

OPAL BUFFET • 60-70 PER PERSON

Impress your guests with specially prepared buffet offerings.



JEFF RUBY'S CATERING™

SALAD

Select One, Served with Bread and Butter

Freddie

Roma Tomatoes,
Applewood Bacon,
Buttermilk Ranch

Greek

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

Classic Caesar

Parmigiano-Reggiano,
Challah Croutons

Signature

Shaved Vegetables,
Crispy Shallots,
Lemon 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

CLASSICS

Grilled Asparagus

Lemon, Olive Oil

Seasonal Mushrooms

Marsala Butter

Jeff Ruby's Baked Macaroni & Cheese

Six Imported Cheeses

Classic Creamed Spinach

Creamy Mashed Potatoes

Hashbrown Potato

Fresh Parsley, Caramelized Onion

French Green Beans

Garlic Butter

Roasted Brussels Sprouts

Calabrian Chili Vinaigrette

Charred Broccolini

Confit Garlic, Herbed Tomatoes

Baby Carrots

Bourbon Maple Glaze, Lemon,
Thyme

TO INQUIRE ABOUT YOUR EVENT, PLEASE CALL 513-246-3109

LUKE ANZANO, EXECUTIVE CHEF

5/30/2024

CLASSIC BUFFET • 80 PER PERSON

Impress your guests with specially prepared buffet offerings.



JEFF RUBY'S CATERING™

SALAD

Select One, Served with Bread and Butter

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

Signature

Shaved Vegetables,
Crispy Shallots,
Lemon Vinaigrette

ENTRÉES

Select Two

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

Brined Berkshire Pork

Adobo Glaze,
Seasonal Mostarda

Miso Glazed Salmon

Soy Butter

Blackened Mahi Mahi

Chimichurri

Herb Roasted Chicken

Roasted Carrots, Onions,
Celery, Chicken Jus

Vegetable Lasagna

Seasonal Vegetables,
Mozzarella, Tomato Sauce

SIDES

Select Two

CLASSICS

Grilled Asparagus

Lemon, Olive Oil

Seasonal Mushrooms

Marsala Butter

Jeff Ruby's Baked Macaroni & Cheese

Six Imported Cheeses

Classic Creamed Spinach

Creamy Mashed Potatoes

Hashbrown Potato

Fresh Parsley, Caramelized Onion

French Green Beans

Garlic Butter

Roasted Brussels Sprouts

Calabrian Chili Vinaigrette

Charred Broccolini

Confit Garlic, Herbed Tomatoes

Baby Carrots

Bourbon Maple Glaze, Lemon,
Thyme

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LUKE ANZANO, EXECUTIVE CHEF

5/30/2024

PEARL BUFFET • 80-90 PER PERSON

Impress your guests with specially prepared buffet offerings.



JEFF RUBY'S
CATERING™

SALAD

Select One, Served with Bread and Butter

Freddie

Roma Tomatoes,
Applewood Bacon,
Buttermilk Ranch

Greek

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

Classic Caesar

Parmigiano-Reggiano,
Challah Croutons

Signature

Shaved Vegetables,
Crispy Shallots,
Lemon 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

Blackened Mahi Mahi

Chimichurri

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

Cauliflower Steak

Pomegranate, Romesco

SIDES

Select Two

CLASSICS

Hashbrown Potato

Fresh Parsley, Caramelized Onion

French Green Beans

Garlic Butter

Roasted Brussels Sprouts

Calabrian Chili Vinaigrette

Grilled Asparagus

Lemon, Olive Oil

Seasonal Mushrooms

Marsala Butter

Jeff Ruby's Baked Macaroni & Cheese

Six Imported Cheeses

Classic Creamed Spinach

Creamy Mashed Potatoes

Charred Broccolini

Confit Garlic, Herbed Tomatoes

Baby Carrots

Bourbon Maple Glaze, Lemon,
Thyme

TO INQUIRE ABOUT YOUR EVENT, PLEASE CALL 513-246-3109

LUKE ANZANO, EXECUTIVE CHEF

5/30/2024

PLATED • 95 PER PERSON

Impress your guests with specially prepared plated offerings.



JEFF RUBY'S
CATERING™

SALAD

Select One, Served with Bread and Butter

Freddie

Roma Tomatoes,
Applewood Bacon,
Buttermilk Ranch

Greek

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

Classic Caesar

Parmigiano-Reggiano,
Challah Croutons

Signature

Shaved Vegetables,
Crispy Shallots,
Lemon Vinaigrette

ENTRÉES

Select Two

Jeff Ruby's Filet Mignon

8 oz

Miso Glazed Salmon

Soy Butter

Roasted Chicken Breast

Herb Jus

Red Wine Braised Short Ribs

Peppercorn Demi-Glace

Grilled Seasonal Fish

Passionfruit Chili Glaze

Vegetable Risotto

Roasted Seasonal Vegetables

SIDES

Select Two, Plated with Entrées

CLASSICS

Grilled Asparagus

Lemon, Olive Oil

Creamy Mashed Potatoes

**Jeff Ruby's Baked
Macaroni & Cheese**
Six Imported Cheeses

French Green Beans

Garlic Butter

Seasonal Mushrooms

Marsala Butter

Twice Baked Potatoes

Bacon, White Cheddar, Chives

DESSERT

Select One

Butter Pie

Cinnamon Sugar Pecans,
Caramel

**Jeff Ruby's Very Own
Cheesecake**

Seasonal Sauce, Mixed Berries

Chocolate Mousse Torte

Espresso, Sea Salt

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LUKE ANZANO, EXECUTIVE CHEF

5/30/2024

Impress your guests with specially prepared plated offerings.



