



SPECIAL EVENTS



Bruce Molzan, Executive Chef at Ruggles Grill is a classically trained Chef and food artisan that graduated with honors from the Culinary Institute of America in Hyde Park, New York. At the beginning of his career he trained alongside other star chefs such as Wolfgang Puck at Spago, Hubert Keller at Fleur De Lys, Jeremiah Tower at Stars, and Joel Robuchun at Jamin, Paris. In 1982 Molzan ventured to Houston and found the perfect canvas to express his culinary creativity by acquiring Ruggles Grill.

At Ruggles Grill, Molzan created a new American eatery that became recognized nationwide for innovative Southwestern cuisine. Ruggles Grill has been featured in Food and Wine, Bon Appetit, London Financial Times, Great Chefs Great Cities Series, among other local Houston publications and news.

Known as a Houston Institution, Ruggles' popularity spans decades. The original structure was built in the 1920's as a residence in historical Montrose. The Westheimer area slowly began to evolve in the 1960's from strict residential neighborhoods to ones interspersed with local businesses. Ruggles was born in the 1970's with a complete renovation completed by the original owner Manfred Jachmich



Hurricane Ike dealt a blow to Ruggles. The million-dollar renovation was well worth the wait for the reopening and was received with rave reviews by Houstonians. The ceiling murals and dry wall were restored and the original flooring was preserved. The kitchen was updated and completely revamped with new appliances. The stained glass windows were restored piece by piece according to the original design from their native home in New Orleans. The French doors leading to the sidewalk dining that showcases the bustle of Westheimer remain intact. The historical ambience of the building from the stained glass windows to the original 1920's structure creates a dining experience that offers haute, locally sourced cuisine in what mimics the comfort of your home.

Thank you for your interest in Ruggles Grill for your event. The aura of casual dining and special occasion combined with classic service and innovative menus makes Ruggles Grill the perfect choice as the location for your next business meeting, celebration, or corporate event. The restaurant has a variety of spaces and menus to accommodate any need.

The upper level of Ruggles Grill offers two different rooms as a location for your function. The Pumpkin Room holds up to 12 people and offers a quiet, intimate environment removed from the bustle of the restaurant.

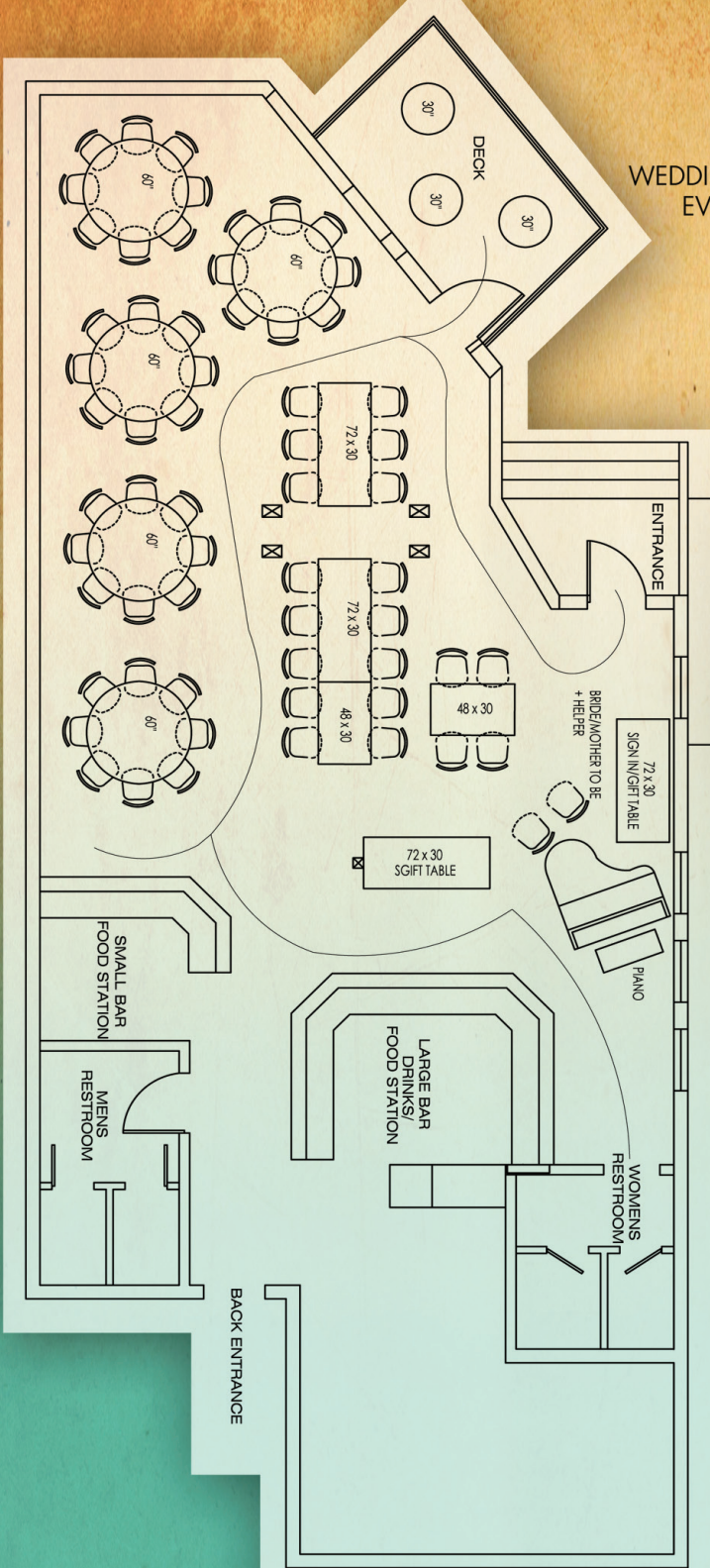
The Wine Room has an Old World feel that is perfect for a celebratory dinner or corporate meeting. The room holds 12 to 28 people and is

