



Event Planning

The Precinct



The Loft





The Ruby Room



Steak Collinsworth

Filet Mignon & Lobster





## HORS D'OEUVRES SELECTION

(À la Carte)

### **Mini Crab Cake**

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

### **Fried Pork Belly**

Poblano Verde, Horseradish  
Crema, Chimmichurri, Chili Garlic Oil  
\$6.00

### **Antipasti Skewer**

Imported Provolone, Tomato,  
Chorizo, Olive  
\$3.50

### **Crispy Chicken Parmesan Skewer**

House-Made Marinara Sauce,  
Parmigiano-Reggiano  
\$4.50

### **Bacon Jam Mushroom**

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

## BRUSCHETTAS

(\$3.50 Each)

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

## 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)

## RAW BAR DISPLAY

(Market Price)

**Huge Tiger Shrimp • Fresh Oysters on the Half Shell • Alaskan King Crab Legs**

## 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)



### HORS D'OEUVRES

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

**Antipasti Skewer • Bacon Jam Mushroom • Choice of Bruschetta**

### SIGNATURE SALADS

(Choice Of)

#### **Classic Caesar**

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

#### **Freddie**

Romaine, Roma Tomato, Bacon, Ranch Dressing

### SIDES TO SHARE

#### **Roasted Garlic Mashed Potatoes**

#### **Roasted Asparagus**

Roasted Garlic & Lemon Vinaigrette

### ENTRÉES

(Choice Of)

#### **8 oz. Filet Mignon**

#### **Sixty South Salmon**

Passion Fruit-Chili Buerre Blanc

#### **Panko Crusted Chicken**

Creamy Tomato Couscous, Taleggio & Provolone Cheese, Fresh Basil

### DESSERT

(Choice Of)

#### **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 Frico & House-Made Croutons

**Wedge Salad**

Crisp Iceberg Wedge, Roma Tomatoes, Nueske's Bacon and Challah Croutons, with Point Reyes Bleu Cheese Dressing

**SIDES TO SHARE**

**Roasted Asparagus**

Roasted Garlic & Lemon Vinaigrette

**Roasted Garlic**

**Mashed Potatoes**

**Sautéed French Beans**

Garlic, Shallots & Butter

**ENTRÉES**

(Choice Of)

**12 oz. Filet Mignon**

**14 oz. New York Strip**

**Sixty South Salmon**

Passion Fruit-Chili Buerre Blanc

**'81 Sea Bass Forte**

Fresh Herb-Lemon Crab Buerre Blanc, Mushroom, Leeks

**Panko Crusted Chicken**

Creamy Tomato Couscous, Taleggio & Provolone Cheese, Fresh Basil

**DESSERT**

(Choice Of)

**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)

**Pork Belly • Antipasti Skewer • Mini Crab Cake • Bacon Jam Mushroom Chicken Skewer • Ricotta, Tomato, Balsamic Bruschetta**

**SIGNATURE SALADS**

(Pre-Select Three)

**Classic Caesar**

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

**Wedge Salad**

Crisp Iceberg Wedge, Roma Tomatoes, Nueske's Bacon and Challah Croutons with Point Reyes Bleu Cheese Dressing

**Seasonal Signature Salad**

**Freddie**

Romaine, Roma Tomato, Bacon, Ranch Dressing

**SIDES TO SHARE**

(Pre-Select Three)

**Sautéed French Beans**

Garlic, Shallots & Butter

**Roasted Garlic Mashed Potatoes**

**Roasted Asparagus**

Roasted Garlic & Lemon Vinaigrette

**Jeff Ruby's Baked Macaroni & Cheese**

6 Imported Cheeses

**ENTRÉES**

(Pre-Select Five)

**12 oz. Filet Mignon**

**Steak Collinsworth**

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

**14 oz. New York Strip**

**12 oz. Lobster Tail**

**'81 Sea Bass Forte**

Fresh Herb-Lemon Crab Buerre Blanc, Mushroom, Leeks

**Sixty South Salmon**

Passion Fruit-Chili Buerre Blanc

**Panko Crusted Chicken**

Creamy Tomato Couscous, Taleggio & Provolone Cheese, Fresh Basil

**DESSERT**

(Choice Of)

**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

**\$110 Per Person**





**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**

(Includes Coffee & Tea)

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**\$35 Per Person**



**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**

Passion Fruit-Chili Buerre Blanc

**Panko Crusted Chicken**

Creamy Tomato Couscous, Taleggio & Provolone Cheese, Fresh 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

**SIDES TO SHARE**

**Steakhouse Mashed Potatoes**

**Roasted Asparagus**

Roasted Garlic & Lemon Vinaigrette

**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 Frico & House-Made Croutons

**ENTRÉES**

(Choice Of)

**8 oz. Filet Mignon    14 oz. New York Strip**

**Sixty South Salmon**

Passion Fruit-Chili Buerre Blanc

**Panko Crusted Chicken**

Creamy Tomato Couscous, Taleggio & Provolone Cheese, Fresh Basil

**SIDES TO SHARE**

**Steakhouse Mashed Potatoes**

**Roasted Asparagus**

Roasted Garlic & Lemon Vinaigrette

**DESSERT**

**Jeff Ruby's Very Own Cheesecake**

(Includes Coffee & Tea)

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**\$62 Per Person**

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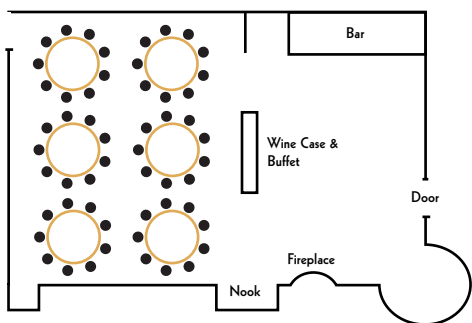
## SAMPLE ROOM CONFIGURATIONS

Whether you are hosting a business meeting, rehearsal dinner, retirement party or an outing with family or friends, we can comfortably accommodate up to 85 of your guests to ensure a perfect experience.

