



**WARREN CONFERENCE  
CENTER AND INN**

**DINNERS & COCKTAIL  
RECEPTIONS AT**

*Warren Conference  
Center and Inn*



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



## *Discover The* **DIFFERENCE**

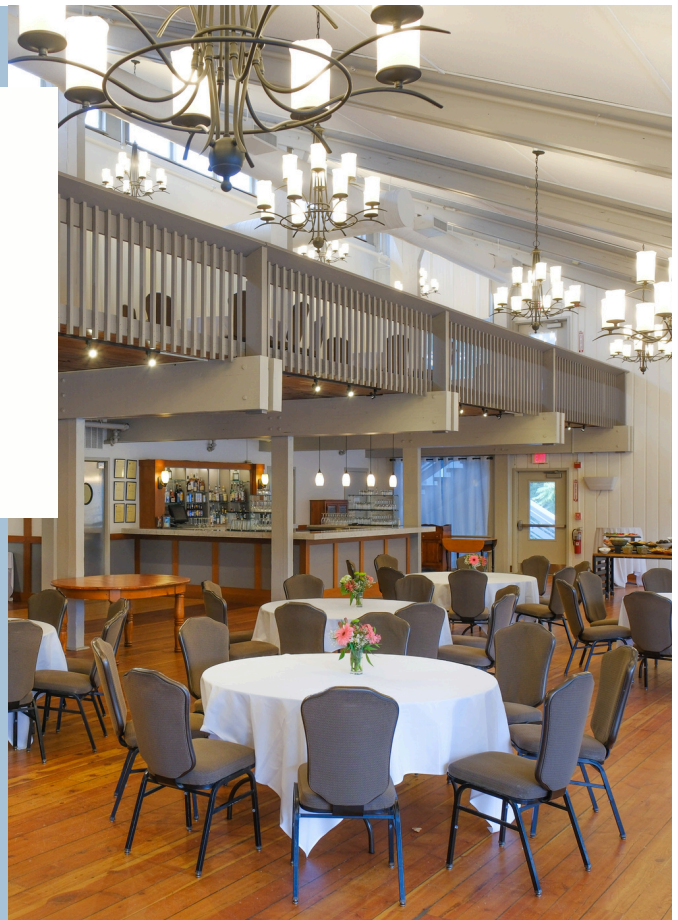
Experience Warren Conference Center and Inn. Located just 25 miles west of Boston, this lovely property encompasses over 65 acres of open fields, manicured lawns, hiking trails and woodlands, all situated along the Ashland Reservoir.

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 offers locations of various sizes with capacities totaling 400. Our formal Dining Room, at over 2400 square feet with full bar, can comfortably accommodate up to 150 guests. Cedar Hall, at over 2800 square feet, can accommodate up to 200 guests. Both options make the perfect spot for weddings, charity galas, corporate parties or showers. **(Facility Fees and Food Minimums will apply)**

### **FACILITY FEES**

include use of one of our private areas for four hours plus one hour for host's setup and decorating, set-up and breakdown of guest tables, white linen, chairs and buffet tables by Warren staff.

Please speak with our sales team for custom pricing

# Cocktail

## RECEPTIONS

Available for One Hour

### Local & Imported Cheese Display 10

a selection of domestic, imported and local cheeses, dried and seasonal fruits, fresh vegetables, dipping sauces, assorted breads and crackers

### Dim Sum Station 12

chicken and vegetable dumplings with traditional dipping sauces, vegetable lo mein, chicken satay served with duck sauce, Chinese takeout boxes and chop sticks

### The Antipasto Table 12

specialty Italian meats, cheeses, grilled vegetables, fresh buffalo mozzarella and tomato salad, marinated artichoke hearts, olives, assorted breads and crackers

### Mediterranean Spreads Table 9

cucumber tzatziki, tabbouleh, hummus, whipped feta, fresh vegetables, olives, assorted breads

### Mashed Potato Bar 10

house made mashed potatoes with: whipped butter, sour cream, scallions, bacon, sautéed mushroom, cheddar cheese, bleu cheese, frizzled onions

### Mac & Cheese Bar 10

house made macaroni & cheese with: scallions, bacon, jalapenos, mushrooms, frizzled onions, broccoli, buffalo chicken, pulled pork

### Flatbread Pizza Station 8

fresh baked flatbreads:  
wild mushroom & goat cheese;  
italian sausage & broccoli rabe;  
fig, prosciutto & fontina

### Sliders Station 12

cheeseburger, chicken parmesan, mozzarella & tomato caprese

### Pasta Station 16

gemelli and tortellini tossed to order with your choice of parmesan cream, marinara, or pesto sauce; finished with choice of broccoli, mushrooms, spinach, and grilled chicken

## COCKTAIL STATIONS

Available for one hour

priced per person

### Carving Station 14

maple basted roast breast of turkey, fennel cracked pepper pork loin, carved roasted cauliflower & portobello mushrooms, mini rolls, mustards, aiolis & spreads  
*add ny sirloin +10pp*

### Sushi 16

california, spicy tuna, avocado rolls, seaweed salad, vegetarian summer roll, shishito peppers, wasabi, pickled ginger, hoisin bbq, thai red chili, ponzu sauces

