

**MARRIOTT RANCH**  
**MENU**



# 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

\$28.00

## *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

\$20.00

## *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

\$28.00

## *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

\$25.00

## *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

\$20.00

## *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

\$35.00



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# 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  
\$34.95

## *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  
\$32.95

## *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  
\$23.95

## *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  
\$36.95

## *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  
\$38.95



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# ADDITIONAL LUNCH AND GRILL OPTIONS

## *Entrées and Sides (As additions to base menu only)*

- Sliced Beef Brisket Au Jus \$9.95
- Low Country Boil \$15.00
- Soft Taco Bar (Ground Beef or Pulled Pork) \$9.00
- 1/3 Pound Hamburgers and Cheeseburgers \$8.00
- Chipotle Cinnamon Rubbed Salmon \$7.95
- Chili Dog Station \$6.00
- Grilled Sausage with Peppers and Onions \$6.00
- Chilled Fried Chicken \$6.00
- All Beef Hot Dog Station \$4.00
- Grilled Herb Rubbed Portobello Mushrooms \$2.95
- Platter of Grilled Vegetables \$5.00
- Baked Macaroni and Cheese \$3.50
- Fresh Fruit Salad \$3.00
- Black Bean and Corn Salad \$2.00
- Marinated Cucumber and Tomato Salad \$3.00
- Broccoli Salad \$2.50
- Pasta Florentine \$2.50
- Four Bean Salad \$2.50
- Corn on the Cob (Seasonal) \$2.50
- Popcorn Cart \$.50

## *Desserts*

- Viennese Assortment \$8.50
- Chocolate Mousse with Raspberry Sauce and Fresh Berries \$5.50
- Vanilla Cheesecake with Assorted Toppings \$4.95
- Premium Dessert Bars \$4.00
- Assorted Buffet Cheesecakes \$4.50
- Fruit Cobbler a la Mode \$4.00
- Cookies and Brownies \$3.50
- Assorted Ice Cream Bars \$3.50
- Assorted Fruit Pies \$3.50

## *Beverages*

- Assorted Pepsi Products and Bottled Water \$3.95
- Coffee, Decaf, and Tea \$2.50



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# SPECIAL EVENTS

## MENU ONE \$60.00

### 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  
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

Served with Assorted Rolls and Fresh Cream Butter

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



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# SPECIAL EVENTS

## MENU TWO \$76.00

### YOUR CHOICE OF ONE STATIONED HORS D'OEUVRES

Domestic and Imported Cheese Board | Basket of Steamed and Raw Fresh Vegetables | Summer Grilled Vegetables  
Smoked Seaford 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  
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

Served with Assorted Rolls and Fresh Cream Butter

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  
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



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# ADDITIONAL SPECIAL EVENTS OPTIONS

## *Soup*

- Lobster Bisque \$8.00
- Wild Mushroom Purée \$6.00
- Roasted Tomato and Herb Cream \$4.50
- Butternut Squash and Apple Bisque \$4.50
- Champagne and Brie Bisque \$4.50

## *First Course Plates*

- Seared Sea Scallops with Soy Glaze on Pan Fried Noodles and Snow Peas \$8.95
- Roast Duck Crepes with Napa Cabbage and Carrots on Grilled Fennel and Scallions with Orange Basil Sauce \$9.50
- Wild Mushroom Herbed Ravioli with Truffle Oil on Wilted Spinach \$6.95

## *Menu Additions*

- Sliced Beef Brisket Au Jus \$9.95
- Chipotle Cinnamon Rubbed Salmon \$7.95
- Grilled Sausage with Peppers and Onions \$6.00
- Grilled Herb Rubbed Portobello Mushrooms \$2.95
- Platter of Grilled Vegetables \$5.00
- Fresh Fruit Salad \$3.00
- Marinated Cucumber and Tomato Salad \$3.00
- Broccoli Salad \$2.50
- Pasta Florentine \$2.50
- Four Bean Salad \$2.50

## *Desserts*

- Viennese Assortment \$8.50
- Chocolate Mousse with Raspberry Sauce and Fresh Berries \$5.50
- Vanilla Cheesecake with Assorted Toppings \$4.95
- Premium Dessert Bars \$4.00
- Assorted Buffet Cheesecakes \$4.50
- Fruit Cobbler a la Mode \$4.00



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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

\$34 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

\$28 for up to four hours

\$6 for each additional hour



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