



Private Dining

Thank you for inquiring about private dining with Ruth's Chris Steak House in downtown Salt Lake City.

Ruth Fertel, our founder, wasn't just a hard-working restaurateur. She was a world-class host. 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 and request that you and our team plan together will be executed flawlessly.

For lunch events, please find these private dining menus created for your convenience.

We value your consideration and welcome the opportunity to be a part of your private dining plans. If there are any ways we may be of assistance, please don't hesitate to contact us.

Erica L. Sykes, Sales and Events Manager
Ruth's Chris Steak House
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(801) 363.2000 • Fax: (801) 869.1682
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Private Dining Lunches



"THE RUE AVALON"

\$68 PER PERSON

Salad

RUTH'S STEAK HOUSE SALAD (350 cal)

iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions, tossed in our house vinaigrette

Entrées

(host selects one entrée to be served to each guest)

PETITE FILET & SALMON* (340 cal)

tender corn-fed midwestern beef, 4 oz cut paired with 4 oz broiled salmon

PETITE FILET & SHRIMP* (260 cal)

tender corn-fed midwestern beef, 4 oz cut, topped with jumbo shrimp

a vegetarian entrée may be added to any menu

Sides

POTATOES AU GRATIN (560 cal) • **FRESH BROCCOLI** (80 cal)

Dessert

MINI CHOCOLATE SIN CAKE (360 cal)

All menus include fresh warm bread and whipped butter.

All steaks will be cooked to medium, which is a hot pink center.

Please add applicable sales tax and 3% administration charge. Gratuity is not included.

This is a sample menu. Not all menu items are available for all party sizes; please speak with your sales manager to confirm availability.

2,000 calories per day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available on request.

*Items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of food-borne illness.

Private Dining Lunches

Salad

(host selects one salad)

RUTH'S STEAK HOUSE SALAD (350 cal)

iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions, tossed in our house vinaigrette

CAESAR SALAD* (500 cal)

fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan and freshly ground pepper

Entrées

(for up to 50 guests, host selects three entrées / 51 - 70 guests, host selects two entrées / 71 or more guests, host selects one entrée or entrée pre-selection required)

PETITE FILET* (340 cal)

tender corn-fed midwestern beef, 8 oz cut

STUFFED CHICKEN BREAST (720 cal)

oven-roasted, free-range, double chicken breast, garlic herb cheese, lemon butter

MARKET FRESH FISH*

our seasonal fresh fish selection

a vegetarian selection may be added to any menu

Sides

(host selects two, to be served family style)

POTATOES AU GRATIN (560 cal) • **FRESH BROCCOLI** (80 cal)

CREMINI MUSHROOMS (360 cal) • **SWEET POTATO CASSEROLE** (880 cal)

Dessert

(host selects one dessert)

MINI CHOCOLATE SIN CAKE (360 cal) • **MINI CHEESECAKE** (320 cal)

MINI FRESH BERRIES WITH SWEET CREAM (200 cal)

All menus include fresh warm bread and whipped butter.

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**"THE RUE
ORLEANS"**
\$72 PER PERSON



Private Dining Lunches

"THE ROYAL STREET"

\$82 PER PERSON

Salad

(host selects one salad)

RUTH'S STEAK HOUSE SALAD (350 cal)

iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions, tossed in our house vinaigrette

CAESAR SALAD* (500 cal)

fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan and freshly ground pepper

Entrées

(for up to 50 guests, host selects three entrées / 51 - 70 guests, host selects two entrées / 71 or more guests, host selects one entrée or entrée pre-selection required)

FILET* (500 cal)

tender corn-fed midwestern beef, 11 oz cut

RIBEYE* (1370 cal)

USDA Prime 16 oz cut, well-marbled for peak flavor

STUFFED CHICKEN BREAST (720 cal)

oven-roasted, free-range, double chicken breast, garlic herb cheese, lemon butter

MARKET FRESH FISH*

our seasonal fresh fish selection

a vegetarian selection may be added to any menu

Sides

(host selects two, to be served family style)

POTATOES AU GRATIN (560 cal) • **FRESH BROCCOLI** (80 cal)

CREMINI MUSHROOMS (360 cal) • **SWEET POTATO CASSEROLE** (880 cal)

Dessert

(host selects one dessert)

CHOCOLATE SIN CAKE (720 cal) • **CHEESECAKE WITH FRESH BERRIES** (1280 cal)

FRESH BERRIES WITH SWEET CREAM (400 cal) • **KEY LIME PIE** (1170 cal)

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"THE ST. CHARLES AVE."

