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,

Rebecca Wright, CPCE
Special Events Coordinator
LUNCH OPTION A  $75 per guest

APPETIZERS
SHRIMP COCKTAIL
KING OYSTER MUSHROOM VEGAN CEVICHE

SOUP OR SALAD (choice of)
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

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

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

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

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

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.
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
**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 YELLOWTAIL CRUDO* with Peruvian tiradito sauce and corn nuts $8 per guest
NORTH ATLANTIC 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

These rooms are entirely private and features a dedicated staff that services your event in your own private kitchen.

NAPLES ROOM 1: 475 sf
- 32 Seated with Mixed Tables
- 26 Presentation Style
- 18 Seated Double-Wide Rectangle (one long table)
- 40 Cocktail Style Reception

NAPLES ROOM 2: 475 sf
- 32 Seated with Mixed Tables
- 26 Presentation Style
- 18 Seated Double-Wide Rectangle (one long table)
- 40 Cocktail Style Reception

NAPLES ROOM 3: 450 sf
- 32 Seated with Mixed Tables
- 26 Presentation Style
- 18 Seated Double-Wide Rectangle (one long table)
- 40 Cocktail Style Reception

NAPLES ROOMS 1 & 2 COMBINED: 950 sf
- 64 Seated with Mixed Tables
- 56 Presentation Style
- 80 Cocktail Style Reception

NAPLES ROOMS 2 & 3 COMBINED: 950 sf
- 64 Seated with Mixed Tables
- 56 Presentation Style
- 80 Cocktail Style Reception

NAPLES ROOMS 1, 2, & 3 COMBINED: 1400 sf
- 100 Seated with Mixed Tables
- 75 Presentation Style
- 72 Seated with Full Rounds
- 150 Cocktail Style Reception
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 event 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 Coronaviruses, 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 clotheings, 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 complimentary for private dining guests. Attendant gratuity is not included, but can be added to your final bill upon request. Valet attendant gratuity is currently $5 per vehicle.

OUR LOCATION
Truluck’s Ocean’s Finest Seafood & Crab
2401 McKinney Avenue (Corner of Maple and McKinney), Dallas, TX 75201
Restaurant (214) 220-2401
Rebecca Wright, CPCE (214) 220-2909 | rwright@trulucks.com
Dallas

“Best Seafood Restaurant” D Magazine
“Best Seafood Restaurant” Addison Magazine
“Best Seafood Restaurant” Fort Worth Magazine
“Award of Excellence” Wine Spectator Magazine

Fabulous parties, lasting memories and none of the stress

Please contact Rebecca Wright, CPCE for assistance. Phone: 214 220 2909 rwright@trulucks.com