

# 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 DEVILED 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

*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.*

# Appetizer Offerings Continued

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## 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

TRULUCK

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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** \$18

*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.*