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,

Julie Milo
Special Events Coordinator
**DINNER MENU A**  $140 per guest

**APPETIZERS**
- PRIME MEATBALL
- JUMBO LUMP CRAB CAKE
- BLUE CRAB LOUIE
- SHRIMP COCKTAIL

**SOUP OR SALAD**
- LOBSTER BISQUE
- CAESAR SALAD*

**ENTRÉES (CHOICE OF)**
- BONE-IN RIBEYE FILET* 16 oz.
- SOUTH AFRICAN LOBSTER TAIL
- NEW ENGLAND PAN-SEARED SEA SCALLOPS
- SURF-N-TURF 7 oz. filet + ½ lb. king crab

**SIDES**
- STEAMED SPINACH
- PARMESAN MASHED POTATOES
- CRAB FRIED RICE

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

---

**DINNER MENU B**  $125 per guest

**APPETIZERS**
- PRIME MEATBALL
- JUMBO LUMP CRAB CAKE
- TUNA CRUDO*
- SHRIMP COCKTAIL

**SOUP OR SALAD**
- LOBSTER BISQUE
- CAESAR SALAD*

**ENTRÉES (CHOICE OF)**
- PRIME NEW YORK STRIP* 16 oz.
- FILET* 7 oz.
- PRIME KING CRAB LEG 1 lb.
- FLORIDA BLACK GROUPER

**SIDES**
- ASPARAGUS
- PARMESAN MASHED POTATOES
- STEAK MUSHROOMS

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

---

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

---

**VEGAN MENU AVAILABLE WITH EACH PACKAGE**
- Entrée Descriptions on page 4
DINNER MENU C $95 per guest

APPETIZERS
SHRIMP COCKTAIL
JUMBO LUMP CRAB CAKE
PRIME MEATBALL
KING OYSTER MUSHROOM VEGAN CEVICHE

SOUP OR SALAD
LOBSTER BISQUE
SONOMA GREENS SALAD

ENTRÉES (choice of)
FILET IMPERIAL
MISO-GLAZED SEABASS
NORWEGIAN SALMON
AMISH NATURAL CHICKEN

SIDES
ASPARAGUS
PARMESAN MASHED POTATOES

DESSERTS (choice of)
CARROT CAKE
CHOCOLATE MALT CAKE

DINNER MENU D $75 per guest

APPETIZERS
SHRIMP COCKTAIL
KING OYSTER MUSHROOM VEGAN CEVICHE

SOUP OR SALAD
LOBSTER BISQUE
SONOMA GREENS SALAD

ENTRÉES (choice of)
FILET* 7 oz.
NORWEGIAN SALMON
AMISH NATURAL CHICKEN

SIDES
ASPARAGUS
PARMESAN MASHED POTATOES

DESSERTS (choice of)
CARROT CAKE
CHOCOLATE MALT CAKE

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

VEGAN MENU AVAILABLE WITH EACH PACKAGE
Entrée Descriptions on page 4
APPETIZERS
KING OYSTER MUSHROOM VEGAN CEVICHE
marinated king trumpet mushrooms, tiradito sauce, pomegranate seeds and corn nuts

VEGETARIAN MEATBALLS
with smoked tomato sauce

SALAD
SONOMA GREENS
spicy pecans, goat cheese, apples, kalamata olives, honey vinaigrette (vegan preparation available)

ENTRÉE
VEGAN BOLOGNESE
Field Roast sausage, stewed tomatoes, red palm oil and cashew ricotta with butternut squash noodles

INDIVIDUAL VEGAN SIDES (CHOICE OF)
ASPARAGUS or STEAMED SPINACH

DESSERT (CHOICE OF)
MACERATED SEASONAL BERRIES (vegan)
VANILLA ICE CREAM (vegetarian)

PLANT BASED FOUR COURSE $75 per guest
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

ENTERÉE DESCRIPTIONS
SEAFOOD & CRAB
FLORIDA BLACK GROUPER mild, pan-seared fish with tomato, grape, mint, dill, and lime
MISO-GLAZED SEABASS crab fried rice, chilled cucumber slaw
NEW ENGLAND PAN-SEARED SEA SCALLOPS colossal size, blistered heirloom tomatoes, garlic and herbs
NORWEGIAN SALMON broiled with lemon and sea salt
PRIME KING CRAB LEG the Ultimate of King Crab, lemon-garlic butter
SOUTH AFRICAN LOBSTER TAIL the Rolls Royce of lobster

STEAK & CHICKEN
FILET IMPERIAL* 7 oz. all natural center-cut filet of beef with creamy blue lump crab and Cajun spices
FILET* 7 oz. filet of all-natural beef
PRIME NEW YORK STRIP* 16 oz. prime center-cut strip
BONE-IN RIBEYE FILET* 16 oz. small eye, prime ribeye
AMISH NATURAL CHICKEN with herbed pan gravy
SURF-N-TURF* 7 oz. center-cut filet of all-natural beef with a half pound of prime king crab

ENTERÉE ADDITIONS each
1⁄2 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
FLORIDA BLACK GROPER 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 happy to open for contracted groups outside of normal operating hours with the appropriate minimum.

THE NAPLES ROOM
Our Naples Room is entirely private with a dedicated staff. We offer an audio visual package including a drop down screen and projector for an additional fee.

The Naples Room is 18’ x 18’
- 32 Seated with Full Rounds
- 24 seated with Crescent Rounds, Presentation Style
- 18 with Boardroom Style, 1 table on a diagonal
- 26 with Boardroom Style, 2 tables parallel to each other

THE TERRACE
The outdoor terrace is semi-private and features your very own dedicated staff, outdoor heaters and fans for your comfort.

The Terrace is 12’ x 45’
- 54 Seated with Mixed Tables
- 40 seated Boardroom Style table with A/V if needed
- 50-60 for a Cocktail 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. 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%) 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 clothings, 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.

PARKING
Valet Parking is available on behalf of your guests during lunch and dinner and may be added to your bill upon request. Valet parking is currently $10 per car, not including gratuity. Complimentary self-parking is available in the SunTrust (777) parking garage with Truluck’s validation stamp during dinner only. Lunchtime self-parking is $6 per hour or $2 per 20 minutes with a maximum of $18 per car.

OUR LOCATION
Truluck’s Ocean’s Finest Seafood & Crab
777 Brickell Avenue, Suite 100
(at SE 8th & Brickell in the SunTrust Building) Miami, FL 33132
Restaurant (305) 579-0035
Julie Milo (786) 275-5730  |  jmilo@trulucks.com
Miami

“Best Seafood” & “Best Service” Boca Raton Magazine

“Rated #1 Most Popular Restaurant in Naples” TripAdvisor.com

“Award of Excellence” Wine Spectator Magazine

Fabulous parties, lasting memories
and none of the stress

Please contact Julie Milo for assistance. Phone: 786 275 5730 jmilo@trulucks.com