

THE  
PRECINCT®  
BY JEFF RUBY  
EVENT PLANNING



## RECEPTIONS

### À LA CARTE HORS D'OEUVRES

**Saffron Arancini**  
Fresh Mozzarella,  
Balsamic Tomato Sauce  
5

**Beef Tenderloin Skewer**  
Mozzarella, Cherry Tomato,  
Basil Pesto  
7

**Tomato Basil Bruschetta**  
Ricotta, Balsamic,  
Shaved Parmesan  
3

**Wagyu Meatball**  
Classic Tomato Sauce, Pecorino  
6

**Mini Crab Cake**  
House Remoulade Sauce  
8

### RAW BAR

Market Price

**Colossal Tiger Shrimp**

**Red King Crab**

**East & West Coast Oysters**

### DISPLAYS

**Imported Meats & Cheeses**

Imported Meats  
and Artisan Cheeses,  
Seasonal Accompaniments  
Small 95 Large 190

**Crudités**

Seasonal Vegetables, Spicy Ranch,  
Blue Cheese Dressing,  
Hummus  
Small 55 Large 110

### CARVING STATION

**Beef Tenderloin**

425

Seared And Sliced, Served With Kings Hawaiian Buns,  
White Truffle Aioli, Horseradish Cream, and Dijonnaise

**Serves up to 15 Guests**



## S I L V E R   P A C K A G E

### HORS D'OEUVRES

SELECT ONE, ONE PIECE PER GUEST

Saffron Arancini • Tomato Basil Bruschetta • Wagyu Meatball

### SIGNATURE SALADS

#### Freddie

Roma Tomatoes, Applewood Bacon, Buttermilk Ranch

#### Classic Caesar

Imported Parmigiano-Reggiano, Challah Croutons

### ENTRÉES

#### Petite Filet Mignon

Center Cut, 8 oz

#### Roasted Chicken

Chef 's Seasonal Preparation, Select Spices

#### Roasted Salmon

Chef 's Seasonal Preparation, Fresh Herbs

### STEAKHOUSE SIDES

**Creamy Mashed Potatoes**

**Grilled Asparagus**

### DESSERTS

**Jeff Ruby's Very Own Cheesecake**

#### Butter Pie

Caramel Sauce, Powdered Sugar, Cinnamon Sugar Pecans

9 5   P E R   P E R S O N





## G O L D P A C K A G E

### HORS D'OEUVRES

SELECT TWO, ONE PIECE PER GUEST

Wagyu Meatball • Saffron Arancini • Tomato Basil Bruschetta • Mini Crab Cake

### SIGNATURE SALADS

#### Freddie

Roma Tomatoes, Applewood Bacon, Buttermilk Ranch

#### Classic Caesar

Imported Parmigiano-Reggiano, Challah Croutons

#### The Wedge

Braised Bacon, Tomato, Red Onion, Buttermilk Blue Cheese

### ENTRÉES

SELECT FOUR

#### Petite Filet Mignon

Center Cut, 8 oz

#### New York Strip

14 oz Center-Cut

#### Roasted Chicken

Chef's Seasonal Preparation,  
Select Spices

#### Seasonal Fresh Fish

Chef's Seasonal Preparation,  
Fresh Herbs

#### Roasted Salmon

Chef's Seasonal Preparation,  
Fresh Herbs

### STEAKHOUSE SIDES

#### Creamy Mashed Potatoes

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

#### Grilled Asparagus

### DESSERTS

#### Jeff Ruby's Very Own Cheesecake

#### Chocolate Torte

Dark Chocolate Mousse, Oreo Crust, Sea Salt, Blackberries

#### Butter Pie

Caramel Sauce, Powdered Sugar, Cinnamon Sugar Pecans

1 0 5 P E R P E R S O N



# PLATINUM PACKAGE

## HORS D'OEUVRES

SELECT THREE, ONE PIECE PER GUEST

Mini Crab Cake • Saffron Arancini • Wagyu Meatball  
Beef Tenderloin Skewer • Tiger Shrimp • Tomato Basil Bruschetta

## SIGNATURE SALADS

SELECT THREE

**Freddie**  
Roma Tomatoes, Applewood Bacon,  
Buttermilk Ranch

**The Wedge**  
Braised Bacon, Tomato, Red Onion,  
Buttermilk Blue Cheese

**Classic Caesar**  
Imported Parmigiano-Reggiano,  
Challah Croutons

**Seasonal Salad**  
Chef's Seasonal  
Preparation

## ENTRÉES

SELECT FIVE

**New York Strip**  
14 oz Center-Cut

**Steak Collinworth**  
8 oz Filet, King Crab, Asparagus,  
Béarnaise, Bordelaise

**Petite Filet Mignon**  
8 oz Center-Cut

**Roasted Chicken**  
Chef's Seasonal Preparation,  
Select Spices

**Seasonal Fresh Fish**  
Chef's Seasonal Preparation,  
Fresh Herbs

**Roasted Salmon**  
Chef's Seasonal Preparation,  
Fresh Herbs

## STEAKHOUSE SIDES

Mashed Potatoes

Jeff Ruby's Baked  
Macaroni & Cheese

Grilled Asparagus

## DESSERTS

Jeff Ruby's Very Own Cheesecake

Vanilla Bean Crème Brûlée

**Chocolate Torte**  
Dark Chocolate Mousse, Oreo Crust,  
Sea Salt, Blackberries

**Signature Butter Pie**  
Caramel, Powdered Sugar,  
Cinnamon Sugar Pecans

1 2 0 P E R P E R S O N



# RUBY PACKAGE

## HORS D'OEUVRES

SELECT THREE, ONE PIECE PER GUEST

Mini Crab Cake • Saffron Arancini • Wagyu Meatball  
Beef Tenderloin Skewer • Tomato Basil Bruschetta

