

FULLY CATERED

Silver Tent

STARTERS

11:00 AM DELIVERY

Cheese Board

A Sampling of International and Domestic Cheeses
Garnished with Grapes and Fresh Berries
Served with Assorted Gourmet Crackers

Charcuterie Sampler

Aged Cheddar, Sage Derby, Cured Meats and Sausages,
Flat Breads and Cornichons, Whole Grain Mustard

Vegetable Display

An Assortment of Steamed and Raw Vegetables
Served with Maytag Blue Cheese Dip

Hummus and Pita

Red Pepper Hummus with Pita Points for Dipping

LUNCH

DELIVERY TIME BETWEEN 12:00 PM - 12:30 PM

Sliced Smoked Beef Brisket

Served with Blended Dijon Mustards and Sliced Garlic Pickles

Pork Barbeque Slider Station

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

Southern Fried Chicken

Served at Room Temperature

Antipasto Salad

Tri-colored Cheese Tortellini, Cubed Provolone, Salami,
Grape Tomatoes and Black Olives
Dressed in a Basil Vinaigrette

Black Bean and Corn Salad

With Cumin, Cilantro and Lime

Fall Harvest Salad

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

DESSERTS

Assorted Gourmet Cookies

Dessert Bars

AFTERNOON SNACK

Country Ham Biscuits

Shaved Virginia Country Ham with Orange Marmalade

Snack Attack

Pretzels, Potato Chips and Mixed Nuts

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
- Floral Buffet Piece
- Three Guest Table Centerpieces
- One Bartender
- Two Attendants

Please contact Louise Ramsey at Marriott Ranch to select linen color and menu substitutions/upgrades.
Call 540.364.2627 or email lramsey@marriotttranch.com.



MARRIOTT RANCH