



Fort Lauderdale

Thank you for choosing Truluck's to host your next special event. For private business dinners, lunches, family gatherings, receptions, rehearsal dinners, cocktail parties and more, our experienced staff and warm Southern hospitality will ensure that your event will be a lasting memory. We are committed to unparalleled culinary excellence, amazing wine, and impeccable service – all dedicated to exceeding the expectations of your friends, family and associates.

Since 1992, we've been all about fresh seafood, Prime steaks cooked to perfection, succulent crab from around the globe, and an award-winning wine list – all served by our attentive staff. But enough about us. Your special occasion is all about you.

I look forward to helping you plan a menu customized just for your group, and I will take care of each detail – from audio/visual equipment, to floral arrangements, and more – that will make your event unforgettable.

— At your service,

Stacy Babb

Special Events Coordinator





OPTION 1 \$100 per guest

APPETIZERS

CHILLED SHELLFISH PLATTER
oyster*, shrimp, fresh stone crab claw and rock crab cocktail
HEARTS OF PALM VEGETARIAN "CRAB CAKE"

SOUP AND SALAD

LOBSTER BISQUE or CAESAR SALAD*

DINNER ENTRÉES

PRIME NEW YORK STRIP*
16 oz. thick, prime center-cut with parmesan mashed potatoes
BONE-IN FILET*
14 oz. center-cut of beef tenderloin on the bone with parmesan mashed potatoes
ALASKAN KING CRAB
1 lb. sweet Alaskan king crab with lemon-garlic butter and parmesan mashed potatoes
SWEET AND SPICY PACIFIC YELLOWTAIL
broiled sustainable hiramasa topped with crab, avocado and heirloom tomatoes dressed with Thai chili and served with rice pilaf

All entrées are accompanied by family style seasonal vegetables

DESSERTS

FAMILY STYLE VARIETY PLATTERS

OPTION 2 \$88 per guest

APPETIZERS

SHRIMP COCKTAIL
PRIME MEATBALL
JUMBO LUMP CRAB CAKE
TOMATO & OLIVE BRUSCHETTA

SOUP AND SALAD

LOBSTER BISQUE or SONOMA GREENS SALAD

DINNER ENTRÉES

DYNAMITE FILET*
7 oz. filet topped with rock crab and shrimp in a Sriracha cream sauce with parmesan mashed potatoes
MISO-GLAZED SEABASS
oven roasted with chilled cucumber slaw and crab fried rice
SOUTH AFRICAN STUFFED LOBSTER TAIL
lobster tail topped with a jumbo lump blue crab cake and lemon-garlic butter and served with parmesan mashed potatoes
ROASTED NATURAL CHICKEN
with parmesan mashed potatoes and a rich pan gravy

All entrées are accompanied by family style seasonal vegetables

DESSERTS

FAMILY STYLE VARIETY PLATTERS

**APPETIZER ADDITIONS
(FOR ALL OPTIONS)**

JUMBO LUMP CRAB CAKE \$9 per guest
OYSTERS AND PEARLS* featured oysters topped with caviar and crème fraîche \$8 each
FRESH STONE CRAB CLAWS Medium \$6.5 each Large \$12 each
CHILLED SHELLFISH PLATTER oyster*, shrimp, fresh stone crab claw and rock crab cocktail \$18 per guest

**ENTRÉE ADDITIONS
(FOR ALL OPTIONS)**

½ LB. ALASKAN KING CRAB \$29
SOUTH AFRICAN LOBSTER TAIL \$36
3 MEDIUM FRESH STONE CRAB CLAWS \$19.5
KING CRAB MAC-N-CHEESE \$18 (serves 2-3 guests)
CRAB FRIED RICE \$16 (serves 2-3 guests)
BORDELAISE TOPPING red wine, bone marrow, roasted mushrooms \$9
STEAK HOUSE TOPPING gorgonzola cheese and house made steak sauce \$3
CHEF'S TOPPING jumbo lump crab and shrimp with béarnaise \$11
DYNAMITE TOPPING rock crab and shrimp in a Sriracha cream sauce \$12

*Consumer Advisory: Consuming raw foods or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of foodborne illness. Package price includes fresh bread, soft drink or iced tea & coffee service. Prices are per guest and do not include 6% sales tax and 20% gratuity.

