



WARREN CONFERENCE CENTER AND INN

Framingham State University

DAYTIME SOCIAL EVENTS AT

*Warren Conference
Center and Inn*



For all of life's celebrations, Warren Conference Center and Inn welcomes you!



Discover the DIFFERENCE

Experience Warren Conference Center and Inn. Located just 25 miles west of Boston, this lovely property encompasses over 65 acres of open fields, manicured lawns, hiking trails and woodlands, all situated along the Ashland Reservoir.

Celebrate all of life's important occasions. Our variety of locations onsite are perfect for hosting a wide range of events. From a family get together to a formal celebration for 150 guests, the options are endless! Our Executive Chef provides many menus to choose from and is happy to customize a menu to match the personality and theme of your event.

Facility OPTIONS

For Hosting Groups of All Sizes!



We offer a wide range of options to host groups of all sizes.

The Main Lodge features a formal dining room that spans over 2,400 square feet, comfortably accommodating up to 150 guests. With a cozy stone wood-burning fireplace and a full bar, it's the perfect setting for weddings, charity galas, corporate parties or showers.

(Facility Fee and Food Minimums will apply)

FACILITY FEES

include use of one of our private areas for three hours plus an additional hour for host's setup and decorating, This also covers the set-up and breakdown of guest tables, white linens, chairs, and buffet tables by Warren staff.

Please speak with our sales team for custom pricing



WARREN CONFERENCE CENTER AND INN

Framingham State University

Buffet

OPTIONS

We offer a diverse selection of buffet menus, including breakfast, brunch, and beyond. Plus, our custom buffet option allows you to tailor the menu to suit your specific needs.

Minimum of 20 people



Buffet

OPTIONS

Priced per person

Beverages not included in menu pricing unless otherwise stated

Reservoir Full Breakfast Buffet

assorted pastries and muffins
seasonal fresh fruit
scrambled eggs
bacon & sausage
vegetarian patties
buttermilk pancakes
country style breakfast potatoes
orange juice, coffee & tea included

35

Additional Breakfast Items priced per person

Southwest Egg Burritos
eggs, chorizo, cheese, salsa 6

Egg Sandwiches
bacon, egg, cheddar, english muffin 6

Croissants
bacon, egg, cheddar, buttery croissant 8

Veggie Scramble Wrap
eggs, veggie sausage, cheddar 6

Garden Party

Salads

baby spinach, strawberries, balsamic glaze
classic caesar salad

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

32

It's a Wrap

Salads

wild field greens, fresh vegetables, house vinaigrette
baby spinach, strawberries, balsamic glaze

Soup

chicken orzo vegetable soup

Wrap Sandwiches

oven roasted turkey, cheddar cheese, dried
cranberry mayo
roast beef, caramelized onions and boursin cheese
grilled vegetable and hummus
house made potato chips

Dessert

selection of homemade desserts, cookies, brownies,
fruits

32

20% taxable administrative fee, 6.25% MA meals tax and .75% local meals tax will be added to your selections

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

FOOD ALLERGEN STATEMENT

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Brunch Buffet

MENU

48 per person

available with minimum of 40 guests



WARREN CONFERENCE CENTER AND INN

Framingham State University

Freshly Brewed Coffee

Decaffeinated Coffee

Assorted Specialty Teas

Orange Juice

Scrambled Eggs
shredded cheddar, salsa

Breakfast Potatoes

Buttermilk Pancakes
maple syrup

Apple Wood Smoked Bacon

Pork Sausage

Vegetarian Patties

Sliced Fresh Seasonal Fruit
and Berries

Assorted Muffins & Pastries

House Baked Cookies & Brownies

CHOICE OF ONE

Caesar Salad
baby romaine, focaccia croutons,
shaved asiago, caesar dressing

Baby Spinach Salad
baby spinach, dried fruits, shaved
asiago, 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,
choice of wild mushroom demi
glace, tomato bruschetta, sundried
tomato cream sauce or basil pesto
sauce

Baked Haddock
herb crusted, lemon beurre blanc

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Build Your Own

BUFFET

60 per person



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Please select the following:

Salads - Choose two

Proteins - Choose two

Accompaniments - Choose two

Dessert- Choose two

Salads

- choose 2 -

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



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Build Your Own

BUFFET

60 per person

Beef

Filet Mignon

New York Sirloin

Fish

Baked Haddock

herb crusted, lemon beurre blanc

Grilled Swordfish

dijon & honey balsamic glaze

Citrus Salmon

mango & pineapple salsa, lime, cilantro

Salmon

grilled lemon, tarragon butter

Poultry

Stuffed Chicken

cornbread and cranberry stuffed chicken
breast with wild berry sauce

Herb Marinated Chicken

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

Chicken Roma

pan seared breast, prosciutto, tomato, basil,
mozzarella, roasted tomato beurre blanc,
balsamic reduction

