

ruth's

**PRIVATE DINING & BANQUET
MENUS AND INFORMATION**



THIS IS HOW IT'S DONE.SM

**RUTH'S CHRIS STEAK HOUSE
AT TWICKENHAM PLACE**

720 GALLATIN ST SW | HUNTSVILLE, AL 35801

256.539.3930 | 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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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.*

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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
- Key Lime Pie
- Chocolate Layer Cake
- 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.*

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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.

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 with Chocolate Sauce
- 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 with Chocolate Sauce
- Fresh Berries with Sweet Cream

PLEASE NOTE: *A maximum of 75 guests.*

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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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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	Blue Moon, Sam Adams Stella Artois	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 for 75 guests or more, a cashier is required and will be charged at \$75.00 per cashier per bar.

For Cash Bars, drink pricing will be based on level of spirits chosen (from previous page) with applicable sales tax added and rounded to nearest dollar).

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 _____

Wine selections & pricing are subject to change seasonally.