OPTION 3 \$75 per guest

APPETIZERS

SHRIMP COCKTAIL
BEEF CROSTINI*
TOMATO & OLIVE BRUSCHETTA

SOUP AND SALAD

LOBSTER BISQUE or SONOMA GREENS SALAD

DINNER ENTRÉES

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

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

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

ROASTED NATURAL CHICKEN
with parmesan mashed potatoes and a rich pan gravy

All entrées are accompanied by family style seasonal vegetables

DESSERTS

FAMILY STYLE VARIETY PLATTERS

OPTION 4 \$65 per guest

APPETIZERS

SALT & PEPPER CALAMARI
TOMATO & OLIVE BRUSCHETTA

SALAD

SONOMA GREENS SALAD

DINNER ENTRÉES

BEEF TENDERLOIN FILET*
7 oz. filet of all natural beef with parmesan mashed potatoes

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

ROASTED NATURAL CHICKEN
with parmesan mashed potatoes and a rich pan gravy

All entrées are accompanied by family style seasonal vegetables

DESSERTS

FAMILY STYLE VARIETY PLATTERS

**APPETIZER ADDITIONS
(FOR ALL OPTIONS)**

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CRAB FRIED RICE \$16 (serves 2-3 guests)
BORDELAISE TOPPING red wine, bone marrow, roasted mushrooms \$9
STEAK HOUSE TOPPING gorgonzola cheese and house made steak sauce \$3
CHEF'S TOPPING jumbo lump crab and shrimp with béarnaise \$11
DYNAMITE TOPPING rock crab and shrimp in a Sriracha cream sauce \$12

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SURF-N-TURF OPTION \$115 per guest

APPETIZERS

HEARTS OF PALM VEGETARIAN "CRAB CAKE"

CHILLED SHELLFISH PLATTER oyster*, shrimp, fresh stone crab claw and rock crab cocktail

SOUP AND SALAD

LOBSTER BISQUE or CAESAR SALAD*

DINNER ENTRÉE

SURF-N-TURF* 7 oz. center-cut filet of all natural beef with a choice of a cold water South African lobster tail or ½ lb. of Alaskan king crab. Served with parmesan mashed potatoes and asparagus

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

VEGETARIAN ENTRÉES

Please choose one option if a vegetarian offering is needed for your group.

MISO-GLAZED TOFU sweet and sour cucumber slaw and vegetable fried rice

BEET TARTARE TOWER pickled beets, avocado, seaweed salad, forbidden rice, dynamite sauce and honey wasabi aioli

HEARTS OF PALM VEGETARIAN "CRAB CAKE" (5 oz.) vegetarian version of our sautéed crab cake with hearts of palm and house made tartar and served with asparagus

LINGUINI PRIMAVERA with mushrooms, spinach, asparagus, cherry tomatoes and pecorino cheese sautéed in white wine and lemon

SOUPS AND SALADS

LOBSTER BISQUE rich and velvety soup finished with lobster morsels and a dollop of horseradish goat cheese

CAESAR SALAD* white anchovies, shaved pecorino and fresh lemon

SONOMA GREENS SALAD with spicy pecans, goat cheese, apples, Kalamata olives and a honey vinaigrette

DELICIOUS DESSERTS

CARROT CAKE fresh carrots, crushed pineapple, cinnamon, pecans, and layers of sweet cream cheese icing

CHOCOLATE MALT CAKE fudgy chocolate cake with chocolate malt cream cheese icing

KEY LIME PIE classic key lime pie made from Biddle's key lime juice inside a graham cracker crust served with fresh, sweet whipped cream

SEASONAL BERRIES AND FRESH WHIPPED CREAM

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

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APPETIZER OFFERINGS

Appetizers are served on family style platters at the table or buffet style.

SEAFOOD

SHRIMP COCKTAIL with atomic cocktail sauce \$3.75 each

CHILLED SHELLFISH PLATTER oyster*, shrimp, fresh stone crab claw and rock crab cocktail \$18 per guest

ESCARGOT with herbed butter, garlic and lemon \$5.25 per guest

FEATURED OYSTER* on the half shell with mignonette, cocktail sauce and atomic horseradish \$3 each

OYSTERS AND PEARLS* featured oysters topped with caviar and crème fraîche \$8 each

OYSTERS ROCKEFELLER* topped with creamed spinach, bacon, pecorino and béarnaise \$3.5 each

