

PLATTERS (Serves 4 - 6 guests)

Spinach Artichoke Dip Made with tender artichoke hearts and creamy Parmesan cheese. Served with tortilla chips. \$15.99

Thai Spring Rolls Crisp rolls filled with tender chicken, water chestnuts, and noodles. Served with Thai dipping sauce. \$21.99

Queso & Chips Smooth and spicy cheese dip served with crisp tortilla chips. \$15.99

Southern Style Chicken Tenders All white-meat chicken, dipped in our signature batter and fried golden brown. Choose classic or tossed in mild or hot Buffalo. \$25.99

Chicken Wings With your choice of flavor: mild or hot Buffalo, Texas Dusted dry rub, Thai, hickory bourbon, or Cajun honey. Served with ranch or blue cheese dressing. \$29.99

Classic Cheese Minis Twelve 100% USDA Choice minis with aged cheddar cheese and RT signature sauce. \$20.99

Crispy Chicken Minis Twelve southern style chicken minis with crisp pickles. \$20.99

ULTIMATE TAILGATING FEAST \$79.99

(Serves 10 - 12 guests)

Your choice of two of the following Entrées:

*BBQ Baby-Back Ribs • Chicken Tenders
Popcorn Shrimp • Chicken Wings*

*Choose ribs as both of your main entrées for an additional \$15.
Two sides of your choice. One gallon beverage of your choice.*

BURGER BAR (Serves 8 guests)

Burger Bar* Our USDA Choice burgers plus the following toppings: shredded lettuce, sliced tomatoes, American cheese, red onions, mustard, ketchup, mayonnaise, and pickles. \$52.99

Premium Burger Bar* Our Burger Bar gets even better with USDA Prime burgers, cheddar and Swiss cheeses, sautéed mushrooms, grilled peppers and onions, bacon, onion rings, and barbecue sauce. Add \$10

SPECIALTIES

Served with your choice of two sides. (Serves 4 - 6 guests)

New Orleans Seafood RT Spicy, broiled tilapia topped with sautéed shrimp and Parmesan cream sauce. \$39.99

Chicken 'Bella Grilled chicken topped with sautéed baby 'bella mushrooms and artichokes with Parmesan cream sauce. \$35.99

Chicken Fresco RT Grilled chicken topped with tomatoes, lemon-butter sauce, and a splash of balsamic vinaigrette. \$35.99

Sliced Sirloin* RT Grilled to your liking and served with barbecue sauce on the side. \$38.99

Smoky Mountain Chicken Grilled chicken smothered with smoky barbecue sauce and topped with cheddar cheese and applewood bacon. \$36.99

Grilled Salmon Flavorful salmon that is lightly seasoned and grilled to perfection. \$49.99

WRAPS (Serves 4 - 6 guests)

Grilled Chicken Wraps Grilled chicken, lettuce, cheddar cheese, and ranch dressing wrapped in flour tortillas. \$27.99

Buffalo Chicken Wraps Buffalo chicken tenders with blue cheese dressing wrapped in flour tortillas with Swiss cheese and lettuce. \$27.99

Baja Chicken Wraps Tender chicken with chile sauce. Served in flour tortillas with grilled peppers and onions, cheese, lettuce, and pico de gallo. \$27.99

California BLT Wraps Delicious bacon, avocado, lettuce, tomato slices, and mayonnaise wrapped in flour tortillas. \$27.99

PASTAS (Serves 4 - 6 guests)

Parmesan Shrimp Pasta RT Spicy, sautéed shrimp and diced tomatoes over pasta with Parmesan cream sauce. \$34.99

Chicken & Broccoli Pasta Seasoned chicken, steamed fresh broccoli, and pasta tossed in Parmesan cream sauce. \$34.99

California Primavera Pasta Mixed vegetables tossed with cavatappi pasta in a lemon basil sauce finished with Parmesan cheese. \$29.99

*Add Grilled Chicken \$7 • Add Grilled Shrimp \$10
Gluten-Free Pasta available for \$4.50 extra.*

Crispy Chicken Mac 'n Cheese Crispy chicken served atop cavatappi pasta, aged Vermont white-cheddar bacon sauce, and Parmesan cheese. \$34.99

Fresh SIDES (Serves 4 - 6 guests) \$12.99 each

Mixed Fruit • Ham & Pea Pasta Salad • Mashed Potatoes
Veggie Basil Pasta Salad • Fresh Potato Salad
Fresh Green Beans • Fresh Steamed Broccoli • Rice Pilaf
Fresh Grilled Zucchini

Seasonal Side - \$3 Extra

Ask about our selection of seasonal sides, available based on season.

