

TRU

Menu A

\$140

Appetizers to share

SHRIMP COCKTAIL
PETIT JUMBO LUMP CRABCAKE
CRISP LOBSTER & SHRIMP BEIGNET
PRIME MEATBALL

Soup or Salad choose two

LOBSTER BISQUE
SONOMA GREEN SALAD
LITTLE GEM CAESAR SALAD
ICEBERG WEDGE SALAD

Entrées choose four

SEARED SALMON
MISO-GLAZED SEABASS
ROASTED NATURAL CHICKEN BREAST
FILET, 12 oz or 8 oz
PRIME RIBEYE 16 oz
PETIT COLD WATER LOBSTER TAIL DUO

Sides choose two

ASPARAGUS, CREAMED SPINACH
RICE PILAF, PAN SEARED BROCCOLI,
STEAKHOUSE STYLE MUSHROOMS, CRAB FRIED RICE,
LYONNAISE POTATOES, PARMESAN MASHED POTATOES

Desserts choose two

KEY LIME PIE
CARROT CAKE
CHOCOLATE MALT CAKE

Toppings & Pairings per person

CRAB OSCAR \$18
PETIT MAINE LOBSTER TAIL \$28
PRIME KING CRAB \$34

Vegetarian menu options are available upon request

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

TRULUCK

Menu B

\$125

Appetizers to share

SHRIMP COCKTAIL
PETIT JUMBO LUMP CRABCAKE
PRIME MEATBALL

Soup or Salad choose two

LOBSTER BISQUE
SONOMA GREEN SALAD
LITTLE GEM CAESAR SALAD
ICEBERG WEDGE SALAD

Entrées choose four

SEARED SALMON
MISO-GLAZED SEABASS
ROASTED NATURAL CHICKEN BREAST
FILET, 8 oz
NEW YORK STRIP, 14 oz

Sides choose two

PARMESAN MASHED POTATOES, ASPARAGUS,
CREAMED SPINACH, STEAKHOUSE STYLE MUSHROOMS,
RICE PILAF, LYONNAISE POTATOES

Desserts choose two

KEY LIME PIE
CARROT CAKE
CHOCOLATE MALT CAKE

Toppings & Pairings per person

CRAB OSCAR \$18
PETIT MAINE LOBSTER TAIL \$28
PRIME KING CRAB \$34

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TRULUCK

Menu C

\$95

Appetizers to share

SHRIMP COCKTAIL
PETIT JUMBO LUMP CRABCAKE
PRIME MEATBALL

Soup or Salad choose two

LOBSTER BISQUE
SONOMA GREEN SALAD
LITTLE GEM CAESAR SALAD
ICEBERG WEDGE SALAD

Entrées choice of

MEDITERRANEAN BRANZINO
SEARED SALMON
ROASTED NATURAL CHICKEN BREAST
FILET, 8 oz

Sides choose two

CREAMED SPINACH
ASPARAGUS
RICE PILAF
PARMESAN MASHED POTATOES

Desserts choose two

KEY LIME PIE
CARROT CAKE
CHOCOLATE MALT CAKE

Side Additions \$4 each per person

STEAKHOUSE STYLE MUSHROOMS, PAN SEARED BROCCOLI,
STEAMED SPINACH, ASPARAGUS,
CRAB FRIED RICE, LYONNAISE POTATOES

Toppings & Pairings per person

CRAB OSCAR \$18
PETIT MAINE LOBSTER TAIL \$28
PRIME KING CRAB \$34

Vegetarian menu options are available upon request

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TRULUCK

Menu 

\$80

Starter choose one

- SHRIMP COCKTAIL**
- TOMATO & OLIVE BRUSCHETTA**
- SONOMA GREEN SALAD**
- LITTLE GEM CAESAR SALAD**

Entrées

- SEARED SALMON**
- ROASTED NATURAL CHICKEN BREAST**
- FILET, 6 oz**

Sides to share

- BROCCOLI**
- PARMESAN MASHED POTATOES**

Desserts choose two

- KEY LIME PIE**
- CARROT CAKE**
- CHOCOLATE MALT CAKE**

Sides \$4 each per person

- STEAKHOUSE STYLE MUSHROOMS**
- CREAMED SPINACH**
- STEAMED SPINACH**
- ASPARAGUS**
- CRAB FRIED RICE**
- LYONNAISE POTATOES**
- RICE PILAF**

Vegetarian menu options are available upon request

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Vegetarian Menu

\$75

Appetizers choice of

ASIAN MUSHROOM LETTUCE WRAPS VT

MEATY BUT MEATLESS MEATBALLS VT

Salad

SONOMA GREEN SALAD VT

Entrées choice of

CAULIFLOWER STEAK VG

PAPPARDELLE BOLOGNESSE VT

Sides choice of

STEAMED SPINACH, FLORENTINE CAULIFLOWER "RICE"

