



PRIVATE DINING EVENTS PACKAGES

SIZZLE IS SERVED



Ruth Fertel, our founder, wasn't just a hard-working restaurateur, she was a world-class host. Whether it be tables for two or large gatherings, it didn't matter. 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, every nuance, & every request that you & our team plan together will be executed flawlessly. The experience itself will be unforgettable, just how Ruth would have wanted it. Whether it's an intimate dinner or a celebratory gathering, there will be no compromises. It's how we honour our founder & help you celebrate a perfectly relaxing, elegant event.

DIXON RD.

970 Dixon Rd.
Toronto, Canada M9W 1J9
P: (647) 797-5400

DOWNTOWN TORONTO

145 Richmond Street West
Toronto – Canada M5H 2L2
P: (416) 955-1455

MARKHAM

170 Enterprise Blvd
Markham, Canada L6G 0E6
P: (647) 794-0170



**CONTACT OUR REGIONAL SALES TEAM TO LEARN MORE ABOUT
HOW PRIVATE EVENTS & CATERING ARE DONE AT RUTH'S.**

RUTHSCHRIS.CA



DUKE

\$125 PER GUEST

(OUR DUKE MENU INCLUDES COMPLIMENTARY SOFT DRINKS, TEA, & FRESH COFFEE)

please select two sides from the options listed, served family style

salads

HOUSE SALAD

iceberg, baby arugula, baby lettuces, grape tomatoes, red onion, garlic croutons

CAESAR SALAD*

romaine hearts, parmesan & romano, creamy caesar

signature steaks & specialties

PETITE FILET*

an 8 ounce filet

STUFFED CHICKEN BREAST

oven roasted double breast, garlic-herb cheese, lemon butter

CHEF'S FEATURED FISH*

seasonal preparation

VEGETARIAN OPTIONS ALWAYS AVAILABLE

enhancements give your guests a little extra

LOBSTER TAIL MKT

BLEU CHEESE CRUST +10

GRILLED SHRIMP +26

potatoes & fresh sides

CREAMED SPINACH a ruth's classic

GARLIC MASHED POTATOES smooth & creamy, hints of roasted garlic

STEAMED BROCCOLINI simply steamed

house-made dessert

CHEF'S SEASONAL SELECTION

Duke
PACKAGE

Please provide 4 business days' notice for all requests. Menu item availability varies depending on party size; please speak with your regional sales team to confirm availability. Printed menus can be personalized. Sales tax & a 3% administration fee will be added. *Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



PRIME

\$150 PER GUEST

(OUR PRIME MENU INCLUDES COMPLIMENTARY SOFT DRINKS, TEA, & FRESH COFFEE)

please select three sides from the options listed, served family style

Prime PACKAGE

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salads

HOUSE SALAD

iceberg, baby arugula, baby lettuces, grape tomatoes, red onion, garlic croutons

CAESAR SALAD*

romaine hearts, parmesan & romano, creamy caesar

LETTUCE WEDGE

iceberg, field greens, bacon, bleu cheese, choice of dressing

signature steaks & specialties

PETITE FILET*

same incredible cut as the classic, in an 8 ounce filet

NEW YORK STRIP*

USDA Prime, full-bodied 16 ounce cut, slightly firmer than a ribeye

STUFFED CHICKEN BREAST

oven roasted double breast, garlic-herb cheese, lemon butter

CHEF'S FEATURED FISH*

seasonal preparation

VEGETARIAN OPTIONS ALWAYS AVAILABLE

enhancements

 give your guests a little extra

LOBSTER TAIL MKT

BLEU CHEESE CRUST +10

GRILLED SHRIMP +26

potatoes & fresh sides

CREAMED SPINACH a ruth's classic

GARLIC MASHED POTATOES smooth & creamy, hints of roasted garlic

STEAMED BROCCOLINI simply steamed

SWEET POTATO CASSEROLE pecan crust

house-made dessert

CHEF'S SEASONAL SELECTION



PREMIER

\$175 PER GUEST

(OUR PREMIER MENU INCLUDES COMPLIMENTARY SOFT DRINKS, TEA, & FRESH COFFEE)

please select two appetizers & three sides from the options listed, served family style

Premier
PACKAGE

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hors d'oeuvres

SHRIMP REMOULADE

chilled jumbo shrimp, creamy remoulade sauce

SEARED AHI TUNA

cajun blackened seasoning, complemented by a spirited sauce with hints of mustard & beer

