Marjoram Cuisine

CORPORATE CATERING

Good Food Builds Brighter Days.

FRESH FOOD. MEANINGFUL GATHERINGS.

LOCAL INGREDIENTS
THOUGHTFUL MENUS
HAPPIER TEAMS

CHARLESTON SC

BREAKFAST & BRUNCH

A fresh start to your day.

Breakfast Sandwich Platter — $64
Sausage, bacon or veggie with egg and cheese. Choice of biscuit, croissant or tortilla. Served with salsa and avocado mash. (Serves 8)

Continental Breakfast — $75
Locally made bagels, cream cheese, Greek yogurt, seasonal fruit and house-made banana or pumpkin bread. (Serves 8–10)

Silver Dollar Pancakes — $55
Mini pancakes with maple syrup. Choice of plain or chocolate chip. (Serves 24) GF available

Mini Quiche Platter — $50
Assorted mini quiches served with mild salsa. (Serves 24)

Chia Pudding — $35
Dark Chocolate Raspberry or Coconut Mango. (Serves 8–10) *Vegan*

House-Made Mini Loaves — $30
Banana or pumpkin. (8 mini loaves)
GF/DF pumpkin protein bread available. $42 (8 mini loaves)

Local Coffee Service — $45
Fresh local coffee with creamer, sweeteners, cups, lids and stirrers. (Serves 8–10)

CORPORATE BOX LUNCHES

Easy. Delicious. Individualized.

Classic Box Lunch — $18 per person
Includes ½ sandwich or wrap, seasonal fruit or side salad, GF/DF chocolate chip cookie and individual packaging. Silverware included. 10 person minimum.

SANDWICH & WRAP SELECTIONS

Turkey Bacon Ranch – roasted turkey, bacon, lettuce, tomato, ranch
Buffalo Chicken Wrap – shredded buffalo chicken, celery, blue cheese, greens
Ham & Pimento Cheese – sliced ham, house-made pimento cheese, lettuce, tomato
Chick-n Salad Wrap – house-made chickpea "chicken" salad, greens *Vegan*

GF bread/wrap options available upon request. +$2 per person

SANDWICH & WRAP PLATTERS

Perfect for meetings and shared lunches.

$78 per platter
Serves 10 (10 whole sandwiches). Choose up to two varieties.

Turkey Bacon Ranch | Buffalo Chicken Wrap
Ham & Pimento Cheese | Chick-n Salad Wrap *Vegan*

EXECUTIVE LUNCH PACKAGES

Elevated platters for a memorable meeting.

THE MESA PLATTER — $200 per platter

Sweet Potato & Black Bean Quesadillas, Chicken Taquitos, Roasted Corn Salad with Cilantro-Lime Vinaigrette, Green Goddess Dressing, Chipotle Aïoli and 16 oz House Guacamole.
Serves 10.

THE MEDITERRANEAN TABLE — $200 per platter

Lemon-Oregano Grilled Chicken, Greek Orzo Salad, Roasted Mediterranean Vegetables, Hummus, Tzatziki, Tomato & Cucumber Salad, Feta, Olives, Pickled Red Onions and Warm Pita.
Serves 10.

SALADS & SIDES

Fresh, flavorful and made from scratch.

Large Leafy Salads (Serves 10–12)

Seasonal House Salad — $55
Mixed greens, seasonal vegetables, house vinaigrette.

Cobb Salad — $75
Mixed greens, egg, bacon, tomato, cheddar cheese, cucumber, house blue cheese dressing.

Grain & Vegetable Salads
(Half Pan – Serves 10–12)

Fall Harvest Quinoa Salad — $55
Mediterranean Three Bean Salad — $50

ADD A PROTEIN (Serves ~10)

Marinated Chickpeas $20 | Grilled Chicken $45 | Grilled Steak $75 | Grilled Shrimp $60

CATERING DETAILS

- 10 guest minimum
- $150 minimum food order
- 20% production & service fee added to all orders
- Local delivery begins at $20 (based on distance)
- Disposable plates, flatware & napkins available for $2 per person
- Utensils (serving utensils) $1 per serving
- Applicable taxes additional
- 72 hours' notice requested
- Dietary accommodations available upon request

Let's Cater Something Great.

support@marjoramcuisine.com
@marjoramcuisine
www.marjoramcuisine.com

Marjoram Cuisine

PRIVATE CHEF | CATERING | CORPORATE DINING

GOOD FOOD BUILDS BRIGHTER DAYS.