

PLATED • 95 PER PERSON

Impress your guests with specially prepared plated offerings.

The
LEMPICKA™
BY JEFF RUBY

SALAD

SELECT ONE, INCLUDES BREAD SERVICE

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 +4

Chef's Seasonal
Preparation

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 Potato

Jeff Ruby's Baked

Macaroni & Cheese +5

6 Imported Cheeses

French Green Beans

Garlic Butter

Seasonal Mushrooms

Marsala Butter

Baby Red Potatoes

Salt and Vinegar

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

TO INQUIRE ABOUT YOUR EVENT, PLEASE CALL 513-246-3100

LUKE ANZANO, EXECUTIVE CHEF

PLATED • 120 PER PERSON

Impress your guests with specially prepared plated offerings.

The LEMPICKA™ BY JEFF RUBY

SALAD

SELECT ONE, INCLUDES BREAD SERVICE

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 +4

Chef's Seasonal Preparation

ENTRÉES

SELECT TWO

Jeff Ruby's Filet Mignon

8 oz

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

10 oz

Surf and 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

Jumbo Lump Crab Cake

House Remoulade

Berkshire Pork Chop

Garlic-Brandy Bordelaise

Roasted Chicken Breast

Herb Jus

Chicken Piccata

Lemon-Caper Butter

Vegetable Risotto

Roasted Seasonal Vegetables

SIDES

SELECT TWO, PLATED WITH ENTRÉES

CLASSICS

Baby Red Potatoes

Salt and Vinegar

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

6 Imported Cheeses

Classic Creamed Spinach

Creamy Mashed Potato

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

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LUKE ANZANO, EXECUTIVE CHEF

4/11/2023

PLATED • 150 PER PERSON

Impress your guests with specially prepared plated offerings.

The LEMPICKA™ BY JEFF RUBY

SALAD

SELECT ONE, INCLUDES BREAD SERVICE

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

Japanese A5 Wagyu Strip

6 oz

Jeff Ruby's Filet Mignon

8 oz

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

10 oz

Surf and Turf

6 oz Filet Mignon, 6 oz Lobster Tail

Alaskan Halibut

Herbed Panko, Lemon Beurre Blanc

Miso Glazed Salmon

Soy Butter

Roasted Lamb Chops

Cherry Bordelaise

Roasted Chicken Breast

Black Truffle Butter

Berkshire Pork Chop

Garlic-Brandy Bordelaise

Vegetable Risotto

Roasted Seasonal Vegetables

SIDES

SELECT TWO, PLATED WITH ENTRÉES

CLASSICS

Baby Red Potatoes

Salt and Vinegar

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

6 Imported Cheeses

Classic Creamed Spinach

Creamy Mashed Potato

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

Duet Pairing

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LUKE ANZANO, EXECUTIVE CHEF