



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

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



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.

Bakkafrost Salmon

Chef's Seasonal Preparation, Fresh Herbs

Amish Chicken

Chef's Seasonal Preparation, Select Spices

SIGNATURE SIDES

Creamy Mashed Potatoes

Grilled Asparagus

Citrus Herb Butter, Parmigiano Reggiano

DESSERT

Jeff Ruby's Very Own Cheesecake

Three Chocolate Torte

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

\$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

Bakkafrost Salmon

Chef's Seasonal Preparation, Fresh Herbs

14 oz. New York Strip

Amish Chicken

Chef's Seasonal Preparation, Select Spices

Alaskan Halibut

Squid Ink Aioli, Asparagus, Sugar Snap Peas,
Napa Cabbage, Uni Vinaigrette

SIGNATURE SIDES

Grilled Asparagus

Citrus Herb Butter, Parmigiano Reggiano

Haricot Verts

Garlic, Shallots, Butter

Creamy Mashed Potatoes

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

\$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

Alaskan Halibut
Squid Ink Aioli, Asparagus, Sugar Snap Peas,
Napa Cabbage, Uni Vinaigrette

14 oz. New York Strip

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

12 oz. Lobster Tail

Bakkafrost 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

Haricot Verts
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



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

Bakkafrost 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

SIGNATURE SIDES

Creamy Mashed Potatoes

Grilled Asparagus

Citrus Herb Butter, Parmigiano Reggiano

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

Bakkafrost Salmon

Chef's Seasonal Preparation, Fresh Herbs

Amish Chicken

Chef's Seasonal Preparation, Select Spices

SIGNATURE SIDES

Creamy Mashed Potatoes

Grilled Asparagus

Citrus Herb Butter, Parmigiano Reggiano

DESSERT

Jeff Ruby's Very Own Cheesecake

(Includes Coffee & Tea)

\$62 Per Person



A large, black, stylized cursive signature of Judy Strickler, consisting of a large loop followed by a long, sweeping tail.

Judy Strickler
Sales Manager

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