

Lunch Menu A

4 Courses

69 per person

Appetizers choose one to share

SHRIMP COCKTAIL
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

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

Lunch Menu B

3 Courses
59 per person

**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 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

**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 \$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

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* \$34 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*

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 *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, shaved asian vegetables, spicy mayo, brioche bun*

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

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