equipped with a screen for presentations. The room can also be divided to accommodate smaller groups. Adjacent to the Grill is the Green Room. The openness of this private hall makes it perfect for wedding receptions, corporate parties, and meaningful gatherings. A built-in bar offers full bar service and access to the outdoor seating area allows guests to enjoy the fresh air. The Green Room can be arranged to accommodate numerous floor plans to suit the needs of your event. It comfortably holds 90-120 people.

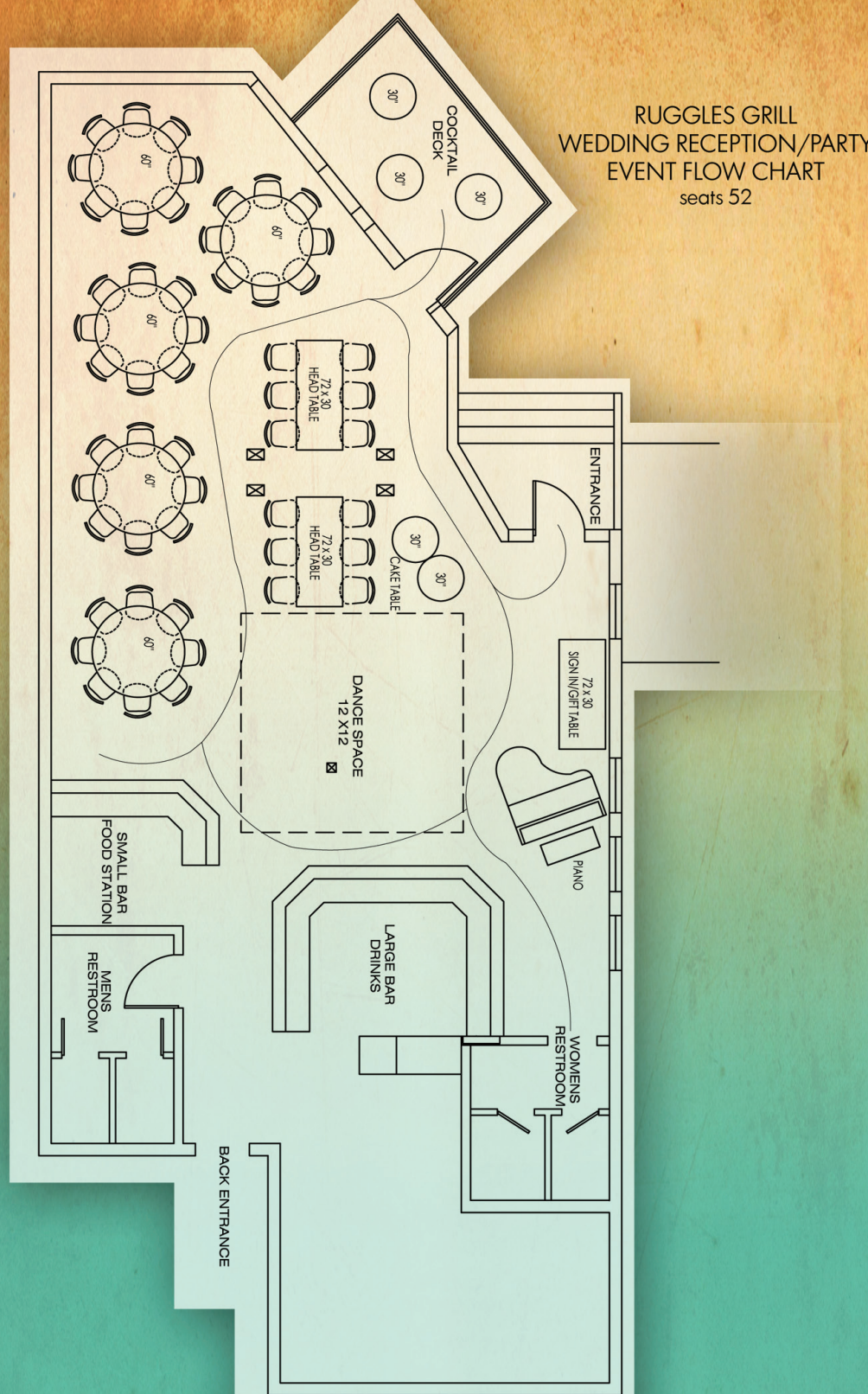
The staff at Ruggles Grill will work with you to design your event from menu creation with chef Bruce Molzan to wine selection to room design with onsite coordinators. Please fill in the information request form for further inquiry or call Mary Salas at 713-527-9400.



