



Event Planning



Steak Collinsworth



Classic Sushi Rolls



HORS D'OEUVRES SELECTION

(À la Carte)

Bacon Jam Mushroom

Sweet Onion & Bacon Stuffed
Mushrooms With Cream Cheese

\$3.50

Steak Tartare

Ponzu, Ginger, Fresh Herbs,
Taro Chip

\$4.50

Antipasti Skewer

Imported Provolone, Tomato,
Chorizo, Olive

\$3.50

Mini Crab Cake

Red Pepper Vinaigrette,
House-Made Tartar Sauce

\$6.00

Crispy Chicken

Parmesan Skewer

House-Made Marinara Sauce,
Parmigiano-Reggiano

\$4.50

BRUSCHETTAS

(\$3.50 Each)

- Prosciutto, Manchego Cheese, Peppercorn Mayo
- Bleu Cheese, Smoked Bacon, Honey
- Ricotta, Tomato, Balsamic
- Pancetta, Fig, Fig Ricotta

DISPLAYS

Fresh Vegetable Crudités

Seasonal Vegetables Accompanied By
Sriracha Ranch Dipping Sauce,
Point Reyes Bleu Cheese Dressing, Hummus

Small - \$60.00 (Serves 15-20 People)

Large - \$120.00 (Serves 30-40 People)

Meat & Cheese

Chef's Selection
3 Meats & 3 Cheeses

Seasonal Fruit, Artisan Bread & Crackers

Small - \$75.00 (Serves 15-20 People)

Large - \$150.00 (Serves 30-40 People)

Brie en Croûte

Baked Brie Wrapped in Puff Pastry
Served with Honey, Seasonal Fruit And Artisan Crackers

Small - \$38.00 (Serves 10-15 people)

Large - \$75.00 (Serves 20-30 people)

BEEF TENDERLOIN

Seared And Sliced Whole Beef Tenderloin, Served With Kings Hawaiian Buns,
White Truffle Aioli, Horseradish Cream, And Dijonnaise

\$300.00 (Serves up to 15 people)



SIGNATURE SUSHI ROLLS

(À la Carte, 8 Pieces Per Roll)

Godfather Roll

Tempura Lobster, Asparagus, Avocado,
Seared Filet Mignon, Sauce Duet
\$26.00

Seven Seas Roll

California Roll Wrapped with Tuna, Salmon,
Yellowtail, Shrimp, Eel, Avocado and Tobiko
\$18.00

Golden Bear Roll

Tempura Shrimp, Cucumber, Avocado,
Spicy Crab, Garlic Aoli,
Tempura Flakes, Kabayaki Sauce
\$18.00

Triple Crown Roll

Baked Scallop & Ebi, Crab, Asparagus,
Sweet Pepper, Sweet Potato Crunch, Masago,
Tobiko, Scallion, Kabayaki Sauce
\$24.00

SUSHI PLATTERS & DISPLAYS

(Each Serves 12 People)

Chef's Selection Of Classic Rolls

Standard Platter, 32 pc. - \$48.00

Chef's Selection Of Signature Rolls

Grande Platter, 40 pc. - \$96.00

Jeff Ruby's Finest Nigiri & Sashimi

28 pc. - \$160.00

Trio Of Signature Sushi Appetizers

\$78.00

RAW BAR DISPLAY

(Market Price)

Huge Tiger Shrimp

Fresh Oysters on the Half Shell

Alaskan King Crab Legs



HORS D'OEUVRES

(Pre-Select One Item, One Piece Per Person)

Antipasti Skewer • Bacon Jam Mushroom • Choice of Bruschetta

SIGNATURE SALADS

(Choice Of)

Freddie

Romaine, Roma Tomato, Bacon, Ranch Dressing

Classic Caesar

Hearts of Romaine, Imported Parmigiano-Reggiano & House-Made Croutons

SIGNATURE SIDES

Mashed Potatoes

Grilled Asparagus

Citrus Herb Butter

ENTRÉES

8 oz. Filet Mignon

Verlasso Salmon

Pan-Seared Verlasso Salmon, Sautéed English Peas, Roasted Cherry Tomato, Mustard Dill Aioli

