



national private dining program

\$115 ALL INCLUSIVE

Dinner includes fresh hot bread, 2 glasses of Beer or Manager's Selection of wine, and soda/tea and coffee service.

HORS D'OEUVRES DISPLAYS:

ARTISANAL CHEESE AND FRUIT DISPLAY WITH TOAST POINTS
SEARED AHI TUNA with CUCUMBER SALAD AND PICKLED GINGER

SALAD: served per person

RUTH'S STEAK HOUSE SALAD

Fresh crisp iceberg lettuce, baby arugula and baby lettuce, garlic croutons, sliced red onions, and grape tomatoes tossed with our homemade vinaigrette

ENTRÉE CHOICES: guests will choose one of the following, prepared to order

8 oz FILET

The most tender cut of corn-fed Midwestern beef, broiled to perfection

ORGANIC IRISH SALMON

Organic Irish Salmon on a bed of wilted spinach and roasted garlic grape tomatoes, drizzled with lemon butter

SIZZLING BLUE CRAB CAKES

Three of our jumbo lump crab cakes sizzling in lemon butter

STUFFED CHICKEN BREAST

A roasted chicken breast stuffed with garlic herb cheese and served with lemon thyme butter

ACCOMPANIMENTS: Host's selection of two, to be served family style

CREAMED SPINACH
MASHED POTATOES
FRESH STEAMED BROCCOLI

DESSERT: guests will choose one of the following

CHEESECAKE WITH FRESH BERRIES
CHOCOLATE SIN CAKE

Inclusive of 6% sales tax and 22% service charge
The menu price that goes towards the contracted food and beverage minimum is \$89.84