



To the Point Eatery
4161 Voltaire Street | Point Loma, CA 92107

In-House Private Party Packages

*Pricing is based on:
A minimum of 25 Guests
& three hour event time*

*Venue Availability
4:00pm-7:00pm, 5:00pm-8:00pm or 6:00pm-9:00pm*

{General Information}

- Comfortably seats 75 guests for sit-down style service
- Space accommodates 125 guests for cocktail & hors d'oeuvre style service
- Surround sound speakers compatible with any Apple device
- Projector and projection screen
- Private patio with lighting and heaters
- Private parking lot and plenty of non-metered street parking

{Fees}

There is no cost to utilize the venue

Service

All events require a Chef, Banquet Manager and Servers.
The number of servers is determined by the number of guests and food service style.

On-Site Chef	\$150.00
Banquet Manager	\$150.00
Servers	\$ 90.00/Each
Bartender	\$ 90.00/Each

Please Note

The above service fees are based on a three hour event time.

Additional fees will apply
for events which occupy the venue for more than three hours.

Add Ons

Patio Heaters	\$50.00/Each
Belly Bar Linens	\$16.50/Each

Service Charge

An 18% Service Charge applies to all food, beverage & service totals

{Bar}

Outside alcoholic beverages are not permitted on the property.

Packages & Pricing

Hosted Bar

The below prices apply to a hosted bar
The host will be charged at the end of the event based on consumption

These are discounted prices

Beer

Ballast Point Pale Ale or Lager	\$3.50/Each
Ballast Point IPA	\$4.50/Each
Pabst Blue Ribbon	\$2.50/Each

Wine

Premium Wine	\$25.00/Bottle
Champagne	\$18.50/Bottle

Non Alcoholic

Coke or Diet Coke	\$2.00/Bottle
Perrier	\$2.50/Bottle

Coffee & Tea Service

Coffee	\$2.50/Cup
Ice Tea	\$2.50/Cup

If you feel the majority of your guests will enjoy coffee or tea,
both are available in large portions.

CASH BAR

If you would like your guests to pay cash at the bar, our standard beverage pricing will apply.

{Appetizers}

Pricing based on a minimum of 25 of each appetizer

Cheese Boards

*A variety of soft & hard cheeses
Spiced nuts, dried fruits & olives
Pickled seasonal vegetables & fresh grapes
Fresh baked breads & a variety of crackers*
\$6.50/guest

Add charcuterie selection-\$2.50

Crudité Spread

*An assortment of crisp vegetables including:
Asparagus, beets, bell peppers, carrots, celery, cucumber, blue
lake beans & seasonal tomatoes
Endive & fresh seasonal lettuces
Green goddess dressing & hummus*
\$5.00/guest

Vegetarian

\$2.50/piece

Grilled Seasonal Vegetable Crustini

Crisp bread topped with spicy basil pesto, seasonal grilled vegetables & fried onions

Baked Peach & Gorgonzola Crustini

*Blue cheese crisps topped with baked peaches, gorgonzola cheese
& drizzled with raw honey*

Tomato Basil Bisque Shooter

*Fresh basil & parmesan crustini
Add Mini Grilled Cheese Sandwich \$1.25*

Beef, Chicken, Pork & Seafood

\$3.75/piece

Beef Slider

*Hamilton Meat's beef slider with garlic aioli, Herb en Routes' micro greens & fried onions
Add blue cheese and bacon!*

Grilled Tri Tip Slider

*Hamilton Meat's grilled tri tip with sweet teriyaki sauce & classic coleslaw
Served on a soft sweet roll*

Carolina BBQ Chicken Slider

*Slow roasted chicken w| our tangy Carolina barbeque sauce & purple cabbage
Served on a sweet roll*

Garlic Citrus Chicken Satay

Mary's Farms grilled chicken with our citrus & garlic sauce

Mediterranean Chicken Slider

*Mary's Farms grilled chicken w| pesto aioli & sundried tomatoes
Served on a fresh baked roll*

Bacon wrapped Blue Cheese Dates

Medjool dates stuffed with blue cheese & wrapped with bacon

Linguica Bites

*Spicy Portuguese sausage wrapped in buttery pastry
Served with honey mustard sauce*

Sweet Chili Shrimp

Grilled jumbo shrimp with our sweet & spicy chili dipping sauce

Salmon Wonton

*Sweet chili salmon, cabbage & mango salsa
Served on a crisp wonton*

Nova Lox Salmon Crustini

Crisp bread topped with an herb goat cheese, salmon & capers

{Buffet, Family Style or Plated}

Pricing based on a minimum of 25 guests

Choice of one salad and one entrée

{Salads}

Avocado Lime Salad

*Romaine, hearts of palm, roasted corn and black bean salsa with crisp tortilla strips
Tossed with avocado cilantro lime vinaigrette*

Avocado & Raspberry Spinach Salad

*Spinach, avocado, fresh raspberries & toasted almonds
Tossed with our raspberry vinaigrette*

Classic Caesar

*Romaine with parmesan cheese & housemade croutons
Tossed with our classic creamy Caesar dressing*

Gorgonzola Salad

*Organic mixed greens, seasonal fruit, candied pecans & gorgonzola cheese
Tossed with balsamic vinaigrette*

