

ruth's

**PRIVATE DINING & BANQUET
MENUS AND INFORMATION**



Exclusively catered by



for



EMBASSY SUITES
HOTELS®

**RUTH'S CHRIS STEAK HOUSE
AT THE EMBASSY SUITES**

267 MARIETTA STREET | ATLANTA GA 30313

404.223.6500 | 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.



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)*

- Bread Pudding with whiskey sauce
- 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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