



Marriott Ranch

2025 SPRING GOLD CUP





Hors D'oeuvres



Mediterranean Trio

Spicy Harissa Hummus, Baba Ganoush and Tzatziki Served with Pita Points

Garnished with Olives and Grape Tomatoes
\$110.00 Serves 15 – 20 Guests

Cocktail Sandwich Platter

Salami & Swiss with Grainy Mustard on Pretzel Roll

Turkey & Cheddar with Herbed Mayo on Croissant

Roasted Beef & Provolone with Dijonnaise on Ciabatta Bread

One Type of Sandwich Platter Per Order

\$90.00 Serves 15 – 20 Guests

Pimento Cheese Mini Brioche

\$75.00 Serves 25 – 30 Guests

Chilled Shrimp

Served with Lemon Wedges and Spicy Cocktail Sauce

\$12.00/Person (Guarantees 5 Shrimp/Person)

Cheese Board

A Sampling of International and Domestic Cheeses

Garnished with Grapes and Fresh Berries

Served with Assorted Crackers

\$195.00 Serves 25 – 30 Guests

Vegetable Display

An Assortment of Steamed and Raw Vegetables;

Baby Carrots, Asparagus, Haricots Verts, Grape Tomatoes,

Sugar Snap Peas, Yellow Bell Peppers and Broccolini

Served with Peppercorn Parmesan Dip

\$150.00 Serves 25 – 30 Guests

Hummus & Pita

Traditional Tahini Hummus with Pita Points for Dipping

\$95.00 Serves 25 – 30 Guests

Charcuterie Sampler

Aged Cheddar, Sage Derby, Cured Meats and Sausages

Served with Gourmet Crackers, Sliced Baguettes, Cornichons

and Whole Grain Mustard

\$215.00 Serves 25 – 30 Guests

Country Ham Biscuits

Shaved Virginia Country Ham with Orange Marmalade on Buttermilk Biscuit

\$125.00 Serves 25 – 30 Guests

Snack Attack

Pretzels, Potato Chips and Mixed Nuts

\$65.00 Serves 25 – 30 Guests

Hot Hors D'oeuvres

**Hot Hors D'oeuvres require a chaffing dish at an additional cost*

Herbed Falafel

Served with Tzatziki

\$150.00 Serves 25 – 30 Guests

Chicken Tenders

With BBQ, Honey Mustard, and Ketchup Dipping Sauces

\$180.00 Serves 25 – 30 Guests

Mini Crabcakes

With Remoulade

\$175.00 Serves 25 – 30 Guests

Maui Shrimp Spring Rolls

With Chili Paste, Coconut Milk, and Cilantro

\$175.00 Serves 25 – 30 Guests

Hot Spinach Artichoke Crab Dip

With Parmesan, and seasoned bread crumbs

Served with Sliced Baguettes

\$115.00 Serves 25 – 30 Guests

A 20% taxable service charge, 5.3% sales tax, and 6% meals tax will apply, minimum order of \$250.

Traditional menus available. Please contact Jennifer Saunders at 703-869-0794 or Jordan Jensen at 571-365-6670

email: jsaunders@marriotttranch.com and jjensen@marriotttranch.com

Marriot Ranch Sales Office: 540-364-2627



Entrées



Roasted Tenderloin of Beef

Tenderloin Seasoned with Garlic, Black Pepper and Sea Salt
Served with Spicy Horseradish Cream, Dijon Mustard,
Olive Garnish and Silver Dollar Rolls
\$395.00 Serves 15 – 20 Guests

Mediterranean Kabob Platter

Skewered Chicken, Shrimp and Beef Tenderloin Kabobs
Served with Tzatziki and Sun Dried Tomato and Garlic Dip
\$350.00, 75 Pieces

Lamb Chops

Grilled and Chilled Lamb “Pop” Chops Marinated in Rosemary
and Red Wine
Served with Assorted Olives, Roasted Garlic Mayonnaise and
White Wine Dijon
\$415.00 Serves 25 – 30 Guests

Roasted Vegetable Skewers

Spring Vegetables with Catalina Dipping Sauce
\$155.00 Serves 25 – 30 Guests

Thai Glazed Salmon

Roasted Salmon Infused with Thai Spices
Served with Pineapple Ginger Sauce
\$205.00 Serves 15 – 20 Guests

Picnic Subs

Grilled Chicken, and Smoked Ham with Saffron Garlic Mayo,
Pickled Red Onions, and Green Leaf Lettuce
Garlic Roasted Eggplant with Provolone, Basil, Sun-Dried
Tomato Pesto, and Mixed Greens
Both Served on Hogie Rolls, One Type of Sandwich Platter
Per Order
\$250.00 Serves 25 – 30 Guests

