

# 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 honor 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

**\$85 PER GUEST**

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

*host selection: two sides, served family style*

## Salad

**HOUSE SALAD** baby lettuces, grape tomatoes, red onion, garlic croutons *50-460 cal*

**CAESAR SALAD** romaine hearts, parmesan & romano, creamy caesar *500 cal*

## Signature Steaks & Specialties

**FILET & SHRIMP\*** a 6 ounce filet, topped with large succulent shrimp *490 cal*

**STUFFED CHICKEN BREAST** oven roasted double breast, garlic-herb cheese, lemon butter *720 cal*

**CHEF'S FEATURED FISH\*** seasonal preparation *380 cal*

*vegetarian options available upon request*

## Enhancements—give your guests a little extra

**LOBSTER TAIL MKT** *50 cal* | **BLEU CHEESE CRUST** +6 *200 cal* | **GRILLED SHRIMP** +17 *100 cal*

## Potatoes & Fresh Sides

**CREAMED SPINACH** a ruth's classic *220 cal*

**MASHED POTATOES** smooth & creamy, hints of roasted garlic *220 cal*

**FRESH BROCCOLI** simply steamed *40 cal*

## House-Made Dessert

**CHEF'S SEASONAL SELECTION**





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## PRIME

\$105 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 50-460 cal

**CAESAR SALAD\*** romaine hearts, parmesan & romano, creamy caesar 500 cal

## Signature Steaks & Specialties

**PETITE FILET\*** same incredible cut as the classic, in an 8 ounce filet 340 cal

**NEW YORK STRIP\*** USDA Prime, full-bodied 16 ounce cut, slightly firmer than a ribeye 1390 cal

**STUFFED CHICKEN BREAST** oven roasted double breast, garlic-herb cheese, lemon butter 720 cal

**CHEF'S FEATURED FISH\*** seasonal preparation 380 cal

*vegetarian options available upon request*

## Enhancements- give your guests a little extra

**LOBSTER TAIL MKT** 50 cal | **BLEU CHEESE CRUST** +6 200 cal | **GRILLED SHRIMP** +17 100 cal

## Potatoes & Fresh Sides

**CREAMED SPINACH** an ruth's classic 220 cal

**MASHED POTATOES** smooth & creamy, hints of roasted garlic 220 cal

**FRESH BROCCOLI** simply steamed 40 cal

**SWEET POTATO CASSEROLE** pecan crust 440 cal

**GRILLED ASPARAGUS** hollandaise sauce 290 cal

## House-Made Dessert

**CHEF'S SEASONAL SELECTION**



Menu item availability varies depending on party size; please speak with your event specialist to confirm availability. Printed menus can be personalized. Inclusive of Applicable Sales Tax and 3% Administration Fee. 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.



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## PREMIER

\$125 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 350 cal

**SEARED AHI TUNA** cajun blackened seasoning, complemented by a spirited sauce with hints of mustard & beer 130 cal

**VEAL OSSO BUCO RAVIOLI** saffron-infused pasta, sautéed baby spinach, veal demi-glace 460 cal

## Salads & Soup

**CAESAR SALAD\*** romaine hearts, parmesan & romano, creamy caesar 500 cal

**HARVEST SALAD** mixed greens, corn, dried cherries, bacon, white balsamic vinaigrette, goat cheese, pecans, crispy onions 360 cal

**CHEF'S FEATURED SOUP**

## Signature Steaks & Specialties

**FILET\*** a tender 11 ounce cut of corn-fed midwestern beef 500 cal

**RIBEYE\*** USDA Prime 16 ounce cut, well marbled for peak flavor, deliciously juicy 1370 cal

**NEW YORK STRIP\*** USDA Prime, full-bodied 16 ounce cut, slightly firmer than a ribeye 1390 cal

**STUFFED CHICKEN BREAST** oven roasted double breast, garlic-herb cheese, lemon butter 720 cal

**CHEF'S FEATURED FISH\*** seasonal preparation 380 cal

*vegetarian options available upon request*

**Enhancements-** give your guests a little extra

**LOBSTER TAIL MKT** 50 cal | **BLEU CHEESE CRUST** +6 200 cal | **GRILLED SHRIMP** +17 100 cal

## Potatoes & Fresh Sides

**CREAMED SPINACH** a ruth's classic 220 cal

**SWEET POTATO CASSEROLE** pecan crust 440 cal

**FRESH BROCCOLI** simply steamed 40 cal

**MASHED POTATOES** smooth & creamy, hints of roasted garlic 220 cal

**GRILLED ASPARAGUS** hollandaise sauce 290 cal

## House-Made Dessert

**CHEF'S SEASONAL SELECTION**



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## FOUNDER'S

**\$150 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 350 cal

**SEARED AHI TUNA** cajun blackened seasoning, complemented by a spirited sauce with hints of mustard & beer 130 cal

**VEAL OSSO BUCO RAVIOLI** saffron-infused pasta, sautéed baby spinach, veal demi-glace 460 cal

**MUSHROOMS STUFFED WITH CRABMEAT** broiled mushroom caps, jumbo lump crab stuffing, romano cheese 440 cal

## Salads & Soup

**CAESAR SALAD\*** romaine hearts, parmesan & romano, creamy caesar 500 cal

**HARVEST SALAD** mixed greens, corn, dried cherries, bacon, white balsamic vinaigrette, goat cheese, pecans, crispy onions 360 cal

**CHEF'S FEATURED SOUP**

## Signature Steaks & Specialties

**CLASSIC FILET\*** tender 11 ounce cut of corn-fed midwestern beef 500 cal

**COWBOY RIBEYE\*** bone-in 22 ounce USDA Prime cut 1690 cal

**NEW YORK STRIP\*** USDA Prime, full-bodied 16 ounce cut, slightly firmer than a ribeye 1390 cal

**STUFFED CHICKEN BREAST** oven roasted double breast, garlic-herb cheese, lemon butter 720 cal

**CHEF'S FEATURED FISH\*** seasonal preparation 380 cal

*vegetarian options available upon request*

## Entrée Enhancements - choose something extra

**COGNAC SAUCE** 80 cal | **BLEU CHEESE CRUST** 200 cal | **HORSERADISH CRUST** 190 cal

## Potatoes & Fresh Sides

**CREAMED SPINACH** a ruth's classic 220 cal

**SWEET POTATO CASSEROLE** pecan crust 440 cal

**MASHED POTATOES** smooth & creamy, hints of roasted garlic 220 cal

**GRILLED ASPARAGUS** hollandaise sauce 290 cal

**CREMINI MUSHROOMS** pan-roasted, veal demi-glace, fresh thyme 200 cal

## House-Made Dessert

**CHEF'S SEASONAL SELECTION**

