

# BEACH HOUSE MEAL KITS

No more crowded restaurants, grocery stores, or prep time

PLAN AHEAD !! <3

All orders will need a minimum of **48 hour notice** in order for the chef to shop and prepare your desired menus.

## Breakfast: (Price reflects portions for 4-6 people)

\$16 each- Breakfast Burritos (eggs, cheese, potato, bacon, sauteed peppers+onions )

(GF available \$2 (salsa & sour cream on side)

\$80 Pancakes (5 per person) (allergy friendly available +\$5 per person)

(banana chocolate chip, blueberry, or plain) real maple syrup

\$40 Overnight breakfast strata (blueberry or classic cinnamon)

\$35 Tropical Fruit plate (pineapple, mango, kiwi, dragon fruit, strawberry)

\$65 Bacon or sausage links ( 2 lbs cooked. serves 6-8)

\$60 Yogurt parfait Bar (4 toppings) (DF yogurt \$8 )

\$70 Quinoa + yogurt bowls

\$50 (2) Veggie quiches

\$60 (2) Meat quiches

\$55 Tahini maple fruit bowl (pineapple, strawberry, apple, blueberry, lemon, vanilla, tahini, maple syrup)

## Breakfast Beverages:

\$90 Clean pressed juice: pineapple, green apple, turmeric, ginger, lemon. (10oz per person)

\$35 Mimosa juice bar with fruits (OJ, Grapefruit) (alcohol not included)

\$65 Bloody mary bar with local mixer, celery stalks, olives, lemon, lime,

Pickled okra, horseradish (alcohol not included)

## Marinated & fully cooked Proteins (Prices reflect servings for 4 -6 people)

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

\$55 Chicken breast strips (3lb)

\$70 Organic Chicken (3 lb)

\$85 Steak (3 lb)

\$15 Tofu (1 lb)

\$62 Local Shrimp (2 lb) (peeled + deveined)

*\* 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, seasonal fruit,, shaved almonds, honey balsamic dressing
- \$65 Low country boil potato salad (shrimp, sausage, corn, potato)
- \$29 Picnic pasta salad (GF available) Italian herb vinaigrette + muenster cheese
- \$40 Caprese tortellini salad with pesto + arugula
- \$65 Peach + tomato salad with balsamic dressing and fresh basil (add burrata \$15)
- \$60 Tomato + cucumber with balsamic dressing
- \$38 Watermelon & strawberry salad with lime vinaigrette, fresh basil and mint
- \$55 Tahini maple fruit bowl (pineapple, strawberry, apple, blueberry, lemon, vanilla, tahini, maple syrup)
- \$40 Asian lentil salad with crisp garden veggies (sub rice noodles)
- \$28 Chickpea, kale, brown rice, shaved almonds, lemon marjoram vinaigrette
- \$25 Mediterranean three bean salad with micro greens (chef favorite! High in protein)

### **Afternoon snacks + Sweets:**

- \$38 High protein dunkaroo dip (32 oz) Kodak graham crackers for dipping.  
(greek yogurt, vanilla pudding, sprinkles, vanilla, almond extract)
- \$25 Pimento cheese (32 oz) with pita bread
- \$50 Chicken salad (64 oz) with pita bread
- \$35 Egg salad (32 oz) with pita bread
- \$55 Tropical shrimp ceviche (32 oz) with tortillas chips
- \$75 Zucchini fritter with tzatziki (Keto friendly)
- \$60 Black bean sliders with chipotle aioli, lettuce + tomato
- \$40 Fried green tomatoes (12) with ranch
- \$35 Sweet potato brownies,(DF/GF)
- \$25 Rice crispy treats (regular or peanut butter) (GF)
- \$25 One dozen chocolate cookies
- \$40 GF/DF chickpea cookie dough (32 oz)
- \$65 (DF/GF) Fruit cobbler with vanilla ice cream
- \$30 No-bake vegan cinnamon roll bites (chef favorite!) (25 pieces)
- \$38 oatmeal squares (strawberry banana or blueberry almond) (DF/GF)
- \$28 Dozen housemade muffins or pastries
- \$28 Banana bread (+\$10 DF/GF/AIP friendly)
- \$45 GR/DF one dozen donuts (cinnamon roll or peppermint mocha)
- \$35 Chia Pudding (32 oz) (mango blueberry, PB banana, or chocolate raspberry)

### **Heat & Serve Dinners (serves 4-6 people)**

- \$155 (5) Stromboli or calzones with marinara (ricotta, mozzarella + 2 veggie toppings) (+\$8 per protein) with roasted veggie medley, leafy green salad and dressing.  
lasagna & zucchini lasagna  
Turkey or chicken meatballs  
Leafy green salad



\$175 Grilled Chicken with fettuccine (GF available), marinara, mozzarella, parm, garlic bread, and Leafy green salad. Balsamic or blue cheese dressing  
\$185 Pecan crusted chicken strips, house made honey mustard, sweet potato wedges, steamed broccoli  
\$170 Salmon filet, tropical mango salsa, veggie of your choice, potato or rice  
\$175 Shrimp & Grits (dairy free available), vegetable of your choice, cornbread  
\$70 Cashew Cream Pasta with Zucchini and Mushroom (AIP friendly) (+\$30 add chicken)  
\$85 Stuffed bell peppers (ground beef, rice, cheese, tomato sauce) (vegan available)  
\$90 Shepherd's pie (russet or sweet potato mash) side of grilled asparagus with lemon  
\$125 BBQ pulled pork, rolls, pickles, coleslaw, mac and cheese  
\$475 Rotisserie chickens (6 half chickens), grilled squash +zucchini, cornbread  
(Cooked on Chef's unique, one of a kind, rotisserie)

On site DINNER options: (\$225 minimum service charge)

Low Country Boil (local shrimp, sausage, corn, potato)

Local white fish chimichurri

Salmon en croute with marjoram cream sauce

Rotisserie: open flame cooking + addition grilled items

(Ask for details on menus and service fees)

on-site BREAKFAST: (\$250 minimum service charge)

Omelet station

Steak and over easy eggs

Scrambled eggs

Eggs benedict with crab cakes or shrimp

Chicken and waffles (try the sweet potato waffles)

Breakfast pizza

Breakfast burgers

Avocado toast (Smoked salmon, avocado, microgreens, pickled red onions, everything bagel seasoning)



*Have something else in mind? Chef Mari can accommodate your requests.  
Ask about our autoimmune friendly menu options*

Order by visiting [www.marjoramcuisine.com](http://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, zelle)

*Taxes + fees not included.*