

# MARRIOTT RANCH

## COMPLETE MEETING PACKAGE

### MENU OPTIONS

#### Salad or Soup Course

##### Spinach Salad

with Cucumbers, Grape Tomatoes, Red Onion, Carrots & a Honey Raspberry Vinaigrette

##### Romaine Salad

with Mushrooms, Bacon & Parmesan Croutons & Caesar Dressing

##### Mesclun Salad Mix

With Sweet Bell Peppers, Carrots, Grape Tomatoes & a Buttermilk Ranch Dressing

##### Tomato and Mozzarella

on Green Leaf Lettuce with fresh Basil, Black Pepper, and Extra Virgin Olive Oil & White Balsamic Vinaigrette

Butternut Squash and Apple Bisque

New England Clam Chowder

Potato Puree With Bacon & Cheddar

Wild Rice with Turkey

Cream of Asparagus with Lemon and Black Pepper

Chesapeake Crab Chowder

Wild Mushroom Puree with Thyme and Sherry

Roasted Tomato and Herb

#### Entrée Course

Marinated Lamb Sirloin Chops complimented

With a Blackberry Demi Glace

Blackened Snapper

With a Creole Mustard Cream Sauce

Thyme Rubbed Frenched Chicken Breast

With a Sherried Cremini Mushroom Jus

Teriyaki Grilled Salmon Filet

Pineapple-Lime Soy Sauce

Cabernet Beef Tenderloin Tips

With Mushrooms and Onion

Roast Pork Tenderloin

With an Apple butter and Pear Chutney

Chicken Imperial

Boneless Breast Stuffed with Crabcake, Served with a Lemon Caper Sauce

Roasted Beef Strip Loin

With a Bourbon and Roasted Shallot Demi Glace



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

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

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## COMPLETE MEETING PACKAGE

### MENU OPTIONS CON'T

#### **Entrée Course con't**

##### **Roasted Vegetable and Goat Cheese Ravioli**

Served on a Sundried Tomato Cream Sauce

##### **Italian Grilled Flank Steak**

Marinated in Black Pepper, Rosemary, Garlic and Balsamic Vinegar

**Jerk Spice Rubbed Duck Breast Citrus and Rum Marinated**, topped with Red Onion Confit

#### **Desserts**

##### **Gingered Crème' Brulee**

Garnished with Whipped Cream and Fresh Berries

##### **Pear - Apple Crisp**

with Coffee Ice Cream

##### **Walnut Brownie Sundaes**

with Vanilla Ice Cream

##### **Fruit Cobbler**

With Seasonal Fruit, Topped with Amaretto Whipped Cream

##### **Pineapple Upside-Down Cake**

with Caramel Sauce

##### **Chocolate Mousse**

with Raspberry Sauce and Fresh Berries

##### **Bourbon Pecan Pie**

with Cinnamon Whipped Cream

##### **Vanilla Cheesecake**

with Strawberry Sauce

##### **Applesauce Spice Cake**

with White Chocolate Sauce

##### **Stuffed Poached Pear**

with a Maple Walnut Mascarpone Cream Cheese

Please choose one of each course for the entire group. Additional fees will apply for substitutions and dual courses  
All Entrees served with Chef's Choice Vegetable and Accompaniment.