Private Dining Lunch Event Package

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

LUNCH \$55 PER GUEST

lunch menu served between 11 am - 2 pm

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

Salad

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

Signature Steaks & Specialties

PETITE FILET* same incredible cut as the classic, in an 8 ounce filet 340 cal STUFFED CHICKEN BREAST oven roasted double breast, garlic-herb cheese, lemon butter 720 cal CHEF'S FEATURED FISH* chef's seasonal preparation 380 cal

vegetarian options available upon request

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



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.