



TRULUCK'S

OCEAN'S FINEST SEAFOOD & CRAB

Miami

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,

Madeline Thoemke

Special Events Coordinator



OPTION 1 \$105 per guest

OPTION 2 \$88 per guest

APPETIZERS

CHILLED SHELLFISH PLATTER
oyster*, shrimp, fresh crab claw and crab cocktail
PRIME MEATBALL

SOUP OR 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

STEAK TOPPING ADDITIONS BILLED ON CONSUMPTION
BORDELAISE TOPPING red wine, bone marrow, braised mushrooms \$9
CHEF'S TOPPING crab and shrimp with béarnaise \$11
OSCAR TOPPING crab, asparagus, béarnaise \$11

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
carrot cake, chocolate malt cake, Key lime pie garnished with seasonal berries and fresh whipped cream

APPETIZERS

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

SOUP OR SALAD

LOBSTER BISQUE or SONOMA GREENS SALAD

DINNER ENTRÉES

OSCAR FILET*
7 oz. filet topped with crab, asparagus, and béarnaise with parmesan mashed potatoes

MISO-GLAZED SEABASS
oven roasted with chilled cucumber slaw and crab fried rice

STUFFED LOBSTER TAIL
lobster tail topped with a jumbo lump blue crab and lemon-garlic butter and served with parmesan mashed potatoes

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

All entrées are accompanied by family style seasonal vegetables

DESSERTS

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



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



ENTRÉE ADDITIONS
1/2 LB. ALASKAN KING CRAB \$30
LOBSTER TAIL \$28 (whole tail)
3 MEDIUM FRESH CRAB CLAWS \$22.5
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

VEGETARIAN ENTRÉE ADDITIONS (CHOOSE ONE)
MISO-GLAZED TOFU
sweet and sour cucumber slaw and vegetable fried rice
LINGUINI PRIMAVERA
with mushrooms, spinach, asparagus, cherry tomatoes and pecorino cheese sautéed in white wine and lemon
BEET TARTARE TOWER
pickled beets, avocado, seaweed salad, forbidden rice, dynamite sauce and honey wasabi aioli
HEARTS OF PALM VEGETARIAN "CRABCAKES"
Two 5 oz. hearts of palm, pickles, house made tartar sauce, oyster crackers and pecorino

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

It's our pleasure to tailor a menu to your specific requests. Truluck's purchases fresh seafood daily. All seafood selections are subject to availability. Package price includes fresh bread iced tea & coffee service. Prices are per guest and do not include 8% sales tax and 20% gratuity. *Consumer Advisory: Consuming raw foods or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of foodborne illness.

OPTION 3 \$75 per guest

APPETIZERS

SHRIMP COCKTAIL
BEEF CROSTINI*
TOMATO & OLIVE BRUSCHETTA

APPETIZER ADDITIONS

JUMBO LUMP CRAB CAKE \$9 per guest
FRESH CRAB CLAW Medium \$7.5 each Large \$13 each
PRIME MEATBALL \$3 each

SOUP OR SALAD

LOBSTER BISQUE or SONOMA GREENS SALAD

DINNER ENTRÉES

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

BLACKENED GROUPER PONTCHARTRAIN
crawfish tails, shrimp, crab and 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

All entrées are accompanied by family style seasonal vegetables

DESSERTS

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

OPTION 4 \$65 per guest

APPETIZERS

SALT & PEPPER CALAMARI
TOMATO & OLIVE BRUSCHETTA

APPETIZER ADDITIONS

JUMBO LUMP CRAB CAKE \$9 per guest
FRESH CRAB CLAW Medium \$7.5 each Large \$13 each
PRIME MEATBALL \$3 each

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, crab meat and rich béarnaise with parmesan mashed potatoes

