



**TURNING POINT**  
BREAKFAST • BRUNCH • LUNCH

# CATERING MENU

**All entree items, appetizers & sides  
feed approximately 10 people.**

## BEVERAGES

### COFFEE • \$30

96 oz. of our house blend coffee

### COLD BREW • \$40

1 gallon of our Cold Brew Coffee

### HOT CHOCOLATE • \$35

96 oz. of our traditional hot chocolate with whipped cream

### ORANGE JUICE • \$25

104 oz. of 100% natural orange juice

### LEMONADE • \$30

112 oz. of 100% natural lemonade

### BOTTLED WATER • \$25

Ten 16 oz. bottled waters

## STARTERS

### NY SALMON PLATTER • \$125

Smoked salmon, cucumber, tomato, pickled onion, avocado, everything seasoning, whipped cream cheese & bagels

### FRUIT BOWL • \$50

Fresh seasonal fruit bowl

## SIDES

### BREAKFAST MEATS • \$55

Choice of pork sausage, chicken sausage or hardwood smoked bacon

### BEYOND BREAKFAST SAUSAGE® • \$60

Beyond Breakfast plant based breakfast patties

### BREAKFAST POTATOES • \$35

Seasoned breakfast potatoes

### ENGLISH MUFFINS • \$25

Sliced English muffins with butter & assorted jellies

### BAGELS • \$35

Sliced bagels with butter, whipped cream cheese & assorted jellies

### CHIPS & SALSA • \$25

Tri-color corn tortilla chips with sour cream & fresh housemade salsa



**VEGAN OPTIONS  
AVAILABLE!**

**Any cancellations must be submitted 24 hours prior to the scheduled pick-up time or you will be charged for the full order. To provide the best quality food, your order will be prepared according to the scheduled pickup time.**

**If you are going to arrive late, please contact the restaurant in advance so we can adjust our preparation time, otherwise we cannot guarantee your food is the best representation of what we offer. Prices subject to change.**

**[turningpointrestaurants.com](http://turningpointrestaurants.com)**

# BREAKFAST

## PANCAKES

### PLAIN • \$50

Made from scratch pancakes. Served with syrup & butter

### CINNFUL SWIRL • \$60

Made from scratch pancakes with sweet cinnamon swirls & sweet cream cheese frosting. Served with syrup

### LEMON BLUEBERRY • \$60

Made from scratch pancakes with fresh blueberries & lemon zest. Served with syrup & butter

### BERRY CHOCOLATY • \$60

Made from scratch chocolate chip pancakes with fresh strawberries, chocolate sauce & strawberry reduction.  
Served with syrup

### VEGAN • \$70

Made from scratch vegan pancakes with fresh strawberries & bananas. Served with syrup

### POWERGRAIN • \$65

Made from scratch 10 grain pancakes.  
Served with syrup & butter

## FRENCH TOAST

### GRAND FRENCH • \$50

Thick sliced Brioche dipped in vanilla & cinnamon French toast batter. Served with syrup & butter

### OMG • \$65

Thick sliced multigrain bread dipped in vanilla & cinnamon French toast batter with chopped bacon, honey maple walnuts, caramel & sweet cream cheese drizzle.  
Served with syrup

### STRAWBERRY CHEESECAKE • \$65

Thick sliced Brioche French toast with graham cracker crumbs, fresh strawberries, cheesecake frosting & strawberry reduction. Served with syrup

## EGG DISHES

### BASIC SKILLET • \$80

Breakfast potatoes topped with cheddar jack cheese & scrambled eggs. Choose 2 toppings: bacon, ham, pork sausage, chicken sausage, bell pepper, roasted red pepper, red onion, caramelized onion, tomato, mushroom, or spinach

### WILBUR SKILLET • \$80

Breakfast potatoes topped with bacon, tomato, avocado, jack cheese & scrambled eggs

### SCRAMBLED EGGS • \$45

Fluffy scrambled eggs

### VEGAN EGGS • \$55

JUST EGG® brand vegan eggs

# LUNCH

## SEASIDE JERSEY CLUB WRAP • \$80

Roasted turkey breast, crisp bacon, plum tomatoes, onion, romaine, Swiss cheese & mayo in a whole wheat tortilla wrap

## CRAN-WALNUT CHICKEN SALAD WRAP • \$80

Roasted chicken breast, walnuts & dried cranberries tossed lightly with mayo on baby spinach in a whole wheat tortilla wrap

## VEGGIE WRAP • \$85

Spinach, roasted red peppers, roasted zucchini, mushrooms, pickled onions, quinoa & lentils with balsamic glaze in a whole wheat tortilla wrap

## CHICKEN PESTO PANINI • \$85

Grilled chicken, zucchini, roasted red pepper, fresh mozzarella & pesto on a pressed ciabatta roll

## PAVO CUBANO • \$85

Ham, roasted turkey breast, Swiss cheese, tomato, pickles & cilantro honey dijon on a pressed ciabatta roll

## POWER UP GRAINS BOWL • \$95

Quinoa & lentil mix with black beans, zucchini, green peppers, mushrooms, spinach, pickled onions, & avocado with choice of chicken or shrimp

## CHICKEN TENDERS • \$70

Crispy chicken tenders served with choice of two: peppercorn ranch, cilantro honey dijon, or honey sriracha

## MAC AND CHEESE • \$55

Cremy white cheddar mac & cheese

## CHOP CHOP SALAD • \$75

Chopped romaine, tomatoes, cucumber, red onion, bacon, cheddar jack cheese & crispy chicken tenders with choice of dressing

## MARTHA'S VINEYARD SALAD • \$75

Mixed greens, grilled chicken, seasonal berries, pineapple, toasted coconut & honey maple walnuts with choice of dressing

## COSMOPOLITAN SALAD • \$75

Mixed greens with our cran-walnut chicken salad, red grapes, pineapple, honey maple walnuts & dried cranberries with choice of dressing

## SALAD DRESSING

balsamic vinaigrette • citrus lemon vinaigrette  
peppercorn ranch • cilantro honey dijon

# SWEETS

## CINNAMON ROLLS • \$35

Fresh baked cinnamon rolls with warm sweet cream cheese frosting

## CHOCOLATE CHUNK COOKIE TRAY • \$35

Fresh baked chocolate chunk cookies with pink Himalayan sea salt

## ADD-ON CULINARY KIT • \$5 Per

Plates, napkins, cutlery sets with salt & pepper packets