

# PEARL BUFFET • 80-90 PER PERSON

Impress your guests with specially prepared buffet offerings.

## The LEMPICKA™ BY JEFF RUBY

### SALAD

SELECT ONE, INCLUDES BREAD SERVICE

#### Freddie

Roma Tomatoes,  
Applewood Bacon,  
Buttermilk Ranch

#### Greek

Roma Tomatoes, Feta,  
Kalamata Olives, Red  
Onion, Greek Dressing

#### Classic Caesar

Parmigiano-Reggiano,  
Challah Croutons

#### Seasonal Salad

Chef's Seasonal  
Preparation

#### Lempicka Signature

Mixed Greens,  
Shaved Vegetables,  
Crispy Shallots,  
Lemon Garlic Vinaigrette

### CARVING STATION

Select One, Served with Horseradish Cream and Au Jus

#### U.S.D.A. Prime New York Strip

A perfect balance of tender  
and marbled beef

80 PER PERSON

#### Black Angus Prime Rib

Highly marbled,  
tender, and rich

85 PER PERSON

#### Jeff Ruby's Signature Beef Tenderloin

Our most tender  
and lean cut of beef

90 PER PERSON

### ENTRÉE

Select One

#### Red Wine Braised Short Ribs

#### Miso Glazed Salmon

Soy Butter

#### Roasted Black Cod

Passionfruit Chili Glaze, Grilled Lemon

#### Alaskan Halibut

Herbed Panko, Lemon Cream

#### Brined Berkshire Pork

Adobo Glaze, Seasonal Mostarda

#### Herb Roasted Chicken

Roasted Carrots, Onions, Celery,  
Chicken Jus

#### Chimichurri Chicken

#### Vegetable Lasagna

Seasonal Vegetables, Mozzarella,  
Tomato Sauce

#### Potato Gnocchi

#### Baked Rigatoni

### SIDES

SELECT TWO

#### Baby Red Potatoes

Salt and Vinegar

#### Hashbrown Potato

Fresh Parsley, Caramelized Onion

#### French Green Beans

Garlic Butter

#### Roasted Brussels Sprouts

Calabrian Chili Vinaigrette

### CLASSICS

#### Grilled Asparagus

Lemon & Olive Oil

#### Seasonal Mushrooms

Marsala Butter

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

6 Imported Cheeses

#### Classic Creamed Spinach

#### Creamy Mashed Potato

#### Charred Broccolini

Confit Garlic, Herbed Tomatoes

#### Baby Carrots

Bourbon Maple Glaze, Lemon,  
Thyme

#### Seasonal Succotash

Seasonal Vegetable Selection

TO INQUIRE ABOUT YOUR EVENT, PLEASE CALL 513-246-3100

LUKE ANZANO, EXECUTIVE CHEF

# OPAL BUFFET • 60-70 PER PERSON

Impress your guests with specially prepared buffet offerings.

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### SALAD

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#### Freddie

Roma Tomatoes,  
Applewood Bacon,  
Buttermilk Ranch

#### Greek

Roma Tomatoes, Feta,  
Kalamata Olives, Red  
Onion, Greek Dressing

#### Classic Caesar

Parmigiano-Reggiano,  
Challah Croutons

#### Seasonal Salad

Chef's Seasonal  
Preparation

#### Lempicka Signature

Mixed Greens,  
Shaved Vegetables,  
Crispy Shallots,  
Lemon Garlic Vinaigrette

### CARVING STATION

Select One, Served with Horseradish Cream and Au Jus

#### U.S.D.A. Prime New York Strip

A perfect balance of tender  
and marbled beef

60 PER PERSON

#### Black Angus Prime Rib

Highly marbled,  
tender, and rich

65 PER PERSON

#### Jeff Ruby's Signature Beef Tenderloin

Our most tender  
and lean cut of beef

70 PER PERSON

### SIDES

SELECT TWO

#### Baby Red Potatoes

Salt and Vinegar

#### Hashbrown Potato

Fresh Parsley, Caramelized Onion

#### French Green Beans

Garlic Butter

#### Roasted Brussels Sprouts

Calabrian Chili Vinaigrette

#### CLASSICS

##### Grilled Asparagus

Lemon & Olive Oil

##### Seasonal Mushrooms

Marsala Butter

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

6 Imported Cheeses

##### Classic Creamed Spinach

##### Creamy Mashed Potato

#### Charred Broccolini

Confit Garlic, Herbed Tomatoes

#### Baby Carrots

Bourbon Maple Glaze, Lemon,  
Thyme

#### Seasonal Succotash

Seasonal Vegetable Selection

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# CLASSIC • 80 PER PERSON

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Buttermilk Ranch

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Onion, Greek Dressing

#### Classic Caesar

Parmigiano-Reggiano,  
Challah Croutons

#### Seasonal Salad

Chef's Seasonal  
Preparation

#### Lempicka Signature

Mixed Greens,  
Shaved Vegetables,  
Crispy Shallots,  
Lemon Garlic Vinaigrette

### ENTRÉES

SELECT TWO

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#### Brined Berkshire Pork

Adobo Glaze,  
Seasonal Mostarda

#### Miso Glazed Salmon

Soy Butter

#### Roasted Black Cod

Passionfruit Chili Glaze,  
Grilled Lemon

#### Alaskan Halibut

Herbed Panko,  
Lemon Cream

#### Herb Roasted Chicken

Roasted Carrots, Onions,  
Celery, Chicken Jus

#### Chimichurri Chicken

#### Vegetable Lasagna

Seasonal Vegetables,  
Mozzarella, Tomato Sauce

#### Potato Gnocchi

#### Baked Rigatoni

### SIDES

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