

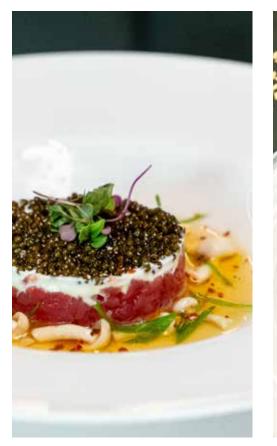
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PRIVATE DINING



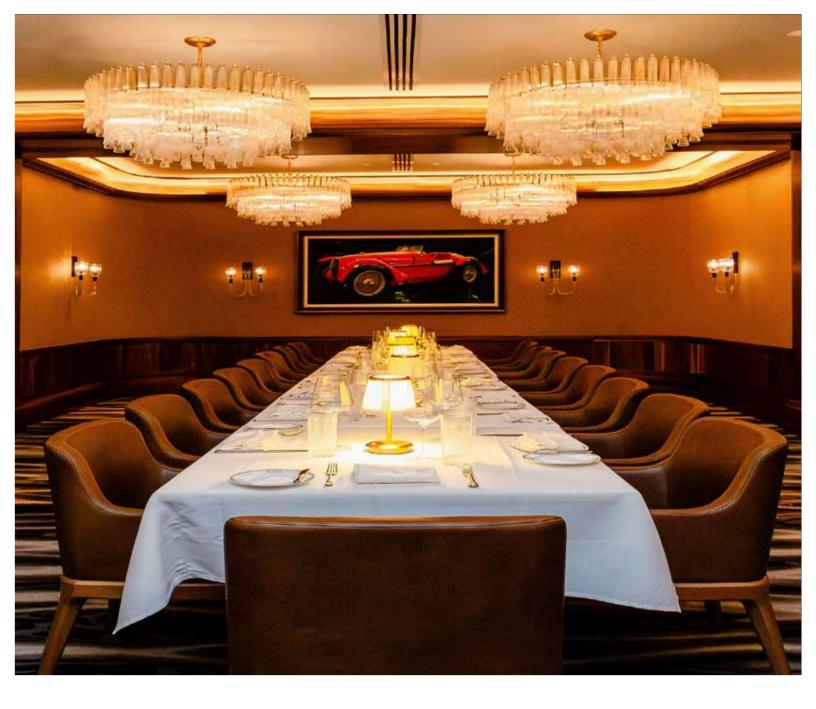




PRIME STEAKHOUSE

The Ruxton, an exciting addition to Baltimore's vibrant Harbor East neighborhood from Atlas Restaurant Group, promises to redefine the steakhouse experience with its classic American charm and culinary excellence. Set to accommodate 200 guests for lunch and dinner, this establishment aims to become the epitome of refined dining with a menu curated around 11 meticulously chosen cuts, each sourced from Chicago's esteemed meat purveyor, Meats by Linz. From tender filet mignon to robust ribeye, patrons can anticipate an array of premium selections crafted to satisfy the most discerning palates.

Renowned interior designer Patrick Sutton lends his expertise to The Ruxton's ambiance, fashioning an atmosphere that seamlessly blends sophistication with warmth. Ivory, onyx, and walnut woods converge to create a rich palette that envelops diners in an atmosphere of timeless elegance. The space is illuminated by custom handmade Murano-style chandeliers, casting a soft glow over gatherings.



PRIVATE DINING ROOM

Nestled within our elegant establishment, our intimate private space sets the stage for unforgettable gatherings. Whether it's a birthday celebration, a corporte meeting, or dinner with friends, our dedicated team ensures every detail is designed to elevate your experience and surpass your expectations.

