

FULLY CATERED

Silver Tent

STARTERS

ESTIMATED 11:00 AM DELIVERY

Country Ham Biscuits

Shaved Virginia Country Ham with Orange Marmalade

Pimento Cheese Sliders

Served on Silver Dollar Rolls

Miniature Meatballs

Miniature Bourbon BBQ Meatballs

Seafood Dip

Featuring Blue Crab, Shrimp and Parmesan Cheese
Served with Gourmet Crackers

Vegetable Display ^{GF}

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

LUNCH

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

Beef Brisket Sliders ^{GF} *with the Exception of Potato Rolls*

Served with Grainy Mustard, BBQ Sauce and Potato Rolls

Lemon Pepper and Garlic Salmon ^{GF}

Dry Rubbed with Spices, Slow Roasted and Served with Dill Cream.

Chilled Southern Fried Chicken

Traditional Seasoning with a Hint of Black Pepper. Served Chilled.

Roasted Vegetable Skewers ^{GF}

Spring Vegetables with Catalina Dipping Sauce

Brussels and Bowtie Pasta Salad

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

Old Fashioned Potato Salad ^{GF}

Traditional Southern Style Potato Salad with Mustard and Egg

Almost Summer Corn Salad ^{GF}

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

Spinach and Romaine Salad ^{GF}

With Crumbled Feta Cheese, Blueberries, Cranberries and
Toasted Pecans. Served with Raspberry Vinaigrette.

Fresh Fruit Salad ^{GF}

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

AFTERNOON SNACK

Cheese Board ^{GF} *with the Exception of Crackers*

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

Charcuterie Sampler ^{GF} *with the Exception of Crackers and Bread*

Aged Cheddar, Sage Derby, Cured Meats and Sausages.
Served with Gourmet Crackers, Sliced Baguettes, Cornichons and
Whole Grain Mustard.

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

Pretzels, Potato Chips and Mixed Nuts

Cupcakes by Gateau

Mint Julep – Vanilla cake with mint filling and vanilla bourbon buttercream frosting
Chocolate Fantasy – Chocolate cake with chocolate fudge buttercream frosting
Triple Citrus Crown – Orange, lemon and lime flavors in a winning combination

DESSERTS

Assorted Gourmet Cookies

Derby Tartlet Display

Derby Pie, Bourbon Pecan and Lemon Tartlets

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 and Three Guest Table Centerpieces
- Two Bartenders and 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.