**Loft: Up To 85 Guests**  
**Owner's Room: Up To 10 Guests**  
**Ruby Room: Up To 18 Guests**

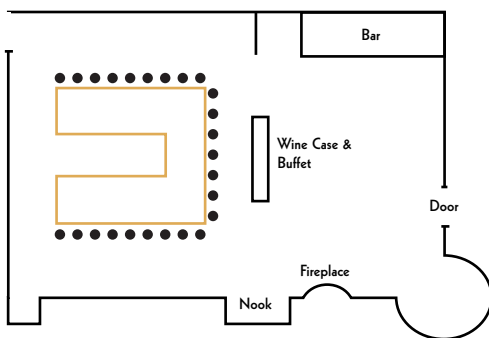
### LOFT

(Round Tables, 54 Guest Configuration)



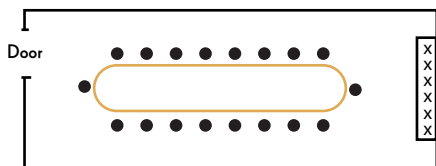
### LOFT

(U-Shaped Conference Table, 25 Guest Configuration)



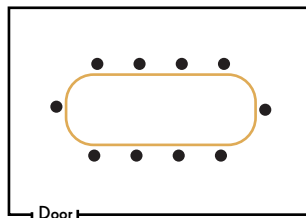
### RUBY ROOM

(Oblong Banquet Table, 18 Guest Configuration)



### OWNER'S ROOM

(Rectangular Table, 10 Guest Configuration)





### FROM DOWNTOWN CINCINNATI (APPROXIMATELY 5 MILES)

Follow 5th Street (one-way East) to SR-50 / Columbia Parkway. SR-50 runs parallel with the Ohio River, follow it to the third traffic light and turn Right onto Delta Avenue. The Precinct is on the corner of Columbia Parkway and Delta Avenue.

### TRAVELING I-75 SOUTH FROM NORTH OF CINCINNATI

When approaching Downtown Cincinnati, you will want to be positioned in the 2nd Left lane and follow the signs for SR-50 East. Follow SR-50 East / Columbia Parkway to the third traffic light and turn Right onto Delta Avenue. The Precinct is on the corner of Columbia Parkway and Delta Avenue.

### TRAVELING I-75 NORTH FROM KENTUCKY

Once on the I-75 North bridge passing into Ohio, you will want to be positioned in the 2nd right lane and follow the signs to SR-50 East. Follow SR-50 East / Columbia Parkway to the third traffic light and turn Right onto Delta Avenue. The Precinct is on the corner of Columbia Parkway and Delta Avenue.

### TRAVELING I-71 SOUTH FROM NORTH OF CINCINNATI

Take Exit 5 to Dana Avenue. Turn Left at the end of the exit ramp onto Observatory Avenue. Follow to the fifth traffic light and turn Right onto Linwood Avenue. Follow it to the third traffic light and turn Right onto Delta Avenue. Once you are on Delta Avenue, you will follow through two traffic lights. The Precinct will be on your Right hand side.

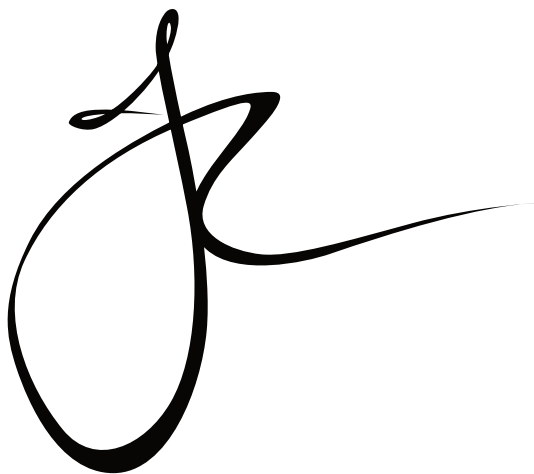
### FROM CLIFTON, UNIVERSITY OF CINCINNATI AREA

Follow William Howard Taft Road South-East until it dead-ends into Columbia Parkway. Turn Left onto Columbia Parkway. Follow it to the first traffic light and turn Right onto Delta Avenue. The Precinct is on the corner of Columbia Parkway and Delta Avenue.

### FROM I-275, MILFORD, EASTGATE

Take I-275 South to Exit 72 Kellogg Avenue. Turn Right at the end of the exit ramp onto Kellogg Avenue. Follow it approximately 4 miles and turn Right onto Stanley Avenue. At the first traffic light turn Left onto Eastern Avenue. At the first intersection you will find The Precinct diagonally on your Right-hand side.

NOTE - If you are driving from the Cincinnati-Northern Kentucky International Airport, follow I-275 East to I-75 North. Then follow the directions above from I-75 North.



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