MINIMUMS

Sunday – Thursday \$3,000++ Friday/Saturday \$7,500++ *Lunch \$500++

FEATURES

Guest Capacity: 40 Seated A/V Capabilities with Television Additional Cocktail Space availalbe, ask for details



SERVED FAMILY STYLE

CAESAR SALAD parmigiano reggiano, torn croutons, boquerones

SNAP PEAS & ASAPARAGUS belgian endive, basil, parsley, tomato vinaigrette

CHARGRILLED OYSTERS roasted garlic herb butter, parmesan, lemon

ENTRÉE

CHOICE OF ONE

6oz FILET bearnaise

IBERICO PORK CHOP harissa BBQ

SEARED JAIL ISLAND SALMON *champagne butter, chives*

SIDES

SERVED FAMILY STYLE

CREAMY GOLD POTATOES

ROASTED BROCCOLI

DESSERT

SERVED FAMILY STYLE

BUTTERCAKE

DOUBLE CHOCOLATE BROWNIE

GALVESTON

PACKAGE



\$115 PER PERSON

SERVED FAMILY STYLE

CHOPPED SALAD

salami, aged provolone, cauliflower, olive, avocado, red onion, carrot, red wine herb vinaigrette

POTATO GNOCCHI wild mushroom, spring asparagus, english peas, laura chenel goat cheese

TENDERLOIN STEAK TARTARE *cured egg yolk, yuzu kosho, gochujang, puffed rice, brioche toast*

ENTRÉE

CHOICE OF ONE

14oz NEW YORK STRIP au poivre sauce

ROASTED CHICKEN BREAST *brandy jus*

WILD BRANZINO

SIDES SERVED FAMILY STYLE

MAC & CHEESE

ROASTED MUSHROOMS

DESSERT SERVED FAMILY STYLE

BUTTERCAKE DOUBLE CHOCOLATE BROWNIE

THE DUPONT

PACKAGE



\$135 PER PERSON

SERVED FAMILY STYLE

WEDGE SALAD candied bacon, demi sec tomato, burnt onion, roquefort, herbs

RUXTON CEVICHE olives, jalapeño, dill, chives, cherry tomato

LEMON BUTTER PRAWNS confit cherry tomato, smoked trout roe, fine herbs

ENTRÉE CHOICE OF ONE

10oz FILET Ruxton steak sauce

RACK OF LAMB marcona almond gremolata, romesco sauce

MISO-HONEY GLAZED CHILEAN SEA BASS tomato dashi

SIDES SERVED FAMILY STYLE

JALAPEÑO CHEDDAR GRITS

GRILLED ASPARAGUS

HERB GARLIC WAFFLE FRIES

DESSERT SERVED FAMILY STYLE

STRAWBERRY CHIFFON CAKE

LEMON MERINGUE CHEESECAKE

Menu and dietary substitutions are available upon request and may incur an additional charge. Selections subject to change based on seasonality and availability

TESTA ROSSA

PACKAGE



\$165 PER PERSON

SERVED FAMILY STYLE

BLUEFIN TUNA TARTARE crème fraîche, aged shoyu, kaluga caviar, gaufrette chips

kaluga caviar, chives, dill, gouda, crème fraîche

TOTS AND CAVIAR

RAW OYSTERS mignonette, cocktail sauce WAGYU SLIDERS garlic truffle aioli

THE RUXTON

PACKAGE



\$200 PER PERSON

SALAD

SERVED FAMILY STYLE

CAESAR SALAD parmigiano reggiano, torn croutons, boquerones

ENTRÉE

CHOICE OF ONE

MISO-HONEY GLAZED CHILEAN SEA BASS tomato dashi

DRY-AGED LONG ISLAND DUCK BREAST red wine reduction

CHICKEN FRIED MAINE LOBSTER TAILS *nashville honey butter*

16OZ BONE IN DELMONICO horseradish cream

SIDES

SERVED FAMILY STYLE

CREAMY GOLD POTATOES

ROASTED BROCCOLI

GRILLED ASPARAGUS

MAC & CHEESE

DESSERT

SERVED FAMILY STYLE

BUTTERCAKE

LEMON MERINGUE CHEESECAKE

Lunch PACKAGES

PRIXE FIXE

L U N C H



\$34 PER PERSON

APPETIZERS

HOST SELECTS ONE, SERVED FAMILY STYLE

CHARGRILLED OYTSERS

POTATO GNOCCHI

RUXTON CEVICHE

CAESAR SALAD

WEDGE SALAD

SEASONAL SOUP

ENTRÉE GUEST'S CHOICE OF ONE

DRY AGED STEAKHOUSE BURGER dry-aged black angus blend, tomato jam, aged gouda

CHICKEN PAILLARD olive tapenade, cherry tomatoes, almond, arugula, basil

STEAK SALAD 8oz NY Strip Steak, romaine, iceberg, carrot, radish, cucumber, cherry tomato, shoyu mustard vinaigrette

