



WARREN CONFERENCE CENTER AND INN

Framingham State University



Catering Menu

529 Chestnut Street,
Ashland, MA 01721

508.231.3000

warrencenter.com



Breakfast

THE RESERVOIR FULL BREAKFAST BUFFET

minimum of 20 guests

assorted muffins and bagels with cream cheese, butter, fruit preserves, yogurt, seasonal fresh fruit, scrambled eggs, bacon and sausage, buttermilk pancakes, country style home fried potatoes with peppers and onions

28

ADDITIONAL BREAKFAST ITEMS

Southwest Egg Burritos
eggs, chorizo, cheese, salsa 6

Egg Sandwiches
bacon, egg, cheddar, english muffin 6

Croissants
bacon, egg, cheddar, buttery croissant 8

Sausage Scramble Wrap
eggs, turkey sausage, cheddar, scallion 6

beverages not included in menu pricing
20% taxable administrative fee, 6.25% MA meals tax and
.75% local meals tax will be added to your selections

HAYDEN BRUNCH BUFFET

minimum of 20 guests

freshly brewed coffee, decaffeinated coffee, assorted specialty teas,

hot chocolate, assorted juices, regular and low fat milk

sliced fresh seasonal fruit and berries

cage free scrambled eggs, salsa, aged cheddar

breakfast potatoes

muffins, croissants, danish pastries, breakfast breads

sweet butter, preserves and flavored cream cheeses

CHOICE OF TWO

apple wood smoked bacon, turkey bacon, pork sausage, turkey or chicken sausage

CHOICE OF ONE

french toast, pancakes, waffles

CHOICE OF ONE

CAESAR SALAD

baby romaine, focaccia croutons, shaved asiago, caesar dressing

BABY SPINACH SALAD

baby spinach, dried fruits, manchego, balsamic vinaigrette

FIELD GREENS SALAD

wild field greens, fresh vegetables, house vinaigrette

CHOICE OF ONE

EGGPLANT ROULADE

Thinly sliced eggplant, quinoa, vegetable hash, tomato coulis

HERB MARINATED CHICKEN

herb marinated breast of chicken, sautéed shallots,

wild mushroom demi glace

BAKED HADDOCK

herb crusted, lemon beurre blanc

chef's choice of vegetable and starch

house baked cookies and brownies



GARDEN PARTY

SALADS

baby spinach, strawberries, balsamic glaze
classic caesar salad
pasta salad primavera

SOUP

homemade soup of the day
gourmet bistro rolls

QUICHE

lorraine-bacon and cheese
broccoli and cheddar
vegetarian-mushroom, peppers, onion,
spinach

DESSERT

dessert bars, cookies, brownies,
fruit salad

28

IT'S A WRAP

SALADS

wild field greens, fresh vegetables, house
vinaigrette

baby spinach, strawberries,
balsamic glaze

potato salad

SOUP

chicken orzo vegetable soup

WRAP SANDWICHES

oven roasted turkey
cheese, dried cranberry mayo

chicken tarragon salad
grapes, walnuts

black forest ham
provolone cheese, honey mustard

grilled vegetable

DESSERT

selection of homemade desserts, fruits,
cookies, brownies

28

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will be added to your selections

Themed Buffets

Served Buffets for 20 or more
for smaller groups we can customize menu to suit your needs

CLASSIC ITALIAN

Chicken Parmesan, Penne ala Vodka

Traditional Caesar Salad, Tomato Fresh
Mozzarella Salad

Roasted Broccoli and Red Peppers

Garlic Bread

Tiramisu Bars, Freshly Baked Cookies,
Brownies

29

SOUTHEAST ASIAN FLAVORS

Vietnamese Caramel Chicken, Lemongrass
Ginger Shrimp

Jasmine Rice,
Green Curry Coconut Vegetables,
Crisp Vegetable Spring Rolls,
Sweet Chili Sauce

