



PRIVATE DINING | HORS D'OEUVRES

The following hors d'oeuvres may be added to any menu for an additional charge.

COLD SELECTIONS

Seared Ahi Tuna and Cucumbers	50 Pieces	\$75.00
Spicy Steak Tartar	50 Pieces	\$75.00
Tenderloin on Garlic Crisp	50 Pieces	\$100.00
Jumbo Gulf Shrimp	50 Pieces	\$125.00
Smoked Salmon with Caper Cream Cheese	50 Pieces	\$125.00

HOT SELECTIONS

BBQ Shrimp on Garlic Crisp	50 Pieces	\$150.00
Mini Maryland Style Crab Cakes	50 Pieces	\$175.00
Mushrooms Stuffed with Crab Meat	50 Pieces	\$125.00
Blackened Sea Scallops Wrapped In Bacon	50 Pieces	\$125.00
Baked Brie	Serves 25	\$75.00
	Serves 50	\$150.00

RECEPTION ENHANCERS

Domestic Cheese Display	Serves 20	\$75.00
Imported Cheese Display	Serves 20	\$175.00
Vegetable Crudit�	Serves 20	\$50.00

*All applicable state and local taxes, as well as a 20% service charge, will be included on your final bill.
Menu and prices subject to change.*



PRIVATE DINING | RECEPTION MENU

CARVED SELECTIONS | CHOICE OF TWO

Sliced Tenderloin

grilled and sliced to perfection

Blackened Yellowfin Tuna

blackened with Cajun spices

Pork Loin

marinated and slow roasted in garlic and herbs

SALAD | CHOICE OF ONE

Steak House Salad

Iceberg, romaine and baby lettuces with tomatoes, garlic croutons, and red onions.

Choice of dressing

Caesar Salad

Fresh crisp romaine tossed with romano cheese, garlic croutons, and creamy Caesar dressing. Topped with shaved parmesan cheese and sprinkled with fresh ground pepper.

ACCOMPANIMENT | CHOICE OF ONE

Garlic Mashed Potatoes

with a hint of roasted garlic

Creamed Spinach

Ruth's original recipe

Sautéed Wild Mushrooms

fresh mushrooms sautéed in butter

DESSERT | CHOICE OF ONE

Cheesecake with Fresh Seasonal Berries

Chocolate Sin Cake

\$35 PER GUEST

*Chef fee \$75. Minimum 10 guests required. Additional tenderloin (serves 20) \$225
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