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Event Planning

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# RECEPTIONS



## À LA CARTE HORS D'OEUVRES

### VEGETABLES

#### Fried Haloumi Cheese

Pomegranate-Chili Sauce  
2.00

#### Saffron Arancini

Fresh Mozzarella,  
Balsamic Tomato Sauce  
3.00

#### Seasonal Bruschetta

Inquire for Details  
3.00

### MEATS

#### Pulled Chicken Adobo

Phyllo, Cilantro, Pickled Onion  
2.00

#### Beef Tenderloin Skewer

Mozzarella, Cherry Tomato, Basil Pesto  
5.00

#### Lamb Meatball

Smoky Tomato Sauce, Mint  
2.00

#### Crispy Pork Belly

Roasted Tomato Jam, Mustard Vinaigrette  
6.00

### SEAFOOD

#### Lobster Roll

Poached Lobster Salad,  
Shaved Celery, Challah  
6.00

#### Smoked Salmon

Dill & Caper Cream Cheese,  
Cucumber, Lemon Zest  
2.00

#### Mini Crab Cake

House Tartar Sauce  
6.00

#### Bacon Wrapped Scallop

Cauliflower Purée, Balsamic  
4.00

## CARVING STATIONS

#### Beef Tenderloin

300

#### Beef Striploin

250

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



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DISPLAYS

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**Mediterranean**

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

**Imported Meats & Cheeses**

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

**Crudités**

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

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RAW BAR DISPLAY

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Market Price

**Huge Tiger Shrimp**

**Fresh Oysters on the Half Shell**

**Alaskan King Crab Legs**

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HORS D'OEUVRES

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Choose One, One Piece Per Person

Fried Haloumi • Pulled Chicken Adobo • Lamb Meatball

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SIGNATURE SALADS

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**Freddie**

Romaine, Roma Tomato, Bacon, Ranch Dressing

**Classic Caesar**

Hearts of Romaine, Imported Parmigiano-Reggiano, Challah Croutons

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ENTRÉES

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**Petite Filet Mignon**

Center Cut, 8 oz.

**Pan-Roasted Salmon**

Chef's Seasonal Preparation, Fresh Herbs

**Amish Chicken**

Chef's Seasonal Preparation, Select Spices

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SIGNATURE SIDES

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**Creamy Mashed Potatoes**

**Grilled Asparagus**

Lemon & Olive Oil

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DESSERT

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Jeff Ruby's Very Own Cheesecake

Chocolate Passion Fruit Tartlet

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\$75 Per Person

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**HORS D'OEUVRES**

Choose Two Items, One Piece Each Per Person

**Fried Haloumi • Pulled Chicken Adobo  
Beef Tenderloin Skewer • Saffron Arancini • Seasonal Bruschetta**

**SIGNATURE SALADS**

**Freddie**

Romaine, Roma Tomato, Bacon, Ranch Dressing

**Classic Caesar**

Hearts of Romaine, Imported Parmigiano-Reggiano, Challah Croutons

**Iceberg, Bacon, & Blue**

Crisp Iceberg Wedge, Warm Peppered Nueske's Bacon,  
Cherry Tomato, Red Onion, Point Reyes Blue Cheese

**ENTRÉES**

**12 oz. Filet Mignon**

**14 oz. New York Strip**

**Pan-Roasted Salmon**

Chef's Seasonal Preparation, Fresh Herbs

**Amish Chicken**

Chef's Seasonal Preparation, Select Spices

**Macadamia Crusted Sea Bass**

Couscous, Vanilla Beurre Blanc, Stone Fruit

**SIGNATURE SIDES**

**Grilled Asparagus**

Lemon & Olive Oil

**Sautéed French Green Beans**

Garlic, Shallots & Butter

**Creamy Mashed Potatoes**

**DESSERT**

**Jeff Ruby's Very Own Cheesecake**

**Chocolate Passion Fruit Tartlet**

**Blackberry Mascarpone Cake**

Blackberry Compote, Brown Butter-Oat Crumble, Caramel Crème

**\$90 Per Person**

# PLATINUM PACKAGE



## HORS D'OEUVRES

Choose Three Items, One Piece Per Person

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

## SIGNATURE SALADS

Choose Three

### Freddie

Romaine, Roma Tomato,  
Bacon, Ranch Dressing

### Classic Caesar

Hearts of Romaine,  
Imported Parmigiano-Reggiano,  
Challah Croutons

### Seasonal Salad

Chef's Seasonal  
Preparation

### Iceberg, Bacon, & Blue

Crisp Iceberg Wedge, Warm Peppered Nueske's Bacon,  
Cherry Tomato, Red Onion, Point Reyes Blue Cheese

