

TRU

# 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  
RICE PILAF  
MUSHROOMS  
LYONNAISE POTATOES  
CREAMED SPINACH  
PAN-SEARED BROCCOLI  
CRAB FRIED RICE  
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 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 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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TRU

# Menu C

100 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 WEDGE SALAD

## *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

## *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*

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

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TRUD

# 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*

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

*Vegetarian menu options are available upon request*

*Pricing updated as of September 12, 2025*

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# Vegetarian Menu

75 per person

## *Appetizers*

**TOMATO & OLIVE BRUSCHETTA VT**  
**MUSHROOM MELT DUMPLINGS VT**

## *Salad*

**SONOMA GREENS SALAD VT**

## *Entrée*

**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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**TRULUCK'S**

# 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**^ *marinara, whipped ricotta* 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

- ASIAN MUSHROOM LETTUCE WRAP**^ *tamari-sesame vinaigrette* \$3.75 each
- TOMATO & OLIVE BRUSCHETTA**^ *tomato, olives, basil, goat cheese, toasted sourdough crostini* \$3 each
- MUSHROOM MELT DUMPLING**^ *spicy thai chili sauce, honey mustard, chives* \$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\*** \$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*

**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\*** *16 oz. center-cut boneless*

**PETIT COLD-WATER LOBSTER TAIL DUO** *butter finished*

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

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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, averna, 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*

### 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.*