Chicken Parmesan

Served Over Linguine and Topped with House-Made Marinara, Fresh Mozzarella and Basil

DESSERT

Jeff Ruby's Very Own Cheesecake

Three Chocolate Torte

Flourless Dark Chocolate Cake, Milk Chocolate Ganache, White Chocolate Ganache,
Garnished With Whole Blackberries And A Passionfruit Coulis

Blackberry Mascarpone Cake

Blackberry Compote, Brown Butter-Oat Crumble, Caramel Crème



HORS D'OEUVRES

(Pre-Select Two Items, One Piece Per Person)

**Antipasti Skewer • Crispy Chicken Parmesan Skewer
Bacon Jam Mushroom • Choice of Bruschetta**

SIGNATURE SALADS

(Choice Of)

Freddie

Romaine, Roma Tomato, Bacon, Ranch Dressing

Classic Caesar

Hearts of Romaine, Imported Parmigiano-Reggiano & House-Made Croutons

Iceberg & Bleu

Iceberg, Toasted Pecans, Bacon, Maytag Bleu Cheese Dressing

SIGNATURE SIDES

Grilled Asparagus

Citrus Herb Butter

Mashed Potatoes

Sautéed Fresh Green Beans

Garlic, Shallots & Butter

ENTRÉES

12 oz. Filet Mignon

14 oz. New York Strip

Verlasso Salmon

Pan-Seared Verlasso Salmon, Sautéed English Peas, Roasted Cherry Tomato, Mustard Dill Aioli

Chicken Parmesan

Served Over Linguine and Topped with House-Made Marinara, Fresh Mozzarella and Basil

DESSERT

Jeff Ruby's Very Own Cheesecake

Three Chocolate Torte

Flourless Dark Chocolate Cake, Milk Chocolate Ganache, White Chocolate Ganache,
Garnished With Whole Blackberries And A Passionfruit Coulis

Blackberry Mascarpone Cake

Blackberry Compote, Brown Butter-Oat Crumble, Caramel Crème

— \$90 Per Person —



HORS D'OEUVRES

(Pre-Select Three Items, One Piece Per Person)

**Antipasti Skewer • Mini Crab Cake • Bacon Jam Mushroom
Crispy Chicken Parmesan Skewers • Ricotta, Tomato, Balsamic Bruschetta**

SIGNATURE SALADS

(Select Three)

Freddie

Romaine, Roma Tomato, Bacon,
Ranch Dressing

Classic Caesar

Hearts of Romaine, Imported
Parmigiano-Reggiano & House-Made Croutons

Iceberg & Bleu

Iceberg, Toasted Pecans, Bacon,
Maytag Bleu Cheese Dressing

Seasonal Signature Salad

SIGNATURE SIDES

(Select Three)

Grilled Asparagus

Citrus Herb Butter

Mashed Potatoes

Sautéed Fresh Green Beans

Garlic, Shallots & Butter

Jeff Ruby's Baked Macaroni & Cheese

6 Imported Cheeses

ENTRÉES

(Select Five)

12 oz. Filet Mignon

14 oz. New York Strip

12 oz. Lobster Tail

Steak Collinsworth

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

Verlasso Salmon

Pan-Seared Verlasso Salmon,
Sautéed English Peas, Roasted Cherry
Tomato, Mustard Dill Aioli

Chicken Parmesan

Served Over Linguine and
Topped with House-Made
Marinara, Fresh Mozzarella and Basil

DESSERT

Three Chocolate Torte

Flourless Dark Chocolate Cake, Milk Chocolate Ganache, White Chocolate Ganache,
Garnished With Whole Blackberries And A Passionfruit Coulis

