



# JEFF RUBY'S

CATERING™

## DISPLAYS

### Brie en Croute

Fruit, Honey, Baguette

### Sushi & Sashimi

Chef's Choice

### Caviar Display

Traditional Garnishes

### Cheese & Charcuterie

Fresh Fruit, Seasonal Accompaniments, Grilled Bread, Crackers

### Seafood Tower

Colossal Tiger Shrimp, King Crab, Maine Lobster

### Mediterranean Board

Assorted Dips & Spreads, Pita, Olives, Crudites

### Vegetable Crudites

Seasonal Vegetables, Buttermilk Ranch

## BEEF

**Wagyu Meatball** 48  
Tomato Sauce, Parmigiano, Balsamic

**Beef Tartare** 60  
Brioche, Parmesan Frico, Anchovy Aioli

**Prime Steak Lettuce Wrap** 66  
Endive, Cucumber, Lime, Herbs, Peanut

**JR Burger Sliders** 66  
American Cheese, Relish, Remoulade

## SEAFOOD

**Jumbo Tiger Shrimp** 108  
Cocktail Sauce, Fresh Lemon

**Skewered Akashi** 42  
Hamachi, Verde, Cucumber

**Broiled King Crab** 180  
Miso & Mustard Glaze

**Mini Crab Cake** 72  
Remoulade, Chives

**Tuna Tartare** 45  
Sushi Rice, Avocado, Spicy Mayo

**Mini Lobster Rolls** 160  
Celery Leaf, Tarragon

## POULTRY & PORK

**Crispy Pork Belly** 42  
Chipotle BBQ, Pickled Fresno

**Thick Cut BLT Slider** 54  
Tabasco Mayo

**Deviled Egg** 36  
Pancetta, Parmesan, Piment D'esplette

## VEGETARIAN

**Truffle Arancini** 42  
Point Reyes Truffle Toma, Aioli

**Vegetable Crudit ** 36  
Seasonal Vegetables, Green Goddess

**French Onion Gougeres** 36  
Carmalized Onion Cream

## LATE NIGHT

**Burger Sliders** 66  
Classic, Black and Blue, Mushroom & Swiss

**Thick Cut BLT Slider** 54  
Tabasco Mayo

**Nashville Hot Chicken Sliders** 60  
Brioche Bun, Pickle, Dill Aioli

**Milk and Cookies** 30

## CARVING STATIONS

Our carving stations are designed to bring elegance and culinary interaction to your event. All beef is generously seasoned with our proprietary Jeff Ruby blend, roasted whole over high heat to achieve our signature char, hand sliced and finished with our Truffle Aioli, Dijonnaise, Horseradish Cream, and Parker House Rolls.

Carving station selections are ordered in increments of 15 guests.

**Jeff Ruby's Signature Beef Tenderloin**  
Our most tender and lean cut of beef  
**525 PER 15 GUESTS**

**U.S.D.A. Prime New York Strip**  
A perfect balance of tender and marbled beef  
**375 PER 15 GUESTS**

**Black Angus Prime Rib**  
Highly marbled, tender, and rich  
**450 PER 15 GUESTS**

TO INQUIRE ABOUT YOUR EVENT, PLEASE CALL 513-246-3109

LUKE ANZANO, EXECUTIVE CHEF

# OPAL BUFFET • 60-70 PER PERSON

Impress your guests with specially prepared buffet offerings.



