DROP-OFF CATERING MENU

Minimum 30 guests. Full pans serve 30/half pans serve 15. Includes bread and butter service.



SALAD

Freddie

Bacon, Roma Tomatoes, Ranch Dressing FULL: \$235 HALF: \$125

Caesar

Parmesan Frico, Croutons,
Caesar Dressing
FULL: \$235 HALF: \$125

Signature

Shaved Vegetables, Crispy Shallots, Lemon Vinaigrette FULL: \$220 HALF: \$115

ENTRÉES

Prime NY Strip Steak

14 oz Center-Cut **\$70**

Filet Mignon

8 oz Center-Cut **\$60**

Herb Roasted Chicken Breast

6 oz Chicken Jus **\$25**

Bone-In Pork Chop

14 oz Dijon Cream \$33

Miso Glazed Salmon

6 oz Soy Butter \$28

Blackened Mahi Mahi

6 oz Chimichurri \$28

SIDES

Potato Gnocchi

Parmesan Cream

FULL: \$240 HALF: \$130

Green Beans

FULL: \$220 HALF: \$120

Baked Potatoes \$12 EACH

Jeff Ruby's Baked Macaroni & Cheese

Six Imported Cheeses **FULL: \$250 HALF: \$140**

Roasted Brussel Sprouts

Calabrian Chili Vinaigrette **FULL: \$220 HALF: \$120**

Creamed Spinach FULL: \$230 HALF: \$130

Mashed Potatoes
FULL: \$200 HALF: \$110

Asparagus FULL: \$220 HALF: \$120

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

LUKE ANZANO, EXECUTIVE CHEF