



Welcome!

Thank you for inquiring with Ruth's Chris Steak House, Salt Lake City. Our history of Southern Hospitality combined with responsive, professional service ensures that your event will be carried out with the greatest attention to detail. We are at your service!

The cornerstone of our reputation is that we serve the finest corn-fed, USDA Prime beef available. Only 2% of all beef available in the world is graded as Prime.

If your group is 20 guests or less, we encourage you to use our full a la carte menu that is available to all of our guests year round. This not only makes the planning of your event convenient but will give your guests our full range of menu options. With no restrictions to the menu items, cocktails or wine that your guests may order, you can anticipate approximately \$65-\$75 per person in average charges.

For more than 20 persons, this packet contains several pre-designed menus that we have created for your convenience. Our chef designed each of these menus keeping in mind the balance of offerings, quality of execution and the precision of timing.

The menus include prices to give you a general idea of your overall cost. The prices listed do not include 7.85% tax or the 20% service fee. To confirm a booking we ask for a deposit or credit card number to be used for final payment to hold the space.

Should the occasion be a business meeting with Audio-Visual support or a family gathering with floral arrangements, we are here to make the occasion an event to remember.

I value your consideration of Ruth's Chris Steak House, and would welcome the opportunity to be part of your private dining plans. If there is any way I can be of assistance, please don't hesitate to contact me.

Cordially,

Andrew Benson
Sales and Events Manager

RUTH'S CHRIS STEAK HOUSE | SALT LAKE CITY
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**'THROW A PARTY HERE AND YOU'LL ALWAYS WONDER
IF THEY CAME FOR YOU OR THE FOOD' - RUTH**

Private Dining | MENUS

vue avelon ~ lunch menu

SALAD | Host to select one for entire group

CAESAR SALAD

Fresh crisp romaine hearts tossed with romano cheese and a creamy Caesar dressing. Topped with shaved parmesan cheese and fresh ground black pepper.

STEAK HOUSE SALAD

Iceberg, baby arugula and baby lettuces with grape tomatoes, garlic croutons and red onions, house vinaigrette.

COMBINATION ENTRÉE

| Host to select one combination choice.
| Or offer both choices with advanced count.

FILET & WILD SALMON

Four ounces each, corn-fed Midwestern beef and broiled salmon.

FILET & SHRIMP

Four ounce filet topped with jumbo shrimp.

SIDE DISHES FOR TABLE

FRESH BROCCOLI

POTATOES AU GRATIN

DESSERT | Host to select one for entire group

CINNAMON CHOCOLATE CAKE

\$45.00 PER PERSON

Available 11:00 am until 3:00 pm.

25 guest minimum.

Plus tax and 3% service charge. Gratuity is NOT included.

Private Dining | MENUS

new orleans ~ lunch menu

SALAD | Host to select one for entire group

CAESAR SALAD

Fresh crisp romaine hearts tossed with romano cheese and a creamy Caesar dressing. Topped with shaved parmesan cheese and fresh ground black pepper.

STEAK HOUSE SALAD

Iceberg, baby arugula and baby lettuces with grape tomatoes, garlic croutons and red onions, house vinaigrette.

ENTRÉE | 21-30 Guests ~ 4 Entrees | 31-50 Guests ~ 3 Entrees
51-60 Guests ~ 2 Entrees | 60+ Guests ~ Pre-selection required

PETITE FILET

The most tender cut of corn-fed Midwestern beef.

STUFFED CHICKEN BREAST

Oven roasted single chicken breast stuffed with garlic herb cheese and lemon butter.

SIZZLIN' BLUE CRAB CAKES

Three of our jumbo lump crab cakes with sizzling lemon butter.

CHEF'S FRESH FISH FEATURE

Chef's choice of the freshest fish available accompanied with our house made sauce.

SIDE DISHES FOR TABLE | Host to select two for entire group

FRESH BROCCOLI

POTATOES AU GRATIN

SAUTEED MUSHROOMS

CREAMED SPINACH

SWEET POTATO
CASSEROLE

\$48.00 PER PERSON

*Available 11:00 am until 3:00 pm.
20 guest minimum.*

ADDITIONAL DESSERT | Host to select one for entire group

CHOCOLATE SIN CAKE

FRESH SEASONAL BERRIES w/ SWEET CREAM

CHEF'S CHOICE ICE CREAM OR SORBET

MINI CHEESECAKE

Plus tax and 3% service charge. Gratuity is NOT included.

appetizer selection

Appetizers may be added to any menu. All appetizer selections are served at each dining table and meant to be shared with the entire table.