RUGGLES GRILL
WEDDING RECEPTION/PARTY
EVENT FLOW CHART
seats 62



RUGGLES GRILL
WEDDING RECEPTION/PARTY
EVENT FLOW CHART
seats 52



903 Westheimer
Houston, Texas 77006
www.RugglesGrill.com



Tel: 713.527.9400
Fax: 713.527.9402
Info@RugglesGrill.com

\$32 Menu

Selections for a Three-Course Dinner

Soup or Salad

Roasted Corn Chowder

jumbo lump crab salsa and sweet potato organic hemp crisps

Local Vegetable Chowder

organic red lentils, tomatoes, crimini mushrooms, yellow oyster mushrooms, fresh avocado and organic olive oil

Ruggles Local House Salad

with mixed greens, winter greens, jicama, dried blueberries, organic carrots, hot house tomatoes, organic fair trade, quinoa, parmesan cheese tuile and Village local honey mustard dressing

Texas Romaine Caesar Salad

with chipotle Caesar dressing, crispy capers, parmesan shavings, sundried tomatoes and grilled VBI onions

Entrée

Texas Holmes Farm Pan Seared Chicken

extra virgin olive oil mashed potatoes, broccoli, baby bok choy and fresh lemon zest

House Made Quinoa Red Pepper Angel Hair Gulf Shrimp Pasta

tomatoes, gulf shrimp jus and fresh ricotta cheese

Smoked Harrison Farm Pork Chops

with ancho local pecan cream sauce

Bruce's Veggie Plate

with seasonal vegetables and chefs sauces

Dessert

Select Your Favorite from Over 20 Different Ruggles Dessert Selections!

All of our desserts, sorbets, and ice creams are made fresh daily in the Ruggles kitchen. We garnish all of these with a combination of different sauces. Raspberry, Chocolate, Mango and Crème Anglaise (Vanilla) are used for the majority of our plates. Most desserts have a cookie, dark chocolate twill, fanned strawberry and a sprig of mint.

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\$42 Menu

Selections for a Three-Course Dinner

Soup or Salad

Roasted Corn Chowder

jumbo lump crab salsa and sweet potato organic hemp crisps

Local Vegetable Chowder

organic red lentils, tomatoes, crimini mushrooms, yellow oyster mushrooms, fresh avocado and organic olive oil

Ruggles Local House Salad

with mixed greens, winter greens, jicama, dried blueberries, organic carrots, hot house tomatoes, organic fair trade, quinoa, parmesan cheese tuile and Village local honey mustard dressing

Texas Romaine Caesar Salad

with chipotle Caesar dressing, crispy capers, parmesan shavings, sundried tomatoes and grilled VBI onions

Entrée

Satsuma Orange Chicken

served with an orange, lemon and frangelica sauce, topped with a buerre blanc and toasted hazelnuts

Smoked Harrison Farm Pork Chops

with ancho local pecan cream sauce

Salmon Pasta

house made organic spinach pasta, Castelvetrano Sicilian green olives sun dried tomatoes and organic pesto cream sauce

Texas Peppered All Natural New York Strip

with organic pumpkin seeds, red wine demi sauce, candied shallots and jalapenos

Dessert

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\$49 Menu

Selections for a Three-Course Dinner

Soup or Salad

Gulf Snapper & Crab Chowder

fresh tomatoes crab, fresh snapper, sausage, fish stock, peppers and onions cooked together to make a hearty chowder style soup. Garnished with crispy tortilla strips.

Tomato Basil Soup

warm golden puff pastry dome and house made basil mozzarella.

Ruggles Local House Salad

winter greens, mixed greens, jicama, dried blueberries, carrots, tomatoes, parmesan cheese and honey mustard dressing.

Goat Cheese Salad

sundried tomatoes, toasted almonds, warm local goat cheese, fresh apples and local live hydroponic mixed greens.

