



# JEFF RUBY'S

CATERING™

## APPETIZER DISPLAY

### Jumbo Shrimp Cocktail

Cocktail Sauce, Lemon

### Charcuterie Station

Cured Meats & Artisan Cheeses,  
House Pickles, Olives, Jams, Baguette

## SALAD

### Winter Vegetable Salad

Kale, Sweet Potato, Apple, Peanut, Sunflower Seeds, Poppy Vinaigrette

## FAMILY STYLE ENTRÉES

### Grilled Bronzino

Fennel, Meyer Lemon, Cerignola Olive

### Steak Au Poivre

16 oz, USDA Prime Delmonico Ribeye,  
Bourbon Peppercorn Sauce

## SIDES

### Fingerling Potatoes

Applewood Bacon,  
Crème Fraiche, Chives

### Truffle Risotto

Point Reyes Truffle Toma

### French Green Beans

Maître d' Butter

## DESSERT

### Warm Cast Iron Carrot Cake

Salted Caramel, Shaved White Chocolate

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

LUKE ANZANO, EXECUTIVE CHEF

1/29/2025



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## AMUSE BOUCHE

### Vitello Tonnato

Veal Tenderloin, Torched Toro, Crispy Capers, Lemon, Olive Oil

## SALAD

### Amalfi Lobster Salad

White Asparagus, Avocado, English Pea, Cherry Pepper, Celery Leaf, Arugula, Grain Mustard Vinaigrette

## FAMILY STYLE ENTRÉES

### Dry-Aged Duck

Luxardo Cherry & Port Gastrique, Gremolata

### Wagyu Porterhouse

Roasted Garlic, Basil, Olive Oil, Burnt Lemon

## SIDES

### Crispy Wagyu Fat Potatoes

Fine Herbs

### Romanesco Cauliflower

Salsa Verde

### Maitake Mushroom Gnocchi Sardi

Tallegio Sauce

### Grilled Summer Vegetables

Cherry Tomato,  
Torn Herbs, Pesto

## DESSERT

### Gelato & Sorbet

Mini Cones, Chocolate Cigars, Assorted Toppings

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## APPETIZER DISPLAY

**Cured Meats  
& Cheeses**  
Fall Accompaniments

**Jumbo  
Shrimp Cocktail**  
Cocktail Sauce, Lemon

**Broiled  
King Crab**  
Calabrian Chile

**Roaming  
Oysters**  
Grapefruit Mignonette

## FIRST COURSE

**Delicata Squash Toast**  
Black Kale, Ricotta, Balsamic

## SECOND COURSE

**Lobster Pasta**  
Lexington Pasta Rosetti, Roasted Tomato, Brandy-Lobster Cream, Caviar

## THIRD COURSE

**Grilled Bronzino**  
Fennel, Meyer Lemon, Cerignola Olive, Buerre Blanc

## FOURTH COURSE

**Bistecca Fiorentina**  
Japanese A5 Wagyu, Roasted Garlic, Olive Oil, Burnt Lemon

**Creamed Greens**  
Sauce Mornay, Pernod

**Potato Bacon Terrine**  
Pecorino Romano, Black Pepper

## DESSERT

**Spiced Pumpkin & Bourbon Tiramisu**  
Pumpkin Spice Mascarpone, Cocoa

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