

RUTH'S CHRIS STEAK HOUSE PRIVATE DINING



THIS IS HOW IT'S DONE.

CHESTERFIELD

16493 WILD HORSE
CREEK RD
314.527.2985

Anniversaries

Award Ceremonies

Bar/Bat Mitzvahs

Birthdays

Board Dinners

Bridal/Baby Showers

Celebrations

Client Luncheons

Club Functions

Engagement Dinners

Family Reunions

Graduations

Holiday Parties

Rehearsal Dinners

Retirement Parties

Wedding Celebrations

Thank you for your interest in hosting your upcoming event at **Ruth's Chris Steak House Chesterfield**. Enclosed are some available options, but please note that these are sample menus subject to change.

A locally owned and operated franchise, **Ruth's Chris Chesterfield** offers you and your guests a unique array of items, based on the philosophy we have for dining at the restaurant – serving our guests U.S. Prime meats, New-Orleans inspired side dishes and homemade desserts in an elegant, yet relaxed manner.

We can accommodate the simplest of cocktail receptions to the most elaborate dinners and everything in between.

Please review the enclosed information and contact me when you are ready to begin planning an unforgettable event. We specialize in the exceptional touches that will please both you and your guests. I hope we'll have a chance to work together and I look forward to helping you make your event a success.

Patrick Hutt - Sales Manager | Patrickh@ruthschris.us

Private Dining & Off-Site Catering

Ruth's Chris Steak House Chesterfield

16493 Wild Horse Creek Rd, Chesterfield, MO 63107

314.527.2985



THIS IS HOW IT'S DONE.

INDIANAPOLIS NORTHSIDE

2727 E. 86th STREET
317.844.1155

INDIANAPOLIS DOWNTOWN

45 S. ILLINOIS STREET
317.633.1313

ST. LOUIS DOWNTOWN

315 CHESTNUT STREET
314.259.3200

CHESTERFIELD

16493 WILD HORSE
CREEK RD
314.527.2985

SOUTH BEND

902 E. UNIVERSITY DRIVE
574.968.9700

PRIVATE DINING

LUNCH OPTIONS

New Orleans	\$38
Canal Street	\$46

ENTRÉE COMPLEMENTS

Shrimp (4)	\$19.5
Oscar Style	\$18
Lobster Tail	Market
Bleu Cheese	\$5

BEVERAGES

Soft Drinks, Coffee or Iced Tea	\$3
Beers	\$5.50 & up
Cocktails	\$8 & up
Wine	Market

Food & beverage minimums will apply.

Sales tax and administration fee (3%) will be applied to all food & beverage charges.

Ruth's Chris Steak House will print a personalized menu for your dinner. Please indicate the greeting for the menu when you select your menu items.



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NEW ORLEANS LUNCH

private dining

SALAD

Mixed Green Salad iceberg, baby arugula and baby lettuces with grape tomatoes, garlic croutons and red onions, with house vinaigrette dressing

ENTRÉES

Guest will select one during lunch.

Ribeye 12 oz., well marbled for peak flavor and deliciously juicy

Ora King Salmon New Zealand king salmon with our chef's seasonal preparation

Stuffed Chicken Breast roasted and stuffed with garlic herb cheese

SIDE DISHES

To be served family style.

Creamed Spinach fresh chopped, a Ruth's favorite

Mashed Potatoes with a hint of roasted garlic

DESSERTS

Host to choose two in advance to be served as mini individual duos.

Cheesecake with Fresh Berries creamy house-made with fresh seasonal berries

Chocolate Mousse Cup light and airy in a dark chocolate shell

White Chocolate Bread Pudding with a spirited creme anglaise

Berries and Cream seasonal fresh berries with Ruth's famous sweet cream

\$38 per person

Coffee, iced tea and soft drinks — additional \$3 per person



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CANAL STREET LUNCH

private dining

SALADS

Host to choose one in advance.