Chicken Scaloppini

Pan seared scaloppini, lemon caper sauce

Proteins

-choose 2-

Poultry

Tuscan Chicken

tuscan crusted with sundried tomato &
basil cream sauce

Turkey

sliced turkey, shallot berry chutney

Vegetable

Seasonal Ravioli

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

farro, spinach, ricotta stuffed pepper,
charred onions

Grilled Vegetables & Brown Rice (V)

balsamic marinated grilled assorted
vegetables, brown rice pilaf

Eggplant Roulade (V)

thinly sliced eggplant, quinoa, vegetable
hash, tomato coulis

Risotto (V)

lemon thyme risotto, seared tofu,
spinach, red peppers, shallots

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Build Your Own

BUFFET

60 per person



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Accompaniments

- choose 2 -

Vegetables

Butter Herb Carrots

Roasted Asparagus

Roasted Butternut Squash

Sauteed Herbed Green Beans

Brussel Sprouts & Bacon

Seasonal Vegetable Medley

Grains & Starches

Wild Rice Pilaf

Herbed Cous Cous

Roasted Fingerling Potatoes

Garlic Mashed Potatoes

Butter Whipped Potatoes

Seasonal Risotto

White Cheddar Polenta Cake

Desserts

- choose 2 -

Chocolate Chip Cookie Skillet
served with vanilla ice cream

Flourless Chocolate Torte
topped with whipped cream

Whoopie Pies- choice of flavor
chocolate & marshmallow
gingerbread & vanilla

Berry Cobbler
served with vanilla ice cream

Fruit Sorbet



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Plated Meal

OPTIONS

If you're looking for a more formal experience, we offer a wide variety of plated meal options. From salad to dessert, your guests will enjoy exceptional service, delivered directly to them.



Plated

OPTIONS

Priced per person

Please select the following:
 Salads - One Selection
 Entrees - up to Two Selections
 Accompaniments - Two Selections
 Desserts - One Selection
 Coffee & Tea- Station or Service

Salad

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, maytab bleu, roasted pumpkin seeds, champagne vinaigrette

Entree Selections

Beef

Select Beef Cut

filet mignon 52

new york sirloin 50

Choice of compound butter or sauce is included

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 3

charred balsamic onions 3

sauteed mushrooms 3

marinated grilled salmon 8

grilled scallops 10

grilled garlic & herb shrimp 9

butter poached lobster tail Mkt Price



Plated

OPTIONS

Priced per person

Entrees Selections

Fish

Baked Haddock 44

herb crusted, lemon beurre blanc

Grilled Swordfish 46

dijon & honey balsamic glaze

Citrus Salmon 44

mango & pineapple salsa, lime, cilantro

Salmon 44

grilled lemon, tarragon butter

Poultry

Stuffed Chicken 44

cornbread and cranberry stuffed chicken breast with wild berry sauce

Herb Marinated Chicken 44

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

Chicken Roma 44

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

Chicken Scaloppini 44

pan seared chicken scaloppini, lemon caper sauce

Tuscan Chicken 44

tuscan crusted chicken with sundried tomato & basil cream sauce

Turkey 42

sliced turkey, shallot berry chutney

Vegetable

Seasonal Ravioli 37

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 37

farro, spinach, ricotta stuffed pepper, charred onions

Grilled Vegetables & Brown Rice (V) 37

balsamic marinated grilled assorted vegetables, brown rice pilaf

Eggplant Roulade (V) 37

thinly sliced eggplant, quinoa, vegetable hash, tomato coulis

Risotto (V) 37

lemon thyme risotto, seared tofu, spinach, red peppers, shallots

Plated
OPTIONS
Priced per person

Please select the following:
Salads - One Selection
Entrees - up to Two Selections
Accompaniments - Two Selections
Desserts - One Selection
Coffee & Tea- Station or Service

Accompaniments

Garlic Mashed Potatoes
Wild Rice Pilaf
Herbed Cous Cous
Roasted Fingerling Potatoes
Butter Whipped Potatoes
Seasonal Risotto
White Cheddar Polenta Cake
Butter Herb Carrots
Roasted Asparagus
Roasted Butternut Squash
Sauteed Herbed Green Beans
Brussel Sprouts & Bacon
Seasonal Vegetable Medley

Desserts

Chocolate Chip Cookie Skillet
vanilla ice cream
Flourless Chocolate Torte
whipped cream
Whoopie Pies
chocolate & marshmallow, gingerbread &
vanilla
Berry Cobbler
vanilla ice cream
Fruit Sorbet



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Dessert

ENHANCEMENTS

may be added to any menu



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Sundae Bar 8
priced per person

Churro Station 7
priced per person

Petite Dessert Buffet 9
pastries, cookies & brownies
priced per person

Chocolate Dipped Strawberries 36
priced per dozen

Giant Chocolate Chip Cookie Skillet
& whipped cream 200
priced per skillet
serves 15-25 ppl

Warm Apple Crisp & Whipped Cream 150
priced per skillet
serves 15-25 ppl

Cookies 25

priced per dozen

Brownies 25

priced per dozen

Mini Cheesecakes 36

plain, fruit, and fudge

priced per dozen

Mini Cannolis 36

plain and chocolate

priced per dozen



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Beverage

OPTIONS

Unless otherwise noted,
beverages are not included



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DRINK STATIONS

Coffee & Tea 4

Lemonade, Iced Tea & Water 6

Iced Coffee & Iced Green Tea 4
*cream, milk, simple syrup,
honey, mint*



ADULT BEVERAGES

Mimosa 250 per gallon

Bloody Mary 250 per gallon

Wine by the bottle 35

*For full bar service, check with
your sales manager*

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Contact Us Today

508-231-3000

www.warrencenter.com



Plan Your Next Memorable Experience with Us!

Our sales team is eagerly waiting to help you plan an unforgettable celebration. To start your inquiry, please visit our website at www.warrencenter.com or click [here](#).

We can't wait to hear from you!

- Warren Conference Center Team



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