

Marjoram Cuisine's Maritime Menu

Choose Your Adventure



Smooth Sailing Package: 3 items

2-3 people \$275

4-5 people \$375

6 people \$420

Voyager Package: 4 items

4-5 people \$425

6 people \$450

Charcuterie Boards

4-6 people \$70

VIP menu

with Chef Mari on-board

CHOOSE 2 items from the VIP menu + 1 item from the regular menu

**additional items can be added for an upgraded price*

2 people \$400

3 people \$450

4 people \$500

5 people \$550

6 people \$620

BRUNCH:

Pancake skewers (allergy friendly \$5 per person)

Avocado toast (local sourdough, smoked salmon, guac, everything bagel seasoning, & pickled red onions)

Breakfast burritos or croissants (eggs, cheese, bacon or sausage, side salsa)

Bacon strips (1lb)

Turkey sausage links (4 per person)

Tropical fruit platter

Tahini maple fruit cups

Individual yogurt parfaits (your choice of yogurt) (8 oz each)

Pastries/donuts/muffins (gf available +\$5 per batch)

HOT ITEMS:

Dips: Buffalo Chicken, spinach artichoke, or low country crab (\$10 upcharge) Served with grilled naan bread + carrots

Baked prosciutto wrapped pears with brie + balsamic glaze ****Captain Todd's Favorite****

Sliders: BBQ chicken or pulled pork, braised beef with scallion aioli, caramelized onion + melted cheddar (2 per person)

XL pigs in a blanket with stone ground mustard and bbq sauce

Coconut shrimp with sweet chili sauce (4 per person)

Blackened shrimp skewers (tajin, pineapple, bell pepper) (3 per person)

Hawaiian chicken or shrimp skewers grilled pineapple, red onion, bbq sauce, scallions (3 per person)

Pecan crusted chicken strips with honey mustard

SALADS/COLD ITEMS:

Chilled caprese tortellini salad with pesto

Local wild caught shrimp cocktail + cocktail sauce

Tropical shrimp ceviche with tortilla chips

Peach & tomato salad with vinaigrette and fresh herbs **Peak Seasonal Item!*

Watermelon Salad (Strawberry, watermelon, with a lime + mint dressing) **Perfect on a hot summer day* Seasonal*

Cucumber salad: Choose- Asian style (cashew, carrot, cilantro, asian dressing), Mediterranean (feta, dill, lemon dressing), or Italian (tomato, basil, balsamic dressing)

Salad Skewers: Shrimp or chicken cobb salad, or Antipasto (3 per person)

DESSERTS:

Mango chia pudding

Key lime bars

Strawberry shortcake with southern biscuits

Cookies (GF available)

Pluff mud chocolate trifle

Peanut butter rice crispies

VIP MENU with Chef Mari on-board ***(CHOOSE 2 of these items below + 1 item from the regular menu)***

Oysters on the half shell (4 per person) cocktail + lemon + mignonette
(add caviar)

Gourmet Flatbreads

Grilled calamari caesar salad with parm + croutons

Watermelon flight (variety of flavors on watermelon squares)

Local fish wrapped in crispy phyllo. Scratch made tartar

Surf + turf with veg and potato (4 oz grilled steak filet, grilled lobster tail)

Shrimp burgers + cheesy cauliflower tots with mustard aioli or spicy remoulade

Grilled peppercorn Steak + caramelized onion on crostinis (or sliders) with goat cheese + herb oil

Frogmore Stew (AKA Low country Boil)

Cucumber gazpacho (add lobster \$15 per person)

Creme brulee + fresh fruit

Individual tiramisus

****Craving something else? Chef is open to making the perfect dish for you.**

Orders must be placed 72 hours before sail date. Gratuity not included. \$25 dock delivery fee.

For more info + order form visit:

<https://www.marjoramcuisine.com/executive-boat-catering>