



SIZZLES IS SERVED

**PRIVATE EVENT
MENUS**



PRIVATE EVENT MENU

LUNCH
DINNER



EXECUTIVE

\$65 PER GUEST

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

SALAD

Steak House Salad
50-460 cal



SIGNATURE STEAKS & SPECIALTIES

Guest's choice of one

6 oz Filet
& Shrimp*
490 cal

Garlic-Herb Cheese
Stuffed Chicken
720 cal

Almond Crusted
Walleye
760 cal

vegetarian and vegan options available upon request



POTATOES & FRESH SIDES

Ruth's Creamed Spinach
220 cal

Garlic Mashed Potatoes
220 cal



HOUSE-MADE DESSERT

Chef's Selection



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.

PRIVATE EVENT MENU

PRIVATE
EVENT
MENU



SIGNATURE

\$80 PER GUEST

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

SALAD

Steak House Salad
50-460 cal



SIGNATURE STEAKS & SPECIALTIES

Guest's choice of one

Petite Filet*
340 cal

New York Strip*
1390 cal

Garlic-Herb Cheese
Stuffed Chicken
720 cal

Almond Crusted
Walleye
760 cal

vegetarian and vegan options available upon request



OPTIONAL ENHANCEMENTS

Additional charge, pricing 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
220 cal

Garlic Mashed Potatoes
220 cal



HOUSE-MADE DESSERT

Classic Cheesecake
420 cal



PRIME

\$90 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
740 cal

Seared Ahi Tuna*
130 cal



SALADS

Host's choice of one

Steak House Salad
50-460 cal

Caesar Salad*
500 cal



SIGNATURE STEAKS & SPECIALTIES

Guest's choice of one

Petite Filet
340 cal

Ribeye*
1370 cal

New York Strip*
1390 cal

Garlic-Herb Cheese Stuffed Chicken
720 cal

Almond Crusted Walleye
760 cal

vegetarian and vegan options available upon request



OPTIONAL ENHANCEMENTS

Additional charge, pricing 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
220 cal

Garlic Mashed Potatoes
220 cal

Fresh Broccoli
40 cal

Grilled Asparagus
290 cal



HOUSE-MADE DESSERTS

Host's choice of one

Chocolate Sin Cake
720 cal

Classic Cheesecake
320 cal



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PREMIER

\$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
740 cal

Seared Ahi Tuna*
130 cal

Shrimp Cocktail
190 cal



SALADS

Host's choice of one

Steak House Salad
50-460 cal

Caesar Salad*
500 cal

Lettuce Wedge
220 cal



SIGNATURE STEAKS & SPECIALTIES

Guest's choice of two

Petite Filet
340 cal

Ribeye*
1370 cal

New York Strip*
1390 cal

Garlic-Herb Cheese Stuffed Chicken
720 cal

Almond Crusted Walleye
760 cal

vegetarian and vegan options available upon request



OPTIONAL ENHANCEMENTS

Additional charge, pricing 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
220 cal

Garlic Mashed Potatoes
220 cal

Sweet Potato Casserole
880 cal

Fresh Broccoli
40 cal

Grilled Asparagus
290 cal



HOUSE-MADE DESSERTS

Host's choice of two

Chocolate Sin Cake
720 cal

Classic Cheesecake
320 cal



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FOUNDER'S

\$130 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
740 cal

Seared Ahi Tuna*
130 cal

Shrimp Cocktail
190 cal

Jumbo Lump Crab Cakes
320 cal



SALADS

Host's choice of two

Steak House Salad
50-60 cal

Caesar Salad*
500 cal

Lettuce Wedge
220 cal



SIGNATURE STEAKS & SPECIALTIES

Guest's choice of one

Petite Filet
340 cal

Ribeye*
1370 cal

New York Strip*
1390 cal

Garlic-Herb Cheese
Stuffed Chicken
720 cal

Almond Crusted
Walleye
760 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
220 cal

Garlic Mashed Potatoes
220 cal

Sweet Potato Casserole
880 cal

Fresh Broccoli
40 cal

Grilled Asparagus
290 cal



HOUSE-MADE DESSERTS

Host's choice of two

Chocolate Sin Cake
720 cal

Classic Cheesecake
320 cal



Soft drinks, tea, and fresh coffee are included. 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.