Freshly Baked Cookies, Brownies
30

AUTHENTIC MEXICAN TAQUERIA

Chicken Tinga, Pork Carnitas,
Soft Flour Tortillas

Mexican Cilantro Rice, Black Bean Sofrito

Tortilla Chips, House-made Guacamole,
Fire Roasted Tomato Salsa, Mexican
Crema

Coconut Rice Pudding,
Freshly Baked Cookies, Brownies
29

REGIONAL AMERICAN BBQ

Texas BBQ Beef Brisket,
Carolina Pulled Pork

Potato Salad, Cole Slaw,
Maple Molasses Baked Beans

Tossed Salad,
Ranch and Vinaigrette Dressings

Corn Bread with Honey Butter

Pecan Bars, Freshly Baked Cookies,
Brownies

40

beverages not included in menu pricing
20% taxable administrative fee, 6.25% MA meals tax and .75% local meals tax
will be added to your selections

BBQ Buffets

priced per person
with garden salad and sliced watermelon

WARREN BARBECUE

boneless bbq chicken
grilled angus hamburgers
100% beef hot dogs
corn on the cob
homemade pasta salad
homemade cole slaw
potato chips
ice cream novelty cart
31

MIXED GRILL

marinated sirloin steak tips
marinated atlantic salmon
blackened chicken
rice pilaf
grilled vegetable
pasta salad primavera
ice cream novelty cart
51

TAILGATE PARTY

Pulled Pork
Texas BBQ Beef Brisket
grilled italian sausage with
peppers and onions
grilled vegetables or
corn on the cob
baked beans
potato salad
pickled cucumber salad
corn bread, honey butter
assorted dessert bars
45

NEW ENGLAND LOBSTER BAKE

NE clam chowder
1 ½ pound steamed lobster,
butter, lemon
(one per person)
honey roasted chicken
corn on the cob
roasted yukon potatoes
make your own strawberry
shortcake bar
65

beverages not included in menu pricing

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will be added to your selections

Cocktail Receptions

passed or station

priced per piece, minimum 25 pieces per item



LAND

- chicken parmesan slider, fresh mozzarella, tomato, basil 3.5
- coconut crusted chicken with honey mustard dipping sauce 3
- crispy chicken taco, avocado crema 3
- curried chicken salad, toasted almond, coconut 3
- grilled naan bread, fig jam, prosciutto, goat cheese, balsamic drizzle 3
- herb crusted baby lamb chops with english mint demi 4.5
- mini cheeseburger on brioche bun with herb remoulade 3.5
- mini chicken, corn, black bean quesadilla 3
- shaved imported prosciutto, manchego, truffle honey 3
- sliced sirloin, tuscan crisp, tomato fondue 3.5
- southern fried chicken, homemade waffle, tarragon honey 3.5
- teriyaki chicken skewer, peanut dipping sauce 3



SEA

- bacon wrapped scallops 3.5
- coconut shrimp, sweet and sour pineapple dipping sauce 3.5
- lobster arancini, lemon aioli 4
- tiny maine lobster salad croissant 4
- lobster bisque shooter 3
- petite crab cakes with red pepper remoulade 3.5
- shrimp cocktail 3.5
- smoked salmon on focaccia crisps 3
- spicy cajun shrimp tostada, chimichurri, on tortilla chip 3.5
- tuna tartare, wonton crisp 3.5



VEGETABLE (V) VEGAN

- artichoke, olive and goat cheese tartlets 3
- avocado toast (v) 3
- asparagus arancini, tomato coulis 3.5
- spanakopita phyllo stuffed with spinach and feta 3
- potato latkes with crème fraiche 3
- tomato bruschetta on garlic toast points (v) 3
- vegetarian spring roll with hoisin and scallion 3
- butternut soup shooter, herb oil (v) 3
- curried red lentil shooter 3
- indian potato pea samosa cake 3
- mini grilled cheese, tomato basil soup shooter 3
- mini baked brie, walnuts and raspberry jam 3