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

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DESSERTS

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



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ENTRÉE ADDITIONS

1/2 LB. ALASKAN KING CRAB \$30
LOBSTER TAIL \$28 (whole tail)
3 MEDIUM FRESH CRAB CLAWS \$22.5

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

VEGETARIAN ENTRÉE ADDITIONS (CHOOSE ONE)

MISO-GLAZED TOFU
sweet and sour cucumber slaw and vegetable fried rice
LINGUINI PRIMAVERA
with mushrooms, spinach, asparagus, cherry tomatoes and pecorino cheese sautéed in white wine and lemon
BEET TARTARE TOWER
pickled beets, avocado, seaweed salad, forbidden rice, dynamite sauce and honey wasabi aioli
HEARTS OF PALM VEGETARIAN "CRABCAKES"
Two 5 oz. hearts of palm, pickles, house made tartar sauce, oyster crackers and pecorino

TRULUCK'S CHOCOLATE BAG

Four walls of Belgian chocolate stuffed with almond flavored pound cake, fresh berries, whipped cream, chocolate, and candied spiced pecans
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SURF-N-TURF OPTION \$120 per guest

APPETIZERS

JUMBO LUMP CRAB CAKE

CHILLED SHELLFISH PLATTER

A feast for the eyes, as well as the palate: A bounty of oyster*, shrimp, fresh crab claw and crab cocktail, served atop crushed ice.

SOUP OR 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 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



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FAMILY STYLE SIDE ADDITIONS

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

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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 \$4 each

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

HOT & CRUNCHY SHRIMP with mango chili sauce \$3 each

ESCARGOT with herbed butter, garlic and lemon in a phyllo cup \$5.25 per guest

FEATURED OYSTER* on the half shell with mignonette, cocktail sauce and atomic horseradish \$3.25 each

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

OYSTERS ROCKEFELLER* creamed spinach, herbs, Pernod \$3.5 each

SALT & PEPPER CALAMARI tossed with stir-fry vegetables and served with spicy mustard sauce and a sweet Vietnamese chili sauce \$4.5 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

PETROSSIAN CAVIAR with sesame crisps, grated egg, red onion and crème fraîche Serves 4 Domestic \$70

LOBSTER COCKTAIL \$15 each (half tail)

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

CRAB

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

½ lb. ALASKAN KING CRAB \$30 each

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

FRESH CRAB CLAWS \$7.5 per medium claw or \$90 per dozen, \$13 per large claw or \$156 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 in a phyllo cup \$2.5 each

DESSERTS

CARROT CAKE CUPCAKES (48 hours notice needed) \$4 each

CHOCOLATE MALT CUPCAKES (48 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

TRULUCK'S INDIVIDUAL CHOCOLATE BAG Four walls of Belgian chocolate stuffed with almond flavored pound cake, fresh berries, whipped cream, chocolate, and candied spiced pecans (48 hours notice needed) \$8 each

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TRAY PASSED HORS D'OEUVRES

SHRIMP COCKTAIL

with atomic cocktail sauce
\$4 each

TUNA TARTARE

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

HOT & CRUNCHY SHRIMP

with mango chili sauce
\$3 each

ESCARGOT

with herbed butter, garlic
and lemon in a phyllo cup
\$5.25 each

BLOOD MARY OYSTER* SHOOTER

\$5.5 each

LOBSTER BISQUE SHOOTER

\$3 each

PICKLED BEET TARTARE

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

JUMBO LUMP CRAB CAKE

(mini) with dilled tartar sauce
\$4.5 each (1.25 oz.)

PRIME MEATBALL

(mini) (1.5 oz.) prime chuck,
brisket and short rib with house-
made steak sauce \$1.5 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

*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.



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 specialty mustard sauce.

