RUTH'S CHRIS STEAK HOUSE

PRIVATE EVENT MENUS

SIZZLE IS SERVED

RUTH'S CHRIS STEAK HOUSE

LET THE *Good Times* ROLL

$165 PER GUEST

Our Let the Good Times Roll Menu includes complimentary soft drinks, tea, and fresh coffee.

passed hors d'oeuvres (Calories listed by piece)

BEEF WELLINGTON* 100 cal

TOMATO & MOZZARELLA CAPRESE SKEWER 60 cal

SMOKEY CHICKEN SKEWERS 60 cal

appetizer (Served family style)

CHILLED SEAFOOD TOWER
selection of shellfish & seafood, cocktail & sriracha-lime sauce 690-1380 cal

soup & salads (Host's choice of two)

STEAK HOUSE SALAD
baby lettuces, grape tomatoes, garlic croutons 50 cal

CAESAR SALAD*
romaine hearts, parmesan & romano, creamy caesar 500 cal

LETTUCE WEDGE
crisp iceberg lettuce, topped with bacon & bleu cheese 220 cal

SOUP OF THE DAY
please check with your restaurant for their offerings 210 cal

entrées (Guest's choice of one)

CLASSIC FILET & LOBSTER TAIL*
tender 11 ounce cut, finished with fresh parsley & butter paired with north atlantic lobster tail in drawn butter 550 cal

RIBEYE*
16 ounce USDA Prime cut, well marbled & deliciously juicy 1370 cal

NEW YORK STRIP*
16 ounce USDA Prime, richly flavored, our founder's favorite 1390 cal

GARLIC-HERB CHEESE STUFFED CHICKEN
oven roasted double breast, lemon butter 720 cal

GARLIC CRUSTED SEABASS*
succulent fillet over garlic sautéed spinach, lemon butter 380 cal

potatoes & fresh sides (Served family style)

GARLIC MASHED POTATOES
hints of roasted garlic, smooth and creamy 720 cal

RUTH'S CREAMED SPINACH
an original classic 220 cal

SWEET POTATO CASSEROLE
brown sugar & pecan crust 880 cal

GRILLED ASPARAGUS
hollandaise sauce 290 cal

house-made dessert (Guest's choice of one)

CLASSIC CHEESECAKE
personal size with fresh berries & mint 320 cal

CHOCOLATE SIN CAKE
chocolate ganache covered flourless cake, raspberry sauce 1720 cal

WHISKEY BREAD PUDDING
personal size with vanilla, raisins, jack daniel's sauce 320 cal

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RUTH'S CHRIS STEAK HOUSE

Founders DINNER

$135 PER GUEST

Includes two 6 ounce glasses of house wine or two bottled beers per guest.

appetizers (Host's choice of two, served family style)

GOAT CHEESE & ARTICHOKE DIP
artichoke hearts, sun-dried tomatoes, finished with goat cheese 740 cal

SEARED AHI TUNA*
english cucumber salad, mustard-beer sauce drizzle 130 cal

SHRIMP COCKTAIL
new orleans cocktail sauce 90 cal

MINI LUMP CRAB CAKES
sizzling cakes finished with lemon butter 320 cal

salad (Host's choice of two)

STEAK HOUSE SALAD
baby lettuces, grape tomatoes, garlic croutons 50 cal

CAESAR SALAD*
romaine hearts, parmesan & romano, creamy caesar 500 cal

LETTUCE WEDGE
crisp iceberg lettuce, topped with bacon & bleu cheese 220 cal

entrée (Guest's choice of one)

CLASSIC FILET*
tender 11 ounce cut, finished with fresh parsley & butter 500 cal

RIBEYE*
16 ounce USDA Prime cut, well marbled & deliciously juicy 1370 cal

NEW YORK STRIP*
16 ounce USDA Prime, richly flavored, our founder's favorite 1390 cal

GARLIC-HERB CHEESE STUFFED CHICKEN
oven roasted double breast, lemon butter 720 cal

GARLIC CRUSTED SEABASS*
succulent fillet over garlic sautéed spinach, lemon butter 770 cal

Vegetarian and vegan options available upon request

entrée complements (Guest's choice of one)