## RAW BAR

Tiger Shrimp Cocktail • 2 Pieces Per Guest

## SIGNATURE SALADS

SELECT THREE

**Freddie**  
Roma Tomatoes,  
Applewood Bacon,  
Buttermilk Ranch

**Classic Caesar**  
Parmigiano-Reggiano,  
Challah Croutons

**The Wedge**  
Braised Bacon, Tomato,  
Red Onion,  
Buttermilk Blue Cheese

**Seasonal Salad**  
Chef's Seasonal  
Preparation

## ENTRÉES

SELECT FIVE

**Petite Filet Mignon**  
8 oz Center-Cut

**Blackened Ribeye**  
16 oz Delmonico,  
Horseradish Cream

**New York Strip**  
14 oz Center-Cut

**Seasonal Fresh Fish**  
Chef's Seasonal Preparation,  
Fresh Herbs

**Steak Collinworth**  
8 oz Filet, King Crab,  
Asparagus, Béarnaise, Bordelaise

**Roasted Chicken**  
Seasonal Preparation,  
Select Spices

## TO CROWN YOUR STEAK

ONE TOPPER PER GUEST

**Au Poivre**

**Mushrooms &  
Onions**

**Melted Point Reyes  
Blue Cheese**

**Roasted Garlic  
Butter**

**Béarnaise  
Sauce**

## STEAKHOUSE SIDES

**Mashed Potatoes**

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

**Grilled Asparagus**

## DESSERTS

**Jeff Ruby's Very Own Cheesecake**

**Vanilla Bean Crème Brûlée**

**Chocolate Torte**  
Dark Chocolate Mousse, Oreo Crust,  
Sea Salt, Blackberries

**Signature Butter Pie**  
Caramel, Powdered Sugar,  
Cinnamon Sugar Pecans

1 6 5 P E R P E R S O N



# SIGNATURE PACKAGE

## HORS D'OEUVRES

SELECT THREE, ONE PIECE PER GUEST

Mini Crab Cake • Saffron Arancini • Wagyu Meatball  
Beef Tenderloin Skewer • Tomato Basil Bruschetta

## RAW BAR

Tiger Shrimp Cocktail • 2 Pieces Per Guest

## SIGNATURE SALADS

SELECT THREE

### Freddie

Roma Tomatoes,  
Applewood Bacon,  
Buttermilk Ranch

### Classic Caesar

Parmigiano-Reggiano,  
Challah Croutons

### Seasonal Salad

Chef's Seasonal  
Preparation

### The Wedge

Braised Bacon, Tomato,  
Red Onion  
Buttermilk Blue Cheese

## ENTRÉES

SELECT FIVE

### Cowboy Steak

22 oz 70-Day Dry-Aged  
Bone-In Ribeye

### Filet Mignon

8 oz Petite Cut  
12 oz Barrel Cut

### New York Strip

14 oz Center-Cut

### Blackened Ribeye

16 oz Delmonico,  
Horseradish Cream

### Seasonal Fresh Fish

Chef's Seasonal Preparation,  
Fresh Herbs

### Steak Collinworth

8 oz Filet, King Crab,  
Asparagus, Béarnaise, Bordelaise

### Roasted Chicken

Seasonal Preparation,  
Select Spices

## TO CROWN YOUR STEAK

ONE TOPPER PER GUEST

Au Poivre

Béarnaise Sauce

Roasted Garlic Butter

Point Reyes Blue Cheese

Mushrooms & Onions

## STEAKHOUSE SIDES

SELECT FOUR

Mashed Potatoes

Jeff Ruby's Baked  
Macaroni & Cheese

Sautéed Mushrooms

Classic Creamed  
Spinach

Grilled Asparagus

## DESSERTS

SELECT FOUR

Jeff Ruby's Very Own Cheesecake

Vanilla Bean Crème Brûlée

Seasonal House-Made Ice Cream

### Chocolate Torte

Dark Chocolate Mousse, Oreo Crust,  
Sea Salt, Blackberries

### Signature Butter Pie

Caramel, Powdered Sugar,  
Cinnamon Sugar Pecans

1 9 0 P E R P E R S O N



# EMERALD LUNCH PACKAGE

## SIGNATURE SALADS

### **Freddie**

Roma Tomatoes, Applewood Bacon, Buttermilk Ranch

### **Classic Caesar**

Imported Parmigiano-Reggiano, Challah Croutons

## ENTRÉES

### **Roasted Chicken**

Chef 's Seasonal Preparation, Select Spices

### **Roasted Salmon**

Chef 's Seasonal Preparation, Fresh Herbs

### **JR Double Burger**

4oz Avril-Bleh Patties, Herb Aioli,  
Caramelized Onions, Pickle,  
American Cheese

## STEAKHOUSE SIDES

**Creamy Mashed Potatoes**

**Grilled Asparagus**

## DESSERTS

**Jeff Ruby's Very Own Cheesecake**

60 PER PERSON





# DIAMOND LUNCH PACKAGE

## SIGNATURE SALADS

### **Freddie**

Roma Tomatoes, Applewood Bacon, Buttermilk Ranch

### **Classic Caesar**

Imported Parmigiano-Reggiano, Challah Croutons

## ENTRÉES

### **Petite Filet Mignon**

6 oz

### **Roasted Salmon**

Chef 's Seasonal Preparation, Fresh Herbs

### **Roasted Chicken**

Chef 's Seasonal Preparation, Select Spices

## STEAKHOUSE SIDES

**Creamy Mashed Potatoes**

**Grilled Asparagus**

## DESSERTS

**Jeff Ruby's Very Own Cheesecake**

7 0 P E R P E R S O N



## C O N T A C T

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