

Menu A

\$145 per person

Appetizers to share

SHRIMP COCKTAIL
PETIT CRABCAKE
CRISP LOBSTER & SHRIMP BEIGNET
PRIME MEATBALLS

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 Market

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 MEATBALLS

Soup or Salad choose two

LOBSTER BISQUE
SONOMA GREENS SALAD
LITTLE GEM CAESAR SALAD*
ICEBERG LETTUCE WEDGE

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 Market

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Menu C

\$100 person

Appetizers to share

SHRIMP COCKTAIL
PETIT CRABCAKE
PRIME MEATBALLS

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 Market

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TR

Menu D

\$85 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

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TRULUCK

Vegetarian Menu

\$75 per person

Appetizers choice of

ASIAN MUSHROOM LETTUCE WRAPS VT

MEATY BUT MEATLESS MEATBALLS VT

Salad

SONOMA GREENS SALAD VT

Entrées choice of

CAULIFLOWER STEAK VG

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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Appetizer Offerings

^denotes tray passable item

Cold Appetizers

- 1/2 LB ALASKAN KING CRAB** Market
- 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

- TOMATO & OLIVE BRUSCHETTA**^ *tomato, olives, basil, goat cheese, toasted sourdough crostini* \$3 each
- VEGETARIAN MEATBALL**^ *roasted red pepper-pecan romesco* 2 oz \$4.75 each
- ASIAN MUSHROOM LETTUCE WRAPS**^ *tamari-sesame vinaigrette* \$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

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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*, 16OZ *center-cut boneless*

PETIT COLD-WATER LOBSTER TAIL DUO *butter finished*

ROASTED CAULIFLOWER STEAK *asparagus, roasted red pepper-pecan romesco VG*

PAPPARDELLE BOLOGNESE *plant-based sausage, meatballs, tomato, cashew ricotta, basil VT*

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Welcome Cocktails

HOUSE OLD FASHIONED \$19.5

bourbon, spiced orange, angostura, orange bitters

SPICY BLACKBERRY MARGARITA \$19.5

tequila, orange liqueur, blackberry, fresh lime, habanero

SANGRIA \$19.5

house made secret recipe

ESPRESSO MARTINI \$20.5

vodka, averta, demerara gum syrup, espresso

\$1 of each espresso martini sold is donated to the PTSD Foundation of America to benefit our veterans

Champagne Toast

COLLET, BRUT, ROSÉ, CHAMPAGNE, FRANCE, NV \$108

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.