



# CARLO & JOHNNY<sup>®</sup>

BY JEFF RUBY

## EVENT PLANNING



# RECEPTIONS

## À LA CARTE HORS D'OEUVRES

### Wagyu Meatball

Creamy Polenta, Marinara,  
Italian Verde Sauce

6

### Beef Tenderloin Skewer

Mozzarella, Cherry Tomato,  
Basil Pesto

7

### Tomato Basil Bruschetta

Ricotta, Balsamic,  
Shaved Parmesan

3

### Mini Crab Cake

House Remoulade Sauce

8

### Mushroom Arancini

Marinara, Parmesan

5

## RAW BAR

Market Price

Colossal Tiger Shrimp

Red King Crab

East & West Coast Oysters

## SIGNATURE SUSHI

### Classic Rolls • 3 Rolls, 24 Pieces

Spicy Tuna Roll, California Roll,  
Tuna & Avocado Roll

48

### Classic Rolls • 5 Rolls, 40 Pieces

Spicy Tuna Roll, California Roll,  
Tuna & Avocado Roll, Veggie Roll,  
Tempura Shrimp Roll

75

### Specialty Selections • 3 Rolls, 24 Pieces

Our Three Most Popular Specialty Rolls  
Ruby Roll, Herbstreit Roll,  
Hamachi Chuukara Roll

75

### Jeff Ruby's Favorites • 6 Rolls, 48 Pieces

Ruby Roll, Herbstreit Roll,  
Rainbow Roll, Hamachi Chuukara Roll,  
Spicy Tuna Roll, Veggie Roll

130

### JR Signature Sushi & Sashimi • 30 Pieces

Tuna, Salmon, Hamachi

180

## CARVING STATION

### Beef Tenderloin

450

Seared And Sliced, Served With Brioche Buns,  
White Truffle Aioli, Horseradish Cream, and Dijonnaise

Serves up to 15 Guests



## SILVER PACKAGE

### HORS D'OEUVRES

SELECT ONE, ONE PIECE PER GUEST

**Mushroom Arancini • Tomato Basil Bruschetta • Wagyu Meatball**

### SIGNATURE SALADS

#### **Freddie**

Roma Tomatoes, Applewood Bacon, Buttermilk Ranch

#### **Classic Caesar**

Imported Parmigiano-Reggiano, Challah Croutons

### ENTRÉES

#### **Petite Filet Mignon**

Center Cut, 8 oz

#### **Chicken Parmesan**

Spaghetti, Marinara, Basil

#### **Roasted Salmon**

Chef's Seasonal Preparation, Fresh Herbs

### STEAKHOUSE SIDES

**Creamy Mashed Potatoes**

**Roasted Asparagus**

### DESSERTS

**Jeff Ruby's Very Own Cheesecake**

#### **Butter Pie**

Caramel Sauce, Powdered Sugar, Cinnamon Sugar Pecans

100 PER PERSON



## G O L D P A C K A G E

### HORS D'OEUVRES

SELECT TWO, ONE PIECE PER GUEST

Wagyu Meatball • Mushroom Arancini • Tomato Basil Bruschetta • Mini Crab Cake

### SIGNATURE SALADS

#### Freddie

Roma Tomatoes, Applewood Bacon, Buttermilk Ranch

#### Classic Caesar

Imported Parmigiano-Reggiano, Challah Croutons

#### Iceberg Blue

Peppered Bacon, Marinated Tomatoes, Pickled Shallots, Chopped Egg, Everything Seasoning, Buttermilk Blue Cheese