JEFF RUBY'S

CATERING™

SALAD

Select One, Served with Bread and Butter

Freddie

Roma Tomatoes,
Applewood Bacon,
Buttermilk Ranch

Greek

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

Classic Caesar

Parmigiano-Reggiano,
Challah Croutons

The Wedge

Braised Bacon, Tomato,
Red Onion,
Buttermilk Blue Cheese

Signature

Shaved Vegetables,
Crispy Shallots,
Lemon Vinaigrette

ENTRÉES

Select Two

Jeff Ruby's Filet Mignon

8 oz

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

10 oz

Surf & Turf +20

6 oz Filet Mignon,
6 oz Cold Water Lobster Tail

Red Wine Braised Short Ribs

Peppercorn Demi-Glace

Miso Glazed Salmon

Soy Butter

Berkshire Pork Chop

Garlic-Brandy Bordelaise

Roasted Chicken Breast

Herb Jus

Vegetable Risotto

Roasted Seasonal Vegetables

SIDES

Select Two, Plated with Entrées

CLASSICS

Twice Baked Potatoes

Bacon, White Cheddar, Chives

French Green Beans

Garlic Butter

Roasted Brussels Sprouts

Calabrian Chili Vinaigrette

Grilled Asparagus

Lemon, Olive Oil

Seasonal Mushrooms

Marsala Butter

Jeff Ruby's Baked Macaroni & Cheese

Six Imported Cheeses

Classic Creamed Spinach

Creamy Mashed Potatoes

Charred Broccolini

Confit Garlic, Herbed Tomatoes

Baby Carrots

Bourbon Maple Glaze,
Lemon, Thyme

DESSERT

Select One

Butter Pie

Cinnamon Sugar Pecans, Caramel

Three-Layer Carrot Cake

Cream Cheese Icing

Seasonal Dessert

Chef's Seasonal Preparation

Chocolate Mousse Torte

Espresso, Sea Salt

Jeff Ruby's Very Own Cheesecake

Seasonal Sauce, Mixed Berries

TO INQUIRE ABOUT YOUR EVENT, PLEASE CALL 513-246-3109

LUKE ANZANO, EXECUTIVE CHEF

5/30/2024

PLATED • 150 PER PERSON

Impress your guests with specially prepared plated offerings.



JEFF RUBY'S

CATERING™

SALAD

Select One, Served with Bread and Butter

Freddie

Roma Tomatoes, Applewood Bacon,
Buttermilk Ranch

The Wedge

Braised Bacon, Tomato, Red Onion,
Buttermilk Blue Cheese

Greek

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

Classic Caesar

Parmigiano-Reggiano, Challah Croutons

Seasonal Salad

Chef's Seasonal Preparation

ENTRÉES

Select Two

Jeff Ruby's Filet Mignon

12 oz

Alaskan Halibut

Herbed Panko,
Lemon Beurre Blanc

Roasted Chicken Breast

Black Truffle Butter

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

14 oz

Miso Glazed Salmon

Soy Butter

Berkshire Pork Chop

Garlic-Brandy Bordelaise

Surf & Turf

6 oz Filet Mignon,
6 oz Cold Water Lobster Tail

Roasted Lamb Chops

Cherry Bordelaise

Vegetable Risotto

Roasted Seasonal Vegetables

SIDES

Select Two, Plated with Entrées

CLASSICS

Grilled Asparagus

Lemon, Olive Oil

Charred Brocolini

Confit Garlic, Herbed Tomatoes

Twice Baked Potatoes

Bacon, White Cheddar, Chives

Seasonal Mushrooms

Marsala Butter

French Green Beans

Garlic Butter

Baby Carrots

Bourbon Maple Glaze,
Lemon, Thyme

Jeff Ruby's Baked Macaroni & Cheese

Six Imported Cheeses

Roasted Brussels Sprouts

Calabrian Chili Vinaigrette

Classic Creamed Spinach

Creamy Mashed Potatoes

DESSERT

Select One

Butter Pie

Cinnamon Sugar Pecans, Caramel

Seasonal Dessert

Chef's Seasonal Preparation

Jeff Ruby's Very Own Cheesecake

Seasonal Sauce, Mixed Berries

Three-Layer Carrot Cake

Cream Cheese Icing

Chocolate Mousse Torte

Espresso, Sea Salt

Duet Pairing

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LUKE ANZANO, EXECUTIVE CHEF

5/30/2024