Mixed Green Salad iceberg, baby arugula and baby lettuces with grape tomatoes, garlic croutons and red onions, with house vinaigrette dressing

Caesar Salad fresh, crisp romaine tossed with garlic croutons, Romano cheese and a creamy Caesar dressing

ENTRÉES

Guest will select one during lunch.

Petite Filet 6 oz., the most tender cut of our corn-fed Midwestern beef, broiled to perfection

Stuffed Chicken Breast roasted and stuffed with garlic herb cheese

Ora King Salmon New Zealand king salmon with our chef's seasonal preparation

SIDE DISHES

Host to choose two, to be served family style.

Cremini Mushrooms pan-roasted, fresh thyme

Creamed Spinach fresh chopped, a Ruth's favorite

Fresh Steamed Broccoli simply steamed

Mashed Potatoes with a hint of roasted garlic

DESSERTS

Host to choose two in advance to be served as mini individual duos.

Cheesecake with Fresh Berries creamy house-made with fresh seasonal berries

Chocolate Mousse Cup light and airy in a dark chocolate shell

White Chocolate Bread Pudding with a spirited creme anglaise

Berries and Cream seasonal fresh berries with Ruth's famous sweet cream

\$46 per person

Coffee, iced tea and soft drinks — additional \$3 per person



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PRIVATE DINING

DINNER OPTIONS

Bourbon Street	\$62
French Quarter	\$78
Mardi Gras	\$89
The Big Easy	\$100
The Big Easy 2	\$125

ENTRÉE COMPLEMENTS

Shrimp (4)	\$19.5
Oscar Style	\$18
Lobster Tail	Market
Bleu Cheese	\$5

BEVERAGES

Soft Drinks, Coffee or Iced Tea	\$3
Beers	\$5.50 & up
Cocktails	\$8 & up
Wine	Market

Food & beverage minimums will apply.

Sales tax and administration fee (3%) will be applied to all food & beverage charges.

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BOURBON STREET

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SALAD

Mixed Green Salad iceberg, baby arugula and baby lettuces with grape tomatoes, garlic croutons and red onions, with house vinaigrette dressing

ENTRÉES

Host to choose three in advance; guests will select one during dinner.

Filet 8 oz, the most tender cut of our Midwestern beef, broiled to perfection

Ribeye 12 oz, well marbled for peak flavor, deliciously juicy

New York Strip 12 oz, full-bodied texture, slightly firmer than a ribeye

Stuffed Chicken Breast roasted and stuffed with garlic herb cheese

Ora King Salmon New Zealand king salmon with our chef's seasonal preparation

Crab Cakes jumbo lump crab with Ruth's famous sizzling butter and lemon

SIDE DISHES

Host to choose two in advance, to be served family style.

Cremini Mushrooms pan-roasted, fresh thyme

Creamed Spinach fresh chopped, a Ruth's favorite

Fresh Steamed Broccoli simply steamed

Mashed Potatoes with a hint of roasted garlic

Sweet Potato Casserole with pecan crust

Grilled Asparagus with hollandaise sauce (add \$2.50 per person)

Lobster Mac & Cheese tender lobster, three cheese blend, mild green chiles (add \$3.50 per person)

DESSERTS

Host to choose two in advance to be served as mini individual duos.

Cheesecake with Fresh Berries creamy house-made with fresh seasonal berries

Chocolate Mousse Cup light and airy in a dark chocolate shell

White Chocolate Bread Pudding with a spirited creme anglaise

Berries and Cream seasonal fresh berries with Ruth's famous sweet cream

\$62 per person

Includes complimentary coffee, iced tea and soft drinks



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FRENCH QUARTER

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APPETIZERS

Host to choose one in advance, to be served individually.

- Shrimp Cocktail** chilled jumbo shrimp with our New Orleans-style cocktail sauce
Veal Osso Buco Ravioli saffron-infused pasta with sautéed baby spinach and white wine demi-glace
Mushrooms Stuffed with Crabmeat broiled then sprinkled with Romano cheese
Seared Ahi Tuna complemented by a spirited sauce with hints of mustard & beer

SALADS

Host to choose one in advance.

