Thank you for choosing Truluck’s to host your next special event. For private business dinners, lunches, family gatherings, receptions, rehearsal dinners, cocktail parties and more, our experienced staff and warm Southern hospitality will ensure that your event will be a lasting memory. We are committed to unparalleled culinary excellence, amazing wine, and impeccable service – all dedicated to exceeding the expectations of your friends, family and associates.

Since 1992, we’ve been all about fresh seafood, Prime steaks cooked to perfection, succulent crab from around the globe, and an award-winning wine list – all served by our attentive staff. But enough about us. Your special occasion is all about you.

I look forward to helping you plan a menu customized just for your group, and I will take care of each detail – from audio/visual equipment, to floral arrangements, and more – that will make your event unforgettable.

— At your service,

Misty Montague
Special Events Coordinator
It’s our pleasure to tailor a menu to your specific requests. Truluck’s purchases fresh seafood daily. All seafood selections are subject to availability.

Package price includes fresh bread & coffee service. Prices are per guest and do not include 8.25% sales tax and 20% gratuity.

*Consumer Advisory: Consuming raw foods or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of foodborne illness.

### LUNCH OPTION A $75 per guest

**APPETIZERS**
SHRIMP COCKTAIL
KING OYSTER MUSHROOM VEGAN CEVICHE

**SOUP OR SALAD**
LOBSTER BISQUE
CAESAR SALAD

**ENTRÉES (CHOICE OF)**
FILET* 7 oz.
NORWEGIAN SALMON
AMISH NATURAL CHICKEN
VEGAN BOLOGNESE Field Roast sausage, stewed tomatoes, red palm oil and cashew ricotta with butternut squash noodles

**SIDES**
ASPARAGUS
PARMESAN MASHED POTATOES

**DESSERTS (CHOICE OF)**
CARROT CAKE
CHOCOLATE MALT CAKE

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### LUNCH OPTION B $60 per guest

**SALAD**
SONOMA GREENS SALAD

**ENTRÉES (CHOICE OF)**
FILET* 7 oz.
DUTCH YELLOWTAIL
AMISH NATURAL CHICKEN
VEGAN BOLOGNESE Field Roast sausage, stewed tomatoes, red palm oil and cashew ricotta with butternut squash noodles

**SIDE**
PARMESAN MASHED POTATOES

**DESSERTS (CHOICE OF)**
CARROT CAKE
CHOCOLATE MALT CAKE

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### LUNCH OPTION C $40 per guest

**ENTRÉES (CHOICE OF)**
SALMON SONOMA broiled Norwegian salmon fillet on a bed of spring mix tossed in honey vinaigrette with pickled onions, goat cheese, spicy pecans and olives
AMISH NATURAL CHICKEN with parmesan mashed potatoes
NORWEGIAN SALMON with parmesan mashed potatoes
VEGAN BOLOGNESE Field Roast sausage, stewed tomatoes, red palm oil and cashew ricotta with butternut squash noodles

**DESSERT**
CARROT CAKE

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**SIDE ADDITIONS (per person)**
ASPARAGUS $4     CRAB FRIED RICE $4     LOBSTER MASHED POTATOES $6     RICE PILAF $3
STEAK MUSHROOMS $3     ROASTED BROCCOLI $3     CREAMED SPINACH $4     STEAMED SPINACH $3
LYONNAISE POTATOES with truffle aioli $4

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**VEGAN MENU AVAILABLE WITH EACH PACKAGE**
Dinner menu options are also available during lunchtime.
Entrée Descriptions on page 3
SOUP & SALAD DESCRIPTIONS

LOBSTER BISQUE  lobster morsels, horseradish goat cheese
SONOMA GREENS SALAD  spicy pecans, local goat cheese, apples, kalamata olives, honey vinaigrette
CAESAR SALAD*  white anchovies, shaved pecorino, fresh lemon

ENTRÉE DESCRIPTIONS

SEAFOOD & CRAB
DUTCH YELLOWTAIL  mild, pan-seared fish with tomato, grape, mint, dill, and lime
NORWEGIAN SALMON  broiled with lemon and sea salt

STEAK & CHICKEN
FILET*  7 oz. filet of all-natural beef
AMISH NATURAL CHICKEN  with herbed pan gravy

ENTRÉE ADDITIONS  each
½ LB. ALASKAN KING CRAB  $35

ON TOP  per person
CHEF’S TOPPING  crab, shrimp, béarnaise  $11
IMPERIAL TOPPING  creamy blue lump crab and Cajun spices  $11