COCKTAIL STATIONS

LOCAL & IMPORTED CHEESE DISPLAY 5

a selection of domestic, imported and local cheeses, dried and seasonal fruits, fresh vegetables, dipping sauces, crisps, flatbreads and crostini

DIM SUM STATION 9

chicken and vegetable dumplings with traditional dipping sauces, fried rice or vegetable lo mein, beef or chicken satay served with duck sauce, chinese takeout boxes and chop sticks

THE ANTIPASTO TABLE 10

specialty italian meats, cheeses, grilled and roasted vegetables, fresh buffalo mozzarella and tomato salad, marinated artichoke hearts, olives, focaccia, ciabatta

MEDITERRANEAN SPREADS TABLE 7

cucumber tzatziki, tabbouleh, hummus, white bean spread, marinated vegetables, olives, roasted peppers, crumbled feta, assorted flat breads

MASHED POTATO BAR 8

house made mashed potatoes with: whipped butter, sour cream, chives, scallions, bacon, sautéed onion and mushroom compote, cheddar cheese, bleu cheese, fried leeks

MAC N' CHEESE BAR 8

house made macaroni & cheese with: chives, scallions, bacon, peas, ham, jalapenos, mushrooms, fried leeks, broccoli, buffalo chicken, pulled pork, peppers

FLATBREAD PIZZA STATION 7

fresh baked naan flatbreads: farm vegetables, local meats & cheeses

GUACAMOLE TASTING 6

traditional avocado, edamame and asparagus guacamole, tortilla chips, yucca and plantain chips, charred tomato salsa

LETTUCE WRAPS 8

bibb lettuce, korean short ribs, thai red curry shrimp, teriyaki chicken, pickled vegetables, kimchi, cashews, sweet red chili glaze

COLD SEAFOOD BAR (MARKET PRICE)

shrimp cocktail, clams on the half shell, crab claws, local oysters, lemon, tobasco, horseradish, cocktail and classic mignonette sauce

Plated Meals

SALAD

course select one

HOUSE SALAD

wild field greens, fresh vegetables,
house vinaigrette

BABY KALE CAESAR SALAD

baby kale, focaccia croutons, shaved asiago,
caesar dressing

BABY SPINACH SALAD

baby spinach, fresh berries, manchego,
balsamic vinaigrette

MOZZARELLA AND VINE RIPENED TOMATO SALAD

fresh buffalo mozzarella, vine ripened tomatoes, basil, balsamic glaze

CRISP WEDGE SALAD

iceberg lettuce wedge, vine ripened tomato, bacon, crumbled bleu
cheese

ROASTED BEET SALAD

local greens, roasted beets, maytag bleu, roasted pumpkin seeds,
champagne vinaigrette



ENTREE COURSE - LUNCH/DINNER

BEEF

choice of sauce or compound butter is included

SELECT BEEF CUT

filet mignon 44/50

new york sirloin 42/ 48

COMPOUND BUTTERS

smoked paprika & caramelized shallot

roasted garlic & herb

bacon & blue

SAUCES

garlic mustard sauce

red onion jam

chimichurri

house made demi glace

dijon hollandaise

caramelized shallot & red wine jus

BEEF PAIRINGS

frizzled onion strings

charred balsamic cipollini onions

sautéed mushrooms

marinated grilled salmon 7

grilled garlic & herb shrimp 7

grilled scallops 7

butter poached lobster tail 12

FISH

BAKED HADDOCK 36/44

herb crusted, lemon beurre blanc

GRILLED SWORDFISH 38/ 46

dijon & honey balsamic glaze

CITRUS SALMON 38 / 46

mango & pineapple salsa, lime, cilantro

SALMON 38/ 46

grilled lemon, tarragon butter



POULTRY

STUFFED CHICKEN 36/44

cornbread and cranberry stuffed chicken breast with wild berry sauce

HERB MARINATED CHICKEN 36 / 44

herb marinated statler breast of chicken, sauteed shallots, wild mushroom marsala sauce

