Marjoram Cuisine

2026 Home for the Holidays Menu

Traditional Appetizers

- Mini ham & pimento cheese biscuits
- Pumpkin humnus with crisp garden vegetables
- Caprese & antipasto skewers (marinated artichoke, tomato, basil, red onion, roasted red pepper, balsamic glaze)
- Chicken taquitos with chipotle sour cream
- Smoked chicken wings with buttermilk ranch

Signature Style Appetizers

- Warm crab dip
- Individual pork riblets
- Mini toasted beef sliders with Gruyère, scallion aioli & roasted red pepper
- Fried green tomatoes
- Fried shrimp
- Mini tomato pies

Traditional Entrées

- Grilled steak tips with chimichurri
- Shrimp and grits
- Pecan-crusted chicken strips with stone ground honey mustard or Dijon-maple pan sauce
- Lentil meatloaf with mushroom gravy (Vegan)

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SIDE DISHES

- Cornbread
- Dinner rolls
- Steamed green beans
- Mac and cheese
- Brown butter & sage butternut squash or sweet potatoes
- Garlic mashed potatoes
- Harvest quinoa salad (shaved Brussels sprouts, sweet potato, maple balsamic)
- Mushroom Gravy (16oz)

DESSERTS

- Apple Strussel Muffins
- Charleston chewie cookies
- GF Chocolate Brownies

OPTIONAL ADD-ONS

- Plates, napkins & disposable silverware — $2 per person
- Six-foot buffet tables with black tablecloth — $10 each
- Water dispenser & cups — $2 per person

Menu for Pick Up or Delivery Only Thursday 11/26

Pricing Depending on menu Size

Menu selections and upgrades subject to final event proposal.
Applicable sales tax added separately. Gratuity not included.

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2026 Holiday Corporate Gatherings | Menu Selections

APPETIZERS — CHOOSE TWO. ADDITIONAL SELECTIONS AVAILABLE AS UPGRADES.

Traditional Appetizers

- Mini ham & pimento cheese biscuits
- Pumpkin humnus with crisp garden vegetables
- Caprese & antipasto skewers (marinated artichoke, tomato, basil, red onion, roasted red pepper, balsamic glaze)
- Chicken taquitos with chipotle sour cream
- Smoked chicken wings with buttermilk ranch
- Mini tomato pies
- Butternut squash soup shooters
- Cheese board
- Fruit platter with tahini maple dip or cream cheese dip

Signature Style Appetizers

- Mini crab cakes
- Coconut shrimp with sweet chili dipping sauce
- Warm crab dip
- Mini lobster rolls
- Individual pork riblets
- Mini toasted beef sliders with Gruyère, scallion aioli & roasted red pepper
- Pecan-crusted chicken strips with stone ground honey mustard or Dijon-maple pan sauce
- Fried green tomatoes
- Fried shrimp

ENTRÉES — Choose One. Additional entrées available as upgrades.

Traditional Entrées

- Burger sliders
- Pulled pork (with or without sandwich buns)
- Oven-baked bone-in chicken
- Boneless sliced chicken breast (BBQ, lemon pepper, or miso ginger)
- Chicken bog
- Pasta bar (one noodle, marinara, pesto, garlic knots)

Signature Entrées

- Grilled steak tips with chimichurri
- Beef tenderloin carving station
- Salmon fillets (miso ginger, lemon pepper, or classic seafood rub)
- Shrimp and grits

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2026 Holiday Corporate Gatherings | Menu Selections

SIDE DISHES

Includes 2 *sides. Add on available for upgrade*

- Cornbread
- Dinner rolls
- Steamed green beans
- Mac and cheese
- Squash casserole
- Brown butter & sage butternut squash or sweet potatoes
- Miso-maple glazed carrots with orange and sesame
- Oven-roasted root vegetables (carrots, Brussels sprouts, red potatoes, rosemary herb oil)
- Garlic mashed potatoes
- Leafy green salad (crisp garden vegetables, house balsamic and ranch)
- Seasonal leafy green salad (candied pecans, goat cheese, dried cranberries, maple balsamic)
- Harvest quinoa salad (shaved Brussels sprouts, sweet potato, maple balsamic)

VEGAN ENTREES

- Lentil meatloaf with mushroom gravy
- Southern succotash with grilled marinated portobellos

DESSERTS

Chose One

- Gingerbread cheesecake squares
- Charleston chewie cookies
- Chocolate chip pumpkin bread
- Double chocolate chip black bean brownies (vegan)
- Holiday rice crispy treats

OPTIONAL ADD-ONS

- Plates, napkins & disposable silverware — $2 per person
- Six-foot buffet tables with black tablecloth — $10 each
- Water dispenser & cups — $2 per person

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Holiday party pricing breakdown

GUESTS	CLASSIC	SIGNATURE
	Classic $70 per guest	Signature $95 per guest
30	$2,100	$2,850
40	$2,800	$3,800
50	$3,500	$4,750
60	$4,200	$5,700
75	$5,250	$7,125
100	$7,000	$9,500
125	$8,750	$11,875
150	$10,500	$14,250

Capacity 30–150 guests.

Full-service staffed catering. Applicable sales tax added separately. Gratuity not included. Prices exclude tax; no additional service charge.