



• EVENT PLANNING •

RECEPTIONS



À LA CARTE HORS D'OEUVRES

VEGETABLES

Fried Haloumi Cheese
Pomegranate-Chili Sauce
2

Saffron Arancini
Fresh Mozzarella,
Balsamic Tomato Sauce
3

Seasonal Bruschetta
Inquire for Details
3

MEATS

Citrus-Braised Pork Belly
Pickled Vegetables
6

Wagyu Meatball
Classic Tomato Sauce, Pecorino
2

Pulled Chicken Adobo
Phyllo, Cilantro, Pickled Onion
2

Beef Tenderloin Skewer
Mozzarella, Cherry Tomato, Basil Pesto
5

SEAFOOD

Lobster Roll
Poached Lobster Salad,
Shaved Celery, Challah
6

Smoked Salmon
Dill & Caper Cream Cheese,
Cucumber, Lemon Zest
2

Bacon Wrapped Scallop
Cauliflower Purée, Balsamic
4

Mini Crab Cake
House Tartar Sauce
6

DISPLAYS

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

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

Crudités

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

CARVING STATIONS

Beef Tenderloin
300

Beef Striploin
250

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

R E C E P T I O N S

S U S H I P L A T T E R S



Signature Sushi

À La Carte Selections

Classic Rolls

3 Rolls, 24 Pieces

Spicy Tuna Roll,
California Roll, Tuna & Avocado Roll
36

Specialty Selections

3 Rolls, 24 Pieces

Our Three Most Popular Specialty Rolls
Godfather Roll, Money Roll, Volcano Roll
72

Classic Rolls

5 Rolls, 40 Pieces

Spicy Tuna Roll, California Roll,
Tuna & Avocado Roll,
Tempura Shrimp Roll,
Philadelphia Roll
60

Jeff Ruby's Favorites

6 Rolls, 48 Pieces

Godfather Roll, Triple Crown Roll,
Seven Seas Roll, Spicy Tuna Roll,
Hamachi & Jalapeño Roll,
Veggie Roll
120

