

# RUTH'S CHRIS STEAK HOUSE CATERING



THIS IS HOW IT'S DONE.

## FORT WAYNE

224 W. WAYNE STREET  
260.444.5898

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 having **Ruth's Chris Steak House Fort Wayne** cater your upcoming event. 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 Fort Wayne 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.

**Emily Wagner - Sales Manager | EWagner@ruthschris.us**

Private Dining & Off-Site Catering

Ruth's Chris Steak House Fort Wayne

224 West Wayne Street, Fort Wayne, IN 46802

260.444.5898

# 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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### **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  
636.200.6180

### **SOUTH BEND**

902 E. UNIVERSITY DRIVE  
574.968.9700

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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.**

# RUTH'S CHRIS STEAK HOUSE PRIVATE DINING



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

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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.

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# 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.

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.

# BOURBON STREET

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

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

private dining

## 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 sauteed 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 jalepeno

## 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.

# 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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260.444.5898

# RUTH'S CHRIS STEAK HOUSE COCKTAIL RECEPTION



THIS IS HOW IT'S DONE.

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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'sChrisSteak House Fort Wayne**. 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 Fort Wayne 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. Interested in hosting a themed party? We can customize your party to fit any theme. Whether it's Mardi Gras, Casino Night or a Masquerade party, Ruth's Chris can help you plan the perfect event!

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.

**Emily Wagner - Sales Manager | [EWagner@ruthschris.us](mailto:EWagner@ruthschris.us)**

Private Dining & Off-Site Catering

Ruth's Chris Steak House Fort Wayne

224 West Wayne Street, Fort Wayne, IN 46802

260.444.5898



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**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  
636.200.6180

**SOUTH BEND**

902 E. UNIVERSITY DRIVE  
574.968.9700

**FORT WAYNE**

224 W. WAYNE STREET  
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# HORS D'OEUVRES & COCKTAIL RECEPTION

## CREATE YOUR OWN COCKTAIL RECEPTION

Minimum 25 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**

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

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