LOBSTER TAIL 50 cal | **BLEU CHEESE CRUST** 200 cal | **GRILLED SHRIMP** 100 cal

potatoes & fresh sides

(Host's choice of three, served family style)

RUTH'S CREAMED SPINACH
an original classic 220 cal

SWEET POTATO CASSEROLE
brown sugar & pecan crust 440 cal

FRESH BROCCOLI
simply steamed 40 cal

GRILLED ASPARAGUS
hollandaise sauce 145 cal

GARLIC MASHED POTATOES
hints of roasted garlic, smooth and creamy 220 cal

house-made dessert (Host's choice of two)

CLASSIC CHEESECAKE
personal size with fresh berries & mint 320 cal

CHOCOLATE SIN CAKE
chocolate ganache covered flourless cake, raspberry sauce 720 cal

WHISKEY BREAD PUDDING
personal size with vanilla, raisins, jack daniel's sauce 320 cal

Founders DINNER

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RUTH'S CHRIS STEAK HOUSE

Premier DINNER

$115 PER GUEST

Includes soft drinks, tea, and fresh coffee.

appetizers (Host's choice of two, served family style)

GOAT CHEESE & ARTICHOKE DIP
artichoke hearts, sun-dried tomatoes, finished with goat cheese 740 cal

SEARED AHI TUNA*
english cucumber salad, mustard-beer sauce drizzle 130 cal

SHRIMP COCKTAIL
new orleans cocktail sauce 90 cal

CRAB STUFFED MUSHROOMS
a new orleans classic topped with romano cheese 440 cal

salad (Host's choice of two)

STEAK HOUSE SALAD
baby lettuces, grape tomatoes, garlic croutons 50 cal

CAESAR SALAD*
romaine hearts, parmesan & romano, creamy caesar 500 cal

LETTUCE WEDGE
crisp iceberg lettuce, topped with bacon & bleu cheese 220 cal

entrée (Guest's choice of one)

CLASSIC FILET*
tender 11 ounce cut, finished with fresh parsley & butter 500 cal

RIBEYE*
16 ounce USDA Prime cut, well marbled & deliciously juicy 1370 cal

NEW YORK STRIP*
16 ounce USDA Prime, richly flavored, our founder's favorite 1390 cal

GARLIC-HERB CHEESE STUFFED CHICKEN
oven roasted double breast, lemon butter 720 cal

GARLIC CRUSTED SEABASS*
succulent fillet over garlic sautéed spinach, lemon butter 770 cal

Vegetarian and vegan options available upon request

enhancements (Give your guests a little extra. Price varies by location.)

LOBSTER TAIL 50 cal | **BLEU CHEESE CRUST** 200 cal | **GRILLED SHRIMP** 100 cal

potatoes & fresh sides

(Host's choice of three, served family style)

RUTH'S CREAMED SPINACH
an original classic 220 cal

SWEET POTATO CASSEROLE
brown sugar & pecan crust 440 cal

FRESH BROCCOLI
simply steamed 40 cal

GRILLED ASPARAGUS
hollandaise sauce 145 cal

GARLIC MASHED POTATOES
hints of roasted garlic, smooth and creamy 220 cal

house-made dessert (Host's choice of two)

CLASSIC CHEESECAKE
personal size with fresh berries & mint 320 cal

CHOCOLATE SIN CAKE
chocolate ganache covered flourless cake, raspberry sauce 720 cal

WHISKEY BREAD PUDDING
personal size with vanilla, raisins, jack daniel's sauce 320 cal

Premier DINNER

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RUTH'S CHRIS STEAK HOUSE

Prime DINNER

$95 PER GUEST

Includes soft drinks, tea, and fresh coffee.

appetizers (Host's choice of one, served family style)

GOAT CHEESE & ARTICHOKE DIP
artichoke hearts, sun-dried tomatoes, finished with goat cheese 740 cal

SEARED AHI TUNA*
english cucumber salad, mustard-beer sauce drizzle 130 cal

salad (Host's choice of one)

STEAK HOUSE SALAD
baby lettuces, grape tomatoes, garlic croutons 50 cal

CAESAR SALAD*
romaine hearts, parmesan & romano, creamy caesar 500 cal

entrée (Guest's choice of one)

