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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

#### 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

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DISPLAYS

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**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

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RAW BAR DISPLAY

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Market Price

**Huge Tiger Shrimp**

**Fresh Oysters on the Half Shell**

**Alaskan King Crab Legs**

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**HORS D'OEUVRES**

Choose One, One Piece Per Person

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

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**SIGNATURE SALADS**

**Freddie**

Romaine, Roma Tomato, Bacon, Ranch Dressing

**Classic Caesar**

Hearts of Romaine, Imported Parmigiano-Reggiano, Challah Croutons

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**ENTRÉES**

**Petite Filet Mignon**

Center Cut, 8 oz.

**Amish Chicken**

Chef's Seasonal Preparation, Select Spices

**Sixty South Salmon**

Chef's Seasonal Preparation, Fresh Herbs

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**SIGNATURE SIDES**

**Roasted Garlic Mashed Potatoes**

**Roasted Asparagus**

Roasted Garlic, Lemon Vinaigrette

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**DESSERT**

**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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**HORS D'OEUVRES**

Choose Two Items, One Piece Each Per Person

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

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**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

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**ENTRÉES**

**12 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

**'81 Sea Bass Forte**

King Crab, Mushrooms, Leeks, Lemon Beurre Blanc

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**SIGNATURE SIDES**

**Roasted Asparagus**

Roasted Garlic, Lemon Vinaigrette

**Sautéed French Green Beans**

Garlic, Shallots & Butter

**Roasted Garlic Mashed Potatoes**

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**DESSERT**

**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

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**\$90 Per Person**

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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

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

14 oz. New York Strip

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

12 oz. Lobster Tail

**Steak Collinsworth**

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

**Amish 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**

**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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**Roasted Garlic Mashed Potatoes**

**Roasted Asparagus**

Roasted Garlic, Lemon Vinaigrette

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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

**Freddie**

Romaine, Roma Tomato, Bacon, Ranch Dressing

**Classic Caesar**

Hearts of Romaine, Imported Parmigiano-Reggiano, Challah Croutons

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ENTRÉES

**8 oz. Filet Mignon**

**14 oz. New York Strip**

**Amish Chicken**

Chef's Seasonal Preparation, Select Spices

**Sixty South Salmon**

Chef's Seasonal Preparation, Fresh Herbs

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SIGNATURE SIDES

**Roasted Garlic Mashed Potatoes**

**Roasted Asparagus**

Roasted Garlic, Lemon Vinaigrette

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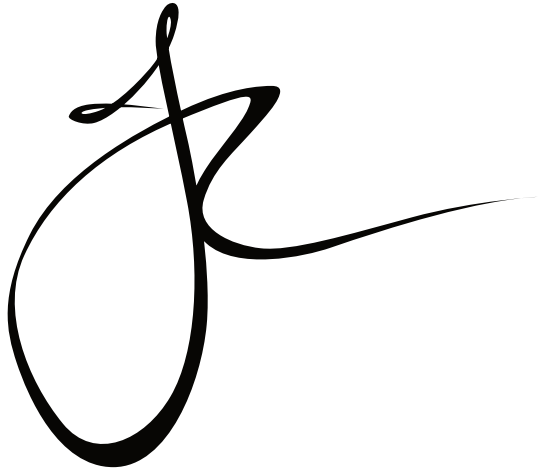
DESSERT

**Jeff Ruby's Very Own Cheesecake**

(Includes Coffee & Tea)

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**\$62 Per Person**



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