

TRULUCK

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
CAESAR SALAD**

Entrées choose three

**LUX 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**

Plant-based 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

LUX 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*

Plant-based menu options are available upon request

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TRULUCK'S

Vegetarian Menu

\$75

Appetizers choice of

CRISP TRUFFLE MUSHROOM RISOTTO CROQUETTE 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 or PAN-SEARED BROCCOLI VT/VG

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 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

FILET MIGNON TARTAR* caper, red onion, black pepper, grated hard-boiled egg, toasted baguette \$3.5 each

TUNA TARTAR* 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

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* smoked tomato sauce 2 oz. \$4.75 each

TRUFFLE-MUSHROOM RISOTTO CROQUETTE* white truffle aioli \$4.5 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 with vegan béarnaise \$6 per guest

ASPARAGUS with vegan 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