SIZZLIN' BLUE CRAB CAKES **\$20.00**

Two Jumbo Lump Crab Cakes with sizzling lemon butter. (2 pcs.)

MUSHROOMS STUFFED WITH CRABMEAT **\$15.00**

Broiled mushroom caps with jumbo lump crab stuffing, sprinkled with romano cheese. (4 pcs.)

CALAMARI **\$16.00**

Our calamari is lightly fried and tossed with a sweet & spicy Asian chili sauce.

SHRIMP COCKTAIL / SHRIMP REMOULADE **\$18.00**

Chilled jumbo shrimp with choice of our classic Creole remoulade sauce or our spicy New Orleans-style cocktail sauce. (4 pcs.)

BARBECUED SHRIMP **\$15.00**

Jumbo shrimp sautéed New Orleans-style in reduced white wine, butter, garlic and spices. (5 pcs.)

SEARED AHI TUNA **\$16.00**

Ahi-tuna perfectly complimented by a spirited sauce with hints of mustard and beer. (8 pcs.)

VEAL OSSO BUCO RAVIOLI **\$15.00**

Saffron-infused pasta with veal osso buco and fresh mozzarella cheese. Served with sautéed baby spinach and a white wine demi-glaze. (5 pcs.)

CRABTINI **\$15.00**

Colossal lump crabmeat tossed in our house vinaigrette and served with classic Creole remoulade sauce in a chilled martini glass.

Plus tax and 3% service charge. Gratuity is NOT included.

Private Dining | MENUS

Hors d'Oeuvres

All Hors d' Oeuvres are priced per piece.

We recommend two pieces per person, per Hors d' Oeuvres. For luncheons 1 to 3 selections are recommended. For dinner events we recommend 2 to 3 selections.

And for receptions 5 to 8 selections recommended.

COLD SELECTIONS

SEARED AHI TUNA WITH CUCMBERS	\$3.50
SMOKED SALMON CANAPES (min. of 50)	\$3.50
JUMBO GULF SHRIMP	\$4.00
CARPACCIO TENDERLOIN ON GARLIC CRISP	\$4.25

HOT SELECTIONS

CHICKEN SKEWERS WITH BARBECUE BUTTER	\$3.25
SWEET POTATO with PECAN CRUST	\$3.25
MUSHROOM STUFFED WITH CRABMEAT	\$3.50
MINI CRAB CAKES	\$4.25
ROSEMARY SKEWERED SHRIMP	\$4.25
BLACKENED SCALLOPS WRAPPED IN BACON	\$4.50
BARBECUED SHRIMP WITH BARBECUE BUTTER	\$4.00
SEARED JUMBO SCALLOPS	\$4.00
NEW ZEALAND LAMB LOLLIPOPS (multiples of 7 only)	\$6.00
TERIYAKI BEEF SKEWERS	\$3.50
BEEF SKEWERS IN THAI CHILI SAUCE	\$3.50
MINI STEAK SANDWICH ON GARLIC BREAD	\$4.25
GINGER FILET	\$4.25
BEEF WELLINGTON (min. 25 pieces)	\$4.50

BUFFET PLATTERS

DOMESTIC CHEESE AND FRUIT DISPLAY	
For 25 guests \$130.00	For 40-60 guests \$210.00
VEGETABLE CRUDITES WITH DIP	
For 25 guests \$100.00	For 40-60 guests \$130.00
WHOLE SIDE OF SMOKED SALMON	25 guests \$175.00

Plus tax and 3% service charge. Gratuity is NOT included.

Private Dining | MENUS

entree compliments

Consider offering these options to your guests to accompany their entrée.

CARRIBEAN LOBSTER TAIL 8 oz.	\$25.00
KING CRAB LEGS	\$49.95
OSCAR STYLE <i>Crab cake, asparagus and béarnaise sauce.</i>	\$15.00
SHRIMP MEDALLIONS <i>Six additional large shrimp.</i>	\$15.00
BLUE CHEESE CRUST or AU POIVRE SAUCE	\$5.00

Beverages

SOFT DRINKS \$3.00	COFFEE & HOT TEA \$3.00
STILL WATER \$6.00 Bottle <i>Acqua Panna Natural Spring Water, 1 Liter</i>	
SPARKLING WATER \$6.00 Bottle <i>San Pellegrino is a mineral water with added carbonation, 1 Liter</i>	

Plus tax and 3% service charge. Gratuity is NOT included.

