menus. **Please select the tier you prefer to offer your guests.**

	SOMMELIER	VINTNER	CELLAR
WHITE	Louis Latour "La Grande Roche" Chardonnay	Cambria Chardonnay, "Benchbreak"	Featured Chardonnay, by Trinchero Family Estates
RED	Beringer, Knights Valley Cabernet Sauvignon	The Federalist Cabernet Sauvignon	Featured Cabernet, by Trinchero Family Estates

Should you wish a wider range of varietals & options to choose from, please refer to our seasonal by the bottle wine selections.

BEER | All beers noted below will be offered on your bar. If you have a special request for additional beer selections, please let us know and we will determine availability and provide pricing.

IMPORT/CRAFT	SPECIALTY/LOCAL	DOMESTIC
Sweetwater 420, Stella Artois	Blue Moon, Sam Adams	Budweiser, Miller Lite

bar selections

CONSUMPTION BAR PRICING

All liquor, beer, wine, soft drinks and bottled water are charged based on consumption, added to the final bill, and subject to tax and gratuity.

SOFT DRINKS

BOTTLED WATER

Fiji Still or San Pellegrino Sparkling

PACKAGE BAR PRICING

You may also opt for bar pricing per person based on the length of your event. Pricing is per person per hour and based on your total guest count. You will be charged for all adults 21 and over who attend your event or for the number you guaranteed (whichever is higher). Per person package bars include domestic and specialty/local beer, Cellar Selection wines, mixed drinks based on the level of spirits selected, soft drinks, juices and bottled waters. Maximum Duration – 4 Hours

	1 HOUR	2 HOURS	EACH ADDTL. HOUR
PLATINUM	\$30	\$44	\$12 per hour
DIAMOND	\$28	\$40	\$11 per hour
GOLD	\$25	\$35	\$9 per hour
BEER & WINE ONLY	\$16	\$25	\$8 per hour

BAR/CASHIER FEES

Private Bar Set-ups (Hosted Bar or Cash Bar) include one bartender and are \$75.00 per bar. Fee(s) will be waived on Hosted Bar if sales exceed \$500.00 per bar.

For Cash Bars, a minimum liquor, beer, wine spend of \$400 is required. Drink pricing will be based on level of spirits chosen (from pg. 25) with applicable sales tax added and rounded to nearest dollar.

For Cash Bars for 75 guests or more, a cashier is required and will be charged at \$75.00 per cashier per bar.

BAR ENHANCEMENTS

HAND-CRAFTED COCKTAILS

NOLA MULE

Reyka Icelandic Vodka, ginger liqueur & freshly squeezed lime juice

RUBY RED GREYHOUND

Deep Eddy Ruby Red Grapefruit Vodka, lime & grapefruit juices and grapefruit bitters

APRICOT SMASH

Tin Cup Whiskey, apricot preserves & house-made lemon sour

FRENCH QUARTER SPRITZ

Hendrick's Gin, Aperol, house-made lemon sour & Chloe Prosecco

RASPBERRY ROSEMARY COSMO

Skyy Raspberry Vodka, lime & cranberry juices, muddled raspberries & fresh rosemary

"MAD MEN" CLASSIC COCKTAIL BAR

- Hand Crafted Vodka & Gin Martinis
- Classic Bourbon/Whiskey Manhattans

BLOODY MARY & MORE BAR

- Bloody Marys & Garnish Bar
- Blood Orange Mimosas or White Peach Bellinis

CORDIALS & LIQUEUR BAR

- Disaronno Amaretto
- Fernet Branca
- Godiva Dark Chocolate
- Kahlua
- Baileys Irish Cream
- Frangelico
- Grand Marnier
- Romano Sambuca

MIXOLOGY or WINE CLASS

- Today's hottest trends featuring classic cocktails or wine 101
- Accompanied with passed hors d'oeuvres (4 per person) selected to pair well with your choice of beverage

PLEASE NOTE: *A maximum of 50 guests.*

by the bottle

SEASONAL WINE SELECTIONS

Our Beverage Director has selected the following seasonal wine selections for your further consideration. Pricing is by the bottle and based on consumption. If you have a special request for a wine selection not listed below, please let us know and we will determine availability and provide pricing.

SPARKLING, BLUSH & WHITE WINES

- BRUT, **Moët & Chandon**, “Impérial,” Champagne, France _____
- PROSECCO, **Chloe**, D.O.C., Italy _____
- ROSE, **Elouan**, Oregon _____
- RIESLING, **Schloss Vollrads**, Rheingau, Germany _____
- PINOT GRIS, **Adelsheim**, Willamette Valley, Oregon _____
- SAUVIGNON BLANC, **Emmolo**, Napa Valley, California _____
- WHITE, **Fess Parker**, “Marcella’s,” Santa Barbara County, California _____
- CHARDONNAY, **Far Niente**, Napa Valley, California _____
- CHARDONNAY, **Rombauer**, Carneros, California _____
- CHARDONNAY, **Laguna**, Russian River Valley, California _____

RED WINES

- PINOT NOIR, **Goldeneye by Duckhorn**, Anderson Valley, California _____
- PINOT NOIR, **Davis Bynum**, “Jane’s Vineyard,” Russian River Valley, California _____
- PINOT NOIR, **Siduri**, Willamette Valley, Oregon _____
- PINOT NOIR, **La Crema**, Monterey, California _____
- MERLOT, **Swanson**, Napa Valley, California _____
- MALBEC, **Bodega Catena Zapata**, Vista Flores, Mendoza, Argentina _____
- MALBEC, **Trapiche**, “Broquel,” Mendoza, Argentina _____
- ZINFANDEL RED BLEND, **Paradux**, Napa Valley, California _____
- GRENACHE BLEND, **M. Chapouteir**, “La Bernardine,” Châteauneuf-du-Pape, Rhone, France _____
- SYRAH, **Tenet**, “Le Fervent,” Costières de Nîmes, Rhône, France _____
- SHIRAZ RED BLEND, **Pepperjack**, Barossa Valley, South Australia _____
- CABERNET SAUVIGNON, **Heitz Cellars**, Napa Valley, California _____
- CABERNET SAUVIGNON, **Duckhorn**, Napa Valley, California _____
- CABERNET SAUVIGNON, **Rodney Strong**, “Reserve,” Alexander Valley, California _____
- CABERNET BLEND, **Hedges**, Red Mountain, Washington _____