SALT & PEPPER CALAMARI tossed with stir-fry vegetables and served with spicy mustard sauce and a sweet Vietnamese chili sauce \$4 per guest

TUNA TARTARE* marinated tuna, white soy sauce, sesame seeds, honey wasabi aioli in a phyllo cup with tobiko \$3.5 each

BLOODY MARY OYSTER SHOOTER \$5.5 each

LOBSTER BISQUE SHOOTER \$3 each

CAVIAR with sesame crisps, grated egg, red onion and crème fraîche Serves 4 Domestic \$65

STEAK

CARVED BEEF TENDERLOIN herbed beef tenderloin sliced and served with warm rolls, with spicy mustard sauce and horseradish cream sauce. For groups of 30 or more. Chef attended station \$30 per guest

SEARED BEEF CROSTINI* tenderloin of beef seared rare and topped with herbed mushroom salad and horseradish goat cheese \$3.25 each

PRIME MEATBALL prime chuck, brisket and short rib with house made steak sauce \$3 each

BRAISED BONELESS SHORT RIB with bordelaise and arugula on a toasted croitini \$4 each

CRAB

CHILLED CRAB COCKTAIL (2 oz.) rock crab cocktail served with deviled cocktail sauce and spicy mustard \$8 per guest

½ lb. ALASKAN KING CRAB \$29 each

JUMBO LUMP CRAB CAKE (2.5 oz.) with dilled tartar sauce \$9 each

FRESH STONE CRAB CLAWS \$6.5 per medium claw or \$78 per dozen, \$12 per large claw or \$144 per dozen

VEGETABLES

TOMATO & OLIVE BRUSCHETTA with basil, honey vinaigrette and goat cheese \$2.25 each

VEGETABLE PLATTER a combination of raw, roasted and marinated vegetables and house made sauces \$4.5 per guest (72 hours notice needed)

HEARTS OF PALM VEGETARIAN "CRAB CAKE" (2.5 oz.) hearts of palm, pickles, house made tartar sauce, oyster crackers and pecorino \$3 each

PICKLED BEET TARTARE pickled beets, avocado, seaweed salad, forbidden rice, dynamite sauce and honey wasabi aioli \$2.5 each

DESSERTS

CARROT CAKE CUPCAKES (72 hours notice needed) \$4 each

CHOCOLATE MALT CUPCAKES (72 hours notice needed) \$4 each

VARIETY PLATTERS carrot cake, chocolate malt cake, key lime pie garnished with seasonal berries and fresh whipped cream \$5 per guest

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TRAY PASSED HORS D'OEUVRES

SHRIMP COCKTAIL

with atomic cocktail sauce
\$3.75 each

TUNA TARTARE

marinated tuna, white soy
sauce, sesame seeds, honey
wasabi aioli in a phyllo cup
with tobiko \$3.5 each

ESCARGOT

with herbed butter, garlic
and lemon \$5.25 per guest

PICKLED BEET TARTARE

pickled beets, avocado,
seaweed salad, forbidden
rice, dynamite sauce and
honey wasabi aioli
\$2.5 each

SEARED BEEF CROSTINI*

tenderloin of beef seared rare
and topped with herbed
mushroom salad and
horseradish goat cheese
\$3.25 each

TOMATO & OLIVE BRUSCHETTA

with basil, honey vinaigrette
and goat cheese
\$2.25 each

BLOOD MARY OYSTER* SHOOTER

\$5.5 each

LOBSTER BISQUE SHOOTER

\$3 each

BRAISED BONELESS SHORT RIB

with bordelaise and arugula
on a toasted crostini
\$4 each

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ANY WAY YOU LIKE IT SHELLFISH PLATTER

An a la carte selection of chilled shellfish presented on a bed of crushed ice and accompanied by champagne mignonette, atomic cocktail sauce and house mustard sauce.