- Mixed Green Salad** iceberg, baby arugula and baby lettuces with grape tomatoes, garlic croutons and red onions, with house vinaigrette dressing
Caesar Salad fresh romaine tossed with garlic croutons, Romano cheese and Caesar dressing

ENTRÉES

Host to choose three in advance; guests will select one during dinner.

- Filet** 8 oz, the most tender cut of our corn-fed Midwestern beef, broiled to perfection
Ribeye 12 oz, well marbled for peak flavor, deliciously juicy
New York Strip 12 oz, full-bodied texture, slightly firmer than a ribeye
Stuffed Chicken Breast roasted and stuffed with garlic herb cheese
Ora King Salmon New Zealand king salmon with our chef's seasonal preparation
Crab Cakes jumbo lump crab with Ruth's famous sizzling butter and lemon
Chilean Sea Bass pan roasted, citrus-coconut butter, sweet potato and pineapple hash (add \$5 per order)
Bone-in Filet incredibly tender 16 oz. bone-in cut at peak flavor (add \$12 per order)

SIDES

Host to choose two in advance, to be served family style.

- Cremini Mushrooms** pan-roasted, fresh thyme
Potatoes Au Gratin sliced potatoes with a three-cheese sauce
Creamed Spinach fresh chopped, a Ruth's favorite
Fresh Steamed Broccoli simply steamed
Mashed Potatoes with a hint of roasted garlic
Sweet Potato Casserole with pecan crust
Grilled Asparagus with hollandaise sauce (add \$2.50 per person)
Lobster Mac & Cheese tender lobster, three cheese blend, mild green chiles (add \$3.50 per person)

DESSERTS

Host to choose two in advance to be served as mini individual duos.

- Cheesecake with Fresh Berries** creamy house-made with fresh seasonal berries
Chocolate Mousse Cup light and airy in a dark chocolate shell
Crème Brulee classic Creole egg custard, topped with fresh berries
Carrot Cake our special recipe with thick, velvety cream cheese icing & caramel sauce

\$78 per person

Includes complimentary coffee, iced tea and soft drinks



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MARDI GRAS

private dining

APPETIZERS

Host to choose two in advance, to be served family style.

- Shrimp Cocktail** chilled jumbo shrimp with our New Orleans-style cocktail sauce
Mushrooms Stuffed with Crabmeat broiled then sprinkled with Romano cheese
Tomato Bruschetta fresh vine-ripened tomatoes with garlic, basil, oil and vinegar on toasted bread
Veal Osso Buco Ravioli saffron-infused pasta with sauteed baby spinach and white wine demi-glace
Seared Ahi Tuna complemented by a spirited sauce with hints of mustard and beer

SALADS

Host to choose one in advance.

- Mixed Green Salad** iceberg, baby arugula and baby lettuces with grape tomatoes, garlic croutons and red onions, with house vinaigrette dressing
Caesar Salad fresh romaine tossed with garlic croutons, Romano cheese and Caesar dressing

ENTRÉES

Host to choose three in advance; guests will select one during dinner.

- Filet** 11 oz, the most tender cut of our corn-fed Midwestern beef, broiled to perfection
Ribeye 16 oz, well marbled for peak flavor, deliciously juicy
Petite Filet with Shrimp or Crab Cake 8 oz. filet topped with jumbo shrimp or a sizzling crab cake with lemon butter
Stuffed Chicken Breast roasted and stuffed with garlic herb cheese
Ora King Salmon New Zealand king salmon with our chef's seasonal preparation
Crab Cakes jumbo lump crab with Ruth's famous sizzling butter and lemon
Chilean Sea Bass pan-roasted, citrus-coconut butter, sweet potato and pineapple hash
Bone-in New York Strip USDA Prime, full-bodied 19 oz bone-in cut (add \$12 per order)

SIDE DISHES

Host to choose three in advance, to be served family style.

