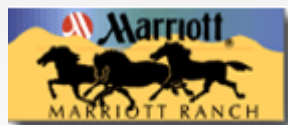




## Catering Menu

2015



5305 Marriott Lane

Hume, VA 22639

[www.marriotttranch.com](http://www.marriotttranch.com)

540.364.2627

Lunch



Grill



Special

Events



Additional

Items



Bar



# LUNCH OPTIONS

Minimum of 25 Guests

## *Mediterranean Mixed Grill*

Classic Greek Salad

### Grill Kabob Platter

Marinated Skewered Chicken, Shrimp, Beef Tenderloin and Vegetables  
Served with Spicy Peanut Sauce and Cucumber Yogurt Sauce

### Summer Grilled Vegetables

Portabella Mushrooms, Yellow Squash, Zucchini, Maui Onions, Eggplant,  
Bell Pepper and Asparagus

### Hummus and Pita

Traditional Tahini Hummus with Pita Points for Dipping, Assorted  
Olives and Grape Tomatoes

\$25.00

## *Timbers Edge*

Caesar Salad

### Cedar Planked Salmon

Dry Rubbed with Lemon Pepper, Thyme, Sea Salt and Garlic then Slow  
Roasted and Served with Dill Sauce

### Grilled Flank Steak

Marinated in Black Pepper, Rosemary, Garlic and Balsamic Vinegar

### Israeli Couscous Salad

With Asparagus and Bell Peppers

### Tomato and Mozzarella

Served on Green Leaf Lettuce with Fresh Basil, Black Pepper and Extra  
Virgin Olive Oil and White Balsamic Vinaigrette

\$26.00

## *French Country Fare*

Salad Nicoise with French Green Beans, Onions, Tuna, Hard Cooked  
Eggs and Herbs

Mixed Green Salad with Champagne Vinaigrette

Wine Country Salad with Field Greens, Grilled Chicken and Raspberry  
Vinaigrette

Champagne Brie Soup

French Bread with Butter

\$23.00

## *The Patriot*

Chilled Fried Chicken

Slow Roasted Pulled Pork with Sandwich Buns, Slaw and  
Sweet and Smoky Sauce

Red Roasted Potato Salad with Cider Bacon Vinaigrette

Fresh Fruit Salad

Black Bean and Corn Salad

\$20.00

## *Hunt Country Picnic*

Harvest Chicken Salad

Dilled Tuna Salad

Spinach and Vegetable Dip

Green Salad

Hard Boiled Eggs

Lettuce, Tomato, Onion and Pickles

Assorted Rolls and Croissants

\$18.00

## *The Board Room*

Your Choice Mixed Green Salad or Caesar Salad

Selection of Pre-Made Sandwiches and Wraps

Assorted Kettle Cooked Chips

Fresh Fruit Salad

Fresh Baked Cookies

\$16.00

All menu items (excluding soup) will be served room temperature. Pricing is listed as per person. Pricing does not include a 20% service charge, \$50 off-site delivery charge or 5.3% state tax.





# GRILL OPTIONS

Minimum of 35 Guests

## Fairfield Farm Barbeque

Tossed Green Salad with Chef's Choice Dressing  
Slow Roasted Pulled Pork  
Barbeque Chicken Breasts  
Smoked Beef Brisket Au Jus  
Creamy Cole Slaw  
Corn on the Cob  
Fiery Run Baked Beans  
Rodeo Potato Salad  
Pickles and Creamy Grain Mustard  
Sweet Barbeque & Carolina Sauces  
Sandwich Buns  
\$31.95

## Marriott Ranch Grill

Tossed Green Salad with Chef's Choice Dressing  
St. Louis Style Grilled Pork Ribs  
Garlic and Herb Chicken Breasts  
Fiery Run Baked Beans  
Black Bean and Corn Salad  
Creamy Cole Slaw  
Cheddar Biscuits  
Sandwich Buns and Condiments  
Lettuce, Tomato, Onion and Pickles  
\$26.95