ICED SEAFOOD SELECTIONS

FRESH STONE CRAB CLAWS

Medium \$6.5 each

Large \$12 each

ROCK CRAB COCKTAIL

\$8 each

OYSTERS*

\$3 each

OYSTERS AND PEARLS*

featured oysters topped with caviar and crème fraîche

\$8 each

½ COLD WATER SOUTH AFRICAN LOBSTER

\$18 each

½ LB. ALASKAN KING CRAB

\$29 each

SHRIMP COCKTAIL

\$3.75 each

Shellfish Platters can be added to any menu package or substituted for included appetizers for an additional cost

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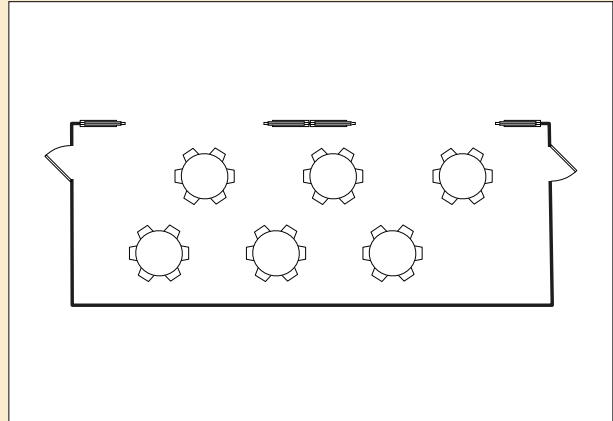
THE TRULUCK'S PRIVATE DINING EXPERIENCE

ACCOMMODATIONS

We can arrange either space to create precisely the feel you desire, for business meetings, rehearsal dinners and more. Truluck's is open for dinner nightly, and will open for contracted lunch groups with the appropriate minimum.

THE NAPLES ROOM

This room is entirely private and features a dedicated staff.



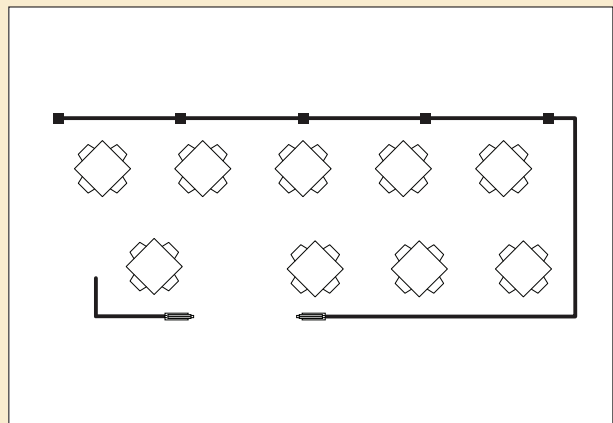
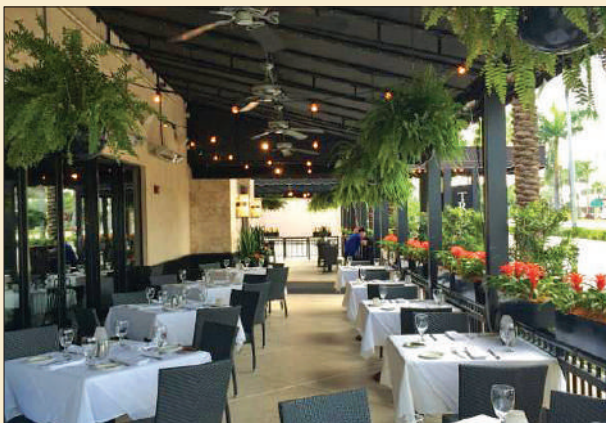
The Naples Room is 18' x 18'.

- 50 Seated with Full Rounds
- 38 Seated with Crescent Rounds, Presentation Style

- 20 Seated Boardroom Style
- 60 Cocktail Style Reception

THE EAST TERRACE

The outdoor terrace is entirely private and features your very own dedicated staff. The room is equipped with drop down retractable panels and a solid roof to enclose the space along with outdoor heaters and fans for your comfort.



The East Terrace is 12' x 45'.

