

# PRIVATE DINING

## LUNCH 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 passion. Ruth had a recipe for absolutely everything, not just her food. And, she never compromised her high standards.

When you book a private party at RUTH'S CHRIS, rest assured 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 luncheon in one of our private dining rooms or a larger corporate event, 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 our private dining rooms at Ruth's.*





# RUTH'S LUNCHEON BUFFET

\$45 PER PERSON

Minimum of 20 guests required.

Pricing & Menus subject to change.

## STARTER

LOUISIANA SEAFOOD GUMBO  
a creole classic

## CAESAR SALAD\* STATION

Fresh crisp romaine hearts, romano cheese, shaved parmesan cheese, creamy caesar dressing with a selection of proteins including:

- STEAK TENDERLOIN TIPS
- CHICKEN BREAST STRIPS
- GRILLED SHRIMP

## ACCOMPANIMENTS

*(Host to pre-select one)*

CHILLED PASTA SALAD • TOMATO & MOZZARELLA CAPRESE SALAD • HUMMUS & PITA CHIPS

## HOUSE-MADE DESSERTS

ASSORTMENT OF COOKIES & FRESH BERRIES

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All menus include fresh hot bread & butter and coffee service.

Not all menu items are available for all party sizes; please speak with your sales manager to confirm availability. Please add applicable sales tax and 3% administration charge. Gratuity is not included. All lunches must conclude by 3 pm.

\*CONSUMING RAW OR UNDERCOOKED MEATS,POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.





# RUTH'S LUNCHEON TRIO

**\$55 PER PERSON**

This menu features a selection of Ruth's signature dishes in perfect lunch sized portions.

Pricing & Menus subject to change.

## SALADS

*(Host to pre-select one)*

RUTH'S STEAK HOUSE MIXED GREENS SALAD balsamic vinaigrette  
CAESAR SALAD\*

## ENTREES

*(Your guests will choose one of the following three entrees)*

LUNCHEON FILET\*

tender corn-fed midwestern beef, 6 oz cut

STUFFED CHICKEN BREAST

oven roasted free-range double chicken breast,  
garlic herb cheese, lemon butter

SALMON FILLET\*

broiled with lemon, butter & parsley

*Vegetarian selection available upon request*

## ACCOMPANIMENTS

*(Host to pre-select two, to be served family style)*

CREAMED SPINACH • MASHED POTATOES • STEAMED BROCCOLI

## HOUSE-MADE DESSERTS

*(Host to pre-select one)*

BREAD PUDDING WITH WHISKEY SAUCE

CHOCOLATE MOUSSE CHEESECAKE

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# RUTH'S EXECUTIVE LUNCH

**\$65 PER PERSON**

This menu showcases a selection of classic favorites, including our signature petite filet and crab cakes.

Pricing & Menus subject to change.



## SALADS

*(Host to pre-select one)*

RUTH'S STEAK HOUSE MIXED GREENS SALAD balsamic vinaigrette  
CAESAR SALAD\* • HARVEST SALAD

## ENTREES

*(Your guests will choose one of the following four entrees)*

PETITE FILET\*

tender corn-fed midwestern beef, 8 oz cut

STUFFED CHICKEN BREAST

oven roasted free-range double chicken breast,  
garlic herb cheese, lemon butter

SIZZLING CRAB CAKES (3)

served with lemon butter

GARLIC-CRUSTED SEA BASS

chilean sea bass, panko-garlic crust, lemon buetter, spinach

*Vegetarian selection available upon request*

## ACCOMPANIMENTS

*(To be served family style; Host to pre-select two)*

CREAMED SPINACH • POTATOES AU GRATIN • STEAMED BROCCOLI • GARLIC MASHED POTATOES

## HOUSE-MADE DESSERTS

*(Host to pre-select one)*

BREAD PUDDING WITH WHISKEY SAUCE

CHOCOLATE MOUSSE CHEESECAKE

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All menus include fresh hot bread & butter and coffee service.

Not all menu items are available for all party sizes; please speak with your sales manager to confirm availability.

Please add applicable sales tax and 3% administration charge. Gratuity is not included. All lunches must conclude by 3 pm.

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