# Soup or Salad choose two 

LOBSTER BISQUE SONOMA GREEN SALAD

CAESAR SALAD
ICEBERG LETTUCE WEDGE
Entrées choose four
SEARED SALMON
MISO-GLAZED SEABASS
CHICKEN STROGANOFF
FILET, 12 oz or 8 oz
PRIME RIBEYE 16 oz
PETIT COLD WATER LOBSTER TAIL DUO
Sides choose two
ASPARAGUS, CREAMED SPINACH, PAN SEARED BROCCOLI, STEAKHOUSE STYLE MUSHROOMS, CRAB FRIED RICE, LYONNAISE POTATOES, PARMESAN MASHED POTATOES, RICE PILAF, TRUFFLE-MUSHROOM RISOTTO

## Desserts choose two <br> KEY LIME PIE <br> CARROT CAKE <br> CHOCOLATE MALT CAKE

Toppings \& Pairings per person
CRAB OSCAR $\mathbf{\$ 1 8}$
PETIT MAINE LOBSTER TAIL $\$ 28$
PRIME KING CRAB $\$ 34$

Vegetarian menu options are available upon request

## Soup or Salad choose two

LOBSTER BISQUE SONOMA GREEN SALAD

CAESAR SALAD
ICEBERG LETTUCE WEDGE

## Entrées choose four <br> SEARED SALMON MISO-GLAZED SEABASS CHICKEN STROGANOFF

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 de Pairings per person
> CRAB OSCAR $\$ 18$
> PETIT MAINE LOBSTER TAIL $\$ 28$
> PRIME KING CRAB $\$ 34$

Vegetarian menu options are available upon request

# Soup or Salad choose two <br> Lobster bisque SONOMA GREEN SALAD <br> CAESAR SALAD <br> ICEBERG LETTUCE WEDGE 

Entrees choice of
MEDITERRANEAN BRANZINO
SEARED SALMON
CHICKEN STROGANOFF
FILET, 8 oz
Sides choose two
CREAMED SPINACH
ASPARAGUS
RICE PILAF
PARMESAN MASHED POTATOES

## Desserts choose two <br> KEY LIME PIE <br> 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

# Starter choose one <br> SHRIMP COCKTAIL TOMATO \& OLIVE BRUSCHETTA SONOMA GREEN SALAD <br> CAESAR SALAD 



Entrees
SEARED SALMON CHICKEN STROGANOFF

FILET, 6 oz

# Sides to share BROCCOLI <br> PARMESAN MASHED POTATOES 

## Desserts choose two <br> KEY LIME PIE CARROT CAKE CHOCOLATE MALT CAKE

Sides $\$ 4$ each per person STEAKHOUSE STYLE MUSHROOMS CREAMED SPINACH<br>STEAMED SPINACH<br>ASPARAGUS<br>CRAB FRIED RICE LYONNAISE POTATOES<br>RICE PILAF

Vegetarian menu options are available upon request


Vegetarian Mon \$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
$\mathbf{V G}=\mathbf{V E G A N}$
VT= VEGETARIAN

Truluck's purchases fresh seafood daily. All seafood selections are subject to availability. gratuity. *Consumer Advisory: Consuming raw foods, or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of foodborne illness.


* 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 $2 \mathrm{oz} . \$ 12.5$ 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 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* ailed tartar sauce $1.25 \mathrm{oz} . \$ 5.5$ each | $2.5 \mathrm{oz} . \$ 11$ 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 jalapeno béarnaise $\$ 7.5$ each PRIME STEAK SLIDER kerbed 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 $2 \mathrm{oz} . \$ 4.75 \mathrm{each}$ ASIAN MUSHROOM LETTUCE WRAPS tamari-sesame vinaigrette $\$ 3.75$ each


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

## Welcome Cocktails

TRU ROMANCE vodka, amaro, fresh lime, almond, raspberry | 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 | $\mathbf{1}^{17}$
SPICY BLACKBERRY MARGARITA tequila, orange liqueur, blackberry purée, habañero syrup, lime | 1 T
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.
Addfresh 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.