CLASSIC FILET*
tender 11 ounce cut, finished with fresh parsley & butter 500 cal

RIBEYE*
16 ounce USDA Prime cut, well marbled & deliciously juicy 1370 cal

NEW YORK STRIP*
16 ounce USDA Prime, richly flavored, our founder's favorite 1390 cal

GARLIC-HERB CHEESE STUFFED CHICKEN
oven roasted double breast, lemon butter 720 cal

SALMON*
lightly blackened, served over garlic sautéed spinach 380 cal

Vegetarian and vegan options available upon request

enhancements (Give your guests a little extra. Price varies by location.)

LOBSTER TAIL 50 cal | **BLEU CHEESE CRUST** 200 cal | **GRILLED SHRIMP** 100 cal

potatoes & fresh sides

(Host's choice of two, served family style)

RUTH'S CREAMED SPINACH
an original classic 220 cal

GARLIC MASHED POTATOES
hints of roasted garlic, smooth and creamy 220 cal

FRESH BROCCOLI
simply steamed 40 cal

GRILLED ASPARAGUS
hollandaise sauce 145 cal

house-made dessert (Host's choice of one)

CLASSIC CHEESECAKE
personal size with fresh berries & mint 320 cal

CHOCOLATE SIN CAKE
chocolate ganache covered flourless cake, raspberry sauce 720 cal

Prime DINNER

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RUTH'S CHRIS STEAK HOUSE

Signature DINNER

$85 PER GUEST

Includes soft drinks, tea, and fresh coffee.

salad

STEAK HOUSE SALAD
baby lettuces, grape tomatoes, garlic croutons 50 cal

entrée (Guest's choice of one)

PETITE FILET*
an 8 ounce cut, corn-fed midwestern beef 340 cal

NEW YORK STRIP*
16 ounce USDA Prime, richly flavored, our founder's favorite 1390 cal

GARLIC-HERB CHEESE STUFFED CHICKEN
oven roasted double breast, lemon butter 720 cal

SALMON*
lightly blacked, served over garlic sautéed spinach 380 cal

Vegetarian and vegan options available upon request

enhancements (Give your guests a little extra. Price varies by location.)

LOBSTER TAIL 50 cal | **BLEU CHEESE CRUST** 200 cal | **GRILLED SHRIMP** 100 cal

potatoes & fresh sides (Served family style)

RUTH'S CREAMED SPINACH
an original classic 220 cal

GARLIC MASHED POTATOES
hints of roasted garlic, smooth and creamy 220 cal

house-made dessert

CLASSIC CHEESECAKE
personal size with fresh berries & mint 320 cal

Signature DINNER

Menu item availability varies depending on party size; please speak with your event specialist to confirm availability. Printed menus can be personalized. Gratuity is not included. Sales tax and a 3% administration fee will be added. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.* Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

RUTH'S CHRIS STEAK HOUSE

Partners LUNCH

$60 PER GUEST

Includes soft drinks, tea, and fresh coffee.

salad

STEAK HOUSE SALAD
baby lettuces, grape tomatoes, garlic croutons 50 cal

entrée (Guest's choice of one)

6 OZ FILET* & SHRIMP
our tender 6 ounce filet with three large shrimp 490 cal

PETITE FILET*
an 8 ounce cut, corn-fed midwestern beef 340 cal

GARLIC-HERB CHEESE STUFFED CHICKEN
oven roasted double breast, lemon butter 720 cal

SALMON*
lightly blackened, served over garlic sautéed spinach 380 cal

Vegetarian and vegan options available upon request

enhancements (Give your guest a little extra. Price varies by location.)