CHICKEN ROMA 36 / 44

pan seared breast of chicken, prosciutto, tomato, basil, mozzarella, roasted tomato beurre blanc & balsamic reduction drizzle

SCALLOPINI 36 / 44

pan seared chicken scallopini, lemon caper sauce

TUSCAN CHICKEN 36 /44

tuscan crusted chicken with sundried tomato & basil cream sauce

TURKEY 32 / 38

sliced turkey tenderloin, shallot berry chutney

FISH

BAKED HADDOCK 36/44

herb crusted, lemon beurre blanc

GRILLED SWORDFISH 38/ 46

dijon & honey balsamic glaze

CITRUS SALMON 38 / 46

mango & pineapple salsa, lime, cilantro

SALMON 38/ 46

grilled lemon, tarragon butter

DESSERTS

SELECT ONE

CHOCOLATE CHIP COOKIE SKILLET vanilla ice cream

FLOURLESS CHOCOLATE TORTE whipped cream

WHOOPIE PIES

chocolate & marshmallow, gingerbread & vanilla

VIENNESE DESSERT PLATE

finger pastries, cookies, chocolate mousse cups, seasonal fresh fruits

FRUIT SORBET

BERRY COBBLER vanilla ice cream

VEGETABLE

SEASONAL RAVIOLI: 30 / 36

WILD MUSHROOM RAVIOLI (SPRING/SUMMER)
shallot cream, roasted red pepper coulis, seared shitake mushrooms

BUTTERNUT SQUASH RAVIOLI (FALL/WINTER)
sage brown butter sauce

STUFFED PEPPER 32 / 38

farro, spinach, ricotta stuffed pepper, charred cipollini onions

GRILLED VEGETABLES, BROWN RICE (V) 30 / 36
balsamic marinated grilled assorted vegetables, brown rice pilaf

EGGPLANT ROULADE (V) 32 / 38

thinly sliced eggplant, quinoa, vegetable hash, tomato coulis

RISOTTO (V) 32 / 38

lemon thyme risotto, seared tofu, wild mushroom, shallots

ACCOMPANIMENTS

SELECT TWO

STARTCHES

garlic mashed potatoes

5-grain rice pilaf

herbed cous cous

roasted fingerling potatoes

butter whipped potatoes

seasonal risotto

white cheddar polenta cake

VEGETABLES

butter herb carrots roasted asparagus

roasted butternut squash

sautéed broccolini

green beans, fennel, roasted pepper

sautéed herbed butter green beans

brussel sprouts & bacon

seasonal vegetable medley

20% taxable administrative fee, 6.25% MA meals Tax and .75% local meals tax will be added to all food & beverage

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."

FOOD ALLERGEN STATEMENT

The Warren Conference Center & Inn is not a food allergen-free facility. Foods produced at our facility may contain traces of milk, eggs, nuts, tree nuts, fish, shellfish, soy and wheat. Although we'll do our best to prepare meals to your specific needs you need to be aware that cross contamination may occur with products that are stored and produced in our facility, and can cause trouble if any guest is very sensitive to food allergens.



BEVERAGE SERVICE

HOUSE SELECT 8

smirnoff, beefeater, bacardi silver, sauza silver, cutty sark, seagram's v.o., seagram's 7, jim beam

PREMIUM 9

kettle one, tanqueray, captain morgan, sauza gold, dewar's, jack daniels

TOP SHELF 10

grey goose, bombay sapphire, johnny walker black, jameson's, crown royal, bailey's, frangelico, kahlua, amaretto di soronno, hennessey vsop, grand marinier, drambuie, sambuca romana, chambord

MARTINI / SPECIALTY COCKTAILS 11

BOTTLED BEERS

budweiser 6
bud light 6
o'douls 6
sam adams 7
heineken 7
amstel light 7
harpoon IPA 7
corona (seasonal) 6

