



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  
HARISSA ROASTED VEGETABLES, BRUSSEL SPROUTS, SQUASH, PEPITAS  
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 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  
COOKIE & BROWNIE PLATE  
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  
PAN ROASTED SALMON, 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

COOKIE & BROWNIE PLATE  
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

COOKIE & BROWNIE PLATE  
FLOURLESS CHOCOLATE CAKE, DARK CHOCOLATE ICE CREAM



### UPGRADE

RIBEYE STEAK

\$5

NEWYORK

\$10

