



CARLO & JOHNNY[®]

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

45

Classic Rolls • 5 Rolls, 40 Pieces

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

68

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, Tuna & Avocado Roll,
Spicy Yellowtail Roll, Veggie Roll

124

JR Signature Sushi & Sashimi • 30 Pieces

Tuna, Salmon, Hamachi

180

CARVING STATION

Beef Tenderloin

450

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

Serves up to 15 Guests



S I L V E R P A C K A G E

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

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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

Blackened Ribeye
16 oz Delmonico

New York Strip
14 oz Center-Cut

Seasonal Fish
Chef's Select Preparation

Steak Collinsworth
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

Blackened 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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