

# HORS D'OEUVRES & SUSHI

The perfect start to a memorable evening.

## The LEMPICKA™ BY JEFF RUBY

This sample menu is an example of our Chef's culinary breadth.  
Please connect with your Event Manager to curate selections for your event.  
Final menu and pricing are confirmed 6 months prior to the event date,  
due to seasonality and market availability.

### STATIONARY HORS D'OEUVRES

#### Charcuterie Station

Cured Meats & Artisanal Cheeses, House Pickles,  
Olives, Jams, Baguette

#### Vegetable Crudites

Seasonal Vegetables, Buttermilk Ranch

### RAW BAR & SUSHI

#### Tiger Shrimp Tower

Cocktail Sauce, Lemon

#### Red King Crab Tower

Dijonaise, Lemon

#### Raw Bar Tower

Shrimp, Crab, Oysters

#### JR Signature Sushi & Sashimi • 30 Pieces

Tuna, Salmon, Hamachi

#### Specialty Selections • 3 Rolls, 24 Pieces

Our Three Most Popular Specialty Rolls  
Godfather Roll, Herbstreit Roll, Hamachi Chuukara Roll

#### Classic Rolls • 3 Rolls, 24 Pieces

Spicy Tuna Roll, California Roll,  
Tuna & Avocado Roll

#### Jeff Ruby's Favorites • 6 Rolls, 48 Pieces

Godfather Roll, Triple Crown Roll, Rainbow Roll,  
Tuna & Avocado Roll, Spicy Yellowtail Roll, Veggie Roll

#### Classic Rolls • 5 Rolls, 40 Pieces

Spicy Tuna Roll, California Roll, Tuna & Avocado Roll,  
Philadelphia Roll, Tempura Shrimp Roll

### PASSED HORS D'OEUVRES

#### Lobster Rolls

Old Bay, Shaved Celery

#### Prosciutto Wrapped Shrimp

Teriyaki Glaze

#### Crispy Pork Belly

Chipotle BBQ,  
Pickled Chili

#### Duck Wantons

Duck Leg Confit,  
House Honey Mustard

#### CLASSICS

##### Mini Crab Cakes

House Remoulade Sauce

##### Colossal Tiger Shrimp

Cocktail Sauce

##### Wagyu Meatballs

Classic Tomato Sauce, Pecorino

##### Beef Tenderloin Skewers

Mozzarella, Cherry Tomato,  
Chimichurri

#### Marinated Asparagus

Pistachio Pesto, Prosciutto

#### Cheese Torte

Crispy Phyllo, Marinated Tomatoes,  
Goat Cheese

#### Vegetable Crudites

Seasonal Vegetables, Buttermilk Ranch

#### Polenta Cakes

Roasted Mushrooms,  
Red Pepper Emulsion

TO INQUIRE ABOUT YOUR EVENT, CONTACT TIFFANY COMBS, EVENT MANAGER  
tiffany.combs@thelempicka.com | 513-246-3109

LUKE ANZANO, EXECUTIVE CHEF

1/6/2023