WINE / SOFT DRINKS

house wines 8
soft drinks 3
juices 3

a bartender fee of \$200 per bartender

Wines by the Bottle

our wine selections have been chosen to compliment your menu and accommodate a variety of palettes

CHAMPAGNES & SPARKLING WINES

nino franco prosecco, veneto, italy 48
domaine carneros, brut, napa, california 52
taittinger brut la francaise, champagne, france 88

WHITE WINES

chardonnay, cakebread cellars, napa, california 64
chardonnay, simi, sonoma, california 42
chardonnay, somoma cutrer, russian river, california 48
chardonnay, clos du bois, sonoma, california 36
chablis, abler bichot, france 46
sauvignon blanc, kenwood, sonoma, california 48
sauvignon blanc, kim crawford, marlborough, new zealand 42
pinot grigio, ruffino, lumina, delle venezie, italy 32
pinot gris, king estate, oregon 44
reisling, blufeld, mosel, germany 32

RED WINES

cabernet sauvignon, robert mondavi, napa, california 52
cabernet sauvignon, robert mondavi, private selection, california 32
cabernet sauvignon, estancia, paso robles, california 42
cabernet sauvignon, mt veeder, napa, california 98
merlot, blackstone, california 32
merlot, kenwood, "jack london", sonoma, california 52
malbec, kaiken, mendoza, argentina 34
rioja, palacios la montesa, rioja, spain 45
pinot noir, mark west, sonoma, california 38
pinot noir, wildhorse, central coast, california 46
pinot noir, j vineyards, russian river, california 64

specialty wines, liquors and beers may be available to suit your preferences and will be priced accordingly based on availability a minimum of two weeks is required for special orders

Liquor Policy

The Warren Conference Center and Inn is the only licensee authorized by the Commonwealth of Massachusetts and the Town of Ashland, to sell and serve liquor, beer and wine on the premises. No beverages may be brought into or removed from the property. The Warren Conference Center and Inn reserves the right to refuse alcohol service to anyone at any time. We reserve the right to discontinue bar service for any reason. Proper identification is required by all guests.

Events with your Safety in Mind

Meetings and gatherings with your safety is our top priority! During these challenging times our guest's and associate's safety is our primary concern. With both large interior and exterior spaces and following guidelines provided by the CDC, the Commonwealth of Massachusetts and Local authorities the Warren Conference Center and Inn is taking every precaution to ensure the safety of your meetings and gatherings during the COVID-19 pandemic.

Below are some of the sanitizing procedures put into place throughout the property.



Temperature Checks

We will conduct temperature checks on staff before they enter the event.



Masks

Masks will be required for attendees and staff. Masks will be provided for any attendee or staff who needs one.



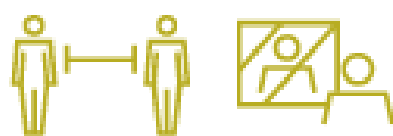
Sanitation Stations

We will provide hand sanitizer stations throughout the event.



Disinfectant Misters

We will place disinfectant misters in high-traffic areas, meeting rooms, guest rooms, elevators, and public restrooms.



Distancing Measures

We will observe distancing measures and place plexiglass shields at registration desks.



Outdoor Spaces

We encourage outdoor space usage to allow for better social distancing and taking advantage of sun's natural disinfecting ability.



Managing Traffic

We will use larger aisle ways and one-way only aisles to help manage traffic. Designated controlled guest entry and exit from the hotel.



Seating Spacing

We will set up education session seatings 6' apart on all directions.



Food & Beverages

We will provide food and beverages in a no-contact way and pre-package food when possible.



Cleaning

Increased Cleaning frequency of all public areas.



Staff Measures

Contactless Clock for punching in/out of work.



Call today to speak with our sales team, we look forward to assisting you in creating a memorable experience