LOBSTER TAIL 50 cal | **BLEU CHEESE CRUST** 200 cal | **GRILLED SHRIMP** 100 cal

potatoes & fresh sides

(Host's choice of two, served family style)

RUTH'S CREAMED SPINACH
an original classic 220 cal

GARLIC MASHED POTATOES
hints of roasted garlic, smooth and creamy 220 cal

FRESH BROCCOLI
simply steamed 40 cal

house-made dessert

CLASSIC CHEESECAKE
personal size with fresh berries & mint 320 cal

Partners LUNCH

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RUTH'S CHRIS STEAK HOUSE

Executive LUNCH

$50 PER GUEST

Includes soft drinks, tea, and fresh coffee.

salad

STEAK HOUSE SALAD
baby lettuces, grape tomatoes, garlic croutons 50 cal

entrée (Guest's choice of one)

6 OZ FILET & SHRIMP*
our tender 6 ounce filet with three large shrimp 490 cal

GARLIC-HERB CHEESE STUFFED CHICKEN
oven roasted double breast, lemon butter 720 cal

SALMON*
lightly blackened, served over garlic sautéed spinach 380 cal

Vegetarian and vegan options available upon request

enhancements (Give your guest a little extra. Price varies by location.)

LOBSTER TAIL 50 cal | **BLEU CHEESE CRUST** 200 cal | **GRILLED SHRIMP** 100 cal

potatoes & fresh sides

RUTH'S CREAMED SPINACH
an original classic 220 cal

GARLIC MASHED POTATOES
hints of roasted garlic, smooth and creamy 220 cal

Executive LUNCH

Menu item availability varies depending on party size; please speak with your event specialist to confirm availability. Printed menus can be personalized. Gratuity is not included. Sales tax and a 3% administration fee will be added. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.* Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

RUTH'S CHRIS STEAK HOUSE

Reception HORS D'OEUVRES

Choose between plated or hand-passed hors d'oeuvres packages that are best suited for 10 or more guests.

Reception MENU

Menu item availability varies depending on party size; please speak with your event specialist to confirm availability. Printed menus can be personalized. Gratuity is not included. Sales tax and a 3% administration fee will be added. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.* Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

hors d'oeuvres packages

PACKAGE 1 ($15/Person)

(Host's choice of two selections)

- **SEARED AHI TUNA*** 10 cal
- **SMOKY CHICKEN SKEWER** 90 cal
- **TOMATO BRUSCHETTA** 40 cal
- **SWEET POTATO CASSEROLE** 70 cal

PACKAGE 2 ($20/Person)

(Host's choice of two selections)

- **PRIME BEEF EMPANADA** 100 cal
- **AHI TUNA POKE*** 40 cal
- **CHIPOTLE CHICKEN TOSTADA** 40 cal
- **SPINACH & ARTICHOKE CANAPÉ** 60 cal

PACKAGE 3 ($25/Person)

(Host's choice of three selections)

- **BEEF TENDERLOIN SKEWER*** 70 cal
- **PRIME BEEF SLIDER*** 360 cal
- **ROSEMARY SHRIMP** 20 cal
- **CHICKEN & CHEESE POPOVER** 70 cal
- **TOMATO & MOZZARELLA CAPRESE SKEWER** 60 cal

PACKAGE 4 ($30/Person)

(Host's choice of three selections)

- **BEEF WELLINGTON*** 110 cal
- **STEAK SANDWICH*** 120 cal
- **SHRIMP COCKTAIL** 50 cal
- **MINI CRAB CAKE** 40 cal
- **BACON WRAPPED SCALLOP** 40 cal

RUTH'S CHRIS STEAK HOUSE

Reception

HORS D'OEUVRES

Reception

MENU

Menu item availability varies depending on party size; please speak with your event specialist to confirm availability. Printed menus can be personalized. Gratuity is not included. Sales tax and a 3% administration fee will be added. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.* Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

individual hors d'oeuvres

(Minimum order of 10 pieces per item)

steak

BEEF TENDERLOIN SKEWER* 70 cal | $4.00

BEEF WELLINGTON* 110 cal | $5.00

PRIME BEEF SLIDER* 360 cal | $4.00

PRIME BEEF EMPANADA 100 cal | $3.75

STEAK SANDWICH* 120 cal | $6.00

chicken

CHICKEN & CHEESE POPOVER 70 cal | $3.75

CHIPOTLE CHICKEN TOSTADA 40 cal | $3.75

SMOKY CHICKEN SKEWER 90 cal | $3.50

fish & shellfish

SEARED AHI TUNA* 10 cal | $3.75

AHI TUNA POKE* 40 cal | $3.75

BACON WRAPPED SCALLOP 40 cal | $4.50

MINI CRAB CAKE 40 cal | $4.50

ROSEMARY SHRIMP 20 cal | $4.50

SHRIMP COCKTAIL 50 cal | $5.50

vegetarian

TOMATO & MOZZARELLA CAPRESE SKEWER 60 cal | $4.25

TOMATO BRUSCHETTA 40 cal | $3.25

SPINACH & ARTICHOKE CANAPÉ 60 cal | $3.75

SWEET POTATO CASSEROLE 70 cal | $3.25

RUTH'S CHRIS STEAK HOUSE

Reception
DISPLAYS & DESSERTS

craveable displays (Full serves 25-30, Half serves 10-15)