Private Dining | MENUS

rue st. charles ~ dinner menu

Available for 30 guests or less.

Includes salad, two preselected sides & dessert.

SALAD | Guests to select one salad.

CAESAR SALAD

Fresh crisp romaine hearts tossed with romano cheese and a creamy Caesar dressing. Topped with shaved parmesan cheese and fresh ground black pepper.

STEAK HOUSE SALAD

Iceberg, baby arugula and baby lettuces with grape tomatoes, garlic croutons and red onions, house vinaigrette.

ENTREE | Guests to select one entrée.

FILET

\$74.00

The most tender cut of corn-fed Midwestern beef.

RIBEYE

\$82.00

An outstanding example of USDA Prime at its best. Well marbled for peak flavor, deliciously juicy

STUFFED CHICKEN BREAST

\$58.00

Oven roasted single chicken breast stuffed with garlic herb cheese and lemon butter.

CHEF'S FRESH FISH FEATURE

Market

Chef's choice of the freshest fish available accompanied with our house made sauce.

SIDE DISHES FOR TABLE

Host to select two for entire group.

FRESH BROCCOLI

CREAMED SPINACH

POTATOES AU GRATIN

SWEET POTATO CASSEROLE

SAUTEED MUSHROOMS

MASHED POTATOES

DESSERT | Guests to select one dessert.

CHOCOLATE SIN CAKE

CHEESECAKE

Plus tax and 3% service charge. Gratuity is NOT included.

Private Dining | MENUS

Ruth's custom dinner menu

At your function, each guest will be provided with a menu featuring the entrée selections you've chosen. Each of the entrees listed below includes your choice salad, entrée, accompaniment, and dessert.

SALAD | Host to select one salad.

CAESAR SALAD

STEAK HOUSE SALAD

ENTRÉE | 4 Entrees, 21- 30 Guests | 3 Entrees, 31-50 Guests | 2 Entrees 51-75

Preselected entrees may be required for larger groups.

FILET	\$74	STUFFED CHICKEN BREAST	\$58
PETITE FILET	\$69	BARBECUED SHRIMP	\$60
COWBOY RIBEYE	\$82	SIZZLIN' BLUE CRAB CAKES	\$64
NEW YORK STRIP	\$78	RIBEYE	\$77
T BONE	\$83	FRESH FISH FEATURE	Market
LAMB CHOPS	\$73	LOBSTER TAIL, 8 oz.	\$25

PORTOBELLO MUSHROOM ENTRÉE, (Vegetarian) \$52.00

ACCOMPANIMENTS | Host to select two.

Mashed Potatoes
Creamed Spinach
Sweet Potato Casserole

Sautéed Mushrooms
Fresh Broccoli (40 or less)

DESSERT | Host to select 1 dessert. Parties 30 or less may select 2 desserts.

Cheesecake

Or

Chocolate Sin Cake

Plus tax and 3% service charge. Gratuity is NOT included.

Private Dining | MENUS

Rue Royal

Large Party Dinner Menu ~ 75+ Guests

All groups larger than 75 guests will be required to make selections from this menu. Several dining options have been added to offer the best style of service, quality of food and overall guest experience for your grand event.

Please refer to Custom Dinner Menu for course options.

Options:

Single Entree | Host to select 1 salad, 1 entrees, 2 sides, and a single dessert.

Choice Menu | Host to select 1 salad, 2 entrees, 2 sides, and a single dessert.

A final count of each entrée will be due 7 days prior to the event.

Please also provide place-cards for each guest indicating their entrée choice.

Combination Entree | Host to select 1 salad, 1 combination entrée from below for all guests, and a single dessert.

FILET & WILD SALMON **\$76.00**

Four ounces each, corn-fed Midwestern beef and broiled salmon.

FILET & SHRIMP **\$76.00**

Four ounce filet topped with jumbo shrimp.

SIDE DISHES FOR TABLE

CREAMED SPINACH & POTATOES AU GRATIN

DESSERT | Host to select one for entire group

CHEESECAKE or CHOCOLATE SIN CAKE

Plus tax and 3% service charge. Gratuity is NOT included.