## Fiery Run Steak Bake

Tossed Green Salad with Chef's Choice Dressing  
Marinated Grilled New York Strip Steaks  
Barbeque Chicken Breasts  
Ranch Style Skillet Potatoes  
Corn on the Cob  
Fiery Run Baked Beans  
Muffins, Biscuits and Butter  
Golden Sautéed Onions and Mushrooms  
Fiery Run Steak Sauce  
\$39.95

## Chuck Wagon Grill

Hamburgers and Cheeseburgers  
Barbeque Basted Chicken  
All Beef Hot Dogs  
Fiery Run Baked Beans  
Rodeo Potato Salad  
Creamy Cole Slaw  
Sandwich Buns and Condiments  
Lettuce, Tomato, Onion and Pickles  
\$22.95

## Tex-Mex Grill

Crunchy Iceberg and Romaine Salad with  
Buttermilk Ranch Dressing  
Beef Barbeque and Sandwich Buns  
Grilled Chicken Fajitas with Flour Tortillas  
Chorizo Sausages and Seared Onions  
Fire Roasted Apple and Carrot Salad  
Mexican Style Rice  
South Fork Corn Salad  
Black Pepper Scallion Cornbread  
Salsa, Sour Cream, Scallions and Cheddar Cheese  
\$29.95

## Caribbean Grill

Jerk Spiced Chicken Breast  
Grilled Swordfish Steaks with Hot Pepper Relish  
Marinated Shrimp and Scallop Skewers  
Black Beans and Rice  
Curried Vegetables with Brown Sugar and Ginger  
Ambrosia Fruit Salad  
Island Greens with Cool Cucumbers and Tomatoes with a Cilantro  
Lime Vinaigrette  
Sweet Potato Biscuits  
\$33.95

Pricing is listed as per person. Pricing does not include a 20% service charge, \$50 off-site delivery charge or 5.3% state tax.



# SPECIAL EVENTS MENU

## Menu One \$49.95

Minimum of 50 Guests

Choice of One Stationed Hors D'oeuvre  
Domestic and Imported Cheese Board  
Seasonal Fruit Tray  
Basket of Steamed and Raw Fresh Vegetables  
Summer Grilled Vegetables  
Smoked Seafood Board  
Claw and Tails (\$6 upgrade)  
Raw Bar Display (market price upgrade)

Choice of Three Passed Hors D'oeuvres  
Salmon and Spinach Puff  
Steak and Cheese Quesadilla  
BBQ Chicken in Biscuit  
Goat Cheese and Roast Red Pepper Quiche  
Miniature Meatballs  
Chicken Cordon Bleu Puff  
Spicy Shredded Beef Empanada  
Sun-Dried Tomato and Feta in Filo  
Chicken Quesadilla Trumpet  
Prosciutto Wrapped Melon  
Sheppard's Pie Tartlet  
Mini Crab Cake  
Pistachio Chicken and Asparagus Pinwheel  
Sugar Cured Country Ham and Swiss Tartlet with Red Onion Confit  
Scallops Wrapped in Bacon  
Stuffed Mushroom Cap  
Beef Tenderloin en Croute  
Shrimp Chopstick  
Caramelized Pork Tenderloin on Cheddar Biscuit  
Asparagus Roll-Up with Bleu and Asiago Cheeses  
Smoked Trout Mousse in Cucumber  
Mini Cheeseburger Slider  
Lobster Cobbler  
Hibachi Beef Skewer  
Cocktail Tomato Stuffed with Marinated Mozzarella  
Cranberry, Walnut and Brie in Filo  
Gazpacho Shooter with Parmesan Crostini  
Apple and Butternut Squash Shooter

