## Appetizers choose one to share <br> SHRIMP COCKTAIL JUMBO LUMP CRABCAKE TOMATO \& OLIVE BRUSHCHETTA

Soup or Salad choose two
LOBSTER BISQUE SONOMA GREEN SALAD CAESAR SALAD

*choose appetizer or dessert to offer in addition to soup/salad and entree courses

Soup or Salad choice of<br>LOBSTER BISQUE<br>SONOMA GREEN SALAD

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\begin{array}{r}
\text { Appetizers* choose one to share } \\
\text { SHRIMP COCKTAIL } \\
\text { TOMATO \& OLIVE BRUSHCHETTA }
\end{array}
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Entrees choose three
PRIME CHEESEBURGER
STEAK SALAD
SEARED SALMON
CHICKEN STROGANOFF
FILET, 6 oz

# Sides to share <br> BROCCOLI <br> PARMESAN MASHED POTATOES 

Desserts* choose two
KEY LIME PIE
CARROT CAKE CHOCOLATE MALT CAKE

# Side Additions $\$ 4$ each per person STEAKHOUSE STYLE MUSHROOMS <br> CREAMED SPINACH <br> STEAMED SPINACH <br> ASPARAGUS <br> CRAB FRIED RICE <br> LYONNAISE POTATOES <br> 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.


Desserts choice of SEASONAL BERRIES VG VEGAN GELATO VG

* 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 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, roastedjalapeño 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 oz . $\$ 4.75$ 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 <br> 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

