

Ruby Lee's Catering

Chef Choice

"Food for the body isn't enough; there must be
food for the soul"

Tier I

Private Chef

Intimate service for parties
of fewer than 20 guests.

Per-plate pricing, prepared
and served in your home.

Tier II

Catering Services

Full-service catering for
gatherings of 20 or more.

Half portions feed 7-14 · Full
portions feed 14-21 guests.

SECTION

BREAKFAST

	PRIVATE CHEF per guest	HALF PAN serves 7-14	FULL PAN serves 14-21
Buttermilk Biscuits & Sausage Gravy <i>House-milled flour biscuits, black-pepper cream gravy, chives</i>	\$14	\$95	\$175
Brown Butter Pancake Stack <i>Whipped mascarpone, bourbon maple, candied pecans</i>	\$13	\$85	\$160
Steak & Farm Eggs <i>6oz sirloin, soft scrambled eggs, roasted tomato, hash</i>	\$22	\$145	\$260
Brioche French Toast Bake <i>Brioche baked in vanilla custard and topped with cinnamon butter and fresh berries</i>	\$18	\$120	\$220
Shrimp & Grits Skillet <i>Stone-ground grits, Gulf shrimp, andouille, trinity gravy</i>	\$19	\$135	\$250

SECTION

BRUNCH

	PRIVATE CHEF per guest	HALF PAN serves 7-14	FULL PAN serves 14-21
Lobster Benedict <i>Poached eggs, butter-poached lobster, tarragon hollandaise</i>	\$28	\$195	\$365
Southern Chicken & Waffles <i>Buttermilk-fried chicken, brown-sugar waffles, hot honey</i>	\$19	\$130	\$240
Crab Cake Florentine <i>Jumbo lump crab, wilted spinach, saffron hollandaise</i>	\$26	\$180	\$335
Southern Charcuterie Board <i>Country ham, pimento cheese, pickles, sorghum, seeded crackers</i>	\$24	\$165	\$305
Bananas Foster French Toast <i>Brioche, dark rum caramel, brûléed bananas, vanilla cream</i>	\$16	\$110	\$200

SECTION LUNCH

	PRIVATE CHEF per guest \$21	HALF PAN serves 7-14 \$145	FULL PAN serves 14-21 \$270
Blackened Salmon Salad <i>Mixed greens, avocado, corn, citrus vinaigrette</i>			
Short Rib Grilled Cheese <i>Braised short rib, gruyère, caramelized onion, sourdough</i>	\$18	\$125	\$230
Cast-Iron Chicken Sandwich <i>Buttermilk-brined thigh, slaw, comeback sauce, brioche</i>	\$15	\$100	\$185
Lobster Roll <i>Chilled Maine lobster, lemon aioli, split-top brioche, chips</i>	\$32	\$220	\$410
Harvest Grain Bowl <i>Farro, roasted squash, kale, goat cheese, sherry vinaigrette</i>	\$16	\$110	\$200

SECTION DINNER

	PRIVATE CHEF per guest \$48	HALF PAN serves 7-14 \$325	FULL PAN serves 14-21 \$610
Herb-Crusted Filet Mignon <i>8oz center-cut filet, bordelaise, pommes purée</i>			
Braised Beef Short Rib <i>Slow-braised short ribs served with garlic mashed potatoes & roasted vegetables</i>	\$36	\$245	\$460
Pan-Seared Duck Breast <i>Cherry gastrique, wilted greens, wild rice pilaf</i>	\$38	\$260	\$485
Smother Chicken <i>Pan-seared chicken breast covered in savory onion gravy served with mashed potatoes</i>	\$34	\$230	\$430
Wild Mushroom Risotto <i>Arborio, black truffle, aged parmesan, thyme oil</i>	\$26	\$180	\$335

