

PLATED

Impress your guests with specially prepared plated offerings.

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 a menu for your event. Final menu and pricing are confirmed 6 months prior to the event date, due to seasonality and market availability.

SALADS

Freddie

Roma Tomatoes, Applewood Bacon, Buttermilk Ranch

The Wedge

Braised Bacon, Tomato, Red Onion, Buttermilk Blue Cheese

Tomato Panzanella

Mixed Greens, Fresh Mozzarella, Garlic Ciabatta Croutons, Fresh Herb Vinaigrette

Classic Caesar

Parmigiano-Reggiano, Challah Croutons

Honey Burrata

Mixed Greens, Dried Cherries, Whipped Ricotta, Hazelnut, Rose Vinaigrette

Cucumber Salad

Bibb Lettuce, Cherry Tomato, Fresh Mint, Thai Chili Dressing

Summer Berry

Mixed Greens, Goat Cheese, Grapefruit, Candied Walnuts, Blueberry Pomegranate Vinaigrette

Spinach Salad

Soft Boiled Egg, Red Onion, Tomato, Brown Butter Panko, Warm Bacon Dressing

JEFF RUBY HAND-CRAFTED STEAKS *

All beef is generously seasoned with our proprietary Jeff Ruby blend, roasted whole over high heat to achieve our signature char, and finished with our house beef au jus or tangy horseradish cream.

Filet Mignon

New York Strip

Surf & Turf

Japanese A5 Wagyu

BEEF

Red Wine Braised Short Ribs

Peppercorn Demi-Glace

CHICKEN

Herb Roasted Chicken

Rosemary, Jus

Chicken Piccata

Brown Butter, Lemon, Capers

PORK

Brined Berkshire Pork

Brandy Bordelaise, Roasted Garlic

VEGETARIAN

Vegetable Risotto

Roasted Seasonal Vegetables

SEAFOOD

Alaskan Halibut

Herbed Panko, Lemon Beurre Blanc

Miso Glazed Salmon

Soy Butter

Jumbo Crab Cake

Creole Crawfish Sauce

Grilled Swordfish

Passionfruit Chili Glaze, Grilled Lemon

SIDES

CLASSICS

Grilled Asparagus

Lemon & Olive Oil

Sautéed Mushrooms

Herb Sherry Butter

Jeff Ruby's Baked Macaroni & Cheese

6 Imported Cheeses

Classic Creamed Spinach

Creamy Mashed Potato

Baked Rigatoni

Pancetta, Spinach, Tomato Vodka Sauce

Charred Broccolini

Confit Garlic, Herbed Tomatoes

Baby Carrots

Bourbon Maple Glaze, Lemon, Thyme

Hashbrown Potato

Fresh Parsley, Caramelized Onion

Baby Red Potatoes

Salt and Vinegar

French Green Beans

Garlic Butter, Crispy Shallots

Roasted Brussels Sprouts

Calabrian Chili Vinaigrette

DESSERT

Butter Pie

Cinnamon Sugar Pecans, Powdered Sugar, Caramel

Cheesecake

Spiced Cherry Sauce, Blackberries

Carrot Cake

Warm Caramel Cream Cheese Icing

Chocolate Mousse

Espresso, Sea Salt

Citrus Olive Oil Cake

Orange Mousse, Grand Marnier

Irish Coffee Tart

Bourbon Marshmallows

TO INQUIRE ABOUT YOUR EVENT, CONTACT TIFFANY COMBS, EVENT MANAGER
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LUKE ANZANO, EXECUTIVE CHEF

1/6/2023