

TRULUCK

Menu A

\$145 per person

Appetizers to share

SHRIMP COCKTAIL
PETIT CRABCAKE
CRISP LOBSTER & SHRIMP BEIGNET
PRIME MEATBALL

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 to share 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

KING CRAB-TRUFFLE BUTTER \$14
CHERRYWOOD BACON-WRAPPED SHRIMP \$18
CRAB OSCAR \$18
PETIT COLD-WATER LOBSTER TAIL \$55

Vegetarian menu options are available upon request

Pricing updated as of September 12, 2025

*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

Menu B

\$125 per person

Appetizers to share

SHRIMP COCKTAIL
PETIT CRABCAKE
PRIME MEATBALL

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 to share 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

KING CRAB-TRUFFLE BUTTER \$14
CHERRYWOOD BACON-WRAPPED SHRIMP \$18
CRAB OSCAR \$18
PETIT COLD-WATER LOBSTER TAIL \$55

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Menu C

\$100 per person

Appetizers to share

SHRIMP COCKTAIL
PETIT CRABCAKE
PRIME MEATBALL

Entrées choice of

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

Sides to share choose two

CREAMED SPINACH
ASPARAGUS
RICE PILAF
PARMESAN MASHED POTATOES

Soup or Salad choose two

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

Side Additions \$4 each per person

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

Desserts choose two

KEY LIME PIE
CARROT CAKE
CHOCOLATE MALT CAKE

Toppings & Pairings per person

KING CRAB-TRUFFLE BUTTER \$14
CHERRYWOOD BACON-WRAPPED SHRIMP \$18
CRAB OSCAR \$18
PETIT COLD-WATER LOBSTER TAIL \$55

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Menu D

\$85 per person

Starter choose one

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

Entrées choice of

SEARED SALMON*
ROASTED NATURAL CHICKEN BREAST
FILET MIGNON*, 6 OZ

Sides to share

PAN-SEARED BROCCOLI
PARMESAN MASHED POTATOES

Desserts choose two

KEY LIME PIE
CARROT CAKE
CHOCOLATE MALT CAKE

Sides \$4 each per person

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

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Vegetarian Menu

\$75 per person

Appetizers choice of

TOMATO & OLIVE BRUSCHETTA VT

MUSHROOM MELT DUMPLINGS VT

Salad

SONOMA GREENS SALAD VT

Entrées choice of

CAULIFLOWER STEAK VG

PAPPARDELLE BOLOGNESE VT

Sides to share choice of

SAUTÉED 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 \$88

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

SHRIMP COCKTAIL^ *atomic cocktail sauce* \$4 each

FEATURED OYSTER* *fresh shucked oysters of the moment* \$4.5 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

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

MUSHROOM MELT DUMPLING *spicy thai chili sauce, honey mustard, chives* \$3.75 each

TOMATO & OLIVE BRUSCHETTA^ *tomato, olives, basil, goat cheese, toasted sourdough crostini* \$3 each

ASIAN MUSHROOM LETTUCE WRAP^ *tamari-sesame vinaigrette* \$3.75 each

MOZZARELLA & TOMATO SKEWER^ *pesto-marinated mozzarella, heirloom tomato, basil oil* \$3 each

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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 *shaved asian vegetables*

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

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-pecan romesco VG*

PAPPARDELLE BOLOGNESE *mushroom ragu, tomato, vegan cashew ricotta, basil VT*

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Welcome Cocktails

Set the tone for your event with a signature welcome cocktail upon arrival or make these selections available for guests to enjoy throughout the celebration. Each cocktail is thoughtfully crafted to complement the occasion and create a warm, memorable first sip.

HOUSE OLD FASHIONED \$18

bourbon, spiced orange, angostura, orange bitters

SPICY BLACKBERRY MARGARITA \$18

tequila, orange liqueur, blackberry, fresh lime, habanero

SANGRIA \$18

house made secret recipe

ESPRESSO MARTINI \$20

vodka, averta, demerara gum syrup, espresso

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

THE BON-TON MARTINI Martini \$28 / Tiny Tini \$14

Monkey 47 Schwarzwald Dry Gin, Carpano Bianco, elderflower liqueur, orange bitters, lemon twist. So delightfully fresh and smooth.

Zero Proof

BERRY PATCH \$10

strawberry, almond, fresh lime, sparkling coconut

BLACKBERRY BRAMBLE \$10

blackberry, habanero, fresh lime, soda water

LO-CAL MARGARITA \$14

Lyre's Agave Blanco, fresh lemon, lime, and orange, agave, and a hint of habanero

HIBISCUS FRESCA \$12

hibiscus, spiced orange, almond, fresh lemon, fresh lime, soda water

PURE SPRITZ \$14

really delicious non-alcoholic bubbles and Ritual Apertif

Champagne Toast

TAITTINGER, LA FRANÇAISE, BRUT, CHAMPAGNE, NV \$106

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.