JR Signature Sushi & Sashimi

30 Pieces

Tuna, Salmon, Hamachi,
King Crab
160

R A W B A R D I S P L A Y

Huge Tiger Shrimp

Fresh Oysters on the Half Shell

Alaskan King Crab Legs

Market Price

SILVER PACKAGE



HORS D'OEUVRES

SELECT ONE, ONE PIECE PER PERSON

Fried Haloumi • Pulled Chicken Adobo • Wagyu Meatball

SIGNATURE SALADS

Freddie

Roma Tomatoes, Applewood Bacon, Buttermilk Ranch

Classic Caesar

Imported Parmigiano-Reggiano, Challah Croutons

ENTRÉES

Petite Filet Mignon

Center Cut, 8 oz

Roasted Chicken

Chef 's Seasonal Preparation, Select Spices

Roasted Salmon

Chef 's Seasonal Preparation, Fresh Herbs

STEAKHOUSE SIDES

Creamy Mashed Potatoes

Grilled Asparagus

DESSERTS

Jeff Ruby's Very Own Cheesecake

Chocolate Passion Fruit Torte

75 PER PERSON

G O L D P A C K A G E



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

SELECT TWO, ONE PIECE 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

Roma Tomatoes, Applewood Bacon, Buttermilk Ranch

Classic Caesar

Imported Parmigiano-Reggiano, Challah Croutons

The Wedge

Seared Pork Belly, Tomato, Red Onion, Buttermilk Blue Cheese

E N T R É E S

SELECT FOUR

Petite Filet Mignon
Center Cut, 8 oz

New York Strip
14 oz Center-Cut

Roasted Chicken
Chef 's Seasonal Preparation,
Select Spices

Sea Bass Forte
Circa 1981 - King Crab,
Shiitake, Beurre Blanc

Roasted Salmon
Chef 's Seasonal Preparation,
Fresh Herbs

S T E A K H O U S E S I D E S

Creamy Mashed Potatoes

Grilled Asparagus

Sautéed French Green Beans

D E S S E R T S

Jeff Ruby's Very Own Cheesecake

Chocolate Passion Fruit Torte

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

9 0 P E R P E R S O N

PLATINUM PACKAGE



HORS D'OEUVRES

SELECT THREE, ONE PIECE PER PERSON

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

SIGNATURE SALADS

SELECT THREE

Freddie
Roma Tomatoes, Applewood Bacon,
Buttermilk Ranch

The Wedge
Seared Pork Belly, Tomato, Red Onion,
Buttermilk Blue Cheese

Classic Caesar
Imported Parmigiano-Reggiano,
Challah Croutons

Seasonal Salad
Chef's Seasonal
Preparation

ENTRÉES

SELECT FIVE

Barrel-Cut Filet Mignon
12 oz Cut From the Thickest
Part of the Tenderloin

New York Strip
14 oz Center-Cut

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

Roasted Chicken
Chef's Seasonal Preparation,
Select Spices

Sea Bass Forte
Circa 1981 - King Crab,
Shiitake, Beurre Blanc

Roasted Salmon
Chef's Seasonal Preparation,
Fresh Herbs

STEAKHOUSE SIDES

SELECT THREE

Jeff Ruby's Baked
Macaroni & Cheese

Mashed Potatoes

Grilled Asparagus

Sautéed French
Green Beans

DESSERTS

Jeff Ruby's Very Own Cheesecake

Chocolate Passion Fruit Torte

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

Signature Butter Pie
Caramel, Powdered Sugar,
Cinnamon Sugar Pecans

110 PER PERSON

SAPPHIRE LUNCH PACKAGE



ENTRÉES

Steak Freddie

Sliced Prime New York Strip,
Roma Tomatoes, Applewood Bacon, Buttermilk Ranch

Classic Chicken Caesar

Roasted Chicken Breast,
Imported Parmigiano-Reggiano, Challah Croutons

Steakhouse Burger

8 oz Prime Patty, Herb Aioli,
Caramelized Onion, American Cheese

Vegetarian Entrée

Chef's Selection

DESSERTS

Jeff Ruby's Very Own Cheesecake

INCLUDES COFFEE & TEA

35 PER PERSON

EMERALD LUNCH PACKAGE



SIGNATURE SALADS

Freddie

Roma Tomatoes, Applewood Bacon, Buttermilk Ranch

Classic Caesar

Imported Parmigiano-Reggiano, Challah Croutons

ENTRÉES

Roasted Chicken

Chef 's Seasonal Preparation, Select Spices

Roasted Salmon

Chef 's Seasonal Preparation, Fresh Herbs

Steakhouse Burger

8 oz Prime Patty, Herb Aioli,
Caramelized Onion, American Cheese

STEAKHOUSE SIDES

Creamy Mashed Potatoes

Grilled Asparagus

DESSERTS

Jeff Ruby's Very Own Cheesecake

INCLUDES COFFEE & TEA

52 PER PERSON

DIAMOND LUNCH PACKAGE



SIGNATURE SALADS

Freddie

Roma Tomatoes, Applewood Bacon, Buttermilk Ranch

Classic Caesar

Imported Parmigiano-Reggiano, Challah Croutons

ENTRÉES

Petite Filet Mignon

Center Cut, 8 oz

Sautéed Vegetable Gnocchi

Chef's Seasonal Preparation

Roasted Chicken

Chef's Seasonal Preparation, Select Spices

STEAKHOUSE SIDES

Creamy Mashed Potatoes

Grilled Asparagus

DESSERTS

Jeff Ruby's Very Own Cheesecake

INCLUDES COFFEE & TEA

68 PER PERSON



Meghan Reames

Sales & Relationship Manager

Meghan.Reames@JeffRuby.com

101 West Vine Street
Lexington, Kentucky 40507

Phone: 859.554.7000

JeffRuby.com