VEAL OSSO BUCO RAVIOLI

saffron-infused pasta, sautéed baby spinach, veal demi-glace

salads & soup

CAESAR SALAD*

romaine hearts, parmesan & romano, creamy caesar

HARVEST SALAD

mixed greens, corn, dried cherries, bacon, white balsamic vinaigrette, goat cheese, pecans, crispy onions

CHEF'S FEATURED SOUP

signature steaks & specialties

FILET*

a tender 11 ounce cut of corn-fed midwestern beef

RIBEYE*

USDA Prime 16 ounce cut, well marbled for peak flavour, deliciously juicy

NEW YORK STRIP*

USDA Prime, full-bodied 16 ounce cut, slightly firmer than a ribeye

STUFFED CHICKEN BREAST

oven roasted double breast, garlic-herb cheese, lemon butter

CHEF'S FEATURED FISH*

seasonal preparation

VEGETARIAN OPTIONS ALWAYS AVAILABLE

enhancements give your guests a little extra

LOBSTER TAIL MKT

BLEU CHEESE CRUST +10

GRILLED SHRIMP +26

potatoes & fresh sides

CREAMED SPINACH a ruth's classic

MASHED POTATOES smooth & creamy, hints of roasted garlic

STEAMED BROCCOLINI simply steamed

SWEET POTATO CASSEROLE pecan crust

house-made dessert

CHEF'S SEASONAL SELECTION



FOUNDER'S

\$200 PER GUEST

(OUR FOUNDER'S MENU INCLUDES COMPLIMENTARY SOFT DRINKS, TEA, & FRESH COFFEE)

please select two appetizers & three sides from the options listed, served family style

Founder's PACKAGE

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hors d'oeuvres

SHRIMP REMOULADE

chilled jumbo shrimp, creamy remoulade sauce

AHI TUNA

cajun blackened seasoning, complemented by a spirited sauce with hints of mustard & beer

VEAL OSSO BUCO RAVIOLI

saffron-infused pasta, sautéed baby spinach, veal demi-glace

MUSHROOMS STUFFED WITH CRABMEAT

broiled mushroom caps, jumbo lump crab stuffing, romano cheese

salads & soup

CAESAR SALAD*

romaine hearts, parmesan & romano, creamy caesar

HARVEST SALAD

mixed greens, corn, dried cherries, bacon, white balsamic vinaigrette, goat cheese, pecans, crispy onions

CHEF'S FEATURED SOUP

signature steaks & specialties

CLASSIC FILET*

a tender 11 ounce cut of corn-fed midwestern beef

COWBOY RIBEYE*

bone-in 22 ounce USDA Prime cut

NEW YORK STRIP*

USDA Prime, full-bodied 16 ounce cut, slightly firmer than a ribeye

STUFFED CHICKEN BREAST

oven roasted double breast, garlic-herb cheese, lemon butter

CHEF'S FEATURED FISH*

seasonal preparation

VEGETARIAN OPTIONS ALWAYS AVAILABLE

entrée enhancements choose something extra

GARLIC CRUST / BLEU CHEESE CRUST / HORSERADISH SAUCE

potatoes & fresh sides

CREAMED SPINACH a ruth's classic

MASHED POTATOES smooth & creamy, hints of roasted garlic

STEAMED BROCCOLINI simply steamed

SWEET POTATO CASSEROLE pecan crust

GRILLED ASPARAGUS hollandaise sauce

CREMINI MUSHROOMS pan-roasted, veal demi-glace, fresh thyme

house-made dessert

CHEF'S SEASONAL SELECTION



HORS D'OEUVRES

hors d'oeuvres

BEEF TENDERLOIN SKEWER	8
STEAK SLIDER	8
SMOKEY CHICKEN SKEWER	7
SEARED AHI TUNA	7
AHI TUNA POKE	7
BACON WRAPPED SCALLOP	10
MINI CRAB CAKE	9
ROSEMARY SHRIMP	9
SHRIMP COCKTAIL	9
SHRIMP REMOULADE	9
TOMATO & MOZZARELLA CAPRESE SKEWER	6
TOMATO BRUSCHETTA	6
SWEET POTATO CASSEROLE	6
MINI CHEESECAKE	7
MINI BREAD PUDDING	7

LARGE SEAFOOD TOWER	220
SMALL SEAFOOD TOWER	110
CHARCUTERIE TRAY	255
MEDITERRANEAN BOARD	245

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

Prices are listed by the piece; minimum order of 1 dozen is required for each selection.

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