

FULLY CATERED

Silver & Tent

STARTERS

ESTIMATED 11:00 AM DELIVERY

Cheese Board

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

Vegetable Display

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

Hummus and Pita

Roasted Garlic Hummus with Pita Points for Dipping

LUNCH

ESTIMATED 12:00 PM – 12:30 PM DELIVERY TIME

Sliced Smoked Beef Brisket

Served with Grainy Mustard, BBQ Sauce and Potato Rolls

Pork Barbeque Sliders ^{GF} *with the Exception of Slider Buns*

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

Sandwich Platter of:

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
Southern Style Pimento Cheese Sliders

Brussels and Bowtie Pasta Salad

Brussel Sprouts, Bell Peppers and Bacon Tossed in Olive Oil,
Garlic and Red Pepper Flakes

Black Bean and Corn Salad

With Cumin, Cilantro and Lime

Romaine & Baby Kale Salad

With Crumbled Feta Cheese, Diced Cranberries, Toasted Pecans
and Red Onions with a Cranberry Citrus Vinaigrette

AFTERNOON SNACK

Country Ham Biscuits

Shaved Virginia Country Ham with Orange Marmalade

Snack Attack ^{GF} *with the Exception of Pretzels*

Pretzels, Potato Chips and Mixed Nuts

DESSERTS

Dessert Bars, Walnut Fudge Brownies & Assorted Gourmet Cookies

TENT INCLUDES

Bar Service (11 am – 5 pm)

- Full Bar, Assorted Sodas and Bottled Water (does not include coffee service)

Rentals and Décor

- Disposable Premium Plates, Napkins, Cutlery and Cups
- Guest Table and Buffet Polyester Linens
- Buffet Centerpiece and Three Guest Table Centerpieces

Staffing (12 hours each)

- Two Bartenders
- One Attendant

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