### Salad

House Salad with Choice of One Dressing

### Choice of Two Entrées

Steam Ship Round of Angus (Buffet Only) or Eye Round of Angus (Plated Only) - Hand Carved and Presented with Horseradish Sauce, Olives and Au Jus  
Broiled Herb Tilapia Filet with Lemon Beurre Blanc  
Roasted Pecan and Bacon Mahi Mahi Filet  
Cumin Rubbed Pork Loin with Black Bean and Garlic Demi-Glace  
Roasted Turkey Breast with Dijonaise and Herbed Mayonnaise  
Parmesan, Pine Nut and Panko Flakes Encrusted Chicken  
Cedar Planked Salmon Dry Rubbed with Lemon Pepper, Thyme, Sea Salt and Garlic then Slow Roasted and Served with Dill Sauce  
Italian Grilled Flank Steak Marinated in Black Pepper, Rosemary, Garlic and Balsamic Vinegar  
Thyme Rubbed Frenched Chicken Breast with Sherried Cremini Mushroom Jus

### Vegetarian Entrée

Grilled Vegetable Ravioli with Basil Cream Sauce

### Choice of Side

*Includes Seasonal Vegetable*  
Scalloped Idaho Potatoes  
Roasted Garlic Mashed Yukon  
Saffron Rice Pilaf  
Rosemary Roasted Red Potatoes  
Wild Rice Mix  
Israeli Couscous  
Toasted Orzo Rice Pilaf  
Pecan Rice  
Roasted Garlic Parmesan Polenta  
Nutty Asian Rice Salad

Pricing is listed as per person. Pricing does not include a 20% service charge, \$50 off-site delivery charge or 5.3% state tax.



# SPECIAL EVENTS MENU

## Menu Two \$62.95

Minimum of 50 Guests

*Choice of One Stationed Hors D'oeuvre*

Domestic and Imported Cheese Board

Seasonal Fruit Tray

Basket of Steamed and Raw Fresh Vegetables

Summer Grilled Vegetables

Smoked Seafood Board

Claw and Tails (\$6 upgrade)

Raw Bar Display (market price upgrade)

*Choice of Three Passed Hors D'oeuvres*

Salmon and Spinach Puff

Steak and Cheese Quesadilla

BBQ Chicken in Biscuit

Goat Cheese and Roast Red Pepper Quiche

Miniature Meatballs

Chicken Cordon Bleu Puff

Spicy Shredded Beef Empanada

Sun-Dried Tomato and Feta in Filo

Chicken Quesadilla Trumpet

Prosciutto Wrapped Melon

Sheppard's Pie Tartlet

Mini Crab Cake

Pistachio Chicken and Asparagus Pinwheel

Sugar Cured Country Ham and Swiss Tartlet with Red Onion Confit

Scallops Wrapped in Bacon

Stuffed Mushroom Cap

Beef Tenderloin en Croute

Shrimp Chopstick

Caramelized Pork Tenderloin on Cheddar Biscuit

Asparagus Roll-Up with Bleu and Asiago Cheeses

Smoked Trout Mousse in Cucumber

Mini Cheeseburger Slider

Lobster Cobbler

Hibachi Beef Skewer

Cocktail Tomato Stuffed with Marinated Mozzarella

Cranberry, Walnut and Brie in Filo

Gazpacho Shooter with Parmesan Crostini

Apple and Butternut Squash Shooter

### Salad

House Salad with Choice of One Dressing

### Choice of Two Entrées

Sliced Tenderloin of Black Angus Beef Served with Wild Mushroom Merlot Sauce and Horseradish Sauce

Leg of Lamb Roasted with Fresh Rosemary, Thyme and Garlic Served with Roasted Garlic Red Wine Demi

Pork Tenderloin with Herbed Demi-Glace

Chicken Rappahannock with Ham, Asparagus and Goat Cheese Glazed with a Light Chardonnay and Shallot Cream

Spice Rubbed Duck Breast Topped with Red Onion Confit and a Light Jus

Prime Rib of Beef with Horseradish Sauce and Au Jus

Blackened Snapper with Creole Mustard Cream Sauce

Black and Gold Banded Lobster Ravioli with a Tarragon Cream Sauce and Roasted Tomatoes

