



MARRIOTT RANCH CATERING MENU

BRUNCH

Minimum of 25 Guests

Assorted Scones, Muffins and Pastries

Your Choice of:

Fresh Fruit Salad

Build Your Own Parfait Station

(Includes Yogurt, Granola and Fruit Toppings)

Your Choice of:

Egg and Cheese Casserole

Chef's Choice Quiche

Scrambled Eggs

*(Toppings Station of Cheddar Cheese, Onions ,
Crumbled Bacon and Salsa—add \$3)*

Your Choice of:

Rustic French Toast

Smoked Salmon Board (\$7.50 upgrade)

*(Includes Pumpernickel Bread, Diced Red Onions,
Capers, Cream Cheese and Chopped Eggs)*

Your Choice of:

Savory Bacon

Maple Sausage Links

Your Choice of:

Home Fries

Roasted Red Potatoes

Assorted Juices

Coffee Station

\$19.50

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

LUNCH

Minimum of 25 Guests

Mediterranean Mixed Grill

Classic Greek Salad

Grilled 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, Served with Assorted Olives and Grape Tomatoes

\$25.00

Timbers Edge

Caesar Salad

Cedar Planked Salmon

Dry Rubbed with Lemon Pepper, Thyme, Sea Salt and Garlic

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 Carolina BBQ Sauces

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

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 and 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
Veggie Burgers (Upon Request)
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 Sausage 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

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ADDITIONAL LUNCH AND GRILL OPTIONS

Entrées and Sides

- Sliced Beef Brisket Au Jus \$7.95
- Low Country Boil \$10.00
- Soft Taco Bar (Ground Beef or Pulled Pork) \$7.00
- 1/3 Pound Hamburgers and Cheeseburgers \$6.50
- Chipotle Cinnamon Rubbed Salmon \$5.95
- Chili Dog Station \$5.00
- Grilled Sausage with Peppers and Onions \$4.95
- Chilled Fried Chicken \$4.00
- All Beef Hot Dog Station \$3.50
- Grilled Herb Rubbed Portobello Mushrooms \$2.95
- Platter of Grilled Vegetables \$3.95
- Baked Macaroni and Cheese \$2.95
- Fresh Fruit Salad \$2.50
- Black Bean and Corn Salad \$1.95
- 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
- Popcorn Cart \$5.00

Desserts

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

Beverages

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

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SPECIAL EVENTS

MENU ONE \$49.95

YOUR CHOICE OF ONE STATIONED HORS D'OEUVRES

Domestic and Imported Cheese Board | Basket of Steamed and Raw Fresh Vegetables | Summer Grilled Vegetables
Smoked Seafood Board | Claws and Tails (\$6 upgrade) | Raw Bar Display (market price upgrade)

YOUR CHOICE OF THREE PASSED HORS D'OEUVRES

Mini Asian Short Rib Potpie | Spicy Shredded Beef Empanada | Shepherd's Pie Tartlet
Chicken (with Peanut Sauce) or Beef (with Sweet Chili Sauce) Satay
Chicken Quesadilla Trumpet | Pistachio Chicken and Asparagus Pinwheel
Lamp Pop Chops (\$5 upgrade) | Spicy Sausage Popper
Sugar Cured Country Ham and Swiss Tartlet with Red Onion Confit
Caramelized Pork Tenderloin on Cheddar Biscuit with Apple Butter
Prosciutto Wrapped Melon | Scallops Wrapped in Bacon | Mini Crab Cake | Lobster Cobbler
Spicy Siracha Tuna on Cucumber | Mini Lobster Roll (\$2 upgrade)
Oyster Shooters (\$2 upgrade) | Apple and Butternut Squash Shooter
Gazpacho Shooter with Parmesan Crostini | Goat Cheese and Roasted Red Pepper Quiche
Stuffed Mushroom Cap | Cocktail Tomato Stuffed with Marinated Mozzarella

SIGNATURE SALADS

Field Green Salad with Chef's Choice Dressing | Caesar Salad | Caprese Salad on Green Leaf Lettuce
Mixed Baby Greens, Roasted Pear, Goat Cheese Crumbles and Candied Pecans with a Champagne Vinaigrette
Spinach Salad with Blueberries, Strawberries, Feta Cheese and Candied Pecans with a Raspberry Vinaigrette

