

Menu A

\$150 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 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.*

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
SAUTÉED 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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TRULUCK

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

Vegetarian menu options are available upon request

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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

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^ *marinara, whipped ricotta* 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

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

TOMATO & OLIVE BRUSCHETTA^ *tomato, olives, basil, goat cheese, toasted sourdough crostini* \$3.5 each

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

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

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

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 \$17

bourbon, spiced orange, angostura, orange bitters

SPICY BLACKBERRY MARGARITA \$18

tequila, orange liqueur, blackberry, fresh lime, habanero

SANGRIA \$17

house made secret recipe

ESPRESSO MARTINI \$19

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.