



WARREN CONFERENCE  
CENTER AND INN

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  
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# 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 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

**Southwest Egg Burritos**  
eggs, chorizo, cheese, salsa 6

**Egg Sandwiches**  
bacon, egg, cheddar, english muffin 6

**Croissants**  
bacon, egg, cheddar, 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

bacon and cheese

broccoli and cheddar

mushroom, peppers, onion, spinach (Vegetarian)

##### 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

Warren Conference Center and 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.

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# Brunch Buffet

## MENU

39 PER PERSON



## WARREN CONFERENCE CENTER AND INN

### SALAD – SELECT 1

#### 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

### BREAKFAST ENTREES – SELECT 1

#### Scrambled Eggs

#### Breakfast Scramble

spinach, mushrooms & fontina cheese

#### Breakfast Quiches

bacon, spinach & feta

#### French Toast

berry compote

#### Buttermilk Pancakes

*add a 2<sup>nd</sup> entree for 8 pp*

*Brunch Buffet includes juice, coffee & tea station, house seasoned home fried potatoes*

### BREAKFAST SIDES – SELECT 1

Bacon

Sausage

Turkey Bacon

Plant-Based Sausage

### LUNCH ENTREES – SELECT 2

#### 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

#### Pasta Primavera

gemelli pasta, mixed seasonal vegetables, house made marinara

## ADD A BREAKFAST STATION (10 PP)

#### Avocado Toast Station

thick-cut sourdough bread, ripe avocado, tomatoes, red onions, cucumbers, capers, hard boiled eggs, baby arugula, cilantro  
(add smoked salmon, 5pp)

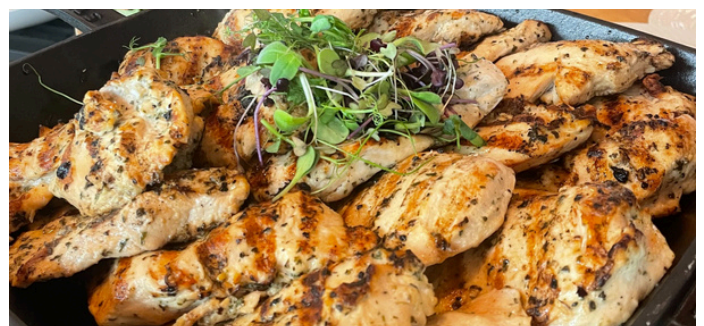
**Assortment of Freshly Baked Muffins & Tea Breads**

#### Fresh Seasonal Fruit

accompanied with plain greek yogurt, granola, chocolate chips, shredded coconut & honey

#### Sweet Station

french toast or buttermilk pancakes with chocolate chips, fresh berries, sliced bananas & whipped cream



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# Build Your Own

## BUFFET

40 PER PERSON

BUILD YOUR OWN BUFFET BY  
CHOOSING ITEMS FROM EACH  
CATEGORY!

### 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

### BEEF

Grilled Marinated Beef Tips

### FISH

#### Baked Haddock

herb crusted, lemon beurre blanc

#### Citrus Salmon

mango & pineapple salsa, lime, cilantro

#### Salmon

grilled lemon, tarragon butter



## PROTEINS

-choose 2-

### POULTRY

#### Stuffed Chicken

spinach & fontina, red pepper veloute

#### Herb Marinated Chicken

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

#### Chicken Roma

pan seared breast, prosciutto, tomato, basil, mozzarella, roasted garlic white wine sauce, balsamic reduction

#### Chicken Scaloppini

Pan seared scaloppini, lemon caper sauce

#### 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 (Vegan)

balsamic marinated grilled assorted vegetables, brown rice pilaf

#### Eggplant Roulade (Vegan)

thinly sliced eggplant, quinoa, vegetable hash, tomato coulis

#### Risotto (Vegan)

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

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Build Your Own

BUFFET



WARREN CONFERENCE  
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### ACCOMPANIMENTS

-choose 2-

#### VEGETABLES

Butter Herb Carrots

Roasted Butternut Squash

Sauteed Herbed Green Beans

Seasonal Vegetable Medley

#### GRAINS & STARCHES

Wild Rice Pilaf

Herbed Cous Cous

Roasted Fingerling Potatoes

Garlic Mashed Potatoes

Seasonal Risotto

### DESSERTS

-choose 1-

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

PLEASE SELECT THE FOLLOWING:  
1 Salads  
Up to 2 Entrées  
2 Accompaniments  
1 Dessert  
Coffee & Tea- Station or Service

PRICED PER PERSON

**SALAD**  
-choose 1-

**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

**ENTRÉE SELECTIONS**  
CHOOSE UP TO 2

**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**

**ENTRÉE SELECTIONS  
(CONTINUED)**

**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**

spinach & fontina, red pepper veloute

**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, herb white wine sauce, balsamic glaze

**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 (Vegan) 37**

balsamic marinated grilled assorted vegetables, brown rice pilaf

**Eggplant Roulade (Vegan) 37**

thinly sliced eggplant, quinoa, vegetable hash, tomato coulis

**Risotto (Vegan) 37**

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

# Plated OPTIONS

PRICED PER PERSON

## ACCOMPANIMENTS -choose 2-

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



## DESSERTS -choose 1-

**Chocolate Chip Cookie Skillet**  
vanilla ice cream

**Flourless Chocolate Torte**  
whipped cream

**Cannoli**  
traditional, chocolate, luxardo cherry

**Berry Cobbler**  
vanilla ice cream

**Fruit Sorbet**



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# Dessert

## ENHANCEMENTS

*may be added to any menu*

**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 15-25ppl

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



## WARREN CONFERENCE CENTER AND INN

**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



**WARREN CONFERENCE  
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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](http://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](http://www.warrencenter.com) or click [here](#).

We can't wait to hear from you!

*- Warren Conference Center Team*



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