



# FULLY CATERED

# Bronze Tent

DELIVERY TIME BETWEEN 11:30 AM - NOON

**Hummus & Pita** <sup>GF</sup> with the Exception of Pita Points  
Red Pepper Hummus with Pita Points for Dipping

**Vegetable Display** <sup>GF</sup>

An Assortment of Steamed and Raw Vegetables  
Baby Carrots, Asparagus, Haricot Verts, Grape Tomatoes,  
Sugar Snap Peas, Yellow Bell Peppers and Broccolini  
Served with Buttermilk Ranch Dip

**Country Ham Biscuits**

Shaved Virginia Country Ham with Orange Marmalade

## TENT INCLUDES

- Bar Service (11 am – 5 pm)
- Full Bar, Assorted Sodas and Bottled Water (does not include coffee service)
- Disposable Premium Plates, Napkins, Cutlery and Cups
- Guest Table and Buffet Linens
- Buffet Centerpiece
- One Bartender/Attendant

DELIVERY TIME BETWEEN 1:00 PM – 1:30 PM

**Sliced Smoked Beef Brisket** <sup>GF</sup>

Served with Blended Dijon Mustards and Sliced Garlic Pickles

**Pork Barbeque Slider Station** <sup>GF</sup> with the Exception of Slider Buns

Pulled Pork Barbeque in Tangy Barbeque Sauce  
Served with Slider Buns and Coleslaw with Cilantro and Lime

**Chicken Slider Station** <sup>GF</sup> with the Exception of Slider Buns

Grilled Chicken Thighs Served with Slider Buns, Spicy Mayo and Sliced Pickles

**Fall Harvest Salad** <sup>GF</sup>

Roasted Butternut Squash, Toasted Pecans and Diced Apples  
Tossed Lightly in Virginia Maple Syrup

**Romaine & Baby Kale Salad** <sup>GF</sup>

With Crumbled Feta Cheese, Diced Cranberries, Toasted Pecans and Red Onion with a Cranberry Citrus Vinaigrette

**Balsamic Marinated Roasted Vegetable and Penne Pasta Salad**

Roasted Carrots, New Potatoes, Zucchini, Yellow Squash, Eggplant and Red Onions Tossed with a Balsamic Vinaigrette, Olive Oil and Herbs

**Seasonal Tartlet Display**

Apple Cranberry, Pumpkin and Bourbon Pecan

Please contact Jennifer Seo at Marriott Ranch to select linen color and menu substitutions/upgrades.  
Call 540.364.2627 or email [jseo@marriotttranch.com](mailto:jseo@marriotttranch.com).

 **Marriott**