DESSERT DESCRIPTIONS
CARROT CAKE  rich and moist with fresh carrots, crushed pineapple, cinnamon, pecans and layers of sweet cream cheese icing  $6 per slice
CHOCOLATE MALT CAKE  fudgy chocolate cake with chocolate malt cream cheese icing  $6 per slice
CARROT CAKE CUPCAKES (48 hours' notice)  $4 each
CHOCOLATE MALT CUPCAKES (48 hours' notice)  $4 each
MINI CARROT CAKE CUPCAKES (48 hours' notice)  $2 each
MINI CHOCOLATE MALT CUPCAKES (48 hours' notice)  $2 each
TAKE HOME BOX OF A DUET OF MINI CUPCAKES (48 hours' notice)  $4 each

MINI CHOCOLATE MALT CUPCAKES (48 hours' notice)  $2 each
MINI CARROT CAKE CUPCAKES (48 hours' notice)  $2 each
TAKE HOME BOX OF A DUET OF MINI CUPCAKES (48 hours' notice)  $4 each
APPETIZER OFFERINGS

COLD APPETIZERS

½ LB. ALASKAN KING CRAB  $35 each
BLUE CRAB LOUIE colossal lump crab remoulade, grated egg and green onion 2 oz.  $8 each
CRAB TARAMASALATA creamy Greek spread topped with blue crab, olive oil, kalamata olives and lemon. Served with warm bread  $4.5 per guest
SHRIMP COCKTAIL atomic cocktail sauce  $4 each

HOT APPETIZERS

SALT & PEPPER CALAMARI stir-fry vegetables, specialty mustard, sweet Vietnamese chili sauce  $4.5 per guest
LOBSTER BISQUE SHOOTER  $3 each
JUMBO LUMP CRAB CAKE dilled tartar sauce 2.5 oz.  $9 each
KABOBS marinated skirt steak, pickled radish, blistered tomato and chimichurri  $8 each
MEDITERRANEAN SKEWERS STRIPLOIN Haloumi cheese, zucchini and red bell peppers with feta tzatziki  $8 each
PRIME MEATBALL prime chuck, brisket and short rib, house made steak sauce 3 oz.  $3 each
LYONNAISE POTATO cooked in duck fat with truffle aioli  $4 per guest

CRUDO

HAWAIIAN TUNA CRUDO* chunks of tuna with cherry tomatoes, grapes, capers, red onion, mint, dill and lime  $4 per guest
DUTCH HIRAMASA CRUDO* with Peruvian tiradito sauce and corn nuts  $8 per guest
NORWEGIAN SALMON CRUDO* chunks of salmon with cucumber, lemon, olive oil and curried crème fraiche  $4 per guest

VEGETARIAN

VEGETARIAN MEATBALLS with smoked tomato sauce 2 oz.  $4.75 each
TOMATO & OLIVE BRUSCHETTA basil, honey vinaigrette, goat cheese  $2.25 each
KING OYSTER MUSHROOM VEGAN CEVICHE marinated king trumpet mushrooms, tiradito sauce, pomegranate seeds and corn nuts  $3 per guest
HEARTS OF PALM VEGETARIAN *CRAB CAKE* 2.5 oz. hearts of palm, pickles, house made tartar sauce, oyster crackers and pecorino  $3 each
THE TRULUCK’S PRIVATE DINING EXPERIENCE

ACCOMMODATIONS

We can arrange each of our private dining rooms to create precisely the feel you desire, for business meetings, rehearsal dinners and more. Truluck’s is open for dinner nightly, and will open for contracted lunch groups with the appropriate minimum.

THE NAPLES ROOM

This room is entirely private and features a private bar, dedicated kitchen and wait staff and Audio Visual Package including (3) 55” flat screen TV’s, wireless lavaliere or handheld microphone, and HDMI inputs for an additional fee.

The Naples Room is 42’ x 29’,
Cocktail Area: 16’ x 14’
- 64 Seated with Full Rounds
- 42 Seated with Crescent Rounds, Presentation Style
- 20 Seated Boardroom Style
- 100 Cocktail Style Reception

THE CELLAR

The Cellar is entirely private and features a dedicated kitchen and wait staff, and an Audio Visual Package including (2) 55’ flat screen TV’s, wireless lavaliere or handheld microphone, and HDMI inputs for an additional fee.

The Cellar is 41’5” L x 24’ 5” W
- 48 Seated with Full Rounds
- 32 Seated with Crescent Rounds, Presentation Style
- 28 Seated Boardroom Style
- 60 Cocktail Style Reception
THE TRULUCK’S PRIVATE DINING EXPERIENCE

ACCOMMODATIONS (CONTINUED)

THE SONOMA ROOM
The Sonoma room is entirely private and features a dedicated kitchen and wait staff and an Audio Visual Package including a 55” flat screen TV, wireless lavaliere or handheld microphone, and HDMI inputs for an additional fee.