## JEFF RUBY'S CATERING™

### SALAD

Select One, Served with Bread and Butter

#### Freddie

Roma Tomatoes,  
Applewood Bacon,  
Buttermilk Ranch

#### Greek

Roma Tomatoes, Feta,  
Kalamata Olives, Red Onion,  
Greek Dressing

#### Classic Caesar

Parmigiano-Reggiano,  
Challah Croutons

#### Signature

Shaved Vegetables,  
Crispy Shallots,  
Lemon Vinaigrette

### CARVING STATION

Select One, Served with Horseradish Cream and Au Jus

#### U.S.D.A. Prime New York Strip

A perfect balance of tender  
and marbled beef

60 PER PERSON

#### Black Angus Prime Rib

Highly marbled,  
tender, and rich

65 PER PERSON

#### Jeff Ruby's Signature Beef Tenderloin

Our most tender  
and lean cut of beef

70 PER PERSON

### SIDES

Select Two

#### CLASSICS

##### Grilled Asparagus

Lemon, Olive Oil

##### Seasonal Mushrooms

Marsala Butter

##### Jeff Ruby's Baked Macaroni & Cheese

Six Imported Cheeses

##### Classic Creamed Spinach

##### Creamy Mashed Potatoes

##### Hashbrown Potato

Fresh Parsley, Caramelized Onion

##### French Green Beans

Garlic Butter

##### Roasted Brussels Sprouts

Calabrian Chili Vinaigrette

##### Charred Broccolini

Confit Garlic, Herbed Tomatoes

##### Baby Carrots

Bourbon Maple Glaze, Lemon,  
Thyme

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LUKE ANZANO, EXECUTIVE CHEF

5/30/2024

# CLASSIC BUFFET • 80 PER PERSON

Impress your guests with specially prepared buffet offerings.



## JEFF RUBY'S CATERING™

### SALAD

Select One, Served with Bread and Butter

#### Freddie

Roma Tomatoes,  
Applewood Bacon,  
Buttermilk Ranch

#### Greek

Roma Tomatoes, Feta,  
Kalamata Olives, Red  
Onion, Greek Dressing

#### Classic Caesar

Parmigiano-Reggiano,  
Challah Croutons

#### Seasonal Salad

Chef's Seasonal  
Preparation

#### Signature

Shaved Vegetables,  
Crispy Shallots,  
Lemon Vinaigrette

### ENTRÉES

Select Two

#### U.S.D.A. Prime New York Strip

**Brined Berkshire Pork**  
Adobo Glaze,  
Seasonal Mostarda

**Miso Glazed Salmon**  
Soy Butter

**Blackened Mahi Mahi**  
Chimichurri

#### Herb Roasted Chicken

Roasted Carrots, Onions,  
Celery, Chicken Jus

#### Vegetable Lasagna

Seasonal Vegetables,  
Mozzarella, Tomato Sauce

### SIDES

Select Two

### CLASSICS

#### Hashbrown Potato

Fresh Parsley, Caramelized Onion

#### French Green Beans

Garlic Butter

#### Roasted Brussels Sprouts

Calabrian Chili Vinaigrette

#### Grilled Asparagus

Lemon, Olive Oil

#### Seasonal Mushrooms

Marsala Butter

#### Jeff Ruby's Baked Macaroni & Cheese

Six Imported Cheeses

#### Classic Creamed Spinach

#### Creamy Mashed Potatoes

#### Charred Broccolini

Confit Garlic, Herbed Tomatoes

#### Baby Carrots

Bourbon Maple Glaze, Lemon,  
Thyme

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LUKE ANZANO, EXECUTIVE CHEF

5/30/2024

PEARL BUFFET • 80-90 PER PERSON

Impress your guests with specially prepared buffet offerings.