SEARED JAIL ISLAND SALMON braised leeks, champagne butter, smoked trout roe, chives

DESSERT SERVED FAMILY STYLE

BUTTERCAKE DOUBLE CHOCOLATE BROWNIE

SERVED FAMILY STYLE

CHARGRILLED OYSTERS roasted garlic herb butter, parmesan, lemon

SNAP PEAS & ASPARAGUS belgian endive, basil, parsley, tomato vinaigrette

FRITO MIXO rock shrimp, oysters, calamari, lemon, caper remoulade

ENTRÉE CHOICE OF ONE

STEAK SALAD 8oz NY Strip Steak, romaine, iceberg, carrot, radish, cucumber, cherry tomato, shoyu -mustard vinaigrette

ROCK SHRIMP SALAD avocado, hawaiian hearts of palm, carrot ginger vinaigrette

NASHVILLE CHICKEN SANDWHICH buttermilk marinated chicken breast, tomato, pickles, shredded lettuce, cayenne rub

DESSERT SERVED FAMILY STYLE

BUTTERCAKE

TREVITA PACKAGE



\$65 PER PERSON

CAESAR SALAD parmigiano reggiano, torn croutons, boquerones

A5 WAGYU BEEF SLIDERS garlic, truffle aioli

LEMON BUTTER GARLIC PRAWNS confit cherry tomatoes, smoked trout roe, fine herbs

ENTRÉE CHOICE OF ONE

POTATO GNOCCHI wild mushroom, spring asparagus, english peas, laura chenel goat cheese

STEAK FRITES *herb garlic waffle friess, sauce au poivre*

ROASTED CHICKEN roasted carrots, wild mushroom jus

DESSERT SERVED FAMILY STYLE

DOUBLE CHOCOLATE BROWNIE

LEMON MERINGUE CHEESECAKE

GULLWING PACKAGE



\$85 PER PERSON



CHOICE OF FOUR

HORS D'OEUVRES

45 MINUTES OF PASSING



\$65 PER PERSON

CRISPY SAUSAGE STUFFED OLIVES

WAGYU SLIDERS

MINI CRABCAKES

SHRIMP COCKTAIL

TRUFFLE GRILLED CHEESE

STEAK TARTAR

TUNATARTAR

RUXTON CEVICHE

CHAR-GRILLED OYSTER

COMPOSED OYSTER

COUNTRY FOIE GRAS PATE

COMPRESSED WATERMELON

FRESH GOAT CHEESE CROSTINI

DUCK RILLETTE ARANCHINI

DEVILED EGGS & CAVIAR

LOBSTER BISQUE SHOOTERS

NEW ZEALAND LAMB with mustard horesradish crust

ASPARAGUS & MELON wrapped in prroscuitto

Restaurant Policies PRIVATE FUNCTIONS

All parties hosted on property incur a 20% service charge, a 6% Maryland Sales Tax for Food and 9% Maryland Sales Tax for Alcohol. These charges are added and itemized on the final bill.

- A minimum number of guaranteed guests is required 72 hours prior to the date of your event. This final head count will be reflective of the number of the final invoice. Additional guests may be added within 72 hours, with approval
- Cancellation must be received 10 business days (Monday-Friday) prior to the date of your scheduled event
- All private dining packages include soft drinks,hot tea and coffee services. Beer, wine and cocktails are billed by consumption
- Perennial is not responsible for any lost or stolen personal property.
- It is strictly prohibited for any host or guest to take extra food and beverage off premises at the conclusion of their event.
- The menus and pricing within this packet are subject to change based upon availability and seasonality.

CONTACT

To book your event or inquire for more information, please contact:

Kristen Hladky KristenH@AtlasRestaurantGroup.com