



California inspired Cuisine & Style

Lunch

*Our eatery menus are available for
in-house parties at To the Point,
for pick up or delivery.*

4161 Voltaire Street | Point Loma, CA 92107
619.226.6222 | info@tothepointsd.com

LUNCH | salad bar

Served with fresh baked Bread & Cie Rolls

Avocado Cilantro Lime

*Crisp romaine, hearts of palm, black bean & roasted corn salsa, red bell peppers & crisp tortilla strips
Tossed w| our avocado cilantro lime dressing*

Caesar

*Crisp romaine, herb croutons & parmesan cheese
Creamy Caesar dressing*

Gorgonzola

*Organic mixed greens, candied pecans, seasonal fruit & gorgonzola cheese
Balsamic vinaigrette*

*\$8.50/Guest
+ CA Sales Tax*

Add On

*Free Range Grilled Chicken
Chicken Salad or Tuna Salad*

*\$4.00/Guest
+ CA Sales Tax*

Chopped

*Crisp romaine, Mary's Farms Free Range Chicken, crisp Bacon, Gorgonzola Blue Cheese,
Avocado & Tomatoes
Buttermilk Blue Cheese Dressing*

*\$8.50/Guest
+ CA Sales Tax*

*This salad is intended to be the main course-not a side salad.
Please see Al la Carte for side salad options.*

LUNCH | sandwich spread

Salad

Your choice of Salad

Organic Mixed Green, Caesar or Gorgonzola

{Sandwiches & Wraps}

All sandwiches cut in half

BLTA

Crispy Bacon, Green Leaf Lettuce, sliced Tomato & Avocado

Ham & Swiss

Black Forest Ham, Swiss, sliced Tomato & spicy Mustard

Pan Roasted Turkey

Pesto Aioli, Provolone Cheese, sliced Tomato & Green Leaf Lettuce

Grilled Chicken Salad

Grilled Chicken Salad with Celery, Red Onion and Whole Grain Mustard, sliced Tomato & Green Leaf Lettuce

Tuna

All American Tuna Salad, Swiss, sliced Tomato & Green Leaf Lettuce

Veggie

Sundried Aioli, sliced Cucumbers, Red Onion, Roasted Red Bell Peppers, sliced Tomato & Sprouts

With your choice of Cheese

\$12.50/Guest

+ CA Sales Tax

Add

Seasonal Fruit Salad or Pesto Penne Pasta Salad

\$2.50/Guest + CA Sales Tax

LUNCH | ciabatta sandwiches

Salad

Your choice of Salad

Organic Mixed Green, Caesar or Gorgonzola

{Ciabatta Sandwiches}

All sandwiches cut in half

Mary's Farms Grilled Chicken

Provolone, Pesto Aioli, roasted Red Bell Peppers & Green Leaf Lettuce on a crusty Ciabatta

Sterling Farms Grilled Tri Tip

Provolone, roasted Garlic Aioli, roasted Red Bell Peppers & Green Leaf Lettuce on a crusty Ciabatta

Seasonal Veggie

A blend of Pesto & Roasted Garlic Aioli, grilled Zucchini, roasted Red Peppers, Spinach, sautéed Mushrooms & Onions. Topped with melted Provolone cheese on a crusty Ciabatta

\$15.00/Guest

+ CA Sales Tax

Add

Seasonal Fruit Salad or Pesto Penne Pasta Salad

\$2.50/Guest + CA Sales Tax

Package Prices based on 15+ Guests

LUNCH | al la carte

Al la Carte items are prepared & priced for 15 guests.

Sides

Sides are small portions intended to be served with other sides &/or a main entrée

Seasonal Fruit Salad

\$30.00

Organic Mixed Green Salad

\$40.00

Country Potato Salad

\$40.00

Pesto Penne Pasta Salad

\$40.00

Desserts

Desserts come on a platter with 15 servings

Fresh baked Cookies

\$25.00

Double Chocolate Brownies

\$30.00

TTP Everything Bars

\$30.00

+ CA Sales Tax

BEVERAGES

All beverages are priced for 15 guests.

|bean me up|

Coffee Bar

Organic Blue Sky Coffee

Served with Cream & Sweeteners

\$45.00

|tea-gallery|

Ice Tea

Black, Green or Herbal Tea

\$25.00

|lemonade|

Fresh squeezed lemonade

\$18.50/Gallon

|wine|

Chardonnay or Sauvignon Blanc

Cabernet Sauvignon

\$25.00/Bottle

|cucumber water|

Refreshing Cucumber Water

Complementary

(Available for in-house or full service events only)

See Beer & Wine List for additional options