

# 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*

**CHICKEN SANDWICH**  
**PRIME CHEESEBURGER**  
**STEAK SALAD**  
**SEARED SALMON**  
**ROASTED NATURAL CHICKEN BREAST**  
**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*

**CHICKEN SANDWICH  
PRIME CHEESEBURGER  
STEAK SALAD  
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**

*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*

*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**

# 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, FLORENTINE CAULIFLOWER "RICE"**

**OR PAN-SEARED BROCCOLI VT/VG**

*Desserts choice of*

**SEASONAL BERRIES VG**

**VEGAN GELATO VG**

**VG = VEGAN**

**VT= VEGETARIAN**

TRULUCK

*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.*

# 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 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-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** *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*

## Entrées

**SEARED SALMON** *with extra virgin olive oil, fresh lemon, sea salt*

**ROASTED NATURAL CHICKEN** *wild mushroom cream sauce*

**FILET\*** *6 oz barrel-cut*

**PRIME BURGER\*** *american cheese, lettuce, tomato, red onion, burger sauce*

**STEAK SALAD\*** *tenderloin, sweet corn salad, avocado ranch*

**CHICKEN SANDWICH** *crispy fried chicken, cucumber slaw, spicy mayo, brioche bun*

**ROASTED CAULIFLOWER STEAK** *asparagus, roasted red pepper romesco* **VG**

**PAPPARDELLE BOLOGNESE** *plant based sausage, meatballs, tomato, cashew ricotta, basil* **VT**