Warm Organic Spinach Salad

warm house made bacon dressing (nitrate free), tomatoes, portobello mushrooms and onions and farm eggs.

Entrée

Roasted Stuffed Chicken Breast

with goat cheese, sundried tomatoes, pecans and ancho pecan cream sauce.

Rio Grande Texas Pecan Crusted Salmon

with chipotle glaze, jumbo lump crab and horseradish corn sauce.

Seared Basil and Mixed Peppercorn Crusted Local Yellow Fin Tuna

fresh avocado, tomatoes, oregano and caper salsa and Mediterranean aioli

Texas All Natural House Made Harrison Farm Bacon Wrapped Filet

organic dijon roasted garlic, red mashed potato and red zante currant demi.

Dessert

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\$59 Menu

Selections for a Three-Course Dinner

Soup or Salad

Gulf Snapper & Crab Chowder

fresh tomatoes crab, fresh snapper, sausage, fish stock, peppers and onions cooked together to make a hearty chowder style soup. Garnished with crispy tortilla strips

Tomato Basil Soup

warm golden puff pastry dome and house made basil mozzarella

Hydro Bibb lettuce Salad

crispy house made bacon, fresh avocado, hot house tomatoes and cracked black pepper blue cheese dressing

Goat Cheese Salad

sundried tomatoes, toasted almonds, warm local goat cheese, fresh apples and local live hydroponic mixed greens

Warm Organic Spinach Salad

warm house made bacon dressing (nitrate free), tomatoes, portobello mushrooms and onions and farm eggs

Entrée

Texas Chicken & Four Cheese Hemp Ravioli's

organic roasted corn sauce and crispy sweet potatoes, grilled chicken breast with house made mozzarella, hemp and basil

Peppered Texas All Natural New York Strip

organic pumpkin seeds, red wine demi sauce, candied shallots and jalapenos

Pan Seared Gulf Snapper

with creamy avocado shrimp butter

Smoked All Natural Rib-Eye

with jumbo lump crab sake scampi sauce

Texas All Natural House Made Harrison Farm Bacon Wrapped Filet

organic dijon roasted garlic, red mashed potato and red zante currant demi

Dessert

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\$65 Menu

Selections for a Three-Course Dinner

Soup or Salad

Gulf Snapper & Crab Chowder

fresh tomatoes crab, fresh snapper, sausage, fish stock, peppers and onions cooked together to make a hearty chowder style soup - garnished with crispy tortilla strips

Tomato Basil Soup

warm golden puff pastry dome and house made basil mozzarella

Hydro Bibb lettuce Salad

crispy house made bacon, fresh avocado, hot house tomatoes and cracked black pepper blue cheese dressing

Goat Cheese Salad

mixed greens tossed in sun dried tomato vinaigrette with goat cheese and toasted, julienne of granny smith apples, parmesan cheese, and sun-dried tomatoes

Warm Organic Spinach Salad

warm house made bacon dressing (nitrate free), tomatoes, portobello mushrooms and onions and farm eggs

Entrée

Potato Crusted Sea Bass

sautéed and served over ravioli stuffed with crabmeat and cheese, herb roasted tomato and grilled asparagus

Bacon Wrapped Beef Tenderloin

passion fruit demi sauce and spicy roasted pineapple quinoa salsa

Smoked all Natural Rib-Eye

with three shrimp and sake scampi sauce

All Natural Lamb Chop's

topped with red wine sauce served with regular vegetables and side of jalapeno-mint jelly

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\$75 Menu

Selections for a Three-Course Dinner

Soup or Salad

Gulf Snapper & Crab Chowder

fresh tomatoes crab, fresh snapper, sausage, fish stock, peppers and onions cooked together to make a hearty chowder style soup - garnished with crispy tortilla strips

Tomato Basil Soup

warm golden puff pastry dome and house made basil mozzarella

Local Hydroponic Boston Lettuce Wedge Salad

crispy house made harrison farm bacon, fresh avocado, hothouse tomatoes and cracked, black pepper, blue cheese dressing

Goat Cheese Salad

mixed greens tossed in sun dried tomato vinaigrette with goat cheese and toasted, julienne of granny smith apples, parmesan cheese, and sun-dried tomatoes

Warm Organic Spinach Salad

warm house made bacon dressing (nitrate free), tomatoes, portobello mushrooms and onions and farm eggs

Entrée

TX Surf & Turf

TX sliced pork, gulf shrimp, all natural lamb chop, all natural beef tenderloin & organic red wine pomegranate reduction

TX Mixed Grill

based on seasonal vegetables & farmers market inspiration's

Chef's Special

based on seasonal vegetables & farmers market inspiration's

Seafood Platter

with jumbo lump crab cake stuffed gulf snapper, gulf seared shrimp & gulf oyster sake scampi sauce

Dessert

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