PRIVATE EVENT MENU



RECEPTION MENU

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.

HAND-PASSED HORS D'OEUVRES PACKAGES

Calories are listed by piece

PACKAGE 1 (\$15/PERSON)

Host's choice of two selections

Seared Ahi Tuna*
10 cal

Tomato Bruschetta
40 cal

Smoky Chicken Skewer
90 cal

Sweet Potato Casserole
70 cal



PACKAGE 2 (\$20/PERSON)

Host's choice of two selections

Prime Beef Empanada
100 cal

Chipotle Chicken Tostada
40 cal

Ahi Tuna Poke*
40 cal

Spinach & Artichoke Canapé
60 cal



PACKAGE 3 (\$25/PERSON)

Host's choice of three selections

Beef Tenderloin Skewer*
70 cal

Chicken & Cheese Popover
70 cal

Prime Beef Slider*
360 cal

Tomato & Mozzarella
Caprese Skewer
60 cal

Rosemary Shrimp
20 cal



PACKAGE 4 (\$30/PERSON)

Host's choice of three selections

Beef Wellington*
110 cal

Mini Crab Cake
40 cal

Steak Sandwich*
120 cal

Bacon Wrapped Scallop
40 cal

Shrimp Cocktail
50 cal



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RECEPTION SELECTIONS

CRAVEABLE DISPLAYS

Calorie range based on portion size

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) \$180 260-310 cal

Half (serves 10-15) \$90 340-510 cal

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) \$120 70-90 cal

Half (serves 10-15) \$60 60-100 cal

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 (serves 25-30) \$260

Half (serves 10-15) \$130

CHILLED SEAFOOD TOWER

selection of shellfish & seafood, cocktail & sriracha-lime sauce

*Contact your favorite restaurant for specific pricing
690-1380 cal*

CHEF'S CARVING STATIONS

Offered only for cocktail events, calories based on portion size

Whole Roasted Turkey
(Serves 15-20) \$80 80 cal

Whole Roasted Tenderloin
of Beef*
(Serves 15-30) \$260 150 cal

SIGNATURE MINI DESSERTS

Prices and calories listed by piece

Cheesecake with Berries
\$4.50 320 cal

Chocolate Sin Cake
\$5.50 600 cal

Chocolate Mousse Cheesecake
\$4.50 270 cal

Fresh Seasonal Berries
served with sweet cream
\$5.50 210 cal



RECEPTION SELECTIONS

HAND-PASSED INDIVIDUAL HORS D'OEUVRES

*Price and calories listed by the piece,
minimum order of 10 pieces per item*

STEAK

Beef Tenderloin Skewer*
\$4.00 70 cal

Beef Wellington*
\$5.00 110 cal

Prime Beef Slider*
\$4.00 360 cal

Prime Beef Empanada
\$3.75 100 cal

Steak Sandwich*
\$5.00 120 cal



CHICKEN

Chicken & Cheese Popover
\$3.75 70 cal

Chipotle Chicken Tostada
\$3.75 40 cal

Smoky Chicken Skewer
\$3.50 90 cal



FISH & SHELLFISH

Seared Ahi Tuna*
\$3.75 10 cal

Ahi Tuna Poke*
\$3.75 40 cal

Bacon Wrapped Scallop
\$4.50 40 cal

Mini Crab Cake
\$4.50 40 cal

Rosemary Shrimp
\$4.50 20 cal

Shrimp Cocktail
\$5.50 50 cal



VEGETARIAN

Tomato & Mozzarella
Caprese Skewer
\$4.25 60 cal

Tomato Bruschetta
\$3.25 40 cal

Spinach & Artichoke Canapé
\$3.75 60 cal

Sweet Potato Casserole
\$3.25 70 cal





HOST YOUR NEXT EVENT WITH US.

From birthdays and rehearsal dinners to business meetings and networking events, hosting with Ruth's Chris makes for an unforgettable experience.

ELEVATE YOUR NEXT OCCASION:

- Gatherings & social events
- Corporate & broadcast events
- Catering & virtual events

