



FULLY CATERED

Bronze Tent

DELIVERY TIME BETWEEN 11:15 AM - 11:45 AM

Lamb Chops ^{GF}

Grilled and Chilled Lamp "Pop" Chops Marinated in Rosemary and Red Wine
Served with Assorted Olives, Roasted Garlic Mayonnaise and White Wine Dijon

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

Champagne Potato Salad ^{GF}

With Tarragon Mustard and Champagne Vinaigrette

Marinated Green Bean Salad ^{GF}

Topped with Slivered Almonds and Chopped Bacon

Spinach and Romaine Salad ^{GF}

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

Apple and Carrot Salad ^{GF}

Roasted Fuji Apples with Sweet Red Onions, Red Bell Peppers, Celery, Golden Raisins and Toasted Walnuts
Tossed with an Apple Cider Vinaigrette

DELIVERY TIME BETWEEN 2:00 PM - 2:30 PM

Cheese Board ^{GF} *with the Exception of the Crackers*

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

Vegetable Display ^{GF}

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

Chips & Salsa

Abuelita Tortilla Chips Served with Mango Pineapple Salsa

Assorted Dessert Bars

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

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

