



FULLY CATERED

Bronze Tent

DELIVERY TIME BETWEEN 11:30 AM - NOON

Hummus & Pita ^{GF} with the Exception of Pita Points
Red Pepper Hummus with Pita Points for Dipping

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 Buttermilk Ranch Dip

Country Ham Biscuits

Shaved Virginia Country Ham with Orange Marmalade

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

DELIVERY TIME BETWEEN 1:00 PM – 1:30 PM

Sliced Smoked Beef Brisket ^{GF}

Served with Blended Dijon Mustards and Sliced Garlic Pickles

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

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

Chicken Slider Station ^{GF} with the Exception of Slider Buns

Grilled Chicken Thighs Served with Slider Buns, Spicy Mayo and Sliced Pickles

Fall Harvest Salad ^{GF}

Roasted Butternut Squash, Toasted Pecans and Diced Apples
Tossed Lightly in Virginia Maple Syrup

Romaine & Baby Kale Salad ^{GF}

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

Balsamic Marinated Roasted Vegetable and Penne Pasta Salad

Roasted Carrots, New Potatoes, Zucchini, Yellow Squash, Eggplant and Red Onions Tossed with a Balsamic Vinaigrette, Olive Oil and Herbs

Seasonal Tartlet Display

Apple Cranberry, Pumpkin and Bourbon Pecan

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

 **Marriott**