\$94 PER PERSON

Private Dining Lunches

Appetizers

(host selects two, to be served buffet or family style)

CHICKEN SKEWERS WITH BARBECUE BUTTER (90 cal) • **SEARED AHI TUNA WITH CUCUMBER*** (10 cal)
TOMATO & MOZZARELLA CAPRESE SKEWERS (60 cal) • **ROSEMARY SHRIMP SKEWERS** (30 cal)
JUMBO GULF SHRIMP (30 cal) • **MINI CRAB CAKES** (80 cal) • **SWEET POTATO TARTS** (80 cal)

Salad

(host selects one salad)

RUTH'S STEAK HOUSE SALAD (350 cal) • **CAESAR SALAD*** (500 cal)

Entrées

(for up to 50 guests, host selects three entrées / 51 - 70 guests, host selects two entrées / 71 or more guests, host selects one entrée or entrée pre-selection required)

FILET* (500 cal)

tender corn-fed midwestern beef, 11 oz cut

RIBEYE* (1370 cal)

USDA Prime 16 oz cut, well-marbled for peak flavor

STUFFED CHICKEN BREAST (720 cal)

oven-roasted, free-range, double chicken breast, garlic herb cheese, lemon butter

MARKET FRESH FISH*

our seasonal fresh fish selection

a vegetarian selection may be added to any menu

Sides

(host selects two, to be served family style)

POTATOES AU GRATIN (560 cal) • **FRESH BROCCOLI** (80 cal)

CREMINI MUSHROOMS (360 cal) • **SWEET POTATO CASSEROLE** (880 cal)

Dessert

(host selects one dessert)

CHOCOLATE SIN CAKE (720 cal) • **CHEESECAKE WITH FRESH BERRIES** (1280 cal)

FRESH BERRIES WITH SWEET CREAM (400 cal) • **KEY LIME PIE** (1170 cal)

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APPETIZERS, PLATTERS & HORS D'OEUVRES

Hors d'Oeuvres

(Hors d'Oeuvres may be served either buffet or family style and are priced by the piece. We recommend the host orders 1 - 3 selections for lunches, 2 - 4 selections for dinners, and 4 - 8 for receptions)

Served Chilled

SEARED AHI TUNA WITH CUCUMBER* (10 cal)	\$5.50
SMOKED SALMON CANAPE min. of 50 pieces (100 cal)	\$6.00
JUMBO GULF SHRIMP WITH COCKTAIL SAUCE (30 cal)	\$6.00
CARPACCIO TENDERLOIN ON GARLIC CRISP* min. of 15 (100 cal)	\$7.00
TOMATO & MOZZARELLA CAPRESE SKEWER (60 cal)	\$5.00
RATATOUILLE CRISP min. of 12 pieces (40 cal)	\$4.50

Served Warm

SWEET POTATO TART (80 cal)	\$5.00
CHICKEN SKEWER WITH BARBECUE BUTTER (90 cal)	\$5.50
TERIYAKI BEEF TENDERLOIN SKEWER* (70 cal)	\$6.50
MINI BEEF WELLINGTON (120 cal)	\$8.00
ROSEMARY SKEWERED SHRIMP (30 cal)	\$6.00
SEARED JUMBO SCALLOP* (30 cal)	\$7.25
BACON WRAPPED SCALLOP* (40 cal)	\$8.00
MINI CRAB CAKE (80 cal)	\$7.50

Buffet Platters

VEGETABLE CRUDITES WITH DIP (60 - 90 cal)	\$100 (up to 49 guests) / \$130 (50+ guests)
CUSTOM SEASONAL FRUIT AND CHEESE TRAY	\$130 (up to 49 guests) / \$190 (50+ guests)

Appetizers

CALAMARI (990 cal) lightly fried, with a sweet and spicy Asian chili sauce, serves 2 - 4	\$24.00
SPICY SHRIMP (440 cal) Butterflied jumbo shrimp, lightly fried and tossed in a spicy cream sauce, 4 pieces	\$27.00
BARBECUED SHRIMP (400 cal) jumbo shrimp sautéed in reduced white wine, butter, garlic and spices, 4 pieces	\$24.00
SEARED AHI TUNA* (130 cal) complemented by a spirited sauce with hints of mustard and beer, 8 pieces	\$22.00
VEAL OSSO BUCO RAVIOLI (460 cal) saffron-infused pasta with sautéed baby spinach and a white wine demi-glace, 5 pieces	\$24.00
CRAB STUFFED MUSHROOMS (440 cal) broiled, topped with romano cheese, 4 pieces	\$23.00

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