

# FULLY CATERED

# Silver Tent

## STARTERS

### 11:00 AM DELIVERY

#### **Cheese Board** <sup>GF</sup> *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** <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 Peppercorn Ranch Dip

#### **Hummus and Pita** <sup>GF</sup> *with the Exception of Pita Points*

Roasted Garlic Hummus with Pita Points for Dipping

## LUNCH

### DELIVERY TIME BETWEEN 12:00 PM – 12:30 PM

#### **Celebración Beef Brisket** <sup>GF</sup> *with the Exception of Potato Rolls*

Topped with Chipotle BBQ and Served with Potato Rolls

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

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

#### **Southern Fried Chicken**

Traditional Seasoning with a Hint of Black Pepper

#### **Antipasto Salad**

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

#### **Almost Summer Corn Salad** <sup>GF</sup>

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

#### **Colorido Fresh Fruit Salad** <sup>GF</sup>

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

#### **Sabroso Black Bean Corn and Cilantro Rice Salad** <sup>GF</sup>

Dressed in Cumin, Lime, Garlic and Oil

## DESSERTS

#### **Assorted Gourmet Cookies**

#### **Dessert Bars**

## AFTERNOON SNACK

#### **“Nacho Average” Nacho Bar**

Seasoned Ground Beef, Shredded Cheddar Cheese, Sliced  
Jalapenos, Black Olives, Green Onions, Salsa and Tortilla Chips

#### **Dulces Finales**

Churros Served with a Side of Cinnamon Vanilla Sauce

## TENT INCLUDES

- Bar Service (11 am – 5 pm)
- Full Bar, Assorted Sodas and Bottled Water  
(Does not include coffee service)
- Premium Disposable Plates, Napkins, Cutlery  
and Cups
- Polyester Guest Table and Buffet Linens
- Floral Buffet Piece
- Two Bartenders (12 hours each)
- One Attendant (12 hours each)

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).

 Marriott

