



• EVENT PLANNING •

# RECEPTIONS



## À LA CARTE HORS D'OEUVRES

**Saffron Arancini**  
Fresh Mozzarella,  
Balsamic Tomato Sauce  
5

**Beef Tenderloin Skewer**  
Mozzarella, Cherry Tomato,  
Basil Pesto  
7

**Tomato Basil Bruschetta**  
Ricotta, Balsamic,  
Shaved Parmesan  
3

**Wagyu Meatball**  
Classic Tomato Sauce, Pecorino  
6

**Mini Crab Cake**  
House Tartar Sauce  
8

## RAW BAR

Market Price

**Huge Tiger Shrimp**

**Fresh Oysters on the Half Shell**

## SIGNATURE SUSHI

**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,  
Philadelphia Roll, Tempura Shrimp 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  
160

## CARVING STATIONS

**Beef Tenderloin**

425

Seared And Sliced, Served With Kings Hawaiian Buns,  
White Truffle Aioli, Horseradish Cream, and Dijonnaise

**Serves up to 15 Guests**

# SILVER PACKAGE



## HORS D'OEUVRES

SELECT ONE, ONE PIECE PER GUEST

Saffron Arancini • Tomato Basil Bruschetta • 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

### Butter Pie

Caramel Sauce, Powdered Sugar, Cinnamon Sugar Pecans

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85 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 GUEST

Wagyu Meatball • Saffron Arancini • Tomato Basil Bruschetta • Mini Crab Cake

## 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

Braised Bacon, Tomato, Red Onion, Fresh Dill, 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

### Chilean Sea Bass

Chef 's Seasonal Preparation

### 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

Jeff Ruby's Baked  
Macaroni & Cheese

Grilled Asparagus

## D E S S E R T S

Jeff Ruby's Very Own Cheesecake

### Chocolate Torte

Dark Chocolate Mousse, Oreo Crust, Sea Salt, Blackberries

### Butter Pie

Caramel Sauce, Powdered Sugar, Cinnamon Sugar Pecans

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# PLATINUM PACKAGE



## HORS D'OEUVRES

SELECT THREE, ONE PIECE PER GUEST

Mini Crab Cake • Saffron Arancini • Wagyu Meatball  
Beef Tenderloin Skewer • Tiger Shrimp • Tomato Basil Bruschetta

## SIGNATURE SALADS

SELECT THREE

**Freddie**  
Roma Tomatoes, Applewood Bacon,  
Buttermilk Ranch

**The Wedge**  
Braised Bacon, Tomato, Red Onion,  
Fresh Dill, Buttermilk Blue Cheese

**Classic Caesar**  
Imported Parmigiano-Reggiano,  
Challah Croutons

**Seasonal Salad**  
Chef's Seasonal  
Preparation

## ENTRÉES

SELECT FIVE

**New York Strip**  
14 oz Center-Cut

**Steak Collinworth**  
8 oz Filet, King Crab, Asparagus,  
Béarnaise, Bordelaise

**Petite Filet Mignon**  
8 oz Center-Cut

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

**Chilean Sea Bass**  
Chef's Seasonal Preparation

**Roasted Salmon**  
Chef's Seasonal Preparation,  
Fresh Herbs

## STEAKHOUSE SIDES

Mashed Potatoes

Jeff Ruby's Baked  
Macaroni & Cheese

Grilled Asparagus

## DESSERTS

Jeff Ruby's Very Own Cheesecake

Vanilla Bean Crème Brûlée

**Chocolate Torte**  
Dark Chocolate Mousse, Oreo Crust,  
Sea Salt, Blackberries

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

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115 PER PERSON

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# RUBY PACKAGE



## HORS D'OEUVRES

SELECT THREE, ONE PIECE PER GUEST

Mini Crab Cake • Saffron Arancini • Wagyu Meatball  
Beef Tenderloin Skewer • Tomato Basil Bruschetta

