

Marjoram Cuisine's Maritime Menu

Choose Your Adventure



Smooth Sailing Package: 3 items

2-3 people \$275

4-5 people \$375

6 people \$420

Voyager Package: 4 items

4-5 people \$425

6 people \$450

Charcuterie Boards

2-3 people \$50

4-6 people \$70

VIP menu

with Chef Mari on-board

CHOOSE 2 items from the VIP menu + 1 item from the regular menu

**additional items can be added for an upgraded price*

2 people \$400

3 people \$450

4 people \$500

5 people \$550

6 people \$620

BRUNCH:

Mini pancakes with maple syrup (allergy friendly \$5 per person)

Avocado toast (local sourdough, smoked salmon, guac, everything bagel seasoning, & pickled red onions)

Biscuit board (sliced ham, pimento cheese, seasonal jams)

Breakfast burritos or croissants (eggs, cheese, bacon or sausage, side salsa)

Bacon strips (1lb)

Sausage links (4 per person)

Tropical fruit platter

Tahini maple fruit cups

Individual yogurt parfaits (your choice of yogurt) (8 oz each)

Pastries/donuts/muffins (gf available +\$5 per batch)

HOT ITEMS:

Dips: Buffalo Chicken, spinach artichoke, or low country crab (\$10 upcharge) Served with grilled naan bread + carrots

Baked prosciutto wrapped pears with brie + balsamic glaze ****Captain Todd's Favorite****

Braised beef sliders with scallion aioli, caramelized onion + melted cheddar (3 per person)

XL pigs in a blanket with stone ground mustard and bbq sauce

Coconut shrimp with sweet chili sauce (4 per person)

Blackened shrimp skewers (tajin, pineapple, bell pepper) (3 per person)

Hawaiian chicken or shrimp skewers grilled pineapple, red onion, bbq sauce, scallions (3 per person)

Pecan crusted chicken strips with honey mustard

SALADS/COLD ITEMS:

Harvest quinoa salad (shaved brussel, blistered cherry tomato, sweet potato, pepitas, maple balsamic dressing)

Chilled caprese tortellini salad with pesto

Local wild caught shrimp cocktail + cocktail sauce

Tropical shrimp ceviche with tortilla chips

Peach & tomato salad with vinaigrette and fresh herbs **Peak Seasonal Item!*

Salad Skewers: Shrimp or chicken cobb salad, or Antipasto (3 per person)

DESSERTS:

Seasonal cookies (GF available)

Strawberry shortcake with southern biscuits

Pluff mud chocolate trifle

Charleston Chewie cookie

Peanut butter rice crispies

VIP MENU with Chef Mari on-board ***(CHOOSE 2 of these items below + 1 item from the regular menu)***

First course:

Oysters on the half shell (4 per person) cocktail + lemon + mignonette (add caviar)

Canapes

Gourmet Flatbreads

Mini crab cakes

Caesar salad with parm + croutons (choose grilled calamari or grilled local shrimp)

Cucumber gazpacho (add lobster \$15 per person)

Watermelon flight (variety of flavors on watermelon squares) **May-August

Entrees:

Local fish stuffed with crab, hasselback potato, grilled asparagus. Scratch made tartar

Surf + turf with veg and potato (4 oz grilled steak filet, grilled lobster tail)

Shrimp burgers + french fries with mustard aioli or spicy remoulade

Grilled peppercorn Steak + caramelized onion. Choice of veg and potato

Frogmore Stew (AKA Low country Boil) with cornbread

Jumbo crab cakes, charleston red rice, vegetable of choice

Dessert:

Creme brulee + fresh fruit

Individual tiramisu

****Craving something else? Chef is open to making the perfect dish for you.**

Orders must be placed 72 hours before sail date. Gratuity not included. \$25 dock delivery fee.

For more info + order form visit:

<https://www.marjoramcuisine.com/executive-boat-catering>