

TRULUCK

# *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*

PAN-SEARED BROCCOLI

PARMESAN MASHED POTATOES

*Desserts choose two*

KEY LIME PIE

CARROT CAKE

CHOCOLATE MALT CAKE

*Side Additions \$4 each per person*

MUSHROOMS

CREAMED SPINACH

SAUTÉED 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.*

# 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*

PAN-SEARED BROCCOLI  
PARMESAN MASHED POTATOES

## *Desserts choose two*

KEY LIME PIE  
CARROT CAKE  
CHOCOLATE MALT CAKE

## *Side Additions \$4 each per person*

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

*\*Course option – please choose to offer either appetizers or dessert*

*Vegetarian menu options are available upon request*

*Updated pricing as of September 12, 2025*

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TRULUCK'S

TRULUCK

# *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

# *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

**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*