



THE

Ruby

OUR SEATED DINNERS ARE SERVED TO THE CENTER FOR ALL TO SHARE. CHEF CREATES SEASONAL MENU ITEMS BASED ON THE FRESHEST INGREDIENTS LOCALLY AVAILABLE. BELOW ARE SAMPLE MENUS FOR YOUR PERUSAL. ITEMS MAY CHANGE DUE TO SEASONAL AVAILABILITY. OUR DIRECTOR OF PRIVATE EVENTS WILL SEND YOU THE MOST UP TO DATE MENU OPTIONS CLOSER TO YOUR EVENT DATE.



3 COURSE MENU: \$48 PER PERSON
3 SMALL PLATES, 2 ENTREES, 2 DESSERTS



****FIRST COURSE (HOST CHOOSES THREE)**

KALE AND SWISS CHARD SALAD, GOLDEN RAISINS, APPLE VINAIGRETTE, NUTS & SEEDS
BABY GREENS, PINE NUTS, BLUE CHEESE, FENNEL VINAIGRETTE
GINGER BRAISED BEETS, WHIPPED TOFU, PUFFED QUINOA, CHICORY
LAMB MEATBALLS, PISTACHIO CHIMICHURRI, MINT YOGURT
AVOCADO TOAST, RADISH, GRAPEFRUIT, SUNFLOWER SEEDS, HEWN SEEDED WHEAT
THREE GRAIN SALAD, CELERIAC, LEMON, FRESH HERBS, SMOKED CHILI AIOLI
ROASTED BABY CARROTS, CASHEW NUT BUTTER, GREEN HARISSA, CILANTRO

ENTREES (HOST CHOOSES TWO)

PAN SEARED FARM STEAK, BABY TURNIPS, FINGERLING POTATOES, CHIMMICHURRI
PAN ROASTED SAPPHIRE SALMON, SEASONAL PREPARATION
WHOLE ROASTED CHICKEN, SEASONAL VEGETABLES, CHICKEN JUS

FOLLOWING SELECTIONS AVAILABLE FOR ADDITIONAL PER PERSON CHARGE:

NEW YORK STEAK WITH FARMERS MARKET TREASURES OF THE DAY \$15
HANDMADE PASTA WITH SEASONAL VEGETABLES \$7.50

DESSERTS (HOST CHOOSES TWO)

FLOURLESS CHOCOLATE CAKE, DARK CHOCOLATE ICE CREAM
PUMPKIN CHEESECAKE POT DE CREME, GRAHAM CRACKER COOKIES
VANILLA ICE CREAM SUNDAE, BERRY SAUCE, ANGEL FOOD CROUTONS
*SELECTION OF 3 ARTISAN CHEESE, NUTS, DRY FRUIT, HOUSE MADE FRUIT PRESERVES, TOAST
**\$5 SUPPLEMENTAL CHARGE FOR CHEESE SELECTION*

Mignettes

PASSED HORS D'OEUVRES FOR 30 MINUTES
\$4 PER PERSON, PER SELECTION

BEAUTIFUL VEGAN SOUP SHOOTERS
SALMON ON TOAST
MUSHROOM DUXELLES, BLUE CHEESE & ALMOND CORN CAKE
MINI LAMB MEATBALLS
GRILLED CHEESE, GREENS, ONION JAM SANDWICH
GRILLED FARM STEAK & POTATO BROCHETTE



FLAT BREADS

A LITTLE NOSH BEFORE DINNER
PRICED A LA CARTE

SEASONAL FLAT BREAD \$16





THE

Ruby Plated

OUR SEATED DINNERS ARE SERVED IN 3 OR 4 COURSE. FOR GROUPS OF 20 OR LESS THE GUESTS CAN SELECT THEIR ENTREE THE DAY OF THE EVENT. ALL OTHER SIZE GROUPS NEED TO SUPPLY A FINAL ENTREE COUNT 3 DAYS PRIOR.

**\$39 PER PERSON (3 COURSES)

KALE AND SWISS CHARD SALAD, GOLDEN RAISINS, APPLE VINAIGRETTE, NUTS & SEEDS
BABY LETTUCE SALAD WITH PINE NUTS, BLUE CHEESE, FENNEL VINAIGRETTE

ROASTED BREAST OF CHICKEN WITH SEASONAL VEGETABLES
SAUTEED WHITEFISH, POTATOES CONFIT, SALSA VERDE
CHEF'S SELECTION OF VEGETARIAN PASTA

COOKIE PLATE

**\$45 PER PERSON (3 COURSES)

KALE AND SWISS CHARD SALAD, GOLDEN RAISINS, APPLE VINAIGRETTE, NUTS & SEEDS
BABY LETTUCE SALAD WITH PINE NUTS, BLUE CHEESE, FENNEL VINAIGRETTE

ROASTED BREAST OF CHICKEN WITH SEASONAL VEGETABLES
FRESH ATLANTIC SALMON, SAUTEED GREENS, POTATOES CONFIT, SALSA VERDE
FARM STEAK, BABY TURNIPS, FINEGERLING POTATOES, ARUGULA, CHIMICHURRI
CHEF'S SELECTION OF VEGETARIAN PASTA

LEMON POT DE CREME
FLOURLESS CHOCOLATE CAKE, DARK CHOCOLATE ICE CREAM

**56 PER PESON (4 COURSES)

CURED SALMON CITRUS CREME FRAICHE, RED ONION, HERB SALAD, CRACKERS
STUFFED PASTA LEMON RICOTTA FILLING, TOMATO FENNEL SAUCE

KALE AND SWISS CHARD SALAD, GOLDEN RAISINS, APPLE VINAIGRETTE, NUTS & SEEDS
BABY LETTUCE SALAD WITH PINE NUTS, BLUE CHEESE, FENNEL VINAIGRETTE

ROASTED BREAST OF CHICKEN, WILD MUSHROOMS, BLACK GARLIC, HERBS, ARUGULA
ROASTED HALIBUT, SAUTEED GREENS, CONFIT POTATOES, SALSA VERDE
FARM STEAK, BABY TURNIPS, FINGERLING POTATOES, ARUGULA, CHIMICHURRI
VEGETARIAN TAGINE, HARISSA, CHICK PEAS, RICE GRITS

LEMON POT DE CREME
FLOURLESS CHOCOLATE CAKE, DARK CHOCOLATE ICE CREAM



UPGRADE

RIBEYE STEAK

\$5

NEWYORK

\$10

