

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.



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
- 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.*

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