

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

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 Dijonaise 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



1st 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
\$5.95++ per person



\$5.95++ per person
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\$. 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

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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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