



BANQUET INFORMATION

PRIVATE PARTIES AT



FOLLOWING IN THE JEFF RUBY TRADITION

of fine dining in the best of locations is Carlo & Johnny. This beautiful mansion has a long-standing history as a casino and Mafia hangout. In this place, Jeff Ruby has created the perfect, gangster-style steakhouse. Adorned with antiques, including the doorknobs from Al Capone's winter home, this building is rich with ambiance and history. As for the menu – it's in keeping with the Jeff Ruby tradition; delicious, innovative and out-of-this-world. And with 15 steaks, it's Ruby's most comprehensive menu ever. The old Hollywood glamour and cuisine promise a meal and experience to remember.

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[ELEGANT MIRROR DISPLAYS]

Priced per Serving (Minimum of 10 Servings)

- Fresh Vegetable Crudite Arrangement with Dips 4.50
- Italian Meats and Imported Cheese 6.95
- Fruit and Cheese Display 5.50

[DIPS WITH PITA CHIPS]

Priced per Serving (Minimum of 10 Servings)

- Spinach and Artichoke with Vermont White Cheddar \$5.50
- Roasted Eggplant \$4.50
- Hummus \$4.50



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[HOT HORS D'OEUVRES]

Priced per 50 pieces

- Italian Sausage and Fontina Stuffed Mushrooms \$119.00
- Bacon Wrapped Scallops \$145.00
- Mini Crab Cakes with Lemon Aioli \$145.00
- Marinated Beef Satay \$149.00
- Marinated Chicken Skewers \$129.00
- Assorted Mini Frittatas \$95.00
- Carved Tenderloin of Beef Display (per Tenderloin) \$295.00
with condiments and rolls / serves 14 to 18 people
- Italian Sausage with Penne and Tomato Basil Sauce \$125.00
serves 20 people
- Penne with Lobster, Crab & Shrimp \$185.00
serves 20 people

[COLD HORS D'OEUVRES]

Priced per 50 pieces

- Lump Crab Stuffed Cherry Tomato \$129.00
- Chilled Rock Shrimp with Pancetta in a Canape Shell \$129.00
- Marinated Tomato, Basil & Buffalo Mozzarella on Crostini \$95.00
- Large Smoked Salmon Display with Condiments \$129.00

[RAW BAR]

Market Price (Shrimp/Oysters are per piece, Crab is per ounce)

Shrimp
Market Price

Oysters
Market Price

King Crab
Market Price

Florida Stone Crab
(Seasonal)

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[PRIVATE DINING PACKAGE A]

\$59.95 per person

Please choose one from each category

APPETIZERS

Housemade Ravioli of Lamb with Creminis,

Spinach and Rosemary Demi

Grilled Sausage with Polenta and Marsala Sauce

Jumbo Shrimp Cocktail (add \$7.00 per Person)

SALADS

Mixed Green Salad

Authentic Caesar Salad

Freddie Salad

Iceberg Wedge with Choice of Ranch,
Bleu Cheese or Thousand Island Dressing

STEAKS

A la carte toppings (\$1.95), please choose one:

Bearnaise OR Roasted Garlic Butter

Filet Mignon

New York Strip Sirloin

FRESH FISH

Grilled Salmon

CHICKEN

Pan Seared Chicken Breast

MIXED GRILL

Filet Mignon & Chicken

Filet Mignon & Salmon

Please notify us of any Vegetarian requests prior to your event

POTATOES

Baked Potato

Mashed Potatoes

VEGETABLES

Fresh Vegetable Medley

Steamed Asparagus

DESSERT

Chocolate Mousse

New York Cheesecake

MENU ITEMS SUBJECT TO CHANGE

Parties smaller than 35 people may choose 3 entrées. Parties of 35-65 people, please select 2 entrées.

If offering more than one entrée choice, guest entrée selections are due two business days prior to the event. The MIXED GRILL is only an entrée option if everyone in the party is having the MIXED GRILL.

