

# Menu A

\$140

## *Appetizers to share*

SHRIMP COCKTAIL  
PETIT JUMBO LUMP CRABCAKE  
CRISP LOBSTER & SHRIMP BEIGNET  
PRIME MEATBALLS

## *Soup or Salad choose two*

LOBSTER BISQUE  
SONOMA GREENS SALAD  
LITTLE GEM CAESAR SALAD\*  
ICEBERG WEDGE SALAD

## *Entrées choose four*

SEARED SALMON\*  
MISO-GLAZED SEABASS  
ROASTED NATURAL CHICKEN BREAST  
FILET MIGNON\*, 12 OZ OR 8 OZ  
PRIME RIBEYE\*, 16OZ  
PETIT COLD-WATER LOBSTER TAIL DUO

## *Sides choose two*

ASPARAGUS  
RICE PILAF  
MUSHROOMS  
LYONNAISE POTATOES

CREAMED SPINACH  
PAN-SEARED BROCCOLI  
CRAB FRIED RICE  
PARMESAN MASHED POTATOES

## *Desserts choose two*

KEY LIME PIE  
CARROT CAKE  
CHOCOLATE MALT CAKE

## *Toppings & Pairings per person*

CRAB OSCAR \$18  
PETIT COLD-WATER LOBSTER TAIL \$36  
PRIME KING CRAB \$38

*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

TRUD

# Menu B

\$125

## *Appetizers to share*

SHRIMP COCKTAIL  
PETIT JUMBO LUMP CRABCAKE  
PRIME MEATBALLS

## *Soup or Salad choose two*

LOBSTER BISQUE  
SONOMA GREENS SALAD  
LITTLE GEM CAESAR SALAD\*  
ICEBERG LETTUCE WEDGE

## *Entrées choose four*

SEARED SALMON\*  
MISO-GLAZED SEABASS  
ROASTED NATURAL CHICKEN BREAST  
FILET MIGNON\*, 8 OZ  
PRIME NEW YORK STRIP\*, 14 OZ

## *Sides choose two*

PARMESAN MASHED POTATOES  
ASPARAGUS  
CREAMED SPINACH  
MUSHROOMS  
RICE PILAF  
LYONNAISE POTATOES

## *Desserts choose two*

KEY LIME PIE  
CARROT CAKE  
CHOCOLATE MALT CAKE

## *Toppings & Pairings per person*

CRAB OSCAR \$18  
PETIT COLD-WATER LOBSTER TAIL \$36  
PRIME KING CRAB \$38

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TRU

# Menu C

\$95

## *Appetizers to share*

SHRIMP COCKTAIL  
PETIT JUMBO LUMP CRABCAKE  
PRIME MEATBALLS

## *Soup or Salad choose two*

LOBSTER BISQUE  
SONOMA GREENS SALAD  
LITTLE GEM CAESAR SALAD\*  
ICEBERG WEDGE SALAD

## *Entrées choice of*

MEDITERRANEAN BRANZINO  
SEARED SALMON\*  
ROASTED NATURAL CHICKEN BREAST  
FILET MIGNON\*, 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*

MUSHROOMS  
STEAMED SPINACH  
LYONNAISE POTATOES  
PAN-SEARED BROCCOLI  
CRAB FRIED RICE

## *Toppings & Pairings per person*

CRAB OSCAR \$18  
PETIT COLD-WATER LOBSTER TAIL \$36  
PRIME KING CRAB \$38

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# Menu D

\$80

## *Starter choose one*

SHRIMP COCKTAIL  
TOMATO & OLIVE BRUSCHETTA  
SONOMA GREENS SALAD  
LITTLE GEM CAESAR SALAD\*

## *Entrées*

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

## *Sides \$4 each per person*

MUSHROOMS  
CREAMED SPINACH  
STEAMED SPINACH  
ASPARAGUS  
CRAB FRIED RICE  
LYONNAISE POTATOES  
RICE PILAF

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TRULUCK

# 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

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TRULUCK

# Appetizer Offerings

^denotes tray passable item

## Cold Appetizers

- 1/2 LB ALASKAN KING CRAB** \$75 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 & 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

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# 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

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# 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*

**ICEBERG LETTUCE WEDGE** *blue cheese, warm bacon, cherry tomatoes, blue cheese dressing*

## Entrées

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

**MEDITERRANEAN BRANZINO** *roasted, heirloom tomatoes, olives, capers, chives, lemon- extra virgin olive oil*

**MISO-GLAZED SEABASS** *chilled cucumber slaw*

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

**FILET MIGNON\*** *6 or 8 oz barrel-cut*

**PRIME NEW YORK STRIP\*, 14 OZ** *center-cut*

**PRIME RIBEYE\*, 16OZ** *center-cut boneless*

**PETIT COLD-WATER LOBSTER TAIL DUO** *butter finished*

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

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

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## *Welcome Cocktails*

**FIRST CRUSH** *vodka, almond, berry tea, cherry liqueur, fresh lemon* \$19.5

**HOUSE OLD FASHIONED** *bourbon, spiced orange, angostura, orange bitters* \$19.5

**LIVELY UP** *gin, raspberry, fresh lime, ginger beer, cucumber slices* \$19.5

**SPICY BLACKBERRY MARGARITA** *tequila, orange liqueur, blackberry, fresh lime, habanero* \$19.5

## *Champagne Toast*

**COLLET, BRUT, ROSÉ, CHAMPAGNE, FRANCE, NV** \$108

**BOLLINGER, SPECIAL CUVÉE, CHAMPAGNE, NV** \$138

## *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.*