

Ruby

HOTEL & BAR



EVENTS MENU



HORS D'OEUVRES

PRICE IS PER ITEM
ALL ITEMS STATIONED
SERVERS AVAILABLE AT \$75/TWO-HOURS & ONE SERVER PER 25 GUESTS

Hot

SEARED PORK BELLY MAC & CHEESE

\$5

BACON, SPINACH, & PARMESAN PINWHEELS

\$4

MINI GOATS CHEESE TART, CARAMELIZED ONION

\$4

BAKED ZUCCHINI CUPS, FILLED WITH WALNUTS,
ONIONS, HERBS, CRANBERRIES, & BLEU CHEESE

\$4

JALAPEÑO-LEMON DRIZZLED CHICKEN BITE

\$4

GRILLED CHEESE & HOMEMADE TOMATO SOUP
SHOOTER

\$5

YANKEE-STYLE PIGS-IN-A-BLANKET

\$4

ARMADILLO EGGS (ROASTED POTATO, BLEU
CHEESE, SMOKE JALAPEÑO)

\$4

JALAPEÑO-BACON WRAPPED SHRIMP

\$6

FALAFEL BITE, TZATZIKI

\$3

CHORIZO EMPANADA

\$2

SLICED PORK TENDERLOIN SLIDER,
SLICED APPLE, SWEET-N-SOUR

\$6

Cold

DEVEILED EGG

\$2

MARINATED SLICED BEEF, CORN TOSTADA

\$4

SMOKED SALMON CREAM CHEESE CUCUMBER CUP

\$4

PROSCIUTTO, CANTALOUPE SKEWER, FRESH MINT,
HONEY DRIZZLE

\$4

SMOKED PIMENTO CHEESE CRACKER

\$2

JUMBO LUMP CRAB, OLD BAY MAYO

\$5

CAPRESE SKEWER

\$4





ON DISPLAY

Cold

ROASTED GARLIC HUMMUS, PICKLED VEGETABLES,
CRUNCHY PITA
(FEEDS 10)
\$40/QUART

ANTONELLI'S CHEESE BOARD
SELECTION OF THREE AWARD-WINNING CHEESES,
CRACKERS & CROSTINI, HOUSE CHUTNEY,
MARINATED OLIVES
(FEEDS 10)
\$140/DISPLAY

CHARCUTERIE PLATE
BUTCHER'S SELECTION OF CURED MEATS
(FEEDS 10)
\$90/DISPLAY

SPICED ROAST NUTS
\$40/POUND

SEASONAL FRUIT DISPLAY
(FEEDS 10)
\$60/DISPLAY



SALADS

PRICE IS PER PERSON | CAN BE SERVED BUFFET, FAMILY-STYLE, OR INDIVIDUAL



ARUGALA, QUINOA, RED ONION, CHERRY TOMATO, GARLIC-LEMON VINAIGRETTE
\$9

WILD RICE, ORANGE, CRANBERRY, WALNUT, MINT, CITRUS VINAIGRETTE
\$10

CAPRESE SALAD, MOZZARELLA, CHERRY TOMATOES, FRESH BASIL, OLIVE OIL, BALSAMIC
\$9

COUNTRY SALAD, ICEBERG, TOMATO WEDGE, GRATED CARROT, RANCH
\$9

ROASTED CAULIFLOWER, CHICKPEA, GOLDEN RAISINS, FRESH HERB
\$10

SPINACH, CHERRY TOMATO, BLEU CHEESE, WALNUT, WHITE BALSAMIC
\$11

WEDGE SALAD, ICEBERG, BACON, RADISH, TOMATO, PICKLED ONION DRESSING
\$10



MAIN COURSE

PRICE IS PER PERSON | CAN BE SERVED BUFFET, FAMILY-STYLE, OR INDIVIDUAL

Sides

ROASTED SEASONAL VEGETABLES
\$6

BUTTER-WHIPPED POTATOES
\$5

FRESH BREAD DISPLAY, IRISH BUTTER
\$4

CORNBREAD
\$3

MAC & CHEESE
\$5

COLE SLAW
\$3

PESTO PASTA SALAD
\$4

POTATO SALAD
\$4

GREEN BEANS, BUTTER, SALT, & PEPPER
\$4

TEXAS CAVIAR
BLACK EYED PEAS & RED ONION
\$4

SZECHUAN HARICOT VERTS, GARLIC, SESAME,
RED PEPPER
\$5

Protein

ROASTED BEEF TENDERLOIN, AU JUS,
& HORSERADISH CREAM
\$34

ANNATO PORK SHOULDER, SALSA VERDE,
PICKLED ONIONS, TORTILLA
\$24

BRAISED LAMB, FLATBREAD, TZATZIKI SAUCE
\$26

LEMON CHICKEN
\$22





BEVERAGE

Beer & Wine

MILLER LITE, DOS XX, LIVE OAK HEFEWEIZEN,
AUSTIN BEERWORKS FIRE EAGLE IPA, PEARL-SNAP

ROTATING HOUSE WINES

- PINOT NOIR & SAUVIGNON BLANC

ONE HOUR	\$14/PERSON
TWO HOURS	\$21/PERSON
THREE HOURS	\$28/PERSON
FOUR HOURS	\$35/PERSON

Spirits

RUBY'S ROUNDUP*

DRIPPING SPRINGS GIN, MONOPOLOWA VODKA,
HAVANA CLASSICO RUM, LUNAZUL TEQUILA
BLANCO, BUFFALO TRACE BOURBON

ONE HOUR	\$21/PERSON
TWO HOURS	\$29/PERSON
THREE HOURS	\$37/PERSON
FOUR HOURS	\$45/PERSON

RUBY'S TOP TIER*

BOMBAY SAPPHIRE GIN, TITO'S VODKA,
CASAMIGOS TEQUILA BLANCO, JOHNNIE WALKER
BLACK LABEL SCOTCH, MAKER'S MARK,
BACARDI 8YR RUM

ONE HOUR	\$26/PERSON
TWO HOURS	\$36/PERSON
THREE HOURS	\$46/PERSON
FOUR HOURS	\$56/PERSON

*COCKTAILS ARE INCLUDED WITH RUBY'S TOP
TIER AND HAVE \$2/PERSON SUPPLEMENT WITH
RUBY'S LOCAL ROUNDUP

CASH/CONSUMPTION BAR

BEER \$6, WINE \$11, LOCALS \$9, TOP TIER \$12

