



JEFF RUBY'S

STEAKHOUSE®

EVENT PLANNING





RECEPTIONS

À LA CARTE HORS D'OEUVRES

Saffron Arancini
Fresh Mozzarella,
Balsamic Tomato Sauce
5

Beef Tenderloin Skewer
Mozzarella, Cherry Tomato,
Basil Pesto
7

Tomato Basil Bruschetta
Ricotta, Balsamic,
Shaved Parmesan
3

Wagyu Meatball
Classic Tomato Sauce, Pecorino
6

Mini Crab Cake
House Remoulade Sauce
8

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

Saffron 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

Roasted Chicken

Chef 's Seasonal Preparation, Select Spices

Roasted Salmon

Chef 's Seasonal Preparation, Fresh Herbs

STEAKHOUSE SIDES

Creamy Mashed Potatoes

Grilled Asparagus

DESSERTS

Jeff Ruby's Very Own Cheesecake

Butter Pie

Caramel Sauce, Powdered Sugar, Cinnamon Sugar Pecans

1 0 0 P E R P E R S O N



G O L D P A C K A G E

HORS D'OEUVRES

SELECT TWO, ONE PIECE PER GUEST

Wagyu Meatball • Saffron 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

Roasted Chicken

Chef's Seasonal Preparation,
Select Spices

Blackened Chilean Sea Bass

Chef's Seasonal Preparation,
Fresh Herbs

Roasted Salmon

Chef's Seasonal Preparation,
Fresh Herbs

STEAKHOUSE SIDES

Creamy Mashed Potatoes

Jeff Ruby's Baked Macaroni & Cheese

Grilled 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 • Saffron 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
Shallots, 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

Roasted Chicken
Chef's Seasonal Preparation,
Select Spices

Blackened Chilean Sea Bass
Chef's Seasonal Preparation,
Fresh Herbs

Roasted Salmon
Chef's Seasonal Preparation,
Fresh Herbs

STEAKHOUSE SIDES

Mashed Potatoes

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

Grilled 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 • Saffron 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

Blackened Chilean Sea Bass

Chef's Seasonal Preparation,
Fresh Herbs

Steak Collinsworth

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

Roasted Chicken

Seasonal Preparation,
Select Spices

TO CROWN YOUR STEAK

ONE TOPPER PER GUEST

Au Poivre

Mushrooms & Onions

Point Reyes Blue Cheese

Roasted Garlic Butter

Béarnaise Sauce

STEAKHOUSE SIDES

Mashed Potatoes

Jeff Ruby's Baked Macaroni & Cheese

Grilled 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 • Saffron 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

Blackened Chilean Sea Bass

Chef's Seasonal Preparation,
Fresh Herbs

Steak Collinworth

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

Roasted Chicken

Seasonal Preparation,
Select Spices

TO CROWN YOUR STEAK

ONE TOPPER PER GUEST

Au Poivre

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

Grilled 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

Roasted Chicken

Chef 's Seasonal Preparation, Select Spices

Roasted Salmon

Chef 's Seasonal Preparation, Fresh Herbs

JR Double Burger*

2 4 oz Avril-Bleh Patties, Bacon,
American Cheese, Lettuce, Red Onion,
Cajun Remoulade

STEAKHOUSE SIDES

Creamy Mashed Potatoes

Grilled Asparagus

DESSERTS

Jeff Ruby's Very Own Cheesecake

65 PER PERSON



CRYSTAL LUNCH PACKAGE

SIGNATURE SALADS

Freddie

Roma Tomatoes, Applewood Bacon, Buttermilk Ranch

Classic Caesar

Imported Parmigiano-Reggiano, Challah Croutons

ENTRÉES

Petite Filet Mignon

8 oz

Roasted Salmon

Chef 's Seasonal Preparation, Fresh Herbs

Roasted Chicken

Chef 's Seasonal Preparation, Select Spices

STEAKHOUSE SIDES

Creamy Mashed Potatoes

Grilled Asparagus

DESSERTS

Jeff Ruby's Very Own Cheesecake

95 PER PERSON



C O N T A C T

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