MAIN COURSE OPTION ONE ~ CHOICE OF TWO

Steam Ship Round of Angus (Buffet Only) or Eye Round of Angus (Plated Only) -
Hand Carved and Presented with Horseradish Sauce, Au Jus and Olives
Italian Grilled Flank Steak Marinated in Black Pepper, Rosemary, Garlic and Balsamic Vinegar
Parmesan, Pine Nut and Panko Flaked Encrusted Chicken
Southern Fried Chicken Breast with Onion Gravy | Roasted Turkey Breast with Dijonaise and Herbed Mayonnaise
Thai Peanut Braised Pork Loin Chop | Cumin Rubbed Pork Loin with Black Bean and Garlic Demi-Glace
Broiled Herb Tilapia Filet with Lemon Beurre Blanc | Seared Mahi Mahi with Pineapple Mango Salsa
Cedar Planked Salmon Dry Rubbed with Lemon Pepper, Thyme, Sea Salt and Garlic
Grilled Vegetable Ravioli with Basil Cream Sauce

SEASONAL VEGETABLE WITH CHOICE OF TWO SIDES

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

CHOICE OF ONE SIGNATURE BREAD

The Parisian ~ Assorted Artisan Rolls and Sliced Baguettes
The Southerner ~ Corn Muffins (plain or jalapeno) and Biscuits (plain, cheddar or sweet potato)

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SPECIAL EVENTS

MENU TWO \$62.95

YOUR CHOICE OF ONE STATIONED HORS D'OEUVRES

**Domestic and Imported Cheese Board | Basket of Steamed and Raw Fresh Vegetables | Summer Grilled Vegetables
Smoked Seafood Board | Claws and Tails (\$6 upgrade) | Raw Bar Display (market price upgrade)**

YOUR CHOICE OF THREE PASSED HORS D'OEUVRES

**Mini Asian Short Rib Potpie | Spicy Shredded Beef Empanada | Shepherd's Pie Tartlet
Chicken (with Peanut Sauce) or Beef (with Sweet Chili Sauce) Satay
Chicken Quesadilla Trumpet | Pistachio Chicken and Asparagus Pinwheel
Lamp Pop Chops (\$5 upgrade) | Spicy Sausage Popper
Sugar Cured Country Ham and Swiss Tartlet with Red Onion Confit
Caramelized Pork Tenderloin on Cheddar Biscuit with Apple Butter
Prosciutto Wrapped Melon | Scallops Wrapped in Bacon | Mini Crab Cake | Lobster Cobbler
Spicy Sracha Tuna on Cucumber | Mini Lobster Roll (\$2 upgrade)
Oyster Shooters (\$2 upgrade) | Apple and Butternut Squash Shooter
Gazpacho Shooter with Parmesan Crostini | Goat Cheese and Roasted Red Pepper Quiche
Stuffed Mushroom Cap | Cocktail Tomato Stuffed with Marinated Mozzarella**

SIGNATURE SALADS

**Field Green Salad with Chef's Choice Dressing | Caesar Salad | Caprese Salad on Green Leaf Lettuce
Mixed Baby Greens, Roasted Pear, Goat Cheese Crumbles and Candied Pecans with a Champagne Vinaigrette
Spinach Salad with Blueberries, Strawberries, Feta Cheese and Candied Pecans with a Raspberry Vinaigrette**

MAIN COURSE OPTION TWO ~ CHOICE OF TWO

**Sliced Tenderloin of Black Angus Beef Served with Wild Mushroom Merlot Sauce and Horseradish Sauce
Prime Rib of Beef with Horseradish Sauce and Au Jus
Za'atar Marinated Roasted Frenched Chicken Breast with Lemon Cream Sauce
Pork Tenderloin with Herbed Demi-Glace | Thai Curry Shrimp and Green Beans with Jasmine Rice
Leg of Lamb Roasted with Rosemary, Thyme and Garlic and Served with Roasted Garlic Red Wine Demi
Spiced Rubbed Duck Breast Topped with Red Onion Confit and a Light Jus
Blackened Snapper with Creole Mustard Cream Sauce | Wasabi and Maple Glazed Salmon
Black and Gold Banded Lobster Ravioli with a Tarragon Cream Sauce and Roasted Tomatoes
Vegetarian Napoleon with Mozzarella and Basil**