JEFF RUBY'S  
CATERING™

SALAD

Select One, Served with Bread and Butter

**Freddie**

Roma Tomatoes,  
Applewood Bacon,  
Buttermilk Ranch

**Greek**

Roma Tomatoes, Feta,  
Kalamata Olives, Red Onion,  
Greek Dressing

**Classic Caesar**

Parmigiano-Reggiano,  
Challah Croutons

**Signature**

Shaved Vegetables,  
Crispy Shallots,  
Lemon Vinaigrette

CARVING STATION

Select One, Served with Horseradish Cream and Au Jus

**U.S.D.A. Prime  
New York Strip**

A perfect balance of tender  
and marbled beef

80 PER PERSON

**Black Angus  
Prime Rib**

Highly marbled,  
tender, and rich

85 PER PERSON

**Jeff Ruby's Signature  
Beef Tenderloin**

Our most tender  
and lean cut of beef

90 PER PERSON

ENTRÉE

Select One

**Red Wine Braised Short Ribs**

**Miso Glazed Salmon**

Soy Butter

**Blackened Mahi Mahi**

Chimichurri

**Brined Berkshire Pork**

Adobo Glaze, Seasonal Mostarda

**Herb Roasted Chicken**

Roasted Carrots, Onions, Celery,  
Chicken Jus

**Chimichurri Chicken**

**Vegetable Lasagna**

Seasonal Vegetables, Mozzarella,  
Tomato Sauce

**Cauliflower Steak**

Pomegranate, Romesco

SIDES

Select Two

CLASSICS

**Hashbrown Potato**

Fresh Parsley, Caramelized Onion

**French Green Beans**

Garlic Butter

**Roasted Brussels Sprouts**

Calabrian Chili Vinaigrette

**Grilled Asparagus**

Lemon, Olive Oil

**Seasonal Mushrooms**

Marsala Butter

**Jeff Ruby's Baked Macaroni & Cheese**

Six Imported Cheeses

**Classic Creamed Spinach**

**Creamy Mashed Potatoes**

**Charred Broccolini**

Confit Garlic, Herbed Tomatoes

**Baby Carrots**

Bourbon Maple Glaze, Lemon,  
Thyme

TO INQUIRE ABOUT YOUR EVENT, PLEASE CALL 513-246-3109

LUKE ANZANO, EXECUTIVE CHEF

5/30/2024

PLATED • 95 PER PERSON

Impress your guests with specially prepared plated offerings.



# JEFF RUBY'S

CATERING™

## SALAD

Select One, Served with Bread and Butter

### Freddie

Roma Tomatoes,  
Applewood Bacon,  
Buttermilk Ranch

### Greek

Roma Tomatoes, Feta,  
Kalamata Olives, Red Onion,  
Greek Dressing

### Classic Caesar

Parmigiano-Reggiano,  
Challah Croutons

### Signature

Shaved Vegetables,  
Crispy Shallots,  
Lemon Vinaigrette

## ENTRÉES

Select Two

### Jeff Ruby's Filet Mignon

8 oz

### Miso Glazed Salmon

Soy Butter

### Roasted Chicken Breast

Herb Jus

### Red Wine Braised Short Ribs

Peppercorn Demi-Glace

### Grilled Seasonal Fish

Passionfruit Chili Glaze

### Vegetable Risotto

Roasted Seasonal Vegetables

## SIDES

Select Two, Plated with Entrées

## CLASSICS

### Grilled Asparagus

Lemon, Olive Oil

### Creamy Mashed Potatoes

**Jeff Ruby's Baked  
Macaroni & Cheese**  
Six Imported Cheeses

### French Green Beans

Garlic Butter

### Seasonal Mushrooms

Marsala Butter

### Twice Baked Potatoes

Bacon, White Cheddar, Chives

## DESSERT

Select One

### Butter Pie

Cinnamon Sugar Pecans,  
Caramel

### Jeff Ruby's Very Own Cheesecake

Seasonal Sauce, Mixed Berries

### Chocolate Mousse Torte

Espresso, Sea Salt

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LUKE ANZANO, EXECUTIVE CHEF

5/30/2024

Impress your guests with specially prepared plated offerings.



