

Marjoram Cuisine's Maritime Menu

Choose Your Adventure



Smooth Sailing Package: 3 items

2-3 people \$300

4-5 people \$420

6 people \$450

Voyager Package: 4 items

4-5 people \$450

6 people \$525

Charcuterie Boards

4-6 people \$150

VIP menu

with Chef Mari on-board

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

2 people \$430

3 people \$452

4 people \$500

5 people \$560

6 people \$650

BRUNCH:

Pancake skewers (allergy friendly \$5 per person)

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

Pecan chicken + waffles

Breakfast tacos (eggs, cheese, avocado, salsa) 2 per person (\$3 per- add veggies or \$4 per- add bacon)

Bacon strips (4 per person)

Turkey 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

Mini baked tomato pies (3 per person)

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

Sliders: pulled chicken, or pulled pork (2 per person)

Cheesy cauliflower tots + garlic aioli

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

Coconut shrimp with sweet chili sauce (4 per person)

Local shrimp skewers: Tropical with pineapple, or blackened shrimp skewers (tjin pineapple, tomato)

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

Pecan crusted chicken strips with honey mustard

SALADS/COLD ITEMS:

Chilled caprese tortellini salad with pesto
Three bean salad Mediterranean (add chicken, shrimp or steak)
Whipped ricotta + olive tapenade with grilled naan bread (\$3- sub GF crackers)
Smoked salmon + herbed cream cheese and cucumber bites
Goat cheese + apricot jam phyllo cups
Local wild caught shrimp cocktail + cocktail sauce
Tropical shrimp ceviche with tortilla chips
Peach & tomato salad with vinaigrette and fresh herbs **Peak Seasonal Item!*
Watermelon Salad (Strawberry, watermelon, with a lime + mint dressing) **Perfect on a hot summer day**
Cucumber salad: Choose- Asian style (cashew, carrot, cilantro, asian dressing), Mediterranean (feta, dill, lemon dressing), or Italian (tomato, basil, balsamic dressing)
Salad Skewers: Shrimp or chicken cobb salad, or Antipasto (3 per person)
Turkey Club Sandwiches
Pimento Cheese tea sandwiches (add ham, bacon or tomato)
Croissant or tea sandwiches: *Choose one:* BLT, shrimp salad, chicken salad, chickpea “chickn salad”
Chicken salad phyllo cups (sub vegetarian “chick-n” chickpea salad)

DESSERTS:

Mango chia pudding	Key lime bars	Strawberry shortcake with southern biscuits
Cookies (GF available)	Pluff mud chocolate trifle	Peanut butter rice crispies

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

Oysters on the half shell (4 per person) cocktail + lemon + mignonette
(add caviar)
Gourmet Flatbreads
Grilled calamari caesar salad with parm + croutons
Watermelon flight (variety of flavors on watermelon squares)
Local fish wrapped in crispy phyllo. Scratch made tartar
Surf + turf with veg and potato (4 oz grilled steak filet, grilled lobster tail)
Shrimp burgers + cheesy cauliflower tots with mustard aioli or spicy remoulade
Grilled peppercorn Steak + caramelized onion on crostinis (or sliders) with goat cheese + herb oil
Frogmore Stew (AKA Low country Boil)
Cucumber gazpacho (add lobster \$15 per person)
Creme brulee + fresh fruit
Individual tiramisus

**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. \$20 dock delivery fee.

For more info + order form visit:

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