- Cremini Mushrooms** pan-roasted, fresh thyme
Potatoes Au Gratin sliced potatoes with a three-cheese sauce
Creamed Spinach fresh chopped, a Ruth's favorite
Roasted Brussels Sprouts bacon, honey butter
Mashed Potatoes with a hint of roasted garlic
Sweet Potato Casserole with pecan crust
Grilled Asparagus with hollandaise sauce (add \$2.50 per person)
Lobster Mac & Cheese tender lobster, three cheese blend, mild green chiles (add \$3.50 per person)

DESSERTS

Host to choose two in advance to be served as mini individual duos.

- Cheesecake with Fresh Berries** creamy house-made with fresh seasonal berries
Chocolate Mousse Cup light and airy in a dark chocolate shell
Crème Brulee classic Creole egg custard, topped with fresh berries
Carrot Cake our special recipe with thick, velvety cream cheese icing & caramel sauce

\$89 per person

Includes complimentary coffee, iced tea and soft drinks



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THE BIG EASY

private dining

STARTER

Cheese Display assorted cheeses and crackers

SALADS

Host to choose one in advance.

Mixed Green Salad iceberg, baby arugula and baby lettuces with grape tomatoes, garlic croutons and red onions, with house vinaigrette dressing

Caesar Salad fresh, crisp romaine tossed with garlic croutons, Romano cheese and a creamy Caesar dressing

ENTRÉES

Host to choose three in advance; guests will select one during dinner.

Filet 8 oz, the most tender cut of our corn-fed Midwestern beef, broiled to perfection

Ribeye 12 oz, well marbled for peak flavor, deliciously juicy

New York Strip 12 oz, full-bodied texture, slightly firmer than a ribeye

Stuffed Chicken Breast roasted and stuffed with garlic herb cheese

Ora King Salmon New Zealand king salmon with our chef's seasonal preparation

SIDE DISHES

Host to choose two in advance to be served family style.

Cremini Mushrooms pan-roasted, fresh thyme

Creamed Spinach fresh chopped, a Ruth's favorite

Roasted Brussels Sprouts bacon, honey butter

Mashed Potatoes with a hint of roasted garlic

Sweet Potato Casserole with pecan crust

Fire-Roasted Corn hand-cut fresh from the cob, diced jalapeno

DESSERTS

Host to choose two in advance to be served as mini individual duos.

Cheesecake with Fresh Berries creamy house-made with fresh seasonal berries

Chocolate Mousse Cup light and airy in a dark chocolate shell

Crème Brulee classic Creole egg custard, topped with fresh berries

Carrot Cake our special recipe with thick, velvety cream cheese icing & caramel sauce

\$100 per person

Price is inclusive of sales tax and service charge.

Two glasses of beer or house wine per person, coffee, iced tea and soft drinks included.



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THE BIG EASY 2

private dining

STARTERS

Served family style.

Mushrooms Stuffed with Crabmeat broiled then sprinkled with Romano cheese
Seared Ahi Tuna complemented by a spirited sauce with hints of mustard and beer

SALADS

Host to choose one in advance.

Mixed Green Salad iceberg, baby arugula and baby lettuces with grape tomatoes, garlic croutons and red onions, with house vinaigrette dressing
Caesar Salad fresh, crisp romaine tossed with garlic croutons, Romano cheese and a creamy Caesar dressing

ENTRÉES

Host to choose three in advance; guests will select one during dinner.

Filet 8 oz, the most tender cut of our corn-fed Midwestern beef, broiled to perfection
Ribeye 12 oz, well marbled for peak flavor, deliciously juicy
New York Strip 12 oz, full-bodied texture, slightly firmer than a ribeye
Stuffed Chicken Breast roasted and stuffed with garlic herb cheese
Chilean Sea Bass pan-roasted, citrus-coconut butter, sweet potato and pineapple hash

SIDE DISHES

Host to choose two in advance to be served family style.

Cremini Mushrooms pan-roasted, fresh thyme
Creamed Spinach fresh chopped, a Ruth's favorite
Roasted Brussels Sprouts bacon, honey butter
Mashed Potatoes with a hint of roasted garlic
Sweet Potato Casserole with pecan crust
Fire-Roasted Corn hand-cut fresh from the cob, diced jalapeno

DESSERTS

Host to choose two in advance to be served as mini individual duos.

