

TRULUCK

*Menu A*

\$140

*Appetizers to share*

**SHRIMP COCKTAIL**  
**PETIT JUMBO LUMP CRABCAKE**  
**CRISP LOBSTER & SHRIMP BEIGNET**  
**PRIME MEATBALL**

*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*

**KEY LIME PIE**  
**CARROT CAKE**  
**CHOCOLATE MALT CAKE**

*Toppings & Pairings per person*

**CRAB OSCAR \$18**  
**PETIT MAINE LOBSTER TAIL \$28**  
**PRIME KING CRAB \$34**

*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.*

TRUD

*Menu B*

\$125

*Appetizers to share*

- SHRIMP COCKTAIL**
- PETIT JUMBO LUMP CRABCAKE**
- PRIME MEATBALL**

*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, 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 & Pairings per person*

- CRAB OSCAR \$18**
- PETIT MAINE LOBSTER TAIL \$28**
- PRIME KING CRAB \$34**

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TRULUCK

*Menu C*

\$95

*Appetizers to share*

**SHRIMP COCKTAIL**  
**PETIT JUMBO LUMP CRABCAKE**  
**PRIME MEATBALL**

*Soup or Salad choose two*

**LOBSTER BISQUE**  
**SONOMA GREEN SALAD**  
**CAESAR SALAD**  
**ICEBERG LETTUCE WEDGE**

*Entrées 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*

**KEY LIME PIE**  
**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**

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TRUD

*Menu* 

\$80

*Starter choose one*

- SHRIMP COCKTAIL**
- TOMATO & OLIVE BRUSCHETTA**
- SONOMA GREEN SALAD**
- CAESAR SALAD**

*Entrées*

- 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**

*Sides \$4 each per person*

- STEAKHOUSE STYLE MUSHROOMS**
- CREAMED SPINACH**
- STEAMED SPINACH**
- ASPARAGUS**
- CRAB FRIED RICE**
- LYONNAISE POTATOES**
- RICE PILAF**

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# 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 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

**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, 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* | 17
- SPICY BLACKBERRY MARGARITA** *tequila, orange liqueur, blackberry purée, habañero syrup, lime* | 17

## *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.*

*Add fresh 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.*