

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
- Bread Pudding with whiskey sauce

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.

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.

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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
- Bread Pudding with whiskey sauce
- 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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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

DOWNTOWN DELI

Turkey & Smoked Gouda with Pesto Aioli, Lettuce & Tomato

CLASSIC COBB

Sliced Turkey, Ham, Bacon, lettuce & tomato with a homemade spicy ranch spread

AMERICAN COMFORT

Sliced Ham & Swiss Cheese with Lettuce & Tomato

TEXAS RANCH HAND

Diced Chicken Breast, Shredded Cheddar, Bacon, lettuce & tomato with our homemade BBQ ranch dressing

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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