

PRIVATE EVENT MENUS

SIZZLE IS SERVED

RUTH'S CHRIS STEAK HOUSE

Founders DINNER

$135 PER GUEST

Our Founder's menu includes two bottles of beer, or two 6oz glasses of wine from our award-winning cellar.

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

JUMBO 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 50-460 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 oz cut, finished with fresh parsley & butter 500 cal

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

NEW YORK STRIP*
16 oz 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

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 880 cal

FRESH BROCCOLI
simply steamed 40 cal

GRILLED ASPARAGUS
hollandaise sauce 290 cal

GARLIC MASHED POTATOES
hints of roasted garlic, smooth and creamy 720 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 1720 cal

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

Founders 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

Premier DINNER

$115 PER GUEST

Our Premier Menu includes complimentary 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 50-460 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 oz cut, finished with fresh parsley & butter 500 cal

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

NEW YORK STRIP*
16 oz 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

Vegetarian and vegan options available upon request

enhancements (Give your guests a little extra)

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

SWEET POTATO CASSEROLE
brown sugar & pecan crust 880 cal

FRESH BROCCOLI
simply steamed 40 cal

GRILLED ASPARAGUS
hollandaise sauce 290 cal

GARLIC MASHED POTATOES
hints of roasted garlic, smooth and creamy 720 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 1720 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

Our Prime Menu includes complimentary 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 50-460 cal

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

entrée (Guest's choice of one)

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

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

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

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

CHEF'S FEATURED FISH
lightly seasoned over garlic sautéed spinach 380 cal

Vegetarian and vegan options available upon request

enhancements (Give your guests a little extra)

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 720 cal

FRESH BROCCOLI
simply steamed 40 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 1720 cal

Prime DINNER

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RUTH'S CHRIS STEAK HOUSE

Signature DINNER

$85 PER GUEST

Our Signature Menu includes complimentary soft drinks, tea, and fresh coffee.

salad

STEAK HOUSE SALAD
baby lettuces, grape tomatoes, garlic croutons 50-460 cal

entrée (Guest's choice of one)

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

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

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

CHEF'S FEATURED FISH
lightly seasoned over garlic sautéed spinach 380 cal

Vegetarian and vegan options available upon request

enhancements (Give your guests a little extra)

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 720 cal

house-made dessert

CLASSIC CHEESECAKE
personal size with fresh berries & mint 320 cal

Signature DINNER

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RUTH'S CHRIS STEAK HOUSE

Reception HORS D'OEUVRES

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

Reception MENU

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

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RUTH'S CHRIS STEAK HOUSE

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HORS D'OEUVRES

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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 | $3.75
- 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 15-20)
(Offered only for cocktail events. calories based on portion size)

WHOLE ROASTED TURKEY 80 cal | $80

WHOLE ROASTED TENDERLOIN OF BEEF* 50 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

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