

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 GREENS 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 GREENS SALAD
LITTLE GEM CAESAR SALAD
ICEBERG WEDGE SALADS

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 GREENS 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 GREENS 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 GREENS SALAD VT

Entrées choice of

CAULIFLOWER STEAK VG

PAPPARDELLE BOLOGNESE VT

Sides choice of

STEAMED SPINACH VG

FLORENTINE CAULIFLOWER "RICE" VT

OR PAN-SEARED BROCCOLI VT

Desserts choice of

SEASONAL BERRIES VG

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

Appetizer Offering Continued

Station Style Offerings

Minimum order of 25 is required

FRUIT AND CHEESE DISPLAY *(serves 25)* \$225

VEGETABLE CRUDITÉ *(serves 25)* \$225

BEEF TENDERLOIN CARVING STATION *herb-crusted beef tenderloin, spicy mustard sauce, horseradish cream and freshly baked rolls* \$32 per guest (Culinary attendant required, \$150 attendant fee)

MEDITERRANEAN SEAFOOD SALAD *crab, shrimp, calamari, tomato, olives, cucumbers, feta cheese* \$9 per guest

SONOMA SALAD *spicy pecans, goat cheese, apples, dried cranberries, honey vinaigrette* \$6 per guest

CARAMELIZED BROCCOLI *roasted red pepper romesco* \$6 per guest

ASPARAGUS *jalapeño béarnaise* \$6 per guest

Desserts

CARROT CAKE *cream cheese icing, spicy pecans, warm butterscotch* \$6 per slice

CHOCOLATE MALT CAKE *malt icing, berries, warm chocolate sauce* \$6 per slice

"24 KARAT" CAKE TRUFFLES *cake balls dipped in white chocolate and gold dust in a silver truffle box* 2 per box \$8

CARROT CAKE CUPCAKES *(48 hours' notice)* \$6 each

CHOCOLATE MALT CUPCAKES *(48 hours' notice)* \$6 each

MINI CARROT CAKE CUPCAKES* *(48 hours' notice)* \$3 each

MINI CHOCOLATE MALT CUPCAKES* *(48 hours' notice)* \$3 each

TAKE HOME BOX OF A DUET OF MINI CUPCAKES *(48 hours' notice)* \$6 each

PAULA'S CHOCOLATE CHIP COOKIES \$18 dozen

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 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.