



CATERING MENU

Mediterranean Dip.....\$7
Toasted pine nuts, sundried tomatoes, whipped feta cheese & basil pesto layered together & served with toasted pita chips

Crab Stuffed Deviled Eggs Platter.....\$6
Hardboiled egg filled with Chef's special blend, with select lump crab meat

Seasonal Fruit OR Veggie Platter.....\$7
Chef's choice of seasonal fruits OR vegetables platter, served with 2 pairings of your choice

Meat & Cheese Board Platter.....\$10
Select meats, cheeses and pairings, served with toasted assorted breads

The Joint's Shrimp & Grits\$8
Red Argentinean shrimp, served on top of local Adluh grits, with andouille sausage gravy

Pulled Pork Slider Platter.....\$8
1710 smoked Bourbon BBQ, served in a slider with the Chef's own dill pickle relish and slaw

Grilled Cheese Platter.....\$7
Bite size assorted gourmet grilled cheese sandwiches, as featured on our lunch menu

Tierra y Mar Flatbread.....\$7
Chorizo Sausage, sautéed Argentinian Shrimp with Manchego cheese, drizzled with white truffle oil & fresh parsley

Pricing presented is the cost per guest that will be served in your party.

Pricing does not include the rental of the Lounge or Main Dining area. Please ask management for rental options.

A mandatory gratuity of 18% is required for service.