



SIGNED. SEARED. DELIVERED.
RUTH'S HAS LUNCH COVERED.

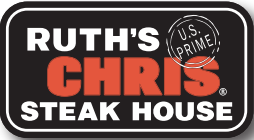
LUNCH CATERING

Let Ruth's take care of lunch, so you and your attendees can get down to business.

Whether it's a corporate function, an afternoon meeting or a company retreat, Ruth's Chris catering brings the experience for your most satisfying successful event yet.

Contact your local Sales Manager to plan your catered lunch event or ask about our additional private dining and catering options.

saleswoodlandhills@ruthschris.com
818.426.2086



THIS IS HOW IT'S DONE.

Non-Alcoholic Beverage Package

ASSORTMENT OF CANNED SODAS
ICED TEA & BOTTLED SPRING WATER

\$3 PER PERSON



No matter the occasion.
No matter the location.
We bring the Ruth's experience to you.



THIS IS HOW IT'S DONE.

Woodland Hills • 818.227.9505
6100 Topanga Canyon Blvd.

Boxed Lunch

SALADS

Served with choice of apple or cookie

SEARED AHI TUNA SALAD*

fresh field greens, red onions, crunchy vegetables, slices of seared ahi-tuna, honey-thai sauce

TENDERLOIN SKEWER SALAD*

honey-soy marinated skewers, spring greens, mushrooms, caramelized onions, bleu cheese crumbles

GRILLED CHICKEN CAESAR SALAD*

grilled chicken, fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan & fresh ground black pepper

SANDWICHES

Served with house made chips & choice of apple or cookie

STEAK SANDWICH*

filet on garlic bread served with béarnaise sauce

CRAB CAKE SANDWICH

crab cake served with lettuce, tomato, onion, & remoulade sauce

CHICKEN SALAD SANDWICH

slow cooked chicken salad on toasted brioche bread

\$17 PER PERSON

Lunch Reception

ARTISANAL CHEESE & FRUIT
marinated fresh mozzarella, smoked aged gouda, marbled gorgonzola, sharp cheddar, complemented by honey, fresh & dried fruits, cajun spiced pecans & toast points

MEDITERRANEAN ROASTED VEGETABLES & DIPS
medley of farm-fresh roasted vegetables & antipasto skewers. served with a trio of house made dips – red pepper hummus, chunky bleu cheese & creamy ranch

WHOLE ROASTED TENDERLOIN OF BEEF*
served with horseradish cream & fresh baked rolls

CAJUN SEARED AHI TUNA*
sushi-grade tuna accompanied by spicy mustard sauce & our oriental salad & pickled ginger

MINI DESSERT ASSORTMENT
Chef's Chocolate Selection
Cheesecake with Fresh Berries
Fresh Berries with Sweet Cream

15-20 GUESTS \$650

25-30 GUESTS \$1,060

*Additional menu options available.
Please speak with sales manager for pricing.*



Hot Lunch Buffet

SALAD

STEAK HOUSE SALAD

served with choice of dressings on the side

ENTRÉES

4 oz Filet*

Stuffed Chicken Breast

Sizzling Blue Crab Cakes or Market Fresh Fish

ACCOMPANIMENTS

Mashed Potatoes

Creamed Spinach

DESSERT

Assortment of Seasonal Mini Desserts

\$45 PER PERSON

*Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. All catering orders subject to sales tax, 17% gratuity, 3% administration fee; minimum delivery may apply.

Not all menu items available for all order sizes; please confirm availability with your local sales manager.



THIS IS HOW IT'S DONE.®