### ENTRÉES

SELECT FOUR

#### Petite Filet Mignon

Center Cut, 8 oz

#### New York Strip

14 oz Center-Cut

#### Chicken Parmesan

Spaghetti, Marinara, Basil

#### Roasted Salmon

Chef's Seasonal Preparation,  
Fresh Herbs

#### Seasonal Fish

Chef's Select Preparation

### STEAKHOUSE SIDES

Creamy Mashed Potatoes

Jeff Ruby's Baked  
Macaroni & Cheese

Roasted Asparagus

### DESSERTS

Jeff Ruby's Very Own Cheesecake

#### Chocolate Torte

Dark Chocolate Mousse, Oreo Crust, Sea Salt, Blackberries

#### Butter Pie

Caramel Sauce, Powdered Sugar, Cinnamon Sugar Pecans

115 PER PERSON



# PLATINUM PACKAGE

## HORS D'OEUVRES

SELECT THREE, ONE PIECE PER GUEST

**Mini Crab Cake • Mushroom Arancini • Wagyu Meatball**  
**Beef Tenderloin Skewer • Tiger Shrimp • Tomato Basil Bruschetta**

## SIGNATURE SALADS

SELECT THREE

**Freddie**  
Roma Tomatoes, Applewood Bacon,  
Buttermilk Ranch

**Classic Caesar**  
Imported Parmigiano-Reggiano,  
Challah Croutons

**Iceberg Blue**  
Peppered Bacon, Marinated Tomatoes, Pickled Shal-  
lots, Chopped Egg,  
Everything Seasoning, Buttermilk Blue Cheese

**Seasonal Salad**  
Chef's Seasonal Preparation

## ENTRÉES

SELECT FIVE

**New York Strip**  
14 oz Center-Cut

**Steak Collinworth**  
8 oz Filet, King Crab, Asparagus,  
Béarnaise, Bordelaise

**Petite Filet Mignon**  
8 oz Center-Cut

**Chicken Parmesan**  
Spaghetti, Marinara, Basil

**Roasted Salmon**  
Chef's Seasonal Preparation,  
Fresh Herbs

**Seasonal Fish**  
Chef's Select Preparation

## STEAKHOUSE SIDES

**Mashed Potatoes**

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

**Roasted Asparagus**

## DESSERTS

**Jeff Ruby's Very Own Cheesecake**

**Vanilla Bean Crème Brûlée**

**Chocolate Torte**  
Dark Chocolate Mousse, Oreo Crust,  
Sea Salt, Blackberries

**Signature Butter Pie**  
Caramel, Powdered Sugar,  
Cinnamon Sugar Pecans

130 PER PERSON



# RUBY PACKAGE

## HORS D'OEUVRES

SELECT THREE, ONE PIECE PER GUEST

Mini Crab Cake • Mushroom Arancini • Wagyu Meatball  
Beef Tenderloin Skewer • Tomato Basil Bruschetta

## RAW BAR

Tiger Shrimp Cocktail • 2 Pieces Per Guest

## SIGNATURE SALADS

SELECT THREE

**Freddie**  
Roma Tomatoes,  
Applewood Bacon,  
Buttermilk Ranch

**Classic Caesar**  
Parmigiano-Reggiano,  
Challah Croutons

**Seasonal Salad**  
Chef's Seasonal  
Preparation

**Iceberg Blue**  
Peppered Bacon, Marinated  
Tomatoes, Pickled Shallots,  
Chopped Egg, Everything  
Seasoning, Buttermilk  
Blue Cheese

