



RECEPTIONS

HORS D'OEUVRES SELECTION

(À la Carte)

Mini Crab Cake

Red Pepper Vinaigrette,
House-Made Tartar Sauce
\$6.00

Antipasti Skewer

Imported Provolone, Tomato,
Chorizo, Olive
\$3.50

Bacon Jam Mushroom

Sweet Onion & Bacon Stuffed
Mushrooms With Cream Cheese
\$3.50

Steak Tartare

Ponzu, Ginger, Fresh Herbs,
Taro Chip
\$4.50

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)

RECEPTIONS



SIGNATURE SUSHI ROLLS

(À la Carte, 8 Pieces Per Roll)

Godfather Roll

Tempura Lobster, Asparagus, Avocado,
Seared Filet Mignon, Spicy Mayo, Eel Sauce,
Tempura Crunch
\$26.00

Drum Roll

Crab, Tuna, Salmon, Hamachi, Walu,
Ebi, Cucumber, Avocado and Tobiko
\$18.00

Herbstreit Roll

Shrimp Tempura, Cucumber, Avocado,
Spicy Crab, Garlic Aioli,
Tempura Crunch and Eel Sauce
\$18.00

Ruby Roll

Baked Scallop & Ebi, Crab, Avocado,
Asparagus, Sweet Potato Crunch,
Masago, Eel Sauce, Scallion, Tobiko and Furikaki
\$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

SILVER PACKAGE



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 Frico & House-Made Croutons

SIGNATURE SIDES

Mashed Potatoes

Grilled Asparagus

Toasted Pine Nut Gremolata

ENTRÉES

8 oz. Filet Mignon

Sixty South Salmon

Butternut Squash Bisque, Fresh Herbs

Chicken Milanese

Pickled Red Onion, Arugula, Garlic-Lemon Beurre Blanc

DESSERT

Jeff Ruby's Very Own Cheesecake

Selection Of Sauces

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

\$75 Per Person



Nashville

GOLD PACKAGE

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 Frico & House-Made Croutons

Iceberg & Bleu

Iceberg, Toasted Pecans, Bacon, Maytag Bleu Cheese Dressing

SIGNATURE SIDES

Sautéed Fresh Green Beans

Garlic, Shallots & Butter

Mashed Potatoes

Grilled Asparagus

Toasted Pine Nut Gremolata

ENTRÉES

12 oz. Filet Mignon

14 oz. New York Strip

Sixty South Salmon

Butternut Squash Bisque, Fresh Herbs

Chilean Sea Bass

Saffron Cream, Sweet Corn, King Crab, Heirloom Cherry Tomato

Chicken Milanese

Pickled Red Onion, Arugula, Garlic-Lemon Beurre Blanc

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

Selection Of Sauces

Blackberry Mascarpone Cake

Blackberry Compote, Brown Butter-Oat
Crumble, Caramel Crème

————— \$90 Per Person —————



Nashville

PLATINUM PACKAGE

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 Frico & House-Made Croutons

Iceberg & Bleu

Iceberg, Toasted Pecans, Bacon, Maytag Bleu Cheese Dressing

Seasonal Signature Salad

SIGNATURE SIDES

(Select Three)

Grilled Asparagus

Toasted Pine Nut Gremolata

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

Steak Collinsworth

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

14 oz. New York Strip

12 oz. Lobster Tail

Sixty South Salmon

Butternut Squash Bisque,
Fresh Herbs

Chilean Sea Bass

Saffron Cream, Sweet Corn, King Crab,
Heirloom Cherry Tomato

Chicken Milanese

Pickled Red Onion, Arugula,
Garlic-Lemon Beurre Blanc

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

Selection Of Sauces

Blackberry Mascarpone Cake

Blackberry Compote, Brown Butter-Oat
Crumble, Caramel Crème

————— \$110 Per Person —————

LUNCH



ENTRÉES

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

Selection of Sauces

(Includes Coffee & Tea)

\$ 35 Per Person

LUNCH



SALADS

(Choice Of)

Freddie

Romaine, Roma Tomato, Bacon, Ranch Dressing

Classic Caesar

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

ENTRÉES

(Choice Of)

Steak Freddie

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

Sixty South Salmon

Butternut Squash Bisque, Fresh Herbs

Chicken Milanese

Pickled Red Onion, Arugula, Garlic-Lemon Beurre Blanc

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

Toasted Pine Nut Gremolata

DESSERT

Jeff Ruby's Very Own Cheesecake

(Includes Coffee & Tea)

\$52 Per Person

LUNCH



SALADS

(Choice Of)

Freddie

Romaine, Roma Tomato, Bacon, Ranch Dressing

Classic Caesar

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

ENTRÉES

(Choice Of)

8 oz. Filet Mignon

14 oz. New York Strip

Sixty South Salmon

Butternut Squash Bisque, Fresh Herbs

Chicken Milanese

Pickled Red Onion, Arugula, Garlic-Lemon Beurre Blanc

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

Toasted Pine Nut Gremolata

DESSERT

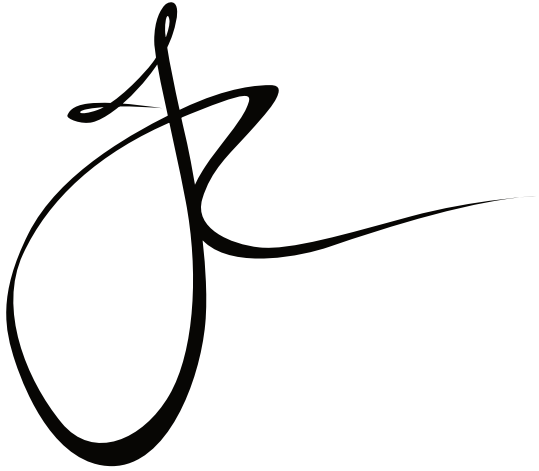
Jeff Ruby's Very Own Cheesecake

(Includes Coffee & Tea)

\$62 Per Person



Nashville



Rachel Offutt
Sales Manager

300 4th Avenue N
Nashville, TN 37219

Phone: 615.434.4300

rachel.offutt@jeffruby.com

JeffRuby.com