

TRULUCK

Lunch Menu A

4 Courses
\$75 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 July 31, 2026

*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
\$65 per person

**choose appetizer or dessert to offer in addition to soup/salad and entrée courses*

Appetizers choose one to share

SHRIMP COCKTAIL
CRAB CAKE
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

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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 \$90

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^ *horseradish-cocktail sauce* \$5 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* \$4 each

LOBSTER SLIDER^ *maine lobster, creamy dressing, dill, brioche bun* \$12 each

Hot Appetizers

SALT & PEPPER CALAMARI \$4.5 per guest

LOBSTER BISQUE SHOOTER^ \$3.5 each (minimum order of 25)

CRISP LOBSTER & SHRIMP BEIGNET^ \$4.5 each

CRAB CAKE^ *dilled tartar sauce* 1.25 oz \$6 each / 2.5 oz \$12 each

CHERRYWOOD BACON-WRAPPED SHRIMP *bourbon molasses glaze* \$6 each

PRIME MEATBALL^ *house steak sauce* 1 oz \$3 each

HOT HONEY CHICKEN BITE *pimento aioli* \$4 each

HOT & CRUNCHY SHRIMP *mango remoulade* \$4.5 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* \$3.5 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, honey vinaigrette \$6 per guest

ASPARAGUS jalapeño béarnaise \$6 per guest

Desserts

CARROT CAKE cream cheese icing, spicy pecans, warm butterscotch \$8 per slice

CHOCOLATE MALT CAKE malt icing, berries, warm chocolate sauce \$8 per slice

KEY LIME PIE tart custard, almond and graham crust, fresh whipped cream \$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 *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*