Hot Entrées

**Hot Entrées require a chaffing dish at an
additional cost*

Pulled Pork Sliders

Pulled Pork in Tangy Barbecue Sauce
Served with Coleslaw and Slider Buns
\$250.00 Serves 25 - 30 Guests

Mac and Cheese - \$125.00 Serves 25-30 Guests

Add Fixings Station with Bacon, Diced Ham, Diced Tomatoes,
and Scallions
\$50.00 Serves 25 - 30

Roasted Vegetable Ratatouille with Rice

Zucchini, Eggplant, Yellow Bell Pepper, Fresh Herbs,
Red Onion with Tomato Sauce
\$150.00 Serves 25 – 30 Guests

Cocktail Meatballs

With Bourbon Barbecue Sauce
\$195.00 Serves 25 – 30 Guests

Grilled Chicken Penne Pasta

With Vodka Sauce and Diced Tomatoes
\$225.00 Serves 25 – 30 Guests

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Accompaniments & Desserts



Old Fashioned Potato Salad

Traditional Southern Style Potato Salad with Mustard and Egg
\$79.00 Serves 25 – 30 Guests

Spinach and Romaine Salad

With Crumbled Feta Cheese, Blueberries, Cranberries and Toasted Pecans
Served with Raspberry Vinaigrette
\$69.00 Serves 25 – 30 Guests

Tortellini Salad

Tri-Colored Cheese Tortellini, Cubed Provolone, Salami, Grape Tomatoes and Black Olives
Dressed in a Basil Vinaigrette
\$95.00 Serves 25 – 30 Guests

Roasted Curry Vegetables with Ginger and Brown Sugar

Yukon Gold Potatoes, Cauliflower, Zucchini, Yellow Squash, Carrots, Onion and Green Beans
\$85.00 Serves 25 – 30 Guests

Cucumber and Tomato Salad

Marinated in Apple Cider Vinaigrette
\$79.00 Serves 25 – 30 Guests

Almost Summer Corn Salad

Sweet White Corn with Sliced Grape Tomatoes, Vidalia Onions and Basil in a White Balsamic Dressing
\$79.00 Serves 25 – 30 Guests

Marinated Green Bean Salad

Topped with Slivered Almonds and Chopped Bacon
\$79.00 Serves 25 – 30 Guests

Fresh Fruit Salad

A Selection of Strawberries, Blackberries, Cantaloupe, Honeydew, Pineapple and Grapes
\$95.00 Serves 25 – 30 Guests

Marinated Chick Pea Salad

With Grape Tomatoes, Black Olives, Cucumber, and Red Onion
Served with a Red Wine Vinaigrette
\$79.00 Serves 25 – 30 Guests

Desserts

Derby Tartlet Display

Derby Pie, Bourbon Pecan and Lemon Tartlets
\$175.00 Serves 25 – 30 Guests

Assorted Dessert Bars

\$135.00 Serves 25 – 30 Guests

Fudge Brownies

\$125.00 Serves 25 – 30 Guests

Assorted Gourmet Cookies

\$125.00 Serves 25 – 30 Guests

Assorted Cheesecake Lollipops

To Include Salted Caramel, Strawberry, Chocolate, and Coffee
\$175.00 Serves 25 – 30 Guests

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Rentals & Staffing Services



Bar

- Full Bar \$42
Includes Signature Derby Cocktails of Mimosas, Bloody Marys, and Mint Julips
- Beer & Wine Bar \$29
- Mixer Package \$16
Includes Soft Drinks, Bottled Water, Tonic and Club Sodas, Lemons, Limes, and Ice



Reserving Marriott Ranch Services & Payment Arrangements

Thank you for considering Marriott Ranch for your catering needs. We understand the importance of your upcoming function and will strive to surpass your expectations. All Marriott Ranch catered events require a signed contract, a non-refundable payment in full of the estimated catering cost along with guarantee of attendance no later than April 25, 2025. You will be charged for any guests over this number.

Rentals Services

Marriott Ranch to provide premium clear plastic plates, plastic barware, utensils, linen-like napkins, buffet equipment and serving pieces.
\$9.50 per person

Staffing Services

Please contact for pricing

Contact Information

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or

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Additionally, we reserve the right to refuse alcoholic beverage service to any person who in our judgment appears intoxicated. Marriott Ranch reserves the right to stop alcoholic beverage service 60 minutes prior to the scheduled end time of the event. At the time of contract, an invoice will be sent to you to be processed for payment, which is due at least one week prior to your function. Unless other arrangements have been made, any additional costs incurred after this billing will be applied on the secured credit card number on file. All payments are due prior to service. **Please note that delivery times will be indicated as a window so as to allow for travel through the congested areas of Great Meadow.**

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