SECTION

BBQ & SMOKE

	PRIVATE CHEF per guest	HALF PAN serves 7-14	FULL PAN serves 14-21
14-Hour Smoked Brisket <i>Cherry Infused Black pepper corn smoked brisket</i>	\$32	\$220	\$410
Baby Back Ribs <i>Tender pork ribs smoked low and slow with a sweet and smoky glaze.</i>	\$28	\$195	\$365
Smoked Brisket Mac Bowl <i>Chopped brisket over creamy five-cheese macaroni with BBQ drizzle</i>	\$22	\$150	\$280
Whole Smoked Chicken <i>Brined, applewood-smoked, alabama white sauce</i>	\$24	\$165	\$305
Burnt Ends Platter <i>Candied brisket points, house BBQ, pickled onion</i>	\$30	\$205	\$385
Smoked Beef Cheek Tacos <i>Charred salsa verde, cotija, cilantro, lime</i>	\$19	\$130	\$240

SECTION

SEAFOOD

	PRIVATE CHEF per guest	HALF PAN serves 7-14	FULL PAN serves 14-21
Lemon Herb Salmon <i>Fresh Atlantic salmon seasoned with herbs and citrus butter.</i>	\$65	\$445	\$835
Pan-Seared Scallops <i>Cauliflower purée, brown butter, capers, currants</i>	\$38	\$260	\$485
Low Country Boil <i>Maple-mustard glaze, roasted fennel, dill oil</i>	\$28	\$195	\$365
Cedar-Plank Salmon <i>Shrimp, andouille, corn, red potatoes, Old Bay</i>	\$30	\$205	\$385
Blackened Redfish <i>Cajun crust, crawfish cream, dirty rice</i>	\$32	\$220	\$410

SECTION SIDES

	PRIVATE CHEF per guest \$10	HALF PAN serves 7-14 \$70	FULL PAN serves 14-21 \$130
Five Cheesed Baked Macaroni <i>Creamy baked macaroni with a rich blend of five cheeses.</i>			
Honey Glazed Rainbow Carrots <i>Fresh carrots roasted and finished with honey butter.</i>	\$9	\$60	\$115
Southern Green Beans <i>Slow-simmered green beans with onions, garlic and savory seasonings.</i>	\$8	\$55	\$105
Cast-Iron Cornbread <i>Cultured butter, sorghum drizzle</i>	\$7	\$48	\$90
Collard Greens <i>Slow-braised, smoked turkey, apple cider</i>	\$8	\$55	\$105
Loaded Garlic Mashed Potatoes <i>Creamy mashed potatoes blended with roasted garlic, butter and cheddar.</i>	\$9	\$60	\$115

SECTION DESSERTS

	PRIVATE CHEF per guest \$11	HALF PAN per guest \$75	FULL PAN serves 14-21 \$140
Blueberry & Orange Butter Swim Biscuit <i>Citrus-infused blueberry compote, whipped orange butter</i>			
Salted Caramel Cheesecake <i>Graham crust, burnt honey, flaked salt</i>	\$12	\$80	\$150
Peach Cobbler <i>Cast-iron baked, buttermilk biscuit top, vanilla ice cream</i>	\$10	\$70	\$130
Ruby Lee's Famosse Caramel Pound Cake <i>Classic buttery pound cake, rich caramel glaze</i>	\$14	\$88	\$165
Banana Pudding Trifle <i>Vanilla wafers, whipped cream, brûléed banana</i>	\$9	\$62	\$115

HOW WE COOK FOR YOU

BOOKING & SERVICE

PRIVATE CHEF · UNDER 20 GUESTS

Priced per guest. Includes menu design, sourcing, on-site preparation, plated or family-style service, and full kitchen clean-up.

A three-course minimum applies.
Wine pairings available on request

CATERING · 20 GUESTS & UP

Prices by the pan. Half pans generously serve 7-14; full pans serve 14-21.

LEAD TIME

Private chef bookings. 14-day notice preferred

Catering orders: Minimum 14 days to 30 days

DIETARY & ALLERGIES

Every menu is tailored. Vegetarian, vegan, gluten-free, and allergy-conscious preparations available at no additional cost.

DEPOSIT & CANCELLATION

A 30% deposit secures your date. Full refunds up to 7 days prior; 50% within 7 days; non-refundable within 48 hours

"Cooked with care, served with intention."

To Book

Rubyleescatering@gmail.com
Rubyleescatering.com @Rubyleescatering