Jeff Ruby's Very Own Cheesecake

Blackberry Mascarpone Cake

Blackberry Compote, Brown Butter-Oat
Crumble, Caramel Crème

\$110 Per Person



ENTRÉES

(Choice Of)

Steak Freddie

Sliced Prime NY Striploin, Hearts of Romaine, Roma Tomatoes,
Applewood Smoked Bacon & House-Made Ranch Dressing

Chicken Caesar

Hearts of Romaine, Imported Parmigiano-Reggiano Frico
and House-Made Croutons with Roasted Chicken Breast

The Jeff Ruby Burger

Specialty Blend Dry-Aged Beef from Pat LaFrieda, Jeff Ruby's Seasoning,
Wisconsin Cheddar Cheese, Caramelized Shallot Jam, Duke's Peppercorn
Mayonnaise on a Brioche Bun, Served with Boardwalk Fries

Vegetarian Entrée

Chef's Choice

DESSERT

Jeff Ruby's Very Own Cheesecake

(Includes Coffee & Tea)

\$35 Per Person



SALADS

(Choice Of)

Freddie

Romaine, Roma Tomato, Bacon, Ranch Dressing

Classic Caesar

Hearts of Romaine, Imported Parmigiano-Reggiano & House-Made Croutons

ENTRÉES

(Choice Of)

Steak Freddie

Sliced Prime NY Striploin, Hearts of Romaine, Roma Tomatoes,
Applewood Smoked Bacon & House-Made Ranch Dressing

Verlasso Salmon

Pan-Seared Verlasso Salmon, Sauteed English Peas, Roasted Cherry Tomato, Mustard Dill Aioli

Chicken Parmesan

Served Over Linguine and Topped with House-Made Marinara, Fresh Mozzarella and Basil

The Jeff Ruby Burger

Specialty Blend Dry-Aged Beef from Pat LaFrieda, Jeff Ruby's Seasoning,
Wisconsin Cheddar Cheese, Caramelized Shallot Jam, Duke's Peppercorn
Mayonnaise on a Brioche Bun, Served with Boardwalk Fries

SIGNATURE SIDES

Steakhouse Mashed Potatoes

Grilled Asparagus

Citrus Herb Butter

DESSERT

Jeff Ruby's Very Own Cheesecake

(Includes Coffee & Tea)

————— \$52 Per Person —————



SALADS

(Choice Of)

Freddie

Romaine, Roma Tomato, Bacon, Ranch Dressing

Classic Caesar

Hearts of Romaine, Imported Parmigiano-Reggiano & House-Made Croutons

ENTRÉES

(Choice Of)

8 oz. Filet Mignon 14 oz. New York Strip

Verlasso Salmon

Pan-Seared Verlasso Salmon, Sautéed English Peas, Roasted Cherry Tomato, Mustard Dill Aioli

Chicken Parmesan

Served Over Linguine and Topped with House-Made Marinara, Fresh Mozzarella and Basil

SIGNATURE SIDES

Steakhouse Mashed Potatoes

Grilled Asparagus

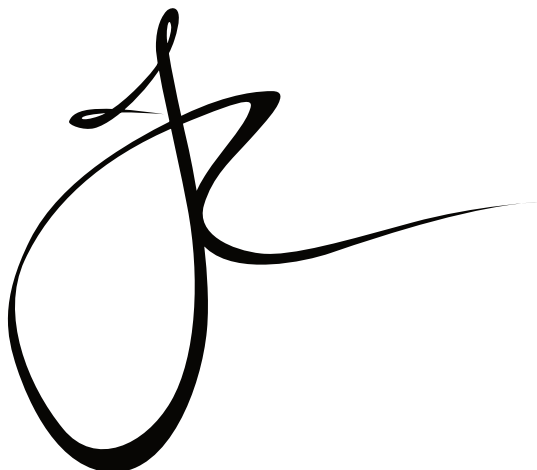
Citrus Herb Butter

DESSERT

Jeff Ruby's Very Own Cheesecake

(Includes Coffee & Tea)

\$62 Per Person



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