BEVERAGES.....\$7.49 each

Bottled Water (6) • Fresh Iced Tea (Gallon)
Minute Maid Light Lemonade (Gallon)

HOSTING A LARGER EVENT?

*Please contact our Catering Team so that we may prepare a fresh catering experience for you and your guests:
cateringservices@rubytuesday.com or 866-460-2283.*

catering.rubytuesday.com

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* THESE MENU ITEMS ARE COOKED TO ORDER. NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

FAMOUS SALADS (Serves 4 - 6 guests)

Served with Parmesan Flatbread.

Mediterranean Chicken Salad Grilled chicken with celery, red onions, black olives, banana peppers, salami, Asiago cheese, and tomatoes. Served with Italian Herb Vinaigrette and topped with a basil pesto drizzle. \$32.99

BBQ Chicken Salad BBQ seasoned, grilled chicken with roasted corn, black beans, tomatoes, bacon, avocado, and cheddar cheese. Served with BBQ ranch and finished with a drizzle of BBQ sauce and tortilla strips. \$32.99

Crispy Chicken Cobb Salad Crispy chicken with tomatoes, eggs, roasted corn, bacon, shredded Parmesan, diced avocado, and our famous croutons. Served with Garden Herb Ranch. \$32.99

Kale Caesar Salmon Salad Hand-cut salmon on top of crisp romaine and kale with roasted broccoli, sunflower seeds, tomatoes, and Parmesan cheese. Served with Caesar dressing and topped with Parmesan chips. \$39.99

Fresh Garden Salad Fresh lettuces, tomatoes, cheddar cheese, onions, and our famous croutons. \$19.99

CREATE YOUR OWN GARDEN BAR

(Serves 12 - 15 guests) Add Fresh Grilled Chicken for \$29.99.

Create Your Own Garden Bar RT Garden fresh greens with the following toppings: tomatoes, diced cucumbers, crispy onions, pepper strips, roasted broccoli, carrot ribbons, bacon pieces, shredded cheddar cheese, our famous croutons, and lavash crackers. Served with Garden Herb Ranch, Buttermilk Blue Cheese, Italian Herb Vinaigrette, and Honey Mustard dressings. \$99.99

Premium Garden Bar RT Our Create Your Own Garden Bar plus the following: baby spinach, baby 'bellas, blue cheese crumbles, black olives, and Veggie Basil Pasta Salad. Add \$20

BOXED MEALS \$7.49 each (Serves one guest)

Served with your choice of tortilla chips, potato salad, or Veggie Basil Pasta Salad and either a chocolate chip or white chocolate macadamia nut gourmet cookie.

Classic Cheese Minis Two 100% USDA Choice minis with aged cheddar cheese and signature sauce.
Add bacon for just \$0.50

Southern Style Chicken Tenders All white-meat chicken, dipped in our signature batter and fried golden brown.

Grilled Chicken Wrap Grilled chicken, lettuce, cheddar cheese, and ranch dressing wrapped in a flour tortilla.

Buffalo Chicken Wrap Buffalo chicken tenders with blue cheese dressing wrapped in a flour tortilla with Swiss and lettuce.

Baja Chicken Wrap Tender chicken with chile sauce. Served in a flour tortilla with grilled peppers and onions, cheese, lettuce, and pico de gallo.

California BLT Wrap Delicious bacon, fresh avocado, lettuce, tomato, and mayonnaise wrapped in a flour tortilla.

Caesar Wrap Our Caesar salad rolled up in a flour tortilla - crisp chopped salad, our famous croutons, creamy dressing, and Parmesan cheese.

BAKED POTATO & SOUP BARS (Serves 8 guests)

Baked Potato Bar Our baked potatoes with the following toppings: cheddar cheese, bacon, whipped butter, and sour cream. \$36.99

Premium Baked Potato Bar Our Baked Potato Bar plus the following toppings: sautéed baby 'bella mushrooms, artichoke hearts, shredded Parmesan, Asiago cheese, broccoli, black olives, barbecue sauce, and Garden Herb Ranch dressing. Add \$10

Soup Bar Broccoli & Cheese, Roasted Tomato, and/or Garden Vegetable. \$32.99

DESSERTS

Gourmet Cookies Rich and buttery, our premium gourmet cookies include chocolate chip or white chocolate macadamia nut.

1/2 dozen	baker's dozen	3 baker's dozen
\$7.99	\$15.99	\$41.99

New York Cheesecake (Serves 10 - 12 guests)
Thick, rich, and creamy. Served with berry sauce. \$39.99

Caramel Crunch Cake (Serves 10 - 12 guests)
A caramel cake layered with caramel buttercream icing and finished with caramel crunch. \$44.99

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