



# FULLY CATERED

# Bronze Tent

DELIVERY TIME BETWEEN 11:30 AM - NOON

### **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 Parmesan Dip

### **Sandwich Platters**

Salami & Swiss with Grainy Mustard on Pretzel Roll  
Turkey & Cheddar with Herbed Mayo on Croissant

### 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

**Beef Brisket Sliders** <sup>GF</sup> with Exception of Potato Rolls  
Served with Grainy Mustard, BBQ Sauce and Potato Rolls

**Lemon Pepper and Garlic Salmon** <sup>GF</sup>  
Dry Rubbed with Spices and Slow Roasted. Served with Dill Cream.

**Chilled Southern Fried Chicken**  
Traditional Seasoning with a Hint of Black Pepper. Serve Chilled.

**Spinach and Romaine Salad** <sup>GF</sup>  
With Crumbled Feta Cheese, Blueberries, Cranberries and  
Toasted Pecans Served with Raspberry Vinaigrette

**Old Fashioned Potato Salad** <sup>GF</sup>  
Traditional Southern Style Potato Salad with Mustard and Egg

**Brussels and Bowtie Pasta Salad**  
Brussels Sprouts, Bell Peppers and Bacon Tossed in Olive Oil,  
Garlic and Red Pepper Flakes

**Assorted Dessert Bars**

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

