

Private Dining Reception Menus

Ruth Fertel, our founder, wasn't just a hard-working restaurateur. She was a world-class host. Tables for two. Large gatherings. Didn't matter. Generous hospitality was her thing. Ruth had a recipe for absolutely everything, not just her food. She never compromised her high standards.

When you book a private party at RUTH'S CHRIS, know that every detail, every nuance, every request that you and our team plan together will be executed flawlessly. The experience itself will be unforgettable. Just how Ruth would have wanted it. Whether it's an intimate dinner in one of our private dining rooms or a grand reception for hundreds of guests, there will be no compromises. It's how we honor our founder and help you celebrate a perfectly relaxing, elegant event.

Contact our sales manager to learn more about how private dining and catering are done at Ruth's.





RECEPTION SELECTIONS

Begin the evening by selecting one of our hand-passed Hors d'Oeuvres packages. These are best suited for ten or more guests to enjoy thirty to forty-five minutes prior to your meal.

Hand Passed Hors d'Oeuvres Packages

PACKAGE 1 (\$10/person)

(Your choice of two selections)

SEARED AHI TUNA
SMOKEY CHICKEN SKEWER

TOMATO BRUSCHETTA
SWEET POTATO CASSEROLE

PACKAGE 2 (\$15/person)

(Your choice of two selections)

PRIME BEEF EMPANADA
AHI TUNA POKE

CHIPOTLE CHICKEN TOSTADA
SPINACH & ARTICHOKE CANAPÉ

PACKAGE 3 (\$20/person)

(Your choice of three selections)

BEEF TENDERLOIN SKEWER
PRIME BEEF SLIDERS
ROSEMARY SHRIMP

CHICKEN & CHEESE POPOVER
CAPRESE SKEWERS

PACKAGE 4 (\$25/person)

(Your choice of three selections)

BEEF WELLINGTON
STEAK SANDWICH
LAMB LOLLIPOP

JUMBO SHRIMP COCKTAIL
MINI CRAB CAKES
BACON WRAPPED SCALLOPS





RECEPTION SELECTIONS

Craveable Displays

ARTISANAL CHEESE & FRUIT <i>(serves 25-30)</i>	100
1/2 ARTISANAL CHEESE & FRUIT <i>(serves 10-15)</i>	60
Marinated fresh mozzarella, smoked aged gouda, marbled gorgonzola, sharp cheddar, complemented by honey, fresh and dried fruits, Cajun spiced pecans and toast points	
MEDITERRANEAN ROASTED VEGETABLES & DIPS <i>(serves 25-30)</i>	85
1/2 MEDITERRANEAN ROASTED VEGETABLES & DIPS <i>(serves 10-15)</i>	45
Medley of farm-fresh roasted vegetables and antipasto skewers, Served with a trio of house made dips – red pepper hummus, chunky bleu cheese and creamy ranch	
SCOTTISH SMOKED SALMON <i>(serves 25-30)</i>	140
1/2 SCOTTISH SMOKED SALMON <i>(serves 10-15)</i>	70
Smoked salmon served with lemon crème fraiche, freshly diced tomatoes, sliced red onion and herbed flatbread crisp	
CAJUN SEARED AHI-TUNA	115
Sushi-grade tuna accompanied by spicy mustard sauce and our oriental salad and pickled ginger	

Chef's Carving Stations

(Offered Only for Cocktail Events)

WHOLE ROASTED TURKEY <i>(serves 15-20)</i>	80
Hand carved, served with a citrus marmalade sauce	
WHOLE ROASTED TENDERLOIN OF BEEF <i>(serves 15-30)</i>	240
Served with horseradish cream and fresh baked rolls	





RECEPTION SELECTIONS

Passed Hors d'Oeuvres

(Priced by the Piece)

STEAK & LAMB

BEEF TENDERLOIN SKEWER	4.00
BEEF WELLINGTON	5.00
LAMB LOLLIPOPS	6.00
PRIME BEEF SLIDERS	4.00
PRIME BEEF EMPANADA	3.75
STEAK SANDWICHES	5.00

FISH & SHELLFISH

SEARED AHI TUNA	3.75
AHI TUNA POKE	3.75
BACON WRAPPED SCALLOPS	4.50
MINI CRAB CAKES	4.50
ROSEMARY SHRIMP SKEWERS	4.50
JUMBO SHRIMP COCKTAIL	5.50

CHICKEN

CHICKEN & CHEESE POPOVER	3.75
CHIPOTLE CHICKEN TOSTADA	3.75
SMOKEY CHICKEN SKEWERS	3.50

VEGETARIAN

CAPRESE SKEWERS	4.25
TOMATO BRUSCHETTA	3.25
SPINACH & ARTICHOKE CANAPÉ	3.75
MINI SWEET POTATO CASSEROLE	3.25

Signature Mini Desserts

(Priced by the Piece)

APPLE CRUMB TART	4.50	FRESH SEASONAL BERRIES	5.50
CHEESECAKE WITH BERRIES	4.50	<i>Served with sweet cream</i>	
CHOCOLATE MOUSSE CHEESECAKE	4.50	PECAN PIE	4.50
CHOCOLATE SIN CAKE	5.50	KEY LIME PIE	4.50
BANANA CRÈME PIE	4.50		