Mixed Green Salad

*Organic mixed greens, basil, cherry tomatoes, cucumbers, marinated olives & parmesan cheese
Tossed with Champagne vinaigrette*

{Poultry}

Caribbean Jerk Chicken

Coconut pineapple rice & black beans with linguica

Sesame garlic wok green beans

\$20.00/Guest

Chicken Marbella

Saffron rice & grilled or roasted seasonal vegetables

\$20.00/Guest

Chicken Marsala

Creamy goat cheese penne & grilled or roasted seasonal vegetables

\$20.00/Guest

Chicken in Tarragon-Mustard Cream Sauce

Fragrant basmati rice & grilled or roasted seasonal vegetables

\$20.00/Guest

Fried Chicken & Waffles

Black peppercorn gravy & maple syrup

\$18.50/Guest

{Beef}

Braised Beef Short Ribs

Red garlic potato mash & grilled or roasted seasonal vegetables

\$25.00/Guest

Grilled Santa Maria Tri Tip

Red Wine Demi-Glace

Red garlic potato mash & grilled or roasted seasonal vegetables

\$25.00/Guest

Rib Eye Steak w| Sautéed Mushrooms

Roasted garlic potatoes & grilled or roasted vegetables

\$30.00/Guest

{Pork}

Caribbean Jerk Pork Tenderloin Mango-Pineapple Salsa

Coconut pineapple rice & black beans with linguica

Sesame garlic wok green beans

\$22.50/Guest

{Seafood}

Salmon w| Pineapple Mango Salsa

Coconut pineapple rice & black beans with linguica

Sesame garlic wok green beans

\$25.00/Guest

Lemon Dill Salmon

Fragrant basmati rice & garlic wok green beans

\$25.00/Guest

Shrimp & Cheese Grits

Grilled Asparagus

\$25.00/Guest

Seafood Pasta

Grilled shrimp & scallops with our creamy roasted tomato sauce

\$18.50/Guest

{Stations}

Pricing based on a minimum of 25 guests

{Salad Station}

Includes fresh baked breads & olive oil

Avocado Lime Salad

*Romaine, hearts of palm, roasted corn and black bean salsa with crisp tortilla strips
Tossed with avocado cilantro lime vinaigrette*

Avocado & Raspberry Spinach Salad

*Spinach, avocado, fresh raspberries & toasted almonds
Tossed with our raspberry vinaigrette*

Classic Caesar

*Romaine with parmesan cheese & housemade croutons
Tossed with our classic creamy Caesar dressing*

Gorgonzola Salad

*Organic mixed greens, seasonal fruit, candied pecans & gorgonzola cheese
Tossed with balsamic vinaigrette*

Mixed Green Salad

*Organic mixed greens, basil, cherry tomatoes, cucumbers, marinated olives & parmesan
cheese
Tossed with Champagne vinaigrette*

One Salad Option

\$3.50/Guest

Two Salad Options

\$5.00/Guest

(Portion is based on a side salad vs. entrée salad)

{pasta}

Includes fresh baked Bread & Cie breads
Olive oil & balsamic vinegar

Your choice of:

Angel Hair

Cheese Tortellini

Penne

Sauces

Creamy Goat Cheese or Creamy Pesto

Fire Roasted Marinara

Creamy Asparagus & Mushrooms

Vodka Marinara

Buttery Garlic & Seasonal Tomato Medley

One Sauce.....\$9.50

Two Sauces.....\$12.50

No Chef required, however one may be available upon request.

Seafood Pasta

Fettuccini

Scallops & Shrimp

Red or White

Sauce

\$15.00/Guest

add on

Mary's Farm
Grilled Chicken

\$3.00/Guest

Hamilton's Meat
Meatballs

\$3.00/Guest

Italian or Linguica
Sausage

\$3.00/Guest

Scallops or Shrimp

\$4.00/Guest

{carving}

Includes fresh baked bread & butter

Mary's Farm
Chicken Wellington

Lemon Beurre Blanc

\$10.50/Guest

Roasted Turkey Breast
Pan Gravy & Cranberry Chutney

\$8.50/Guest

Roasted Pork Tenderloin

Pan Gravy & warm Applesauce

\$12.50/Guest

Sterling Farm's Choice

Tri Tip

Red Wine Demi-Glace

\$12.50/Guest

Sterling Farm's Choice

Roast Beef Tenderloin

Balsamic Demi-Glace & Creamed Horseradish

\$15.00/Guest

Add:

Mashed Potatoes
Roasted Garlic Potatoes
Scalloped Potatoes

\$3.50/Guest

Seasonal Grilled or Roasted Vegetables

\$3.50/Guest

Grilled Scallops or Shrimp

\$5.00/Guest

{smashed potato bar}

Served in a Martini Glass

|*The Works*|

Buttery or Garlic Smashed Potatoes

↻

Whipped Butter & Sour Cream

Green Onion

Cheddar Cheese

Blue Cheese Crumbles

Crisp Thick Cut Bacon

\$6.50/Guest

Add Sautéed Asparagus & Mushrooms

\$1.00/Guest

|*Favorites*|

Smashed Sweet Potatoes
& Rosemary Maple Chicken

\$6.50/Guest

Garlic Smash Potatoes
& Braised Beef Short Ribs

\$6.50/Guest

Wasabi Smashed Potatoes
& Seared Ahi

\$8.50/Guest