

Lunch Menu A

4 Courses

\$78

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.*

TRULUCK

Lunch Menu B

3 Courses

\$68

**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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TRULUCK

Vegetarian Menu

\$75

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 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
- 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-cruste 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 *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