OR PAN-SEARED BROCCOLI VT/VG

Desserts choice of

SEASONAL BERRIES VT

VEGAN GELATO VG

VG = VEGAN

VT= VEGETARIAN

TRULUCK

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Appetizer Offerings

** denotes tray passable item*

Cold Appetizers

- 1/2 LB. ALASKAN KING CRAB** \$62 each
- BLUE CRAB GUACAMOLE** *fresh lime, plantain chips* \$4 each
- BLUE CRAB LOUIE** *colossal lump crab remoulade, grated egg and green onion* 2 oz. \$12.5 each
- FRESH STONE CRAB CLAW** *medium Market Price* (subject to availability)
- SHRIMP COCKTAIL*** *atomic cocktail sauce* \$4 each
- FEATURED OYSTER** *fresh shucked oysters of the moment* \$4 each
- SMOKED SALMON DEVEILED EGG*** *fresh dill, everything dust* \$4.5 each
- SPICY SALMON CRISPY RICE*** *shaved green onion, pickled ginger, dynamite sauce* \$4 each
- TUNA TARTARE*** *sushi grade tuna, cucumber, ponzu vinaigrette, pickled ginger* \$3 each
- LOBSTER SLIDER*** *maine lobster, creamy dressing, dill, brioche bun* \$12 each

Hot Appetizers

- SALT & PEPPER CALAMARI** \$4.5 per guest
- LOBSTER BISQUE SHOOTER*** \$3 each (minimum order of 25)
- CRISP LOBSTER & SHRIMP BEIGNET*** \$4.5 each
- JUMBO LUMP CRAB CAKE*** *dilled tartar sauce* 1.25 oz. \$5.5 each | 2.5 oz. \$11 each
- PRIME MEATBALL*** *house steak sauce* 1 oz. \$2.5 each
- HOT HONEY CHICKEN BITE** *pimento aioli* \$4 each
- HOT & CRUNCHY SHRIMP** *mango remoulade* \$4 each
- SURF & TURF SKEWER*** *grilled shrimp, prime steak, heirloom cherry tomato, roasted jalapeño béarnaise* \$7.5 each
- PRIME STEAK SLIDER** *herbed cheese, mushroom duxelles, brioche bun* \$7 each
- PRIME MEATBALL SLIDER** *blue cheese crumbles, tl steak sauce, brioche bun* \$5 each
- CRABCAKE SLIDER** *romaine lettuce, tomato, tartar sauce, brioche bun* \$7 each

Vegetarian

- TOMATO AND OLIVE BRUSCHETTA*** *tomato, olives, basil, goat cheese, toasted sourdough crostini* \$3 each
- VEGETARIAN MEATBALL*** *roasted red pepper romesco* 2 oz. \$4.75 each
- ASIAN MUSHROOM LETTUCE WRAPS** *tamari-sesame vinaigrette* \$3.75 each

Menu Descriptions

Soups & Salads

LOBSTER BISQUE *aged sherry, lobster morsels*

SONOMA GREENS SALAD *spicy pecans, goat cheese, apples, dried cranberries, honey vinaigrette*

LITTLE GEM CAESAR SALAD* *shaved parmesan, parker house croutons, caesar style dressing*

ICEBERG WEDGE SALAD *blue cheese, warm bacon, cherry tomatoes, blue cheese dressing*

Entrées

SEARED SALMON *with extra virgin olive oil, fresh lemon, sea salt*

MEDITERRANEAN BRANZINO *roasted, heirloom tomatoes, olives, capers, chives, lemon- extra virgin olive oil*

MISO-GLAZED SEABASS *crab fried rice, chilled cucumber slaw*

ROASTED NATURAL CHICKEN *wild mushroom cream sauce*

FILET*, 6 or 8 oz barrel-cut

PRIME NEW YORK STRIP,* 14 oz center-cut

PRIME RIBEYE* center-cut boneless

PETIT COLD WATER LOBSTER TAIL DUO *served with lemon garlic butter*

ROASTED CAULIFLOWER STEAK *asparagus, roasted red pepper romesco* **VG**

PAPPARDELLE BOLOGNESE *plant based sausage, meatballs, tomato, cashew ricotta, basil* **VT**

Welcome Cocktails

FIRST CRUSH *vodka, almond syrup, fresh lemon juice, berry tea, cherry liqueur* | 17.5

HOUSE OLD FASHIONED *bourbon, spiced orange syrup, angostura, orange bitters* | 17

LIVELY UP *Ford's, raspberry syrup, lime juice, ginger beer, cucumber slices* | 17

SPICY BLACKBERRY MARGARITA *tequila, orange liqueur, blackberry purée, habañero syrup, lime* | 17.5

Champagne Toast

COLLET, BRUT, ROSÉ, CHAMPAGNE, FRANCE, NV | 108

BOLLINGER, SPECIAL CUVÉE, CHAMPAGNE, NV | 138

VOLLERAUX, CUVÉE MARGUERITE, CHAMPAGNE, 2013 | 236

Bubbles Bar

\$5 PER PERSON PLUS POEMA, CAVA, NV BASED ON CONSUMPTION

Enhance your champagne toast with an interactive event.

Add fresh local berries paired with fresh juices to give your guests a prime mimosa experience.

Wine

Your sales & events manager will help select custom wine pairings from our Wine Spectator-honored wine list to complement your gathering.