Searred Cajun and Southern Fried Chicken Breast with Onion Gravy

### Vegetarian Entrée

Vegetarian Napoleon with Mozzarella and Basil

### Choice of Side

*Includes Seasonal Vegetable*

Scalloped Idaho Potatoes

Roasted Garlic Mashed Yukon

Saffron Rice Pilaf

Rosemary Roasted Red Potatoes

Wild Rice Mix

Israeli Couscous

Toasted Orzo Rice Pilaf

Pecan Rice

Roasted Garlic Parmesan Polenta

Nutty Asian Rice Salad

Pricing is listed as per person. Pricing does not include a 20% service charge, \$50 off-site delivery charge or 5.3% state tax.



# ADDITIONAL ITEMS

Minimum of 25 Guests

## Soup

- Lobster Bisque \$6.95
- Wild Mushroom Purée \$4.95
- Roasted Tomato and Herb Cream \$3.95
- Butternut Squash and Apple Bisque \$3.95
- Carrot and Ginger with Cilantro \$3.95

## First Course Plates

- Seared Sea Scallops with Soy Glaze on Pan Fried Noodles and Snow Peas \$6.95
- Roast Duck Crepes with Napa Cabbage and Carrots on Grilled Fennel and Scallions with Orange Basil Sauce \$6.50
- Wild Mushroom Herbed Ravioli with Truffle Oil on Wilted Spinach \$5.95

## Menu Additions

- Soft Taco Bar (Ground Beef or Pulled Pork) \$7.00
- 1/3 Pound Hamburgers and Cheeseburgers \$6.50
- Chipotle Cinnamon Rubbed Salmon \$5.95
- All Beef Hot Dog Station \$3.50
- Chili Dog Station \$5.00
- Grilled Sausage with Peppers and Onions \$4.95
- Fresh Fruit Salad \$2.50
- Platter of Grilled Vegetables \$3.95
- Sliced Beef Brisket Au Jus \$7.95
- Black Bean and Corn Salad \$1.95
- Grilled Herb Rubbed Portobello Mushrooms \$2.95
- Marinated Cucumber and Tomato Salad \$1.95
- Broccoli Salad \$1.95
- Pasta Florentine \$1.95
- Four Bean Salad \$1.95
- Corn on the Cob (Seasonal) \$1.95
- Baked Macaroni and Cheese \$2.95
- Chilled Fried Chicken \$4
- Popcorn Cart \$.50

## Desserts

- Viennese Assortment \$7.50
- Chocolate Mousse with Raspberry Sauce and Fresh Berries \$5.50
- Seasonal Sorbets \$4.95
- Cookies and Brownies \$2.95
- Assorted Ice Cream Bars \$2.95
- Assorted Buffet Cheesecakes \$3.50
- Fruit Cobbler a la Mode \$3.50
- Assorted Fruit Pies \$2.95
- Assorted Sheet Cakes \$2.25
- Vanilla Cheesecake with Assorted Toppings \$3.95
- Premium Dessert Bars \$3.95
- Fresh Fruit Salad \$2.25

## Beverages

- Assorted Pepsi Products \$2.95
- Bottled Water \$2.95
- Coffee \$1.95
- Hot Tea \$1.95

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# BAR SERVICES

Minimum of 25 Guests

Bar services are available as an add-on to any of our menus.  
Bar services are available for up to four hours and can be extended for an additional hourly fee..

Full Bar  
Top Shelf Liquor  
Selection of House Wines  
Imported and Domestic Beer  
Assorted Sodas  
Water  
Coffee  
\$30 for up to four hours  
\$6 for each additional hour

Beer and Wine Bar  
House Wines  
Imported and Domestic Beer Selections  
Assorted Sodas  
Water  
Coffee  
\$25 for up to four hours  
\$6 for each additional hour

Soda Bar  
Assorted Sodas  
\$5

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