

# 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 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 is done at Ruth's.*



Calgary

**EVENT COORDINATOR**

403.246.3636

[salescalgary@ruthschris.com](mailto:salescalgary@ruthschris.com)

294 – 115 9th Ave SE Calgary AB

## Main Dining Room

Enjoy a view of Calgary's City Centre from the largest of our spaces. Accommodating up to 130 guests seated, our Main Dining Room is perfect for any event.

## Lounge

Memorable cocktail parties are waiting to happen for up to 40 guests in our Lounge, where you can watch the latest sports game while taking in the views of 9th Ave.

## Great Room

Feel like Royalty in our elegant ballroom style semi- private Great Room for up to 55 guests seated or 80 for a reception. This room features a beautiful roaring fire place.

## Renaissance

This beautiful private dining room hosts up to 42 guests and is perfect for presentations.

## Mahogany

A cozy private dining room, ideal for smaller events and business dinners up to 18 guests.





## THE FRENCH QUARTER

\$49 PER PERSON

All menus include fresh hot bread and butter, soft drinks, tea, and coffee service

### Entrée Choices

*(Please choose three)*

#### STEAK SANDWICH\*

filet on garlic bread, topped with béarnaise sauce & served with house-made potato chips

#### RUTH'S PRIME BURGER\*

prime ground beef, your choice of cheese, served with lettuce, tomato, onion & house-made potato chips

#### CRAB CAKE SANDWICH

crab cake topped with remoulade sauce & served with lettuce, tomato, onion & house-made potato chips

#### SEARED AHI TUNA SALAD\*

fresh field greens, red onions, crunchy vegetables, slices of seared ahi-tuna, honey-thai sauce

#### CAESAR SALAD\* WITH GRILLED CHICKEN OR JUMBO SHRIMP

fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan & fresh ground black pepper

### Dessert

*(Please choose one)*

#### CHEESECAKE WITH FRESH BERRIES

#### SEASONAL MINI DESSERT DUO

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

Please add applicable sales tax, 18% gratuity and 4% service charge.

\*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.





## THE BOURBON STREET

\$65 PER PERSON

All menus include fresh hot bread  
and butter, soft drinks, tea, and  
coffee service

### Starter

RUTH'S STEAK HOUSE SALAD

### Entrée Choices

*(Guest's choice of the following, prepared to order)*

#### 6 OZ FILET\* & SHRIMP

tender corn-fed midwestern beef,  
topped with large shrimp

#### LUNCHEON CRAB CAKES

two jumbo lump crab cakes with  
sizzling lemon butter

#### STUFFED CHICKEN BREAST

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

### Accompaniments

*(Served family style)*

#### POTATOES AU GRATIN

FRESH BROCCOLI

### Dessert

*(Please choose one)*

#### CHEESECAKE WITH FRESH BERRIES

SEASONAL MINI DESSERT DUO

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## THE MARDI GRAS

\$75 PER PERSON

All menus include fresh hot bread and butter, soft drinks, tea, and coffee service

### Starters

*(Please choose one)*

RUTH'S STEAK HOUSE SALAD  
CAESAR SALAD\*

### Entrée Choices

*(Guest's choice of the following, prepared to order)*

PETITE FILET\*

tender corn-fed midwestern beef, 8 oz cut  
11 oz filet\* upgrade available \$6

SCOTTISH SALMON

hand-cut featuring one of our  
signature preparations

STUFFED CHICKEN BREAST

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

### Accompaniments

*(Please choose two, to be served family style)*

POTATOES AU GRATIN

FRESH BROCCOLI

CREMINI MUSHROOMS

### Dessert

*(Please choose one)*

CHEESECAKE WITH FRESH BERRIES  
SEASONAL MINI DESSERT DUO

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## RECEPTION SELECTIONS

Begin the evening by selecting one of our handpassed 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 (\$15/person)

*(Your choice of two selections)*

SEARED AHI TUNA\*

SMOKEY CHICKEN SKEWER

TOMATO BRUSCHETTA

SWEET POTATO CASSEROLE

### PACKAGE 2 (\$20/person)

*(Your choice of two selections)*

PRIME BEEF EMPANADA

AHI TUNA POKE\*

CHIPOTLE CHICKEN TOSTADA

SPINACH & ARTICHOKE CANAPÉ

### PACKAGE 3 (\$25/person)

*(Your choice of three selections)*

BEEF TENDERLOIN SKEWER\*

PRIME BEEF SLIDERS\*

ROSEMARY SHRIMP

CHICKEN & CHEESE POPOVER

TOMATO & MOZZARELLA CAPRESE SKEWERS

### PACKAGE 4 (\$30/person)

*(Your choice of three selections)*

BEEF WELLINGTON\*

STEAK SANDWICH\*

LAMB LOLLIPOPS\*

JUMBO SHRIMP COCKTAIL

MINI CRAB CAKES

BACON WRAPPED SCALLOPS

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## RECEPTION SELECTIONS

### Craveable Displays

#### 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 (serves 25-30) 130

HALF (serves 10-15) 78

#### SCOTTISH SMOKED SALMON

smoked salmon served with lemon crème fraiche, freshly diced tomatoes, sliced red onion & herbed flatbread crisp

FULL (serves 25-30) 182

HALF (serves 10-15) 91

#### 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 (serves 25-30) 110

HALF (serves 10-15) 59

#### CAJUN SEARED AHI-TUNA\*

sushi-grade tuna accompanied by spicy mustard sauce & our oriental salad & pickled ginger

FULL (serves 30-40) 150

### Chef's Carving Stations

*(Offered Only for Cocktail Events)*

#### WHOLE ROASTED TURKEY

hand carved, served with a citrus marmalade sauce

(serves 15-20) 110

#### WHOLE ROASTED TENDERLOIN OF BEEF\*

served with horseradish cream & fresh baked rolls

(serves 15-30) 315

### Signature Mini Desserts

*(Priced by the Piece)*

APPLE CRUMB TART	6
CHEESECAKE WITH BERRIES	6
CHOCOLATE MOUSSE CHEESECAKE	6
CHOCOLATE SIN CAKE	7

BANANA CREAM PIE	6
FRESH SEASONAL BERRIES	7
<i>Served with sweet cream</i>	
KEY LIME PIE	6

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## RECEPTION SELECTIONS

### *Passed Hors d'Oeuvres*

*(Price listed by the piece)*

#### STEAK & LAMB

BEEF TENDERLOIN SKEWER*	5.25
BEEF WELLINGTON*	6.50
LAMB LOLLIPOPS*	7.75
PRIME BEEF SLIDERS*	5.25
PRIME BEEF EMPANADA	5.00
STEAK SANDWICH*	6.50

#### CHICKEN

CHICKEN & CHEESE POPOVER	5.00
CHIPOTLE CHICKEN TOSTADA	5.00
SMOKEY CHICKEN SKEWERS	4.50

#### FISH & SHELLFISH

SEARED AHI TUNA*	5.00
AHI TUNA POKE*	5.00
BACON WRAPPED SCALLOPS	5.75
MINI CRAB CAKES	5.75
ROSEMARY SHRIMP SKEWERS	5.75
JUMBO SHRIMP COCKTAIL	7.25

#### VEGETARIAN

TOMATO & MOZZARELLA CAPRESE SKEWER	5.50
TOMATO BRUSCHETTA	4.25
SPINACH & ARTICHOKE CANAPÉ	5.00
MINI SWEET POTATO CASSEROLE	4.25

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