

# 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](mailto:lramsey@marriotttranch.com).

