



JEFF RUBY'S

CATERING™

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 Cônes, Chocolate Cigars, Assorted Toppings

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

LUKE ANZANO, EXECUTIVE CHEF

5/30/2024