Lunch Menu A

4 Courses

\$69

Appetizers choose one to share

SHRIMP COCKTAIL
JUMBO LUMP CRABCAKE
TOMATO & OLIVE BRUSHCHETTA

Soup or Salad choose two

LOBSTER BISQUE SONOMA GREEN SALAD LITTLE GEM CAESAR SALAD

Entrées choose three

PRIME CHEESEBURGER
STEAK SALAD
SEARED SALMON
CHICKEN STROGANOFF
FILET MIGNON 6 oz

Sides to share

BROCCOLI PARMESAN MASHED POTATOES

Desserts choose two

KEY LIME PIE CARROT CAKE CHOCOLATE MALT CAKE

Side Additions \$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

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.



Lunch Menu B

3 Courses

\$59

*choose appetizer or dessert to offer in addition to soup/salad and entrée courses

Appetizers* choose one to share

SHRIMP COCKTAIL

TOMATO & OLIVE BRUSHCHETTA

Soup or Salad choice of LOBSTER BISQUE SONOMA GREEN SALAD

Entrées choose three

PRIME CHEESEBURGER

STEAK SALAD

SEARED SALMON

CHICKEN STROGANOFF

FILET, 6 oz

Sides to share broccoli parmesan mashed potatoes

Desserts* choose two

KEY LIME PIE

CARROT CAKE

CHOCOLATE MALT CAKE

Side Additions \$4 each per person

Steakhouse Style Mushrooms

CREAMED SPINACH

STEAMED SPINACH

ASPARAGUS

CRAB FRIED RICE

LYONNAISE POTATOES

RICE PILAF

*Course option - please choose to offer either appetizers or dessert

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Vegetarian Menu

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 BOLOGNESE VT

 $Sides\ choice\ of$ steamed spinach of pan-seared broccoli VT/VG

Desserts choice of
SEASONAL BERRIES VG
VEGAN GELATO VG

VG = VEGAN
VT= VEGETARIAN



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Appetizer Offerings

* denotes tray passable item

Cold Appetizers

I/2 LB. ALASKAN KING CRAB \$62 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 DEVILED EGG* fresh dill, everything dust \$4.5 each

SPICY SALMON CRISPY RICE shaved green onion, pickled ginger, dynamite sauce \$4 each

 $\textbf{TUNA TARTARE}^* \ sushigrade \ tuna, cucumber, ponzu\ vinaigrette, pickled\ ginger\ \$3\ each$

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, kalamata olives, 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 malticing, 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