The Sonoma Room is 20’ x 24’ 5”
- 24 Seated with Full Rounds
- 16 Seated Boardroom Style
- 30 Cocktail Style Reception

THE NAPA ROOM
The Napa room is entirely private and features a dedicated kitchen and wait staff and an Audio Visual Package including a 55” flat screen TV, wireless lavaliere or handheld microphone, and HDMI inputs for an additional fee.

The Napa Room is 20’ x 24’ 5”
- 24 Seated with Full Rounds
- 18 Seated Crescent Rounds, Presentation Style
- 20 Seated Boardroom Style
THE TRULUCK’S PRIVATE DINING EXPERIENCE

THANK YOU FOR CHOOSING TRULUCK’S!
The enclosed private dining guide and menus will assist you in planning your special occasion. We’re here to help with every single detail to ensure that your event will be an absolute success.

MENUS
All of our meats, seafood and produce are ordered specially for your event and prepared in our kitchen to guarantee the finest quality. For this reason, it is necessary to preplan a menu in advance. We are happy to assist you in planning a menu tailored for your unique event. For your convenience, we have provided you with several preplanned menu options featuring our most popular entrées. Special requests and specific dietary needs can be easily accommodated with advanced notice. We will confirm menu pricing based on current market availability.

WINE & BEVERAGE SUGGESTIONS
Truluck’s offers up to 200 delicious wine selections. For our adventurous wine connoisseur we feature wines from around the world. Your special events coordinator will be happy to help you select the perfect complement to your evening from our award-winning wine list. We offer open bar, cash bar, liquor, beer, wine or a combination thereof. All alcoholic beverages are based on consumption and wine is priced per bottle. Our preplanned menu options include coffee service.

CUSTOMIZED REQUESTS & AUDIO/VISUAL
We are happy to accommodate any requests you may have, such as floral arrangements, ice sculptures, decorations, or audio visual needs for an additional fee. Flat screen TV’s and wireless microphone with speakers are available for an additional fee in each private dining room. Complimentary Wi-Fi access is available.

RESERVATIONS & MINIMUMS
Private parties are welcome to reserve our private room or the entire restaurant with appropriate food and beverage minimum. These minimum expenditures or room fees differ by day, time and season and are prior to tax (8.25%) and suggested gratuity (20%). In addition, we are happy to schedule events outside of our normal operating hours. Your private room reservation will be confirmed upon receipt of your credit card information and booking contract, which notes the reservation details and our cancellation policy. Payment in full is required at the completion of your event. We accept American Express, MasterCard, Visa, Discover, and cash. We ask that your menu selections be finalized at least 10 days prior to your event. A final menu contract will be provided to confirm food, beverage and event specifics. We also ask that your final guarantee guest count be confirmed two business days prior to your event.

SAFETY
To keep you and our staff protected we’ve implemented safeguards that include:
- airPHX air and surface disinfection technology. Used in hospitals and healthcare facilities, it eliminates 90-98% of Coronavirus, influenza, norovirus, hepatitis, salmonella, E. coli, and over 30 common bacteria and viruses both in the air and on surfaces.
- Single-use menus
- All staff undergo daily health screenings
- Additional hand sanitizer stations
- Stringent cleaning and sanitization
- Premises routinely cleaned and sanitized
**THE TRULUCK’S PRIVATE DINING EXPERIENCE**

**DRESS CODE**
Proper Attire Required. We are a special occasion restaurant with a strict, upscale dress code. We do not allow beachwear, jerseys, beanies, bandanas, and ball caps for all are prohibited. No hats of any kind, tank tops, sleeveless shirts for gentlemen. Excessively revealing clothing, exposed undergarments and oversized, baggy clothing are not allowed. Clothing emitting offensive odors is not permitted to be worn anywhere on the property. Management reserves the right to refuse service to patrons who are inappropriately dressed regardless of their reservation status.

**VALET PARKING**
Valet parking is available in the evenings on behalf of your guests and may be added to your bill upon request. Valet parking is currently $14 per car, which includes gratuity.

**OUR LOCATION**
Truluck's Ocean's Finest Seafood & Crab (Downtown)
400 Colorado Street (at 4th and Colorado), Austin, TX 78701
Restaurant (512) 482-9000
Misty Montague (512) 314-5892  |  mmontague@trulucks.com
Austin

“Top 100 Restaurants in America” – OpenTable
“Customer Service Award” – Austin Chamber of Commerce
“Best Places to Work in Central Texas” – Austin Business Journal
“Award of Excellence” – Wine Spectator Magazine

Fabulous parties, lasting memories
and none of the stress