# JEFF RUBY'S

CATERING™

## SALAD

Select One, Served with Bread and Butter

### Freddie

Roma Tomatoes,  
Applewood Bacon,  
Buttermilk Ranch

### Greek

Roma Tomatoes, Feta,  
Kalamata Olives, Red  
Onion, Greek Dressing

### Classic Caesar

Parmigiano-Reggiano,  
Challah Croutons

### The Wedge

Braised Bacon, Tomato,  
Red Onion,  
Buttermilk Blue Cheese

### Signature

Shaved Vegetables,  
Crispy Shallots,  
Lemon Vinaigrette

## ENTRÉES

Select Two

### Jeff Ruby's Filet Mignon

8 oz

### U.S.D.A. Prime New York Strip

10 oz

### Surf & Turf +20

6 oz Filet Mignon,  
6 oz Cold Water Lobster Tail

### Red Wine Braised Short Ribs

Peppercorn Demi-Glace

### Miso Glazed Salmon

Soy Butter

### Berkshire Pork Chop

Garlic-Brandy Bordelaise

### Roasted Chicken Breast

Herb Jus

### Vegetable Risotto

Roasted Seasonal Vegetables

## SIDES

Select Two, Plated with Entrées

### CLASSICS

#### Grilled Asparagus

Lemon, Olive Oil

#### Seasonal Mushrooms

Marsala Butter

#### Jeff Ruby's Baked Macaroni & Cheese

Six Imported Cheeses

#### Classic Creamed Spinach

#### Creamy Mashed Potatoes

#### Twice Baked Potatoes

Bacon, White Cheddar, Chives

#### French Green Beans

Garlic Butter

#### Roasted Brussels Sprouts

Calabrian Chili Vinaigrette

#### Charred Broccolini

Confit Garlic, Herbed Tomatoes

#### Baby Carrots

Bourbon Maple Glaze,  
Lemon, Thyme

## DESSERT

Select One

### Butter Pie

Cinnamon Sugar Pecans, Caramel

### Three-Layer Carrot Cake

Cream Cheese Icing

### Seasonal Dessert

Chef's Seasonal Preparation

### Chocolate Mousse Torte

Espresso, Sea Salt

### Jeff Ruby's Very Own Cheesecake

Seasonal Sauce, Mixed Berries

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LUKE ANZANO, EXECUTIVE CHEF

5/30/2024

PLATED • 150 PER PERSON

Impress your guests with specially prepared plated offerings.



# JEFF RUBY'S

CATERING™

## SALAD

Select One, Served with Bread and Butter

### Freddie

Roma Tomatoes, Applewood Bacon,  
Buttermilk Ranch

### The Wedge

Braised Bacon, Tomato, Red Onion,  
Buttermilk Blue Cheese

### Greek

Roma Tomatoes, Feta, Kalamata Olives,  
Red Onion, Greek Dressing

### Classic Caesar

Parmigiano-Reggiano, Challah Croutons

### Seasonal Salad

Chef's Seasonal Preparation

## ENTRÉES

Select Two

### Jeff Ruby's Filet Mignon

12 oz

### U.S.D.A. Prime New York Strip

14 oz

### Surf & Turf

6 oz Filet Mignon,  
6 oz Cold Water Lobster Tail

### Alaskan Halibut

Herbed Panko,  
Lemon Beurre Blanc

### Miso Glazed Salmon

Soy Butter

### Roasted Lamb Chops

Cherry Bordelaise

### Roasted Chicken Breast

Black Truffle Butter

### Berkshire Pork Chop

Garlic-Brandy Bordelaise

### Vegetable Risotto

Roasted Seasonal Vegetables

## SIDES

Select Two, Plated with Entrées

## CLASSICS

### Grilled Asparagus

Lemon, Olive Oil

### Seasonal Mushrooms

Marsala Butter

### Jeff Ruby's Baked Macaroni & Cheese

Six Imported Cheeses

### Classic Creamed Spinach

### Creamy Mashed Potatoes

### Twice Baked Potatoes

Bacon, White Cheddar, Chives

### French Green Beans

Garlic Butter

### Roasted Brussels Sprouts

Calabrian Chili Vinaigrette

### Charred Broccolini

Confit Garlic, Herbed Tomatoes

### Baby Carrots

Bourbon Maple Glaze,  
Lemon, Thyme

## DESSERT

Select One

### Butter Pie

Cinnamon Sugar Pecans, Caramel

### Three-Layer Carrot Cake

Cream Cheese Icing

### Seasonal Dessert

Chef's Seasonal Preparation

### Chocolate Mousse Torte

Espresso, Sea Salt

### Jeff Ruby's Very Own Cheesecake

Seasonal Sauce, Mixed Berries

### Duet Pairing

TO INQUIRE ABOUT YOUR EVENT, PLEASE CALL 513-246-3109

LUKE ANZANO, EXECUTIVE CHEF

5/30/2024