

# *Private Reception Her's Dœuvres & Displays*

Ruth Fertel, our founder, wasn't just a hard working restaurateur. She was a world class host. Tables for two. Large gatherings. Didn't matter. Generous hospitality was her thing. Ruth had a recipe for absolutely everything, not just her food. She never compromised her high standards.

When you book a private party at RUTH'S CHRIS, know that every detail, every nuance, every request that you and our team plan together will be executed flawlessly. The experience itself will be unforgettable. Just how Ruth would have wanted it. Whether it's an intimate dinner in one of our private dining rooms or a grand reception, there will be no compromises. It's how we honor our founder and help you celebrate a perfectly relaxing, elegant event.

*Contact our sales manager to learn more about how private dining is done at Ruth's.*



## Hors D'oeuvres Per Piece

### Hand-Passed Hors D'Oeuvres | Steak & Lamb

(Priced by the Piece)

Beef Tenderloin Skewers	4.00
Prime Sliders	4.00
New Zealand Lamb Lollipops	6.00
Mini Steak Sandwiches	5.00

### Hand-Passed Hors D'Oeuvres | Fish & Shellfish

(Priced by the Piece)

Oysters on the Half Shell	4.75
Oysters Rockefeller Canapés	3.75
Ahi Tuna Poke	3.75
Large Cocktail Shrimp	5.50
Rosemary Shrimp	4.50
Mini Crab Cakes	4.50
Bacon Wrapped Scallops	4.50
Seared Ahi Tuna on Cucumber	3.75

### Hand-Passed Hors D'Oeuvres | Chicken

(Priced by the Piece)

Chipotle Chicken Tostada	3.75
Smokey Chicken Skewers	3.50

### Hand-Passed Hors D'Oeuvres | Vegetarian

(Priced by the Piece)

Caprese Skewers	4.25
Tomato Bruschetta	3.25
Sweet Potato with Pecan Crust	3.25

## RECEPTION SELECTIONS



**RECEPTION SELECTIONS  
CONTINUED**

## Craveable Displays

<b>Artisanal Cheese &amp; Fruit</b> (serves 25 - 30)	100
<b>1/2 Artisanal Cheese &amp; Fruit</b> (serves 10 - 15)	60
Marinated fresh mozzarella, smoked aged gouda, marinated gorgonzola, sharp cheddar, complemented by honey, fresh and dried fruits, Cajun spiced pecans and garlic toast points	
<b>Mediterranean Vegetables &amp; Dips</b> (serves 25 - 30)	85
<b>1/2 Mediterranean Vegetables &amp; Dips</b> (serves 10 - 15)	45
Medley of farm-fresh roasted vegetables and antipasto skewers, Served with a trio of house made dips – red pepper hummus, chunky bleu cheese and creamy ranch	
<b>Scottish Smoked Salmon</b>	140
Smoked salmon served with lemon crème fraiche, freshly diced tomatoes, sliced red onion and herbed flatbread crisp	
<b>Cajun Seared Ahi-Tuna Station</b>	115
Sushi-grade tuna accompanied by spicy mustard sauce and our oriental salad and pickled ginger	
<b>Small Chilled Seafood Tower</b> (serves 2-4)	59
<b>Large Chilled Seafood Tower</b> (serves 4-6)	115
Maine Lobster, Alaskan king crab legs, jumbo shrimp and colossal lump blue crab	

## Chef's Carving Stations

(Serves 15 to 30 Guests | Offered Only for Cocktail Events)  
\* Please note, an additional chef carving fee will be applied for \$100

<b>Whole Roasted Turkey</b>	80
Hand carved, served with a citrus marmalade sauce	
<b>Whole Roasted Tenderloin of Beef</b>	240
Served with horseradish cream and fresh baked rolls	

## Signature Mini Desserts

(Priced by the Piece)	
* Please note, minimum order is 15 pieces	
Apple Crumb Tart	4.50
Baked Cheesecake	4.50
Chocolate Sin Cake	5.50
Banana Crème Pie	4.50
Fresh Seasonal Berries	5.50
Served with sweet cream	
Pecan Pie	4.50
Key Lime Pie	4.50