Cheesecake with Fresh Berries creamy house-made with fresh seasonal berries
Chocolate Mousse Cup light and airy in a dark chocolate shell
Berries and Cream fresh seasonal berries with sweet cream
Carrot Cake our special recipe with thick, velvety cream cheese icing & caramel sauce

\$125 per person

Price is inclusive of sales tax and service charge.

Two glasses of beer or house wine per person, coffee, iced tea and soft drinks included.



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HORS D'OEUVRES & COCKTAIL RECEPTION

CREATE YOUR OWN COCKTAIL RECEPTION

Minimum 10 people

Order must be placed 10 days in advance.

\$26 per person
choose three from
any category

\$32 per person
choose four from
any category

\$38 per person
choose five from
any category

COLD SELECTIONS

Seared Scallops with Parsley Pesto
Chicken Salad Canapés
Tomato & Mozzarella Crostini
Crabtini

Seared Ahi Tuna on Cucumber
Tomato Bruschetta
Carpaccio Crostini
Ahi Tuna Poké Tartlet

HOT SELECTIONS

Beef Wellington
BBQ Shrimp on a Mini Grit Cake
Mini Crab Cakes
New Zealand Lamb Lollipops
Mushrooms Stuffed with Crabmeat

Sweet Potato Canapés
Spanakopita
Bacon Wrapped Scallops
Beef Skewers
Thai Chicken Satay

MINI DESSERT SELECTIONS

Cheesecake
Banana Cream Pie
Carrot Cake Cupcake
Chocolate Covered Strawberries

Double Chocolate Mousse Cup
Bread Pudding
Berries & Cream
Crème Brulee



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PLATTERS & CARVING STATIONS

ALL SELECTIONS SERVE 30 GUESTS - selections can be adjusted for less than 30 guests

Chilled Seafood Tower	\$325
Maine lobster, Alaskan King crab legs, jumbo shrimp, colossal lump blue crab *serves 10-12 guests	
Caesar Salad	\$95
With parmesan cheese & croutons	
Ahi Tuna	\$160
Cajun seared Ahi-tuna complemented by a mustard beer sauce	
Hot or Cold Smoked Salmon	\$135
Crostinis, capers, onions & diced egg	
Fruit Display	\$110
Assorted fresh fruits and berries	
Assorted Cheese Display	\$145
Assorted gourmet cheeses & crackers	
Tomato Mozzarella Platter	\$125
Kumato tomatoes & buffalo mozzarella with fresh basil & balsamic	
Spinach and Artichoke Dip	\$95
Creamy spinach and artichoke dip served with fresh pita chips	
Roasted Vegetables	\$100
An assortment of vegetables seasoned and roasted to perfection with a balsamic glaze. Or substitute for raw vegetables with ranch dressing	
Shrimp Cocktail	\$295
Jumbo shrimp served with cocktail sauce	
Prime Steak Sliders	\$425
2 oz. filet sliders served with pretzel buns	
Pork Loin Carving Station	\$260
With rolls and cranberry chutney. 2-3 oz. per person	
Beef Tenderloin Carving Station	\$425
With rolls and horseradish cream sauce. 2-3 oz. per person	
Roasted Turkey Carving Station	\$245
With rolls and traditional gravy	
BBQ Shrimp	\$245
Shrimp sautéed New Orleans-style served with garlic mashed potatoes	
Meatball Station	\$135
Prime meatballs served with pomodoro sauce	
Breakfast Buffet	\$595
Scrambled eggs, applewood-smoked bacon, potatoes, assorted pastries, fresh-squeezed juice, coffee & tea	
Continental Breakfast	\$325
Assorted muffins and Danishes accompanied with a yogurt parfait station, fresh-squeezed juice, coffee & tea	



