

Marjoram Cuisine presents-

BEACH HOUSE MEAL PREP

Skip the crowded restaurants & relax at your beach house.

Each menu item serves 4-6 people

Small package- \$150 (1 protein + 1 salad)

Medium package- \$225 (2 proteins + 1 salad)

Large package- \$300 (2 proteins + 2 salads)

(\$50 add on if you would like the proteins cooked ahead of time)

Prices below are a la carte prices and serve 4-6 people.

Proteins (cleaned, marinated & Ready to cook) 4-6 people

\$45 Chicken breast strips(3lb)

\$60 Steak (2.5 lb)

\$50 Shrimp (6 large local shrimp per person. Peeled + deveined)

\$90 Tropical shrimp ceviche (64 oz) Served with tortilla chips or bib lettuce

\$15 Tofu (1 lb)

Choose your marinade: garlic/herb/olive oil, Marjoram spicy rotisserie, Marjoram rotisserie blend, lemon pepper, teriyaki, chermoula, cilantro verde

** Make it a kabob + \$10 per person (4 per person)*

Make it a Taco Bar: \$160 (+ your cost of protein choice)

Includes: flour or corn tortillas, chips, salsa, guac, 4 toppings of your choice)

XL Salads: (4-6 people)

\$45 Local leafy greens, goat cheese, peaches, blueberries, shaved almonds, honey balsamic dressing

\$65 Frogmore potato Salad (low country boil potato salad)

\$40 Picnic pasta salad (GF available) Italian herb vinaigrette

\$38 Chilled tortellini caprese salad with pesto

\$35 Watermelon & strawberry salad with lime vinaigrette, fresh basil and mint

\$42 Asian lentil salad with crisp garden veggies (sub rice noodles)

\$30 Chickpea, kale, brown rice, lemon marjoram vinaigrette

\$40 Mediterranean three bean salad (chef favorite! High in protein)

But wait. There's more...

Breakfast:

- \$50 Pancakes (5 per person) (allergy friendly available \$5 per person)
(banana chocolate chip, blueberry, lemon ricotta, plain)
- \$35 Bacon or sausage links (25 pieces)
- \$40 Overnight breakfast strata (blueberry or classic cinnamon)
- \$12 per *Burritos (salsa & sour cream on side) (GF available)
- \$35 *Tropical Fruit plate
- \$60 Yogurt parfait Bar (4 toppings) (DF yogurt \$5 per person)
- \$38 Mini quiche bites over a fresh bed of spinach (25 pieces)
- \$ 30 Scrambled eggs (add cheese and veggies \$3 per person)
- \$20 *Dozen House made Muffins & pastries
- \$25 Chia Pudding (32 oz) (mango blueberry, chocolate raspberry)
- \$26 *No-bake vegan cinnamon roll bites (chef favorite!) (25 pieces)
- \$45 *Shrimp ceviche (32 oz) with tortilla chips
 - * Perfect beach snack



Heat & Serve Dinners

(Fully cooked meals ready when you are)

- \$28 Stuffed bell peppers(ground beef, rice, cheese, tomato sauce) (vegan available)
- \$55 Grilled Chicken with pasta, garlic bread, and salad. Balsamic or blue cheese dressing
- \$28 Strombolis or calzones with house marinara
- \$70 Shrimp alfredo with garlic bread and salad. Balsamic or blue cheese dressing
- \$70 salmon filet, tropical mango salsa, veggie of your choice, potato or rice of your choice
- Shrimp & Grits (dairy free available)

Have something else in mind? Chef Mari can accommodate your requests.

Order by visiting www.marjoramcuisine.com
Scroll down & fill out the questionnaire to begin the process.

Payments are due after you confirm your menu choices.
(Square, venmo, paypal, cash, apple pay)

PLAN AHEAD !! <3

All orders will need a minimum of 24 hour notice in order for the chef to shop and prepare your desired menus.

Delivery fee not included.

(Additional fee for peak season Saturday delivery)