

Private Dining Event Packages

Ruth Fertel, our founder, wasn't just a hard-working restaurateur, she was a world-class host. Whether it be tables for two or large gatherings, it didn't matter. Generous hospitality was her thing and 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, and 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 or a celebratory gathering, there will be no compromises. It's how we honour our founder and help you celebrate a perfectly relaxing, elegant event.

Contact our regional sales team to learn more about how private events and catering are done at Ruth's.





established in new orleans, 1965

DUKE

\$115 PER GUEST

(OUR DUKE MENU INCLUDES
COMPLIMENTARY SOFT DRINKS, TEA, AND
FRESH COFFEE)

host selection: two sides, served family style

Salads

HOUSE SALAD baby lettuces, grape tomatoes, red onion, garlic croutons

CAESAR SALAD romaine hearts, parmesan & romano, creamy caesar

Signature Steaks & Specialties

FILET & SHRIMP* a 6 ounce filet, topped with large succulent shrimp

STUFFED CHICKEN BREAST oven roasted double breast, garlic-herb cheese, lemon butter

CHEF'S FEATURED FISH* seasonal preparation

vegetarian options available upon request

Enhancements- give your guests a little extra

LOBSTER TAIL MKT | BLEU CHEESE CRUST +10 | GRILLED SHRIMP +26

Potatoes & Fresh Sides

CREAMED SPINACH a ruth's classic

MASHED POTATOES smooth & creamy, hints of roasted garlic

FRESH BROCCOLI simply steamed

House-Made Dessert

CHEF'S SEASONAL SELECTION





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PRIME

\$140 PER GUEST

(OUR PRIME MENU INCLUDES
COMPLIMENTARY SOFT DRINKS, TEA, AND
FRESH COFFEE)

host selection: three sides, served family style

Salads

HOUSE SALAD baby lettuces, grape tomatoes, red onion, garlic croutons

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

Signature Steaks & Specialties

PETITE FILET* same incredible cut as the classic, in an 8 ounce filet

NEW YORK STRIP* USDA Prime, full-bodied 16 ounce cut, slightly firmer than a ribeye

STUFFED CHICKEN BREAST oven roasted double breast, garlic-herb cheese, lemon butter

CHEF'S FEATURED FISH* seasonal preparation

vegetarian options available upon request

Enhancements- give your guests a little extra

LOBSTER TAIL MKT | BLEU CHEESE CRUST +10 | GRILLED SHRIMP +26

Potatoes & Fresh Sides

CREAMED SPINACH a ruth's classic

MASHED POTATOES smooth & creamy, hints of roasted garlic

FRESH BROCCOLI simply steamed

SWEET POTATO CASSEROLE pecan crust

GRILLED ASPARAGUS hollandaise sauce

House-Made Dessert

CHEF'S SEASONAL SELECTION



Menu item availability varies depending on party size; please speak with your regional sales team to confirm availability. Printed menus can be personalized. Sales tax and a 3% administration fee will be added. *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.



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PREMIER

\$165 PER GUEST

(OUR PREMIER MENU INCLUDES
COMPLIMENTARY SOFT DRINKS, TEA,
AND FRESH COFFEE)

host selection: two appetizers & three sides,
served family style

Appetizers

SHRIMP COCKTAIL chilled jumbo shrimp, choice of creole remoulade sauce or new orleans-style cocktail sauce
SEARED AHI TUNA cajun blackened seasoning , complemented by a spirited sauce with hints of mustard & beer
VEAL OSSO BUCO RAVIOLI saffron-infused pasta, sautéed baby spinach, veal demi-glace

Salads & Soup

CAESAR SALAD* romaine hearts, parmesan & romano, creamy caesar
HARVEST SALAD mixed greens, corn, dried cherries, bacon, white balsamic vinaigrette, goat cheese, pecans, crispy onions
CHEF'S FEATURED SOUP

Signature Steaks & Specialties

FILET* a tender 11 ounce cut of corn-fed midwestern beef
RIBEYE* USDA Prime 16 ounce cut, well marbled for peak flavour, deliciously juicy
NEW YORK STRIP* USDA Prime, full-bodied 16 ounce cut, slightly firmer than a ribeye
STUFFED CHICKEN BREAST oven roasted double breast, garlic-herb cheese, lemon butter
CHEF'S FEATURED FISH* seasonal preparation

vegetarian options available upon request

Enhancements- give your guests a little extra

LOBSTER TAIL MKT | BLEU CHEESE CRUST +10 | GRILLED SHRIMP +26

Potatoes & Fresh Sides

CREAMED SPINACH a ruth's classic
SWEET POTATO CASSEROLE pecan crust
FRESH BROCCOLI simply steamed
MASHED POTATOES smooth & creamy, hints of roasted garlic
GRILLED ASPARAGUS hollandaise sauce

House-Made Dessert

CHEF'S SEASONAL SELECTION





established in new orleans, 1965

FOUNDER'S

\$200 PER GUEST

(OUR FOUNDER'S MENU INCLUDES
COMPLIMENTARY SOFT DRINKS, TEA,
AND FRESH COFFEE)

host selection: two appetizers & three
sides, served family style

Appetizers

SHRIMP COCKTAIL chilled jumbo shrimp, choice of creole remoulade sauce or new orleans-style cocktail sauce

SEARED AHI TUNA cajun blackened seasoning , complemented by a spirited sauce with hints of mustard & beer

VEAL OSSO BUCO RAVIOLI saffron-infused pasta, sautéed baby spinach, veal demi-glace

MUSHROOMS STUFFED WITH CRABMEAT broiled mushroom caps, jumbo lump crab stuffing, romano cheese

Salads & Soup

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

HARVEST SALAD mixed greens, corn, dried cherries, bacon, white balsamic vinaigrette, goat cheese, pecans, crispy onions

CHEF'S FEATURED SOUP

Signature Steaks & Specialties

CLASSIC FILET* tender 11 ounce cut of corn-fed midwestern beef

COWBOY RIBEYE* bone-in 22 ounce USDA Prime cut

NEW YORK STRIP* USDA Prime, full-bodied 16 ounce cut, slightly firmer than a ribeye

STUFFED CHICKEN BREAST oven roasted double breast, garlic-herb cheese, lemon butter

CHEF'S FEATURED FISH* seasonal preparation

vegetarian options available upon request

Entrée Enhancements - choose something extra

COGNAC SAUCE | BLEU CHEESE CRUST | HORSERADISH SAUCE

Potatoes & Fresh Sides

CREAMED SPINACH a ruth's classic

SWEET POTATO CASSEROLE pecan crust

FRESH BROCCOLI simply steamed

MASHED POTATOES smooth & creamy, hints of roasted garlic

GRILLED ASPARAGUS hollandaise sauce

CREMINI MUSHROOMS pan-roasted, veal demi-glace, fresh thyme

House-Made Dessert

CHEF'S SEASONAL SELECTION

