



ABOUT

Marjoram Cuisine

DNR

Hired for 4th & 5th time this year.

ARCHAEOLOGIST MEALS

Provided three meals daily for 15-20 archaeologists in Beaufort & Edisto.

OKTOBERFEST

Catered for 400 people. Repeat clients for 500 in September.

BACHELORETTE EVENTS

Provided lunch, brunch, and dinners at beach houses.

WEEK-LONG CATERINGS

Served dinner for 3-4 nights on Folly/IOP/Kiawah.

EDUCATION COORDINATOR

Local BNI chapter.

EXPERIENCE

5 years in business. 20 years cooking experience, 10 in Charleston.



PROS & CONS OF Hiring a Chef

PROs

- MULTIPLE HOURS OF TIME GIVEN BACK TO YOU
- NO WORRYING IF YOU'LL BE ABLE TO EAT BASED ON YOUR RESTRICTIONS/ALLERGIES
- LESS PEOPLE IN THE CHAIN OF PRODUCTION FROM FARM TO TABLE
- LOCAL PRODUCE, SEAFOODS AND MEATS
- PERSONABLE CHEF
- BE THE HOST YOU'VE ALWAYS WANTED TO BE

CONS

- OVERLY EXPENSIVE RESTAURANT BILL
- POTENTIAL FOR KITCHEN STAFF OR SERVERS TO MESS UP YOUR FOOD ORDER
- LOUD OR UNINVITING ATMOSPHERE IN THE RESTAURANT.
- LONG TRAVEL AND WAIT TIMES FOR A TABLE.
- DID YOU EVEN MAKE A RESERVATION???
- UNKNOWN FOOD SOURCES

COOKING CLASS MENU OPTIONS

ITALIAN

Fresh Pasta or Ravioli with fresh pesto, marinara and/or alfredo

Gourmet pizzas

Calzones and strombolis
with marinara

Chicken cacciatoro

Focaccia bread

Eggplant parmesan
roll ups

Chicken Piccata

Risotto

SOUTHERN

Shrimp + grits (DF available)

Charleston red rice

Fried green tomatoes

Pimento cheese

Pecan crusted chicken with
stone ground honey mustard

Fried shrimp with
cocktail sauce

Pickle Plate (okra, carrot, green beans, red onion, cucumbers)

Candied pecans

Banana pudding

Pecan tarts/pie

BRUNCH

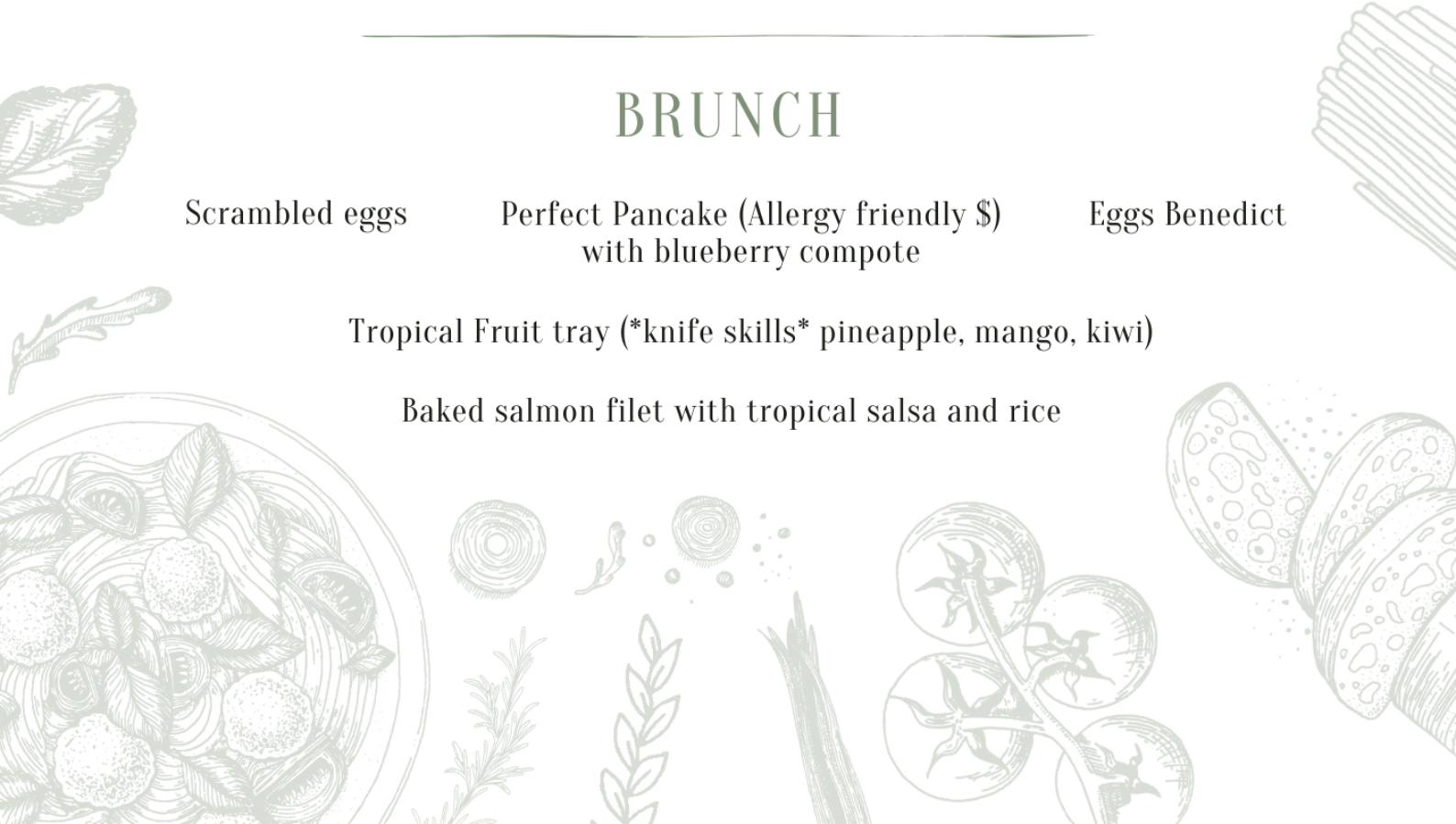
Scrambled eggs

Perfect Pancake (Allergy friendly \$)
with blueberry compote

Eggs Benedict

Tropical Fruit tray (*knife skills* pineapple, mango, kiwi)

Baked salmon filet with tropical salsa and rice



GRILLING

Chicken (bone in and boneless)

Shrimp

Steaks

BBQ ribs

Marinades

FRENCH

Canapes Baked brie cups with apricot jam + fresh herbs

Gougeres

Clams casino

Oysters rockefeller

Beef wellington with red wine reduction

Salmon wellington with Marjoram lemon cream sauce

French onion soup

Ratatouille

Pan seared fish

Leafy green salad with vinaigrette

Julia Child's beef bourgogne

Rack of Lamb

Chocolate Mousse

BUTCHER KNIFE SKILLS

Whole chicken

Peeling Shrimp

Salmon

Whole Fish

Shucking Clams + Oysters

Cleaning Scallops