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DESSERTS

ALL DESSERTS SERVE 30 GUESTS

Cheesecake Platter	\$150
New York-style served with fresh berries	
Berries & Cream	\$130
Individual martini-filled glasses topped with a sweet cream	
Double Chocolate Chip Cookies	\$90
Better than grandma's	
Chocolate Covered Strawberries	\$180
Jumbo fresh strawberries dipped in callebaut chocolate	
White Chocolate Bread Pudding	\$160
With a spirited creme anglais	
Double Chocolate Mousse Cups	\$160
Edible dark chocolate cups filled with a creamy chocolate mousse	
Dessert Trio	\$160
Bread Pudding, Double Chocolate Mousse Cups & Cheesecake	

CATERING POLICY INFORMATION

Ruth's Chris is delighted to cater your event! Please review the following policies and considerations.

MENU SELECTIONS

- Food and beverage minimums will apply.
- Catering events must be scheduled at least seven business days prior to event date.
- Confirmed catering orders require a guaranteed guest count five days in advance.
- Final invoice will be based on the provided guest count, or on the number of guests that attend, whichever is greater.

STAFFING AND SET UP

- Ruth's Chris staff will be dressed as formally or informally as requested.
- Buffet tables include standard white linen. Additional linen options and colors can be provided for an additional charge. A 10-day notice is required for special linen orders.
- Standard black plastic ware, disposable napkins and plate ware are included. Additional options can be rented and will be charged accordingly.
- Drink service is available.

PAYMENT DETAILS

- A 25% deposit based on estimated charges is due upon booking.
- Balance is due at the conclusion of the event, unless prior arrangements have been made for direct billing.
- A 3% administration charge will be applied to all food, beverage and rental items. This fee does not represent a tip or gratuity for wait staff employees, service employees or bartenders.



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BUFFET SELECTIONS

catering

CRESCENT CITY

\$20 per person

Mixed Green Salad with house vinaigrette dressing

Prime Beef Sliders two juicy 2 oz. burgers topped with barbeque butter

Homemade Potato Chips fresh-cut and sprinkled with zesty Cajun seasoning

Chocolate Chip Cookie freshly baked, crisp on the edges and soft in the middle

DELTA BLUES

\$36 per person

Mixed Green Salad with house vinaigrette dressing

Carved Prime Rib slow roasted with au jus and creamy horseradish sauce

Mashed Potatoes with a hint of roasted garlic

Creamed Spinach fresh chopped, a Ruth's favorite

Chocolate Mousse Cup light and airy in a dark chocolate shell

CITY PARK

\$53 per person

Mixed Green Salad with house vinaigrette dressing

Sliced Tenderloin filet tenderloin cooked to perfection, generously sliced and served with a horseradish cream sauce

Mashed Potatoes with a hint of roasted garlic

Green Beans seasoned and sautéed in light butter

Berries & Cream seasonal fresh berries with Ruth's famous sweet cream

Bread & butter served with Delta Blues & City Park.
25 person minimum



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PLATED DINNERS

catering

ST. CHARLES

\$55 per person

Mixed Green Salad with house vinaigrette dressing

Filet 6 oz., the most tender cut of corn-fed Midwestern beef, broiled to perfection sliced and served with a horseradish cream sauce

Mashed Potatoes with a hint of roasted garlic

Green Beans seasoned and sautéed in light butter

Cheesecake with Fresh Berries creamy house-made with fresh seasonal berries

JACKSON SQUARE

\$74 per person

Shrimp Cocktail chilled jumbo shrimp with our New Orleans-style cocktail sauce

Caesar Salad fresh, crisp romaine lettuce tossed with garlic croutons, Romano cheese and a creamy Caesar dressing

Filet 8 oz., the most tender cut of corn-fed Midwestern beef, broiled to perfection

Mashed Potatoes with a hint of roasted garlic

Green Beans seasoned and sautéed in light butter

Berries and Cream seasonal fresh berries with Ruth's famous sweet cream

Bread & butter is served with both menus.
25 person minimum, 100 person maximum.
Plateware & flatware rental will apply.