SEASONAL VEGETABLE WITH CHOICE OF TWO SIDES

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

CHOICE OF ONE SIGNATURE BREAD

**The Parisian ~ Assorted Artisan Rolls and Sliced Baguettes
The Southerner ~ Corn Muffins (plain or jalapeno) and Biscuits (plain, cheddar or sweet potato)**

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ADDITIONAL SPECIAL EVENTS OPTIONS

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

- Sliced Beef Brisket Au Jus \$7.95**
- Chipotle Cinnamon Rubbed Salmon \$5.95**
- Grilled Sausage with Peppers and Onions \$4.95**
- Grilled Herb Rubbed Portobello Mushrooms \$2.95**
- Platter of Grilled Vegetables \$3.95**
- Fresh Fruit Salad \$2.50**
- Marinated Cucumber and Tomato Salad \$1.95**
- Broccoli Salad \$1.95**
- Pasta Florentine \$1.95**
- Four Bean Salad \$1.95**

Desserts

- Viennese Assortment \$7.50**
- Chocolate Mousse with Raspberry Sauce and Fresh Berries \$5.50**
- Seasonal Sorbets \$4.95**
- Vanilla Cheesecake with Assorted Toppings \$3.95**
- Premium Dessert Bars \$3.95**
- Assorted Buffet Cheesecakes \$3.50**
- Fruit Cobbler a la Mode \$3.50**

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BAR SERVICES

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

Selection of House Wines

Imported and Domestic Beer

Assorted Sodas

Water

Coffee

\$25 for up to four hours

\$6 for each additional hour

Soda Service

Assorted Sodas and Bottled Water

\$5

***Marriott Ranch is pleased to provide assistance with linen orders,
china service, glassware, flatware, tables, chairs and other rentals.
Please ask your Sales Representative for more information.***

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TESTIMONIALS

Awesome, awesome, awesome food! Months after our wedding we still get comments about how good the food was! We had them cater a "Virginia BBQ" for our casual rehearsal dinner and then we had the tastiest buffet dinner that was made up of their Italian Grilled Flank Steak, Sundried Tomato and Mascarpone Ravioli and Pork Tenderloin. It was DELICIOUS! - Lisa

Everyone had a fantastic time and the attendance was great! Thanks to you and your staff for once again seeing that everything went off without a single hiccup. I take great comfort in the fact that I know our annual picnic will be a fun-filled, action-packed event every time! I received nothing but wonderful comments about the entire affair, but I must tell you that without fail every year many, many people tell me how delicious the food is. Again, thanks for your hard work, and I will be checking the calendar to select a date for next year very soon!! - Rolls Royce

In the 20 years my husband and I have been attending picnics in the Northern Virginia area, we have been to Maryland, JRs, Festival Lakes, numerous parks, Kings Dominion, Camden Yards, and other parks ---- this was by far the nicest company picnic over all. Food was fabulous, service couldn't be better, the set up of food and drinks positively perfect. We didn't have to worry about our kids getting mingled with the "wrong group" or lost. We had room to play, games available, a great place for socializing while the kids played. They loved the ice cream and enjoyed the hay wagon rides and scenery. From a planning point -- the owner was very happy -- no worries, no messing with coolers, soda, and ice, no wondering where the clown is, why she didn't show, this was soooooo easy. We normally piece our picnic together by finding a place, then a caterer, then a clown, then a game or moon bounce, getting the drinks, ice, etc... You guys took care of the all of it and we were actually able to enjoy the day instead of stress. I look forward to doing this again next year!! Thank you and all your staff -- we had a great day! -Simpson Unlimited

My daughter and her husband were married at The Marriott Ranch, May 21, 2016. The entire weekend was magical and relaxing. Louise Ramsey met with us as many times as we needed to before the wedding weekend so that everything would run smoothly. She was kind, helpful and professional. She really knows her business and people well. Her advice was valuable in providing a fun, relaxing but still elegant weekend. Our wedding party and wedding guest felt right at home. The entire staff at The Marriott were kind, welcoming and professional. If you are looking for a venue that offers beautiful views, delicious food and a friendly professional staff, you should look at having your wedding at The Marriott Ranch. - Aggie

CONTACT INFORMATION

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