

FULLY CATERED

Silver Tent



STARTERS

11:00 AM DELIVERY

Cheese Board ^{GF} with the Exception of Crackers

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

Vegetable Display ^{GF}

An Assortment of Steamed and Raw Vegetables
Served with Peppercorn Ranch Dip

Sandwich Platter

Salami and Swiss with Grainy Mustard on Pretzel Roll
Turkey and Cheddar with Herbed Mayo on Croissant
Roasted Beef and Provolone with Dijonnaise on Ciabatta Bread

LUNCH

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

Rustic Tenderloin of Beef ^{GF} with the Exception of Rolls

Tenderloin Crusted with Garlic and Peppercorn Rub
Served with Spicy Horseradish Cream, Chived Mustard,
Olive Garnish and Silver Dollar Rolls

Teriyaki Glaze Salmon

Served with a Side of Ponzu Sauce and Cucumber Noodles
Tossed in Sesame Oil

Southern Fried Chicken

Traditional Seasoning with a Hint of Black Pepper
Served Room Temperature

Almost Summer Corn Salad ^{GF}

Sweet White Corn with Sliced Grape Tomatoes, Vidalia Onions
and Basil in a White Balsamic Dressing

Champagne Potato Salad ^{GF}

With Tarragon Mustard and Champagne Vinaigrette

Spinach and Romaine Salad ^{GF}

With Crumbled Feta Cheese, Blueberries, Cranberries and
Toasted Pecans
Served with Raspberry Vinaigrette

Fresh Fruit Salad ^{GF}

A Selection of Strawberries, Blackberries, Cantaloupe, Honeydew,
Pineapple and Grapes

Nutty Asian Wild Rice Salad

With Wild Rice, Cabbage, Carrots, Red Bell Peppers, Scallions,
Almonds, Sunflower Seeds and Crispy Noodles
Served in a Sesame Soy Dressing

DESSERTS

Gourmet Mini Cupcakes in Assorted Flavors

Gourmet Cookies

Dessert Bars

AFTERNOON SNACK

Country Ham Biscuits

Shaved Virginia Country Ham with Orange Marmalade

Hummus & Pita ^{GF} with the Exception of Pita Points

Traditional Tahini Hummus with Pita Points for Dipping
Assorted Olives and Grape Tomatoes

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
- 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



MARRIOTT RANCH