CRAFTED CHARCUTERIE
assortment of artisanal cheeses & sliced cured meats - prosciutto, sopressata & capicola complemented by fresh & dried fruits, honey and house-spiced pecans, complete with crispy toast points
Full $260 | Half $130

MEDITERRANEAN ROASTED VEGETABLES & DIPS
medley of farm-fresh roasted vegetables & antipasto skewers, served with a trio of house made dips– red pepper hummus, chunky bleu cheese & creamy ranch
Full $120 | Half $60

ARTISANAL CHEESE & FRUIT
marinated fresh mozzarella, smoked aged gouda, marbled gorgonzola, sharp cheddar, complemented by honey, fresh and dried fruits, cajun spiced pecans & toast points
Full $180 | Half $90

CHILLED SEAFOOD TOWER
selection of shellfish & seafood, cocktail & sriracha-lime sauce
Contact your restaurant for pricing

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chef's carving stations
(Serves 15-30. Offered only for cocktail events.
Calories based on portion size)

WHOLE ROASTED TURKEY 80 cal | $100

WHOLE ROASTED TENDERLOIN OF BEEF* 150 cal | $260

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signature mini desserts

CHEESECAKE WITH BERRIES 320 cal | $4.50

CHOCOLATE MOUSSE CHEESECAKE 270 cal | $4.50

CHOCOLATE SIN CAKE 600 cal | $5.50

FRESH SEASONAL BERRIES SERVED WITH SWEET CREAM 210 cal | $5.50

Reception MENU

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RUTH'S CHRIS STEAK HOUSE

Bar PACKAGES

Standard	Deluxe

cocktails

Standard	Deluxe
CLASSIC LEMON DROP	GAMBLER'S OLD FASHIONED
POMEGRANATE MARTINI	DIRTY GOOSE MARTINI
	RUTH'S MANHATTAN
	ROCKS RITA

Classic Lemon Drop

Ruth's Manhattan

wine & sparkling

Standard	Deluxe
BENVOLIO PROSECCO	VEUVE CLICQUOT BRUT YELLOW LABEL
SANTA CRISTINA PINOT GRIGIO	DRY CREEK SAUVIGNON BLANC
EOS MOSCATO	MER SOLEIL CHARDONNAY
HOUSE CHARDONNAY	WHISPERING ANGEL ROSÉ
SEA SUN PINOT NOIR	DAOU CABERNET SAUVIGNON
HOUSE CABERNET SAUVIGNON	

spirits

Standard	Deluxe
TITO'S HANDMADE VODKA	GREY GOOSE
JIM BEAM	WOODFORD RESERVE
JACK DANIEL'S	CASAMIGOS
BACARDI SUPERIOR	HENDRICK'S
TANQUERAY	PATRÓN
JOSE CUERVO SILVER	

crafts & domestics

Standard	Deluxe
MANAGER'S SELECTION	MANAGER'S SELECTION

prices per guest

Standard		Deluxe	
1 HR	$30	1 HR	$35
2 HRS	$45	2 HRS	$55
3 HRS	$60	3 HRS	$70

RUTH'S CHRIS STEAK HOUSE

Bar PACKAGES

Base

wines

HOUSE CHARDONNAY
HOUSE CABERNET SAUVIGNON

spirits

SVEDKA
JIM BEAM
JOHNNIE WALKER RED
BACARDI SUPERIOR
JOSE CUERVO SILVER
BOMBAY
SEAGRAM'S 7

crafts & domestics

MANAGER'S SELECTION

prices per guest

1 HR	$25
2 HRS	$40
3 HRS	$50