

TRULUCK

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

Desserts choose two

KEY LIME PIE
CARROT CAKE
CHOCOLATE MALT CAKE

Toppings & Pairings per person

TRUFFLE-KING CRAB BUTTER \$14
CHERRYWOOD BACON-WRAPPED SHRIMP (3) \$18
CRAB OSCAR \$18
PETIT COLD-WATER LOBSTER TAIL Market

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.*

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 WEDGE SALAD

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

TRUFFLE-KING CRAB BUTTER \$14
CHERRYWOOD BACON-WRAPPED SHRIMP (3) \$18
CRAB OSCAR \$18
PETIT COLD-WATER LOBSTER TAIL Market

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TRU

Menu C

\$95

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 choice of

MEDITERRANEAN BRANZINO
SEARED SALMON*
ROASTED NATURAL CHICKEN BREAST
FILET MIGNON*, 8 OZ

Sides choose two

ASPARAGUS	CREAMED SPINACH
RICE PILAF	PAN-SEARED BROCCOLI
MUSHROOMS	CRAB FRIED RICE
LYONNAISE POTATOES	PARMESAN MASHED POTATOES

Desserts choose two

KEY LIME PIE
CARROT CAKE
CHOCOLATE MALT CAKE

Side Additions \$4 each per person

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

Toppings & Pairings per person

TRUFFLE-KING CRAB BUTTER \$14
CHERRYWOOD BACON-WRAPPED SHRIMP (3) \$18
CRAB OSCAR \$18
PETIT COLD-WATER LOBSTER TAIL Market

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TR

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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TR

Vegetarian Menu

\$75

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

Salad

SONOMA GREENS SALAD VT

Entrées choice of

MEDITERRANEAN BRANZINO

SEARED SALMON*

ROASTED NATURAL CHICKEN BREAST

FILET MIGNON*, 8 OZ

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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Appetizer Offerings

^denotes tray passable item

Cold Appetizers

- 1/2 LB ALASKAN KING CRAB** Market
- 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
- CHERRYWOOD BACON-WRAPPED SHRIMP** *bourbon molasses glaze* \$6 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
- 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-pecan 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-pecan 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*

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

Entrées

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

ROASTED NATURAL CHICKEN BREAST *garlic-butter sauce, crispy capers*

FILET MIGNON*, 6 OZ *barrel-cut*

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Welcome Cocktails

HOUSE OLD FASHIONED \$17

bourbon, spiced orange, angostura, orange bitters

SPICY BLACKBERRY MARGARITA \$17.5

tequila, orange liqueur, blackberry, fresh lime, habanero

SANGRIA \$17

house made secret recipe

ESPRESSO MARTINI \$18.5

vodka, averta, demerara gum syrup, espresso

\$1 of each espresso martini sold is donated to the PTSD Foundation of America to benefit our veterans

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.