

Appetizer Options:

- Stuffed mushrooms with fresh thyme, rosemary and truffle honey (Choose beyond burger, or ground sausage)
 - Oyster rockefeller or grilled oysters
 - Clams casino
- Grilled antipasto skewers (artichoke, red onion, tomato, shaved parm, basil, balsamic glaze) (GF)
 - Grilled shrimp skewers (variety of flavors available)
- Grilled Watermelon and feta stacks with balsamic glaze & fresh mint
 - Grilled peaches, prosciutto basil
- Roasted red peppers, thinly sliced manchego, EVOO, fresh basil
- Sliders (burgers, pulled pork, grilled or pulled chicken)
 - Grilled toast points with various dips
 - Quesadillas
 - Chicken Wings (regular or boneless)
- Prosciutto wrapped asparagus kissed by the wood fire flame
 - Grilled pickles with tangy dill crema
 - Tomato pies

Sides:

- Fire roasted broccoli (regular or spicy)
 - Baked potatoes
- Grilled watermelon with feta, mint & basil
 - Charleston red rice
 - Grilled street corn,
- Marinated portobellos (asian or balsamic)
- Fire roasted bell peppers stuffed with carolina gold rice

Main Attraction Entrees:

- Mediterranean night (Whole fish, steak, shrimp, chicken) whole vegetables “grazing board” style. Hummus, Tzatziki, Olive tapenade, fresh naan bread, crisp garden vegetables.
- Mexican night- taco bar, quesadillas from the grill, grilled street corn (on the cob or salad)
 - Frogmore Stew (aka Lowcountry boil)
 - Pork tenderloin with chimichurri
 - Whole turkeys

- Tomahawk steaks
- Fillets (add Bacon)
- Surf and surf kabobs (steak, shrimp, corn)
- Ratatouille stuffed grilled portobellos
- Burger bar (vegan options available) Variety of sauces and toppings. Sweet potato chips, fried pickles, pimento cheese, pickled onions, fried onion
- Brazilian steakhouse (shaved beef, lamb, or chicken, grilled vegetable skewers, house made sauces, pita bread)

Dessert:

- Campfire smores
- Grilled Peaches and cream with fresh mint
- Tortillas Dessert Pizzas (grilled peaches, dulce de leche)

Tailgate Themed

- Brats/Dogs/Burgers
- Tacos/Wings/Flatbreads
- Wood fired dips and sauces

Oyster Roast (Seasonal)

- Grilled and steamed oysters
- Add sides, appetizers, and desserts

Grilled Pizzas

- Gluten Free & Vegan options available
- Variety of classic & gourmet style pizzas assembled on-site and cooked in the wood fired rotisserie.

Southern BBQ

- Served on wood chopping blocks “Grazing board” style
- Ribs, Sausages, tenderloins, etc
- Chicken: half birds, drum sticks, thighs, wings, boneless breasts



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