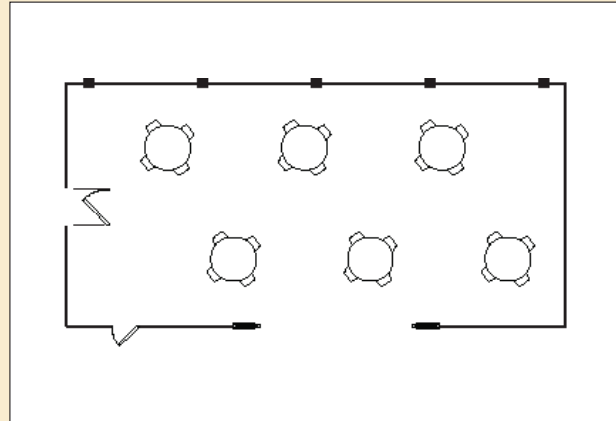
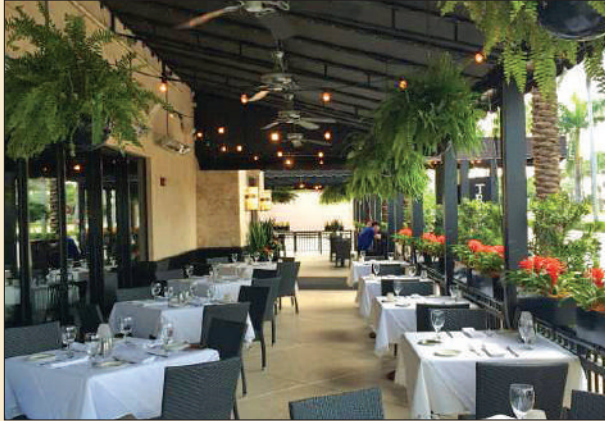
- 40 with Mixed Tables
- 24 One Long Table
- 30-50 Cocktail Reception

THE TRULUCK'S PRIVATE DINING EXPERIENCE

ACCOMMODATIONS (CONTINUED)

THE WEST TERRACE

The outdoor terrace is entirely private and features your very own dedicated staff. The room is equipped with drop down retractable panels and a solid roof to enclose the space along with outdoor heaters and fans for your comfort.



The West Terrace is 12' x 45'.

- 20-35 Cocktail Reception
- 20 Seated



THE TRULUCK'S PRIVATE DINING EXPERIENCE

THANK YOU FOR CHOOSING TRULUCK'S!

The enclosed private dining guide and menus will assist you in planning your special occasion. We're here to help with every single detail to ensure that your event will be an absolute success.

MENUS

All of our meats, seafood and produce are ordered specially for your event and prepared in our kitchen to guarantee the finest quality. For this reason, it is necessary to preplan a menu in advance. We are happy to assist you in planning a menu tailored for your unique event. For your convenience, we have provided you with several preplanned menu options featuring our most popular entrées. Special requests and specific dietary needs can be easily accommodated with advanced notice. We will confirm menu pricing based on current market availability.

WINE & BEVERAGE SUGGESTIONS

Truluck's offers up to 200 delicious wine selections. For our adventurous wine connoisseur we feature wines from around the world. Stacy Babb will be happy to help you select the perfect complement to your evening from our award-winning wine list.

We offer open bar, cash bar, liquor, beer, wine or a combination thereof. All alcoholic beverages are based on consumption and wine is priced per bottle. Our preplanned menu options include a soft drink or iced tea, as well as coffee service.

CUSTOMIZED REQUESTS & AUDIO/VISUAL

We are happy to accommodate any requests you may have, such as floral arrangements, ice sculptures, decorations, or audio visual needs for an additional charge. Complimentary screen and Wi-Fi access are available.

RESERVATIONS & MINIMUMS

Private parties are welcome to reserve our private room or the entire restaurant with appropriate food and beverage minimum. These minimum expenditures or room fees differ by day, time and season and are prior to tax (6%) and suggested gratuity (20%). In addition, we are happy to schedule events outside of our normal operating hours.

Your private room reservation will be confirmed upon receipt of your signed credit card authorization form which notes the reservation details and our cancellation policy. Payment in full is required at the completion of your event. We accept American Express, MasterCard, Visa, Discover, and cash. We ask that your menu selections be finalized at least 10 days prior to your event. A final menu contract will be provided to confirm food, beverage and event specifics. We also ask that your final guarantee guest count be confirmed two business days prior to your event.

VALET PARKING

Galleria Mall provides Valet in the evenings at \$10 per vehicle, not including gratuity. This may be included on behalf of your guests and added to your bill upon request.

OUR LOCATION

Truluck's Seafood, Steak, and Crab House
2584-A East Sunrise Blvd. Fort Lauderdale, FL 33304
Restaurant (954) 396-5656
Stacy Babb (954) 880-3555 | sbabb@trulucks.com





TRULUCK'S
SEAFOOD • STEAK • CRAB HOUSE

Fort Lauderdale

“Best Customer Service” Boca Raton Magazine
“Award of Excellence” Wine Spectator Magazine
“Best Dessert” Boca Raton Magazine



Fabulous parties, lasting memories
and none of the stress