Choose two of the following entrées:

- BBQ Baby-Back Ribs • Cheeseburger Sliders
- Crispy Chicken Bites • Chicken Wings • Popcorn Shrimp

Choose ribs as both of your main entrées for an additional $15.

Comes with three Farm Style Fixin's of your choice and one gallon beverage.

ULTIMATE TAILGATING FEAST  $79.99 (Serves 10 - 12 guests)
PLATTERS  (Serves 4 - 6 guests)

SPINACH ARTICHOKE DIP  Served with tortilla chips.  $16.49

HAND-BREADED BUTTERMILK CHICKEN TENDERS Double-dipped in our signature buttermilk batter and fried to a crisp golden brown. Choose classic or tossed in Mild or Hot Buffalo.  $26.99

CRISPY BUTTERMILK CHICKEN BITES Choice of classic, Mild or Hot Buffalo, Hickory Bourbon, Nashville Hot, or Sweet Tea Glazed.  $27.99

CHICKEN WINGS  Choice of classic, Mild or Hot Buffalo, Hickory Bourbon, Nashville Hot, or Sweet Tea Glazed.  $29.99

CHEESEBURGER SLIDERS Twelve 100% USDA Choice sliders with aged cheddar cheese and RT burger sauce.  $21.99

CRISPY CHICKEN SLIDERS Twelve southern style chicken sliders with pickles.  $21.99

ROAST BEEF DIP  Thinly sliced roast beef on toasted hoagie buns with gravy on the side.  $34.99

HOUSE-BAKED SOFT PRETZELS Warm, salty, delicious, and the perfect shareable snack. Served with both queso and mustard dipping sauces.  $16.99

TORTILLA CHIPS  Served with BBQ Ranch.  $9.99

SPECIALTIES  (Serves 4 - 6 guests)  Served with your choice of two Farm Style Fixin’s.

NEW ORLEANS SEAFOOD Spicy, broiled tilapia topped with sautéed shrimp and Parmesan cream sauce.  $39.99

ASIAGO BACON CHICKEN Grilled chicken breasts with baby ‘bella mushrooms, bacon, Parmesan cream sauce, and Asiago cheese.  $37.99

CHICKEN PARMESAN Crispy chicken breasts topped with marinara sauce and melted mozzarella cheese. Served with penne pasta.  $39.99

CHICKEN FRESCO Grilled chicken topped with tomatoes, lemon-butter sauce, and a splash of balsamic vinaigrette.  $36.99

CRISPY CHICKEN & BISCUITS Crispy chicken breasts atop buttermilk biscuits and served with creamy veggie-filled gravy.  $35.99

SLICED SIRLOIN*  Grilled to order and served with barbecue sauce on the side.  $39.99

BELLA’ PEPPERCORN SIRLOIN*  Seasoned with cracked peppercorns and topped with baby ‘bella mushrooms and shaved Asiago cheese.  $42.99

SMOKY MOUNTAIN CHICKEN Grilled chicken smothered with smoky barbecue sauce and topped with cheddar and Swiss cheese and applewood bacon.  $37.99

HICKORY BOURBON SALMON Glazed with hickory bourbon barbecue sauce.  $49.99

SMOKED SALMON  Lightly seasoned and grilled to perfection.  $49.99

CAJUN GRILLED SHRIMP & RICE Cajun style grilled shrimp served on a bed of dirty rice and topped with spiced lemon butter sauce.  $44.99

PASTAS  (Serves 4 - 6 guests)

PARMESAN SHRIMP PASTA  Spicy shrimp and diced tomatoes over pasta with Parmesan cream sauce.  $35.99

CHICKEN & BROCCOLI PASTA  Seasoned chicken, steamed fresh broccoli, and pasta tossed in Parmesan cream sauce.  $35.99

CAJUN CHICKEN & SHRIMP PASTA  Blackened chicken and shrimp atop penne pasta in Cajun Parmesan cream sauce with grilled peppers and onions, tomato, and scallions.  $39.99

CRISPY CHICKEN MAC ‘N’ CHEESE  Crispy chicken served atop pasta, aged cheddar sauce, and cheeses.  $35.99
Baked Potato & Soup Bar
(Serves 8 guests) Ask about making these items a combo.

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 house-made ranch dressing. Add $10

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

Burger Bar (Serves 8 guests)

Burger Bar* Our USDA Choice burgers plus the following toppings: shredded lettuce, sliced tomatoes, American cheese, red onions, mustard, mayonnaise, and pickles. $53.99

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

Create Your Own Garden Bar
(Serves 12 - 15 guests) Add Fresh Grilled Chicken for $29.99 or Crispy Chicken for $27.99.

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

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

Famous Salads
(Serves 4 - 6 guests)

Grilled Chicken Caesar Salad Caesar dressing, chopped romaine lettuce, our famous croutons, Parmesan cheese, and grilled chicken. $33.99

Crispy Chicken Ranch Tomatoes, corn, cheddar cheese, house-made ranch, croutons, crispy onions, and crispy buttermilk chicken. $33.99

BBQ Chicken Cobb Cheddar cheese, corn, crispy bacon, tomatoes, roasted red peppers, diced egg, BBQ ranch dressing, and grilled chicken. $33.99

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

Farm Style Fixin’s
(Serves 4 - 6 guests) $12.99 each

Coleslaw • Dirty Rice • Green Beans • Mixed Fruit • Ham & Pea Pasta Salad • Mashed Potatoes
Waldorf Salad • Phillipsburg Broccoli Salad • Potato Salad • Steamed Broccoli • Rice • Grilled Zucchini

Ingredients and preparations may vary by location and availability.

*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.
**WRAP PLATTERS** *(Serves 4 - 6 guests)*

**GRILLED CHICKEN WRAPS** Grilled chicken, lettuce, cheddar cheese, and ranch dressing wrapped in flour tortillas. $28.99

**BUFFALO CHICKEN WRAPS** Buffalo chicken tenders with blue cheese dressing wrapped in flour tortillas with Swiss cheese and lettuce. $28.99

**BAJA CHICKEN WRAPS** Cajun grilled chicken with BBQ ranch. Served in flour tortillas with grilled peppers and onions, Swiss cheese, tomatoes, and lettuce. $28.99

**CALIFORNIA BLT WRAPS** Delicious bacon, avocado, lettuce, tomato slices, and mayonnaise wrapped in flour tortillas. $28.99

**BOXED MEALS** *(Serves one guest) $7.99 each*

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

**CHEESEBURGER SLIDERS** Two 100% USDA Choice minis with aged cheddar cheese and RT burger sauce. Add bacon for just $0.50

**HAND-BREADED CHICKEN TENDERS** All white-meat chicken, dipped in our signature buttermilk 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 with blue cheese dressing wrapped in a flour tortilla with Swiss and lettuce.

**BAJA CHICKEN WRAP** Cajun chicken with BBQ ranch. Served in a flour tortilla with grilled peppers and onions, Swiss cheese, lettuce, and tomatoes.

**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 romaine, our famous croutons, creamy dressing, and Parmesan cheese.

**DESSERTS**

**GOURMET COOKIES** Rich and buttery, our premium gourmet cookies include chocolate chip or white chocolate macadamia nut.

1/2 dozen | $7.99  

baker’s dozen | $15.99  

3 baker’s dozen | $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

**FRUIT TART** *(Serves 10 - 12 guests)* $21.99

**BEVERAGES** $7.49 each

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

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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.

*Before placing your order, please inform us if a person in your party has a food allergy.*