## ENTRÉES

SELECT FIVE

**Petite Filet Mignon**  
8 oz Center-Cut

**Boneless Ribeye**  
16 oz Delmonico

**New York Strip**  
14 oz Center-Cut

**Seasonal Fish**  
Chef's Select Preparation

**Steak Collinworth**  
8 oz Filet, King Crab,  
Asparagus, Béarnaise, Bordelaise

**Chicken Parmesan**  
Spaghetti, Marinara, Basil

## TO CROWN YOUR STEAK

ONE TOPPER PER GUEST

**Mushrooms &  
Onions**

**Point Reyes  
Blue Cheese**

**Roasted Garlic  
Butter**

**Béarnaise  
Sauce**

## STEAKHOUSE SIDES

**Mashed Potatoes**

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

**Roasted Asparagus**

## DESSERTS

**Jeff Ruby's Very Own Cheesecake**

**Vanilla Bean Crème Brûlée**

**Chocolate Torte**  
Dark Chocolate Mousse, Oreo Crust,  
Sea Salt, Blackberries

**Signature Butter Pie**  
Caramel, Powdered Sugar,  
Cinnamon Sugar Pecans

170 PER PERSON



# SIGNATURE PACKAGE

## HORS D'OEUVRES

SELECT THREE, ONE PIECE PER GUEST

Mini Crab Cake • Mushroom Arancini • Wagyu Meatball

Beef Tenderloin Skewer • Tomato Basil Bruschetta

## RAW BAR

Tiger Shrimp Cocktail • 2 Pieces Per Guest

## SIGNATURE SALADS

SELECT THREE

### Freddie

Roma Tomatoes,  
Applewood Bacon,  
Buttermilk Ranch

### Classic Caesar

Parmigiano-Reggiano,  
Challah Croutons

### Seasonal Salad

Chef's Seasonal  
Preparation

### Iceberg Blue

Peppered Bacon, Marinated  
Tomatoes, Pickled Shallots,  
Chopped Egg, Everything  
Seasoning, Buttermilk  
Blue Cheese

## ENTRÉES

SELECT FIVE

### Cowboy Steak

22 oz 70-Day Dry-Aged  
Bone-In Ribeye

### Filet Mignon

8 oz Petite Cut  
12 oz Barrel Cut

### New York Strip

14 oz Center-Cut

### Boneless Ribeye

16 oz Delmonico

### Seasonal Fish

Chef's Select Preparation

### Steak Collinworth

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

### Chicken Parmesan

Spaghetti, Marinara, Basil

## TO CROWN YOUR STEAK

ONE TOPPER PER GUEST

Béarnaise Sauce

Roasted Garlic Butter

Point Reyes Blue Cheese

Mushrooms & Onions

## STEAKHOUSE SIDES

SELECT FOUR

Mashed Potatoes

Jeff Ruby's Baked  
Macaroni & Cheese

Sautéed Mushrooms

Classic Creamed  
Spinach

Roasted Asparagus

## DESSERTS

SELECT FOUR

Jeff Ruby's Very Own Cheesecake

Vanilla Bean Crème Brûlée

Seasonal House-Made Ice Cream

### Chocolate Torte

Dark Chocolate Mousse, Oreo Crust,  
Sea Salt, Blackberries

### Signature Butter Pie

Caramel, Powdered Sugar,  
Cinnamon Sugar Pecans

195 PER PERSON



# EMERALD LUNCH PACKAGE

## SIGNATURE SALADS

### **Freddie**

Roma Tomatoes, Applewood Bacon, Buttermilk Ranch

### **Classic Caesar**

Imported Parmigiano-Reggiano, Challah Croutons

## ENTRÉES

### **Chicken Parmesan**

Spaghetti, Marinara, Basil

### **Roasted Salmon**

Chef 's Seasonal Preparation, Fresh Herbs

### **Jeff Ruby Burger\***

Griddled 8 oz American Wagyu Patty,  
White American Cheese, Caramelized Onions, Lettuce,  
Pickles, Remoulade, Sesame Bun

## STEAKHOUSE SIDES

**Creamy Mashed Potatoes**

**Roasted Asparagus**

## DESSERTS

**Jeff Ruby's Very Own Cheesecake**

65 PER PERSON



# DIAMOND LUNCH PACKAGE

## SIGNATURE SALADS

### **Freddie**

Roma Tomatoes, Applewood Bacon, Buttermilk Ranch

### **Classic Caesar**

Imported Parmigiano-Reggiano, Challah Croutons

## ENTRÉES

### **Petite Filet Mignon**

6 oz

### **Roasted Salmon**

Chef 's Seasonal Preparation, Fresh Herbs

### **Roasted Chicken**

Chef 's Seasonal Preparation, Select Spices

## STEAKHOUSE SIDES

**Creamy Mashed Potatoes**

**Roasted Asparagus**

## DESSERTS

**Jeff Ruby's Very Own Cheesecake**

**80 PER PERSON**



# C O N T A C T

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