

Lunch Menu A

4 Courses

\$69

Appetizers choose one to share

SHRIMP COCKTAIL
JUMBO LUMP CRAB CAKE
TOMATO & OLIVE BRUSCHETTA

Soup or Salad choose two

LOBSTER BISQUE
SONOMA GREENS 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

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

\$59

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

Appetizers choose one to share

SHRIMP COCKTAIL
TOMATO & OLIVE BRUSCHETTA

Soup or Salad choice of

LOBSTER BISQUE
SONOMA GREENS 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

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'S

Vegetarian Menu

\$75

Appetizers choice of
ASIAN MUSHROOM LETTUCE WRAPS VT
MEATY BUT MEATLESS MEATBALLS VT

Salad

SONOMA GREENS SALAD VT

Entrées choice of
CAULIFLOWER STEAK VG
PAPPARDELLE BOLOGNESE VT

Sides choice of
STEAMED SPINACH VG
FLORENTINE CAULIFLOWER "RICE" VT
PAN-SEARED BROCCOLI VT

Desserts choice of
SEASONAL BERRIES VG
VEGAN GELATO VG

VG = VEGAN
VT= VEGETARIAN

TRU

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Appetizer Offerings

^denotes tray passable item

Cold Appetizers

- 1/2 LB ALASKAN KING CRAB** \$65 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 DEVEILED 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 & 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 Offerings Continued

*denotes tray passable item

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* 32 per guest

herb-crusted beef tenderloin, spicy mustard sauce, horseradish cream and freshly baked rolls (Culinary attendant required - \$150 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

CARMELIZED BROCCOLI *roasted red pepper romesco* \$6 per guest

ASPARGUS *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 BREAST *wild mushroom cream sauce*

FILET MIGNON*, 6 OZ *parmesan mashed potatoes, lemon-garlic butter*

PRIME CHEESEBURGER* *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*