



# EAT, DRINK & BE MARRIED!

## REHEARSAL DINNER MENU PACKAGE

\$80 per guest plus tax & gratuity

Includes three appetizers, soup or salad, fresh bread, choice of entrée with side, vegetable side, dessert, champagne toast, and non-alcoholic beverages (iced tea or coffee)

### APPETIZERS *(Served buffet or seated family style)*

SHRIMP COCKTAIL    SEARED BEEF CROSTINI\*    TOMATO & OLIVE BRUSCHETTA

### SOUP OR SALAD

LOBSTER BISQUE or SONOMA GREENS SALAD field greens in honey vinaigrette with spiced pecans, goat cheese, apples and kalamata olives

### DINNER ENTRÉES *(All entrées are accompanied by family style seasonal vegetables)*

CHEF'S FILET\* 7oz filet of all natural beef topped with sautéed shrimp, crab meat and a rich béarnaise sauce served with parmesan mashed potatoes

BLACKENED GROUPER PONTCHARTRAIN crawfish tails, shrimp, crab & Creole sauce with rice pilaf

SALMON BÉARNAISE topped with shrimp, crab meat and rich béarnaise with parmesan mashed potatoes

AMISH NATURAL CHICKEN served with herbed pan gravy and parmesan mashed potatoes

### DESSERTS

FAMILY STYLE VARIETY PLATTERS carrot cake, chocolate malt cake, Key lime pie garnished with seasonal berries and fresh whipped cream on platters to share



DELIGHT YOUR GUESTS WITH A TAKE HOME GIFT BOX OF CAKE TRUFFLES. JUST \$3.50 EACH.



### FAMILY STYLE SIDE ADDITIONS

CRAB MAC-N-CHEESE \$5 per guest    CRAB FRIED RICE \$5 per guest    CREAMED SPINACH \$3.5 per guest

GARLIC SAUTÉED SPINACH \$4 per guest    STEAK MUSHROOMS \$3 per guest

### TRULUCK'S CHOCOLATE BAG

Four walls of Belgian chocolate stuffed with almond flavored pound cake, fresh berries, whipped cream, chocolate, and candied spiced pecans

- Substitute individual chocolate bags in lieu of dessert platters for \$4 per guest

- Add individual chocolate bags to share family style with included dessert platters \$8 each

\*For the Health and Safety of Our Esteemed Guests: Consuming uncooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness. Please alert your server of any food allergies immediately. \*Consumer Advisory: If you have chronic illness of the liver, stomach, or blood, or an immune disorder, you are at greater risk of illness from consuming raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. We are not responsible for a guest's allergic reaction to our food and ingredients, so please take proper precautions. Thank you.