ICED SEAFOOD SELECTIONS

FRESH CRAB CLAWS

Medium \$7.5 each

Large \$13 each

OYSTERS*

\$3.25 each

LOBSTER COCKTAIL

\$15 each (half tail)

CRAB COCKTAIL

\$8 each

OYSTERS AND PEARLS*

featured oysters topped with caviar and crème fraîche

\$8 each

½ LB. ALASKAN KING CRAB

\$30 each

SHRIMP COCKTAIL

\$4 each

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

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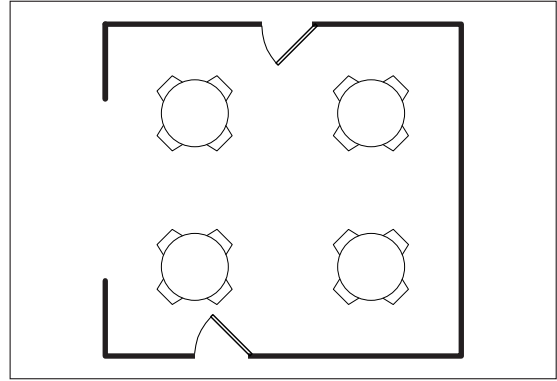
THE TRULUCK'S PRIVATE DINING EXPERIENCE

ACCOMMODATIONS

We can arrange either space to create precisely the feel you desire, for business meetings, rehearsal dinners and more. Truluck's is open nightly for dinner and open for lunch Monday through Friday.

THE NAPLES ROOM

This room is entirely private and features a dedicated staff.

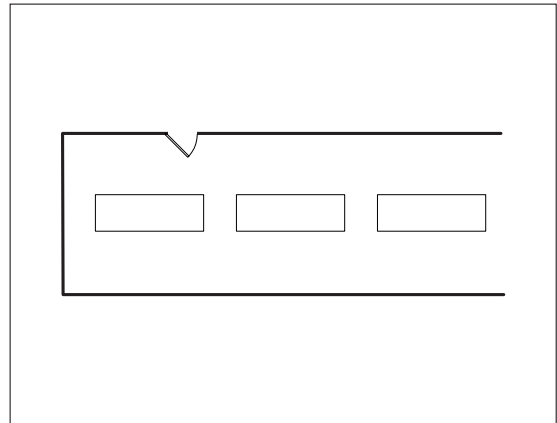


The Naples Room is 18' x 18'

- 32 Seated with Full Rounds
- 24 seated with Crescent Rounds, Presentation Style
- 18 with Boardroom Style, 1 table on a diagonal
- 26 with Boardroom Style, 2 tables parallel to each other

THE 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 Terrace is 12' x 45'

- 54 Seated with Mixed Tables
- 40 seated Boardroom Style table with A/V if needed
- 50-60 for a Cocktail Reception

THE TRULUCK'S PRIVATE DINING EXPERIENCE

THANK YOU FOR CHOOSING TRULUCK'S!

This 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. Madeline Thoenke 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. A \$100 fee is applied if you opt for a cash bar. Our preplanning menu options include iced tea and 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, LCD projector and Wi-Fi 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 (8%) 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 credit card information and booking contract, 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.

PARKING

Valet Parking is available on behalf of your guests during lunch and dinner and may be added to your bill upon request. Valet parking is currently \$10 per car, not including gratuity.

Complimentary self-parking is available in the SunTrust (777) parking garage with Truluck's validation stamp during dinner only. Lunchtime self-parking is \$6 per hour or \$2 per 20 minutes with a maximum of \$18 per car.

OUR LOCATION

Truluck's Seafood, Steak, and Crab House
777 Brickell Avenue, Suite 100
(at 8th & Brickell in the SunTrust Building) Miami, FL 33132
Restaurant (305) 579-0035
Madeline Thoenke (786) 275-5730 | madeline@trulucks.com





TRULUCK'S

OCEAN'S FINEST SEAFOOD & CRAB

Miami

"Best Seafood" & "Best Service" Boca Raton Magazine

"Rated #1 Most Popular Restaurant in Naples" TripAdvisor.com

"Award of Excellence" Wine Spectator Magazine



Fabulous parties, lasting memories
and none of the stress