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Event Planning

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# RECEPTIONS



## À LA CARTE HORS D'OEUVRES

### VEGETABLES

#### Fried Haloumi Cheese

Pomegranate-Chili Sauce  
2.00

#### Saffron Arancini

Fresh Mozzarella,  
Balsamic Tomato Sauce  
3.00

#### Seasonal Bruschetta

Inquire for Details  
3.00

### MEATS

#### Pulled Chicken Adobo

Phyllo, Cilantro, Pickled Onion  
2.00

#### Beef Tenderloin Skewer

Mozzarella, Cherry Tomato, Basil Pesto  
5.00

#### Lamb Meatball

Smoky Tomato Sauce, Mint  
2.00

### SEAFOOD

#### Lobster Roll

Poached Lobster Salad,  
Shaved Celery, Challah  
6.00

#### Smoked Salmon

Dill & Caper Cream Cheese,  
Lemon Zest  
2.00

#### Mini Crab Cake

House Tartar Sauce  
6.00

#### Bacon Wrapped Scallop

Cauliflower Purée, Balsamic  
4.00

### DISPLAYS

#### Mediterranean

Hummus, Kalamata Tapenade,  
Baba Ganoush, Marinated Vegetables,  
and Grilled Pita  
Small 60 Large 120

#### Imported Meats & Cheeses

Chef's Selections of Imported Meats  
and Artisan Cheeses,  
Seasonal Accompaniments  
Small 85 Large 170

#### Crudités

Seasonal Vegetables with Spicy Ranch,  
Blue Cheese Dressing, and Hummus  
Small 55 Large 110

### CARVING STATIONS

#### Beef Tenderloin

300

Seared And Sliced,  
Served With Kings Hawaiian Buns,  
White Truffle Aioli, Horseradish Cream, and Dijonnaise  
Serves up to 15 Guests

#### Beef Striploin

250



SUSHI PLATTERS

**Signature Sushi**

À La Carte Selections

**Classic Rolls**

3 Rolls, 24 Pieces

Spicy Tuna Roll, California Roll,  
Tuna & Avocado Roll

36.00

**Classic Rolls**

5 Rolls, 40 Pieces

Spicy Tuna Roll, California Roll,  
Tuna & Avocado Roll, Tempura Shrimp Roll,  
Philadelphia Roll

60.00

**Jeff Ruby's Favorites**

6 Rolls, 48 Pieces

Godfather Roll, Triple Crown Roll,  
Seven Seas Roll, Hamachi & Jalapeño Roll,  
Spicy Tuna Roll, Veggie Roll

120.00

**Specialty Selections**

3 Rolls, 24 Pieces

Our Three Most Popular Specialty Rolls  
Godfather Roll, Golden Bear Roll,  
Chuukara Roll

72.00

**JR Signature Sushi & Sashimi**

30 Pieces

Tuna, Salmon, Hamachi, King Crab

160.00

RAW BAR DISPLAY

Market Price

**Huge Tiger Shrimp**

**Fresh Oysters on the Half Shell**

**Alaskan King Crab Legs**



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HORS D'OEUVRES

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Choose One, One Piece Per Person

**Fried Haloumi • Pulled Chicken Adobo • Lamb Meatball**

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SIGNATURE SALADS

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**Freddie**

Romaine, Roma Tomato, Bacon, Ranch Dressing

**Classic Caesar**

Hearts of Romaine, Imported Parmigiano-Reggiano, Challah Croutons

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ENTRÉES

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**Petite Filet Mignon**

Center Cut, 8 oz.

**Sixty South Salmon**

Chef's Seasonal Preparation, Fresh Herbs

**Amish Chicken**

Chef's Seasonal Preparation, Select Spices

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SIGNATURE SIDES

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**Creamy Mashed Potatoes**

**Grilled Asparagus**

Citrus Herb Butter, Parmigiano Reggiano

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DESSERT

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**Jeff Ruby's Very Own Cheesecake**

**Three Chocolate Torte**

Flourless Dark Chocolate Cake, Milk & White Chocolate Ganache, Passionfruit Coulis

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\$75 Per Person

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**H O R S D ' O E U V R E S**

Choose Two Items, One Piece Each Per Person

**Fried Haloumi • Pulled Chicken Adobo  
Beef Tenderloin Skewer • Saffron Arancini • Seasonal Bruschetta**

**S I G N A T U R E S A L A D S**

**Freddie**

Romaine, Roma Tomato, Bacon, Ranch Dressing

**Classic Caesar**

Hearts of Romaine, Imported Parmigiano-Reggiano, Challah Croutons

**Iceberg, Bacon, & Blue**

Crisp Iceberg Wedge, Warm Peppered Nueske's Bacon,  
Cherry Tomato, Red Onion, Point Reyes Blue Cheese

**E N T R É E S**

**12 oz. Filet Mignon**

**14 oz. New York Strip**

**Sixty South Salmon**

**Amish Chicken**

Chef's Seasonal Preparation, Fresh Herbs

Chef's Seasonal Preparation, Select Spices

**Sea Bass**

Spaghetti Squash, Saffron Vin Blanc, Chive Oil

**S I G N A T U R E S I D E S**

**Grilled Asparagus**

Citrus Herb Butter, Parmigiano Reggiano

**Sautéed French Green Beans**

Garlic, Shallots & Butter

**Creamy Mashed Potatoes**

**D E S S E R T**

**Jeff Ruby's Very Own Cheesecake**

**Three Chocolate Torte**

Flourless Dark Chocolate Cake, Milk & White Chocolate Ganache, Passionfruit Coulis

