

# To Start

## Stationed Hors d'oeuvres

**Domestic & Imported Cheese Board** - Elegant Display of Cheese, Fruit Garnish and Crackers

**Seasonal Fruit Tray** - Variety of Sliced Seasonal Fruit and Whole Berries

**Basket of Steamed and Raw Fresh Vegetables** - Flowing Array Steamed Baby Vegetables to Include Baby Carrots, Asparagus, Haricot Verts, Tomatoes, Sugar Snap Peas, Broccolini, and Yellow Peppers with Ranch Dipping Sauce

**Summer Grilled Vegetables** – Portabella Mushrooms, Yellow Squash, Zucchini, Maui Onions, Eggplant, Bell Pepper, and Asparagus

**Smoked Seafood Board** – Thinly Sliced Smoked Salmon and Apple Wood Smoked Trout Served with Capers, Onions, Lemon, and Cocktail Bread

**Claws and Tails** – Snow Crab Claws and Cocktail Shrimp with Zesty Cocktail Sauce and Lemon Wedges  
(\$6.00++ additional per person)

**Raw Bar Display** – based on availability – market price upgrade

## Passed Hors d'oeuvres

Steak & Cheese Quesadilla

BBQ Chicken in Biscuit

Goat Cheese & Roast Red Pepper Quiche

Miniature Meatballs

Spicy Shredded Beef Empanada

Chicken Quesadilla Trumpet

Prosciutto Wrapped Melon

Sheppard's Pie Tartlet

Mini Crab Cake

Pistachio Chicken & Asparagus Pinwheel

Shaved Country Ham & Swiss Tartlet with Red Onion Confit

Scallops Wrapped in Bacon

Stuffed Mushroom Cap

Caramelized Pork Tenderloin on Cheddar Biscuit

Smoked Trout Mousse in Cucumber

Mini Cheeseburger Slider

Lobster Cobbler

Hibachi Beef Skewer

Cocktail Tomato Stuffed with Marinated Mozzarella

Gazpacho Shooter with Parmesan Crostini

Butternut Squash and Apple Shooter



++ - 20% Taxable Service Charge and 5.3% Sales Tax will be applied  
Minimums will apply



5305 Marriott Lane, Hume, VA 22639 Phone: 540-364-2627 - Fax: 540-364-3564

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

Updated 3/5/14

# The Main Course ~ Menu Number One

## Menu Number One

**Steam Ship Round of Angus (Available on Buffet Only)**  
**Eye Round of Angus (For Plated Option)**  
Hand Carved and Presented  
with Horseradish Sauce,  
Olives and Au Jus

**Roasted Pecan and Bacon Mahi Mahi Filet \***

**Seared Pork Loin**  
with a Black Bean and Corn Salsa \*

**Roasted Turkey Breast**  
Served with Dijonnaise and Herbed Mayonnaise

**Parmesan and Pine Nut Encrusted Chicken**  
Rolled in Parmesan Cheese and Crushed Pine Nuts \*

**Cedar Planked Salmon**  
Dry Rubbed with Lemon Pepper, Thyme, Sea Salt  
and Garlic then Slow Roasted served with Dill Sauce \*

**Sundried Tomato and Mascarpone Ravioli**  
with Basil Cream Sauce \*

**Italian Grilled Flank Steak**  
Marinated in Black Pepper, Rosemary, Garlic  
and Balsamic Vinegar \*

**Thyme Rubbed Frenched Chicken Breast**  
With Sherried Cremini Mushroom Jus

**Grilled Vegetable Ravioli**  
With Basil Cream Sauce



\$49.95++ Per Person

Per person price includes a choice of two entrees for plated (\*) or buffet service, one stationed Hors D'oeuvre, three passed Hors D'oeuvres, a Salad of Baby Greens served with a Homemade White Balsamic Vinaigrette, your choice of accompaniment, a selection of delicately prepared Fresh Seasonal Vegetables, and Artisan Breads with Sweet Cream Butter. Price does not include staffing, china, linens, chaffing dishes, glassware, utensils and other rental items. Please contact a Sales Representative for pricing.

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# The Main Course ~ Menu Number Two

## Menu Number Two

### **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 Apple Pear Chutney \*

### **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

### **Seared Cajun and Cornmeal Dusted Chicken Breast**

with Shrimp Gumbo Sauce

### **Black and Gold Banded Lobster Ravioli**

With a Saffron Crab Cream Sauce \*

\$59.95++ Person



Per person price includes a choice of two entrees for plated (\*) or buffet service, one stationed Hors D'oeuvre, three passed Hors D'oeuvres, a Salad of Baby Greens served with a Homemade White Balsamic Vinaigrette, your choice of accompaniment, a selection of delicately prepared Fresh Seasonal Vegetables, and Artisan Breads with Sweet Cream Butter. Price does not include staffing, china, linens, chaffing dishes, glassware, utensils and other rental items. Please contact a Sales Representative for pricing.

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# Accompaniments and Tantalizing Embellishments

## Accompaniments

Scalloped Idaho Potatoes  
Roasted Garlic Mashed Yukons  
Saffron Rice Pilaf  
Rosemary Roasted Red Potatoes  
Wild Rice Mix  
Israeli Cous Cous  
Toasted Orzo Rice Pilaf  
Pecan Rice  
Roasted Garlic Parmesan Polenta

## Soup

Lobster Bisque  
\$6.95++ per person  
Wild Mushroom Puree  
\$4.95++ per person  
Roasted Tomato and Herb Cream  
\$3.95++ per person



## 1<sup>st</sup> Course Plates

Seared Sea Scallops Marinated with  
Chilled Wasabi Aioli and Soy Ginger Tossed Cellophane Noodles  
\$6.95++ per person  
Roast Duck Crepes with Napa Cabbage on Grilled Fennel and Scallions  
\$6.50++ per person  
Wild Mushroom Herbed Raviolis with Truffle Oil on Wilted Spinach  
\$5.95++ per person

## Desserts

Viennese Assortment  
\$7.50++ per person  
Chocolate Mousse with raspberry sauce and fresh berries  
\$7.50++ per person



\$7.50++ per person  
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# Uncompromised Service ~ Extraordinary Design

## Bar Service

Full Bar \$30.00++ Per Person (4 hours)  
Top Shelf Liquor, a Selection of House Wines,  
Imported and Domestic beer, Assorted Sodas, Water and coffee

Beer & Wine Bar \$25.00++ Per Person (4 hours)  
A Selection of House Wines, Imported and Domestic Beer Selections,  
Assorted Sodas, Water, and Coffee

Add Sparkling Wine to either of the Bar Packages  
for an additional \$2.00++ Per Person

Soda Bar \$5.00++ Per Person (4 hours)

## Service

Event Managers, Attendants, Bartenders,  
Pantry, Carvers, Utility \$28.00++ per staff per hour  
(Time will include set up and breakdown)

## Décor and Rentals

Call Sales Representative for Pricing



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