## ENTRÉES

Choose Five

**12 oz. Filet Mignon**

### Macadamia Crusted Sea Bass

Couscous, Vanilla Beurre Blanc,  
Stone Fruit

**14 oz. New York Strip**

### Steak Collinworth

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

**12 oz. Lobster Tail**

### Pan-Roasted Salmon

Chef's Seasonal Preparation, Fresh Herbs

### Amish Chicken

Chef's Seasonal Preparation, Select Spices

## SIGNATURE SIDES

Choose Three

### Creamy Mashed Potatoes

### Grilled Asparagus

Lemon & Olive Oil

### Jeff Ruby's Baked Macaroni & Cheese

6 Imported Cheeses

### Sautéed French Green Beans

Garlic, Shallots & Butter

## DESSERT

### Blackberry Mascarpone Cake

Blackberry Compote,  
Brown Butter-Oat Crumble,  
Caramel Crème

### Jeff Ruby's Very Own Cheesecake

### Signature Butter Pie

Caramel, Powdered Sugar,  
Cinnamon Sugar Pecans

### Chocolate Passion Fruit Tartlet

\$110 Per Person



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ENTRÉES

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**Steak Freddie**

Sliced Prime NY Striploin, Hearts of Romaine, Roma Tomatoes,  
Applewood Smoked Bacon, Ranch Dressing

**Chicken Caesar**

Hearts of Romaine, Imported Parmigiano-Reggiano Frico,  
Challah Croutons, Roasted Chicken Breast

**The Jeff Ruby Burger**

8 oz. Longdale Farms Patty, Shishito Relish,  
Cajun Thousand Island, American Cheese, Lettuce, Beefsteak Tomato

**Vegetarian Entrée**

Chef's Choice

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DESSERT

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**Jeff Ruby's Very Own Cheesecake**

(Includes Coffee & Tea)

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**\$35 Per Person**

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SIGNATURE SALADS

**Freddie**

Romaine, Roma Tomato, Bacon, Ranch Dressing

**Classic Caesar**

Hearts of Romaine, Imported Parmigiano-Reggiano, Challah Croutons

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ENTRÉES

**Pan-Roasted Salmon**

Chef's Seasonal Preparation, Fresh Herbs

**Amish Chicken**

Chef's Seasonal Preparation, Select Spices

**The Jeff Ruby Burger**

8 oz. Longdale Farms Patty, Shishito Relish,  
Cajun Thousand Island, American Cheese, Lettuce, Beefsteak Tomato

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SIGNATURE SIDES

**Creamy Mashed Potatoes**

**Grilled Asparagus**

Lemon & Olive Oil

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DESSERT

**Jeff Ruby's Very Own Cheesecake**

(Includes Coffee & Tea)

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\$52 Per Person





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SIGNATURE SALADS

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**Freddie**

Romaine, Roma Tomato, Bacon, Ranch Dressing

**Classic Caesar**

Hearts of Romaine, Imported Parmigiano-Reggiano, Challah Croutons

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ENTRÉES

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**8 oz. Filet Mignon**

**14 oz. New York Strip**

**Pan-Roasted Salmon**

Chef's Seasonal Preparation, Fresh Herbs

**Amish Chicken**

Chef's Seasonal Preparation, Select Spices

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SIGNATURE SIDES

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**Mashed Potatoes**

**Grilled Asparagus**

Lemon & Olive Oil

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DESSERT

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**Jeff Ruby's Very Own Cheesecake**

(Includes Coffee & Tea)

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**\$62 Per Person**

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A large, black, stylized cursive signature that appears to be the initials "KL" with a long, sweeping tail extending to the right.

**Kevin Lehman**  
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