



Event Planning

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

Fried Pork Belly

Poblano Verde, Horseradish Crema,
Chimmichurri, Chili Garlic Oil
6.00

SEAFOOD

Lobster Roll

Poached Lobster Salad,
Shaved Celery, Challah
6.00

Smoked Salmon

Dill & Caper Cream Cheese,
Cucumber, Lemon Zest
2.00

Mini Crab Cake

House Tartar Sauce
6.00

Bacon Wrapped Scallop

Cauliflower Purée, Balsamic
4.00

CARVING STATIONS

Beef Tenderloin

300

Beef Striploin

250

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

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

RAW BAR DISPLAY

Market Price

Huge Tiger Shrimp

Fresh Oysters on the Half Shell

Alaskan King Crab Legs

HORS D'OEUVRES

Choose One, One Piece Per Person

Fried Haloumi • Pulled Chicken Adobo • Lamb Meatball

SIGNATURE SALADS

Freddie

Romaine, Roma Tomato, Bacon, Ranch Dressing

Classic Caesar

Hearts of Romaine, Imported Parmigiano-Reggiano, Challah Croutons

ENTRÉES

Petite Filet Mignon

Center Cut, 8 oz.

Miller Farms Chicken

Chef's Seasonal Preparation, Select Spices

Sixty South Salmon

Chef's Seasonal Preparation, Fresh Herbs

SIGNATURE SIDES

Roasted Garlic Mashed Potatoes

Roasted Asparagus

Roasted Garlic, Lemon Vinaigrette

DESSERT

Jeff Ruby's Very Own Cheesecake

Chocolate Passion Fruit Tartlet

\$75 Per Person



HORS D'OEUVRES

Choose Two Items, One Piece Each Per Person

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

SIGNATURE SALADS

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

ENTRÉES

12 oz. Filet Mignon

14 oz. New York Strip

Sixty South Salmon

Chef's Seasonal Preparation, Fresh Herbs

Miller Farms Chicken

Chef's Seasonal Preparation, Select Spices

'81 Sea Bass Forte

King Crab, Mushrooms, Leeks, Lemon Beurre Blanc

SIGNATURE SIDES

Roasted Asparagus

Roasted Garlic, Lemon Vinaigrette

Sautéed French Green Beans

Garlic, Shallots & Butter

Roasted Garlic Mashed Potatoes

DESSERT

Jeff Ruby's Very Own Cheesecake

Chocolate Passion Fruit Tartlet

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

14 oz. New York Strip

12 oz. Lobster Tail

'81 Sea Bass Forte
King Crab, Mushrooms, Leeks,
Lemon Beurre Blanc

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

Sixty South Salmon
Chef's Seasonal Preparation, Fresh Herbs

Miller Farms Chicken
Chef's Seasonal Preparation, Select Spices

SIGNATURE SIDES

Choose Three

Sautéed French Green Beans
Garlic, Shallots & Butter

Roasted Asparagus
Roasted Garlic, Lemon Vinaigrette

Jeff Ruby's Baked Macaroni & Cheese
6 Imported Cheeses

Roasted Garlic Mashed Potatoes

DESSERT

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

**Jeff Ruby's
Very Own Cheesecake**

Signature Butter Pie
Caramel, Powdered Sugar,
Cinnamon Sugar Pecans

Chocolate Passion Fruit Tartlet

\$110 Per Person



ENTRÉES

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

DESSERT

Jeff Ruby's Very Own Cheesecake

(Includes Coffee & Tea)

\$35 Per Person



SIGNATURE SALADS

Freddie

Romaine, Roma Tomato, Bacon, Ranch Dressing

Classic Caesar

Hearts of Romaine, Imported Parmigiano-Reggiano, Challah Croutons

ENTRÉES

Sixty South Salmon

Chef's Seasonal Preparation, Fresh Herbs

Miller Farms 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

SIGNATURE SIDES

Roasted Garlic Mashed Potatoes

Roasted Asparagus

Roasted Garlic, Lemon Vinaigrette

DESSERT

Jeff Ruby's Very Own Cheesecake

(Includes Coffee & Tea)

\$52 Per Person



SIGNATURE SALADS

Freddie

Romaine, Roma Tomato, Bacon, Ranch Dressing

Classic Caesar

Hearts of Romaine, Imported Parmigiano-Reggiano, Challah Croutons

ENTRÉES

8 oz. Filet Mignon

14 oz. New York Strip

Miller Farms Chicken

Chef's Seasonal Preparation, Select Spices

Sixty South Salmon

Chef's Seasonal Preparation, Fresh Herbs

SIGNATURE SIDES

Roasted Garlic Mashed Potatoes

Roasted Asparagus

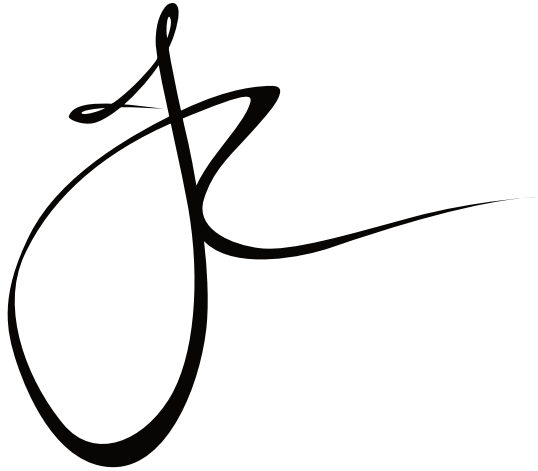
Roasted Garlic, Lemon Vinaigrette

DESSERT

Jeff Ruby's Very Own Cheesecake

(Includes Coffee & Tea)

\$62 Per Person



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