**Blackberry Mascarpone Cake**

Blackberry Compote, Brown Butter-Oat Crumble, Caramel Crème

**\$90 Per Person**



HORS D'OEUVRES

Choose Three Items, One Piece Each Per Person

Fried Haloumi • Saffron Arancini • Mini Crab Cake  
Seasonal Bruschetta • Beef Tenderloin Skewer • Lobster Roll

SIGNATURE SALADS

Choose Three

**Freddie**  
Romaine, Roma Tomato,  
Bacon, Ranch Dressing

**Classic Caesar**  
Hearts of Romaine,  
Imported Parmigiano-Reggiano,  
Challah Croutons

**Seasonal Salad**  
Chef's Seasonal  
Preparation

**Iceberg, Bacon, & Blue**

Crisp Iceberg Wedge, Warm Peppered Nueske's Bacon,  
Cherry Tomato, Red Onion, Point Reyes Blue Cheese

ENTRÉES

Choose Five

**12 oz. Filet Mignon**

**Sea Bass**  
Spaghetti Squash, Saffron Vin Blanc,  
Chive Oil

**14 oz. New York Strip**

**Steak Collinsworth**  
8 oz. Filet, King Crab, Asparagus,  
Béarnaise, Bordelaise

**12 oz. Lobster Tail**

**Sixty South Salmon**  
Chef's Seasonal Preparation, Fresh Herbs

**Amish Chicken**  
Chef's Seasonal Preparation, Select Spices

SIGNATURE SIDES

Choose Three

**Creamy Mashed Potatoes**

**Grilled Asparagus**  
Citrus Herb Butter, Parmigiano Reggiano

**Jeff Ruby's Baked Macaroni & Cheese**  
6 Imported Cheeses

**Sautéed French Green Beans**  
Garlic, Shallots & Butter

DESSERT

**Blackberry Mascarpone Cake**  
Blackberry Compote,  
Brown Butter-Oat Crumble,  
Caramel Crème

**Jeff Ruby's  
Very Own Cheesecake**

**Three Chocolate Torte**  
Flourless Dark Chocolate Cake,  
Milk & White Chocolate Ganache,  
Passionfruit Coulis

**Signature Butter Pie**  
Caramel, Powdered Sugar, Cinnamon Sugar Pecans

\$110 Per Person



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ENTRÉES

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**Steak Freddie**

Sliced Prime NY Striploin, Hearts of Romaine, Roma Tomatoes,  
Applewood Smoked Bacon, Ranch Dressing

**Chicken Caesar**

Hearts of Romaine, Imported Parmigiano-Reggiano Frico,  
Challah Croutons, Roasted Chicken Breast

**The Jeff Ruby Burger**

8 oz. Longdale Farms Patty, Shishito Relish,  
Cajun Thousand Island, American Cheese, Lettuce, Beefsteak Tomato

**Vegetarian Entrée**

Chef's Choice

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DESSERT

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**Jeff Ruby's Very Own Cheesecake**

(Includes Coffee & Tea)

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**\$35 Per Person**

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SIGNATURE SALADS

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**Freddie**

Romaine, Roma Tomato, Bacon, Ranch Dressing

**Classic Caesar**

Hearts of Romaine, Imported Parmigiano-Reggiano, Challah Croutons

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ENTRÉES

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**Sixty South Salmon**

Chef's Seasonal Preparation, Fresh Herbs

**Amish Chicken**

Chef's Seasonal Preparation, Select Spices

**The Jeff Ruby Burger**

8 oz. Longdale Farms Patty, Shishito Relish,  
Cajun Thousand Island, American Cheese, Lettuce, Beefsteak Tomato

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SIGNATURE SIDES

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**Creamy Mashed Potatoes**

**Grilled Asparagus**

Citrus Herb Butter, Parmigiano Reggiano

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DESSERT

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**Jeff Ruby's Very Own Cheesecake**

(Includes Coffee & Tea)

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**\$52 Per Person**

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SIGNATURE SALADS

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**Freddie**

Romaine, Roma Tomato, Bacon, Ranch Dressing

**Classic Caesar**

Hearts of Romaine, Imported Parmigiano-Reggiano, Challah Croutons

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ENTRÉES

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**8 oz. Filet Mignon**

**14 oz. New York Strip**

**Sixty South Salmon**

Chef's Seasonal Preparation, Fresh Herbs

**Amish Chicken**

Chef's Seasonal Preparation, Select Spices

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SIGNATURE SIDES

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**Creamy Mashed Potatoes**

**Grilled Asparagus**

Citrus Herb Butter, Parmigiano Reggiano

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DESSERT

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**Jeff Ruby's Very Own Cheesecake**

(Includes Coffee & Tea)

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**\$62 Per Person**

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A large, black, stylized cursive signature of Judy Strickler, consisting of a large loop on the left and a long, sweeping tail on the right.

**Judy Strickler**  
Sales Manager

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