PRIVATE PARTIES AT



[PRIVATE DINING PACKAGE B]

\$69.95 per person

Please choose one from each category

APPETIZERS

Housemade Ravioli of Lamb with Creminis,
Spinach and Rosemary Demi
Grilled Sausage with Polenta and Marsala Sauce
King Crab Chowder

SALADS

Mixed Green Salad
Authentic Caesar Salad
Freddie Salad
Iceberg Wedge with Choice of Ranch,
Bleu Cheese or Thousand Island Dressing

STEAKS

A la carte toppings (\$1.95), please choose one:

Bearnaise OR Roasted Garlic Butter

Filet Mignon

New York Strip Sirloin

FRESH FISH

Grilled Salmon
Pan Seared Sea Bass
Halibut Forte

CHICKEN

Pan Seared Chicken Breast

MIXED GRILL

Filet Mignon, Fish OR
Filet Mignon, Grilled Shrimp
Filet Mignon, Chicken

Please notify us of any Vegetarian requests prior to your event

POTATOES

Baked Potato
Mashed Potatoes
Potatoes au Gratin

VEGETABLES

Fresh Vegetable Medley
Steamed Asparagus

DESSERT

New York Cheesecake
Key Lime Pie
Chocolate Mousse

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[PRIVATE DINING PACKAGE C]

\$79.95 per person

Please choose one from each category

APPETIZERS

- Housemade Ravioli of Lamb with Creminis,
Spinach and Rosemary Demi
- Grilled Sausage with Polenta and Marsala Sauce
- King Crab Chowder
- Jumbo Shrimp Cocktail

SALADS

- Mixed Green Salad
- Authentic Caesar Salad
- Freddie Salad
- Iceberg Wedge with Choice of Ranch,
Bleu Cheese or Thousand Island Dressing

STEAKS

Please choose one topping: Bearnaise, Roasted Garlic Butter OR White Truffle Butter

- Filet Mignon
- Shorterhouse
- New York Strip Sirloin

FRESH FISH

- Grilled Salmon
- Sea Bass
- Halibut Forte

MIXED GRILL

- Filet Mignon and Fish OR
- Filet Mignon, Grilled Shrimp
- Filet Mignon, Chicken Breast
- Filet Mignon, Lobster Tail

CHICKEN

- Pan Seared Chicken Breast

Please notify us of any Vegetarian requests prior to your event

SIDE DISHES

- Baked Potato
- Mashed Potatoes
- Italian Macaroni & Cheese
- Potatoes au Gratin

VEGETABLES

- Fresh Vegetable Medley
- Steamed Asparagus
- Baby Green Beans
- Steamed Broccoli

DESSERT

- New York Cheesecake
- Molten Chocolate Torte
- Key Lime Pie
- Chocolate Mousse

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[WINE SELECTION]

Please contact us with your wine selection 10 days prior to your event.

PINOT GRIGIO

#312	Vittorio Puiatti del Collio, Tre Venezia	\$38
#302	Santa Margherita, Val d'Adige	\$56

CHARDONNAY

#012	House White Wine	\$37
#410	Gundlach Bundschu, Sonoma	\$47
#458	Stag's Leap Wine Cellars, Napa	\$63
#408	Grgich Hills, Napa	\$88
#428	Far Niente, Napa	\$115

PINOT NOIR

#970	Carneros Creek Los Carneros, Carneros	\$50
#066	Chehalem 3 Vineyard, Willamette	\$68
#968	Etude, Carneros	\$79

CABERNET

#020	House Red Wine	\$42
#654	Markham, Napa	\$54
#672	Sequoia Grove, Napa	\$62
#660	Mt. Veeder, Napa	\$79
#934	ZD, Napa	\$92
#636	Stag's Leap Wine Cellars, Napa	\$99
#618	Joseph Phelps, Napa	\$95
#932	Groth, Napa	\$108
#684	Cakebread, Napa	\$156

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[WINE SELECTION]

CONTINUED

Please contact us with your wine selection 10 days prior to your event.

MERLOT

#718	Franciscan Oakville, Napa	\$45
#706	Chateau Ste. Michelle Canoe Ridge, Columbia Valley	\$68
#926	Stags' Leap Winery, Napa	\$76
#704	Chalk Hill, Napa	\$90
#702	Cakebread, Napa	\$123

CABERNET / MERLOT BLEND

#564	Franciscan Magnificat, Napa	\$98
#982	Angelo Gaja Magari, Toscana	\$115

PRICES, VINTAGES AND SELECTION ARE SUBJECT TO CHANGE WITHOUT NOTICE.

