

DROP-OFF CATERING MENU

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



JEFF RUBY'S

CATERING™

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

5/30/2024

GOURMET BOXED MEALS

Priced per person, minimum quantity of ten per each item.



JEFF RUBY'S

CATERING™

PREMIUM SANDWICHES

28

Served on Sea Salt Focaccia.

Includes Ruby-Spiced Chips, Seasonal Salad, and Sea Salt Chocolate Chip Cookie

Prime Roast Beef

Roasted Garlic Aioli, Horseradish Mustard,
Havarti, Tomato, Arugula

Buffalo Mozzarella

Oven Dried Heirloom Tomato, Artichoke,
Mixed Greens, Balsamic, Basil Pesto

Jeff Ruby's Club

House Roasted Turkey, Nueske's Bacon,
Lettuce, Tomato, Cherry Pepper Aioli,
White Cheddar

Italian Hero

Genoa Salami, Mortadella, Asiago,
Cherry Pepper Relish, Lettuce,
Tomato, Red Onion

CLASSIC SALADS

16

Includes Ruby-Spiced Chips and Sea Salt Chocolate Chip Cookie.

Freddie

Roma Tomatoes, Applewood Bacon,
Buttermilk Ranch

Classic Caesar

Parmigiano-Reggiano,
Challah Croutons

Seasonal House

Shaved Vegetables, Crispy Shallots,
Lemon Vinaigrette

Top Your Salad

New York Strip Steak 5 oz 16

Salmon 6 oz 12

Blackened Chicken 6 oz 10

ANCIENT GRAIN BOWL

20

Quinoa, Brown Rice, & Cracked Wheat Grains with Roasted Vegetables, Wilted Greens, and Chimichurri.

Includes Ruby-Spiced Chips, Seasonal Salad, and Sea Salt Chocolate Chip Cookie.

Top Your Grain Bowl

New York Strip Steak 5 oz 16

Salmon 6 oz 12

Blackened Chicken 6 oz 10

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LUKE ANZANO, EXECUTIVE CHEF

9/9/2024