## RAW BAR

Jumbo Tiger Shrimp Cocktail • 2 Pieces Per Guest

## SIGNATURE SALADS

SELECT THREE

**Freddie**  
Roma Tomatoes,  
Applewood Bacon,  
Buttermilk Ranch

**Classic Caesar**  
Parmigiano-Reggiano,  
Challah Croutons  
**Seasonal Salad**

**Chef's Seasonal**  
Preparation

**The Wedge**  
Braised Bacon, Tomato,  
Red Onion, Fresh Dill,  
Buttermilk Blue Cheese

## ENTRÉES

SELECT FIVE

**Petite Filet Mignon**  
8 oz Center-Cut

**Cowboy Steak**  
22 oz 70-Day Dry-Aged  
Bone-In Ribeye

**New York Strip**  
14 oz Center-Cut

**Chilean Sea Bass**  
Chef's Seasonal  
Preparation

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

**Roasted Chicken**  
Seasonal Preparation,  
Select Spices

## TO CROWN YOUR STEAK

ONE TOPPER PER GUEST

Bourbon Peppercorn Sauce

Béarnaise Sauce

Roasted Garlic Butter

Melted Point Reyes Blue Cheese

Mushrooms & Onions

## STEAKHOUSE SIDES

Mashed Potatoes

Jeff Ruby's Baked  
Macaroni & Cheese

Grilled Asparagus

## DESSERTS

Jeff Ruby's Very Own Cheesecake

Vanilla Bean Crème Brûlée

**Chocolate Torte**  
Dark Chocolate Mousse, Oreo Crust,  
Sea Salt, Blackberries

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

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1 5 5 PER PERSON

# MUSIC CITY PACKAGE



## HORS D'OEUVRES

SELECT THREE, ONE PIECE PER GUEST

Mini Crab Cake • Saffron Arancini • Wagyu Meatball  
Beef Tenderloin Skewer • Tomato Basil Bruschetta

## RAW BAR

Jumbo Tiger Shrimp Cocktail • 2 Pieces Per Guest

## SIGNATURE SALADS

SELECT THREE

**Freddie**  
Roma Tomatoes,  
Applewood Bacon,  
Buttermilk Ranch

**Classic Caesar**  
Parmigiano-Reggiano,  
Challah Croutons

**Seasonal Salad**  
Chef's Seasonal  
Preparation

**The Wedge**  
Braised Bacon, Tomato,  
Red Onion, Fresh Dill,  
Buttermilk Blue Cheese

## ENTRÉES

SELECT FIVE

**Cowboy Steak**  
22 oz 70-Day Dry-Aged  
Bone-In Ribeye

**Barrel-Cut Filet Mignon**  
12 oz Center-Cut

**New York Strip**  
14 oz Center-Cut

**Blackened Ribeye**  
16 oz Delmonico,  
Horseradish Cream

**Chilean Sea Bass**  
Chef's Seasonal  
Preparation

**Steak Collinworth**  
8 oz Filet, King Crab,  
Asparagus, Béarnaise, Bordelaise

**Roasted Chicken**  
Seasonal Preparation,  
Select Spices

## TO CROWN YOUR STEAK

ONE TOPPER PER GUEST

Bourbon Peppercorn Sauce

Béarnaise Sauce

Roasted Garlic Butter

Melted Point Reyes Blue Cheese

Mushrooms & Onions

## STEAKHOUSE SIDES

SELECT FOUR

Mashed Potatoes

Jeff Ruby's Baked  
Macaroni & Cheese

Nashville Hot Greens

Classic Creamed  
Spinach

Grilled Asparagus

## DESSERTS

SELECT FOUR

Jeff Ruby's Very Own Cheesecake

Vanilla Bean Crème Brûlée

Seasonal House-Made Ice Cream

**Chocolate Torte**  
Dark Chocolate Mousse, Oreo Crust,  
Sea Salt, Blackberries

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

1 8 5 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

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35 PER PERSON

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# 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

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52 PER PERSON

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# DIAMOND LUNCH PACKAGE



## SIGNATURE SALADS

### Freddie

Roma Tomatoes, Applewood Bacon, Buttermilk Ranch

### Classic Caesar

Imported Parmigiano-Reggiano, Challah Croutons

## ENTRÉES

### Petite Filet Mignon

6 oz

### Roasted Salmon

Chef's Seasonal Preparation, Fresh Herbs

### 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

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70 PER PERSON

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