

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
- Sauteed 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.*

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.



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
- 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
- Bread Pudding with whiskey sauce
- 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)

- Bread Pudding with whiskey 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
- Bread Pudding with whiskey sauce
- 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
- Bread Pudding with whiskey sauce
- 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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