### Cold Seafood Bar 42 \*

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

## ENHANCEMENTS

may be added to any station

### Shrimp Cocktail (U12) 60

priced per pound, 5 pound minimum

### Lobster Tails 75

priced per pound, 5 pound minimum

### Oysters 48

priced per dozen

### Little Neck Clams 40

priced per dozen

### Crab Claws 48

priced per dozen

### Charcuterie Board- priced by size

choose from a small, medium or large board of meats, cheeses, nuts, fruits & vegetables

small: 8-12ppl, 75

medium: 12-18ppl, 100

large: 20-30ppl, 150

# Cocktail RECEPTIONS

Available for One Hour

Available for one hour  
Hors d'oeuvres priced per piece  
Minimum 25 pieces per item

## PASSED OR STATIONARY HORS D'OEUVRES

### LAND

Coconut Crusted Chicken with Honey Mustard Dipping Sauce 3  
Chicken Tinga Taco, Avocado Crema 3  
Grilled Naan Bread with Fig Jam, Prosciutto, Goat Cheese, Balsamic Drizzle 3  
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, Teriyaki Sauce 3

### SEA

Bacon Wrapped Lime Scallops 4.5  
Coconut Shrimp, Sweet and Sour Pineapple, Dipping Sauce 3.5  
Lobster Arancini, Lemon Aioli 4.5  
Tiny Maine Lobster Salad Croissant 4.5  
Lobster Bisque Shooter 3  
Petite Crab Cakes with Red Pepper Remoulade 3.5  
Smoked Salmon on Focaccia Crisps 3  
Spicy Cajun Shrimp Tostada, Chimichurri, Tortilla Chip 3.5  
Tuna Tartare, Wonton Crisp\* 3.5

### VEGETABLE

(V) vegan  
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  
Sweet Potato, Goat Cheese, Pomegranate Crisp 3  
Vegetarian Stuffed Mushroom 3  
Mini Grilled Cheese, Tomato Basil Soup Shooter 3  
Mini Baked Brie, Walnuts and Raspberry Jam 3  
Crispy Cauliflower Wing (V) 3

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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# 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 65  
new york sirloin 62

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 54**

herb crusted, lemon beurre blanc

#### **Grilled Swordfish 56**

dijon & honey balsamic glaze

#### **Citrus Salmon 54**

mango & pineapple salsa, lime, cilantro

#### **Salmon 54**

grilled lemon, tarragon butter

### POULTRY

#### **Stuffed Chicken 50**

spinach & fontina, red pepper veloute

#### **Herb Marinated Chicken 50**

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

#### **Chicken Roma 50**

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

#### **Chicken Scaloppini 50**

pan seared chicken scaloppini, lemon caper sauce

#### **Tuscan Chicken 50**

tuscan crusted chicken with sundried tomato & basil cream sauce

#### **Turkey 48**

sliced turkey, shallot berry chutney

### Vegetable

#### **Seasonal Ravioli 46**

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 48**

farro, spinach, ricotta stuffed pepper, charred onions

#### **Grilled Vegetables & Brown Rice (Vegan) 46**

balsamic marinated grilled assorted vegetables, brown rice pilaf

#### **Eggplant Roulade (Vegan) 48**

thinly sliced eggplant, quinoa, vegetable hash, tomato coulis

#### **Risotto (Vegan) 48**

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  
Sauteed 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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# 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

#### WARREN BARBECUE

Grilled Angus Hamburgers  
100% Beef Hot Dogs  
Veggie Burgers  
Corn on the Cob  
Garden Salad  
Homemade Pasta Salad  
Homemade Cole Slaw  
Potato Chips  
Sliced Watermelon  
Ice Cream Novelty Cart  
33

#### MIXED GRILL

Marinated Steak Tips  
Marinated Atlantic Salmon  
Blackened Chicken  
Roasted Potatoes  
Grilled Vegetable  
Garden Salad  
Homemade Pasta Salad  
Sliced Watermelon  
Ice Cream Sundae Bar  
65

#### NEW ENGLAND LOBSTER BAKE

NE Clam Chowder  
1-1/2 pound Steamed Lobster  
with Butter and Lemon (one per person)  
Honey Roasted Chicken  
Corn on the Cob  
Roasted Yukon Potatoes  
Garden Salad  
Sliced Watermelon  
Make Your Own Strawberry Shortcake Bar  
85

#### REGIONAL AMERICAN BBQ

Texas BBQ Beef Brisket  
Carolina Pulled Pork with Rolls  
Macaroni n Cheese  
BBQ Cauliflower  
Maple Molasses Baked Beans  
Cole Slaw  
Garden Salad  
Jalapeno, Cheddar Corn Bread, Honey Butter  
Potato Chips  
Sliced Watermelon  
Cookies and Brownies  
48



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# Buffet

## OPTIONS

### PRICED PER PERSON

#### TASTE OF INDIA

Naan Bread  
Samosas  
Pakora  
Chana Masala  
Chicken Masala  
Saag Paneer  
Dal Fry  
Salad  
Cucumber Yogurt Sauce  
Jeera Rice  
Sweet Shankarpali  
37

#### SOUTHEAST ASIAN FLAVORS

Vietnamese Caramel Chicken  
Lemongrass Ginger Shrimp  
Sweet Chili Tofu  
Jasmine Rice  
Stir Fried Vegetables  
Crisp Vegetable Spring Rolls  
Edamame Scallion Salad, Carrot Ginger Dressing  
Sweet Chili Sauce  
Freshly Baked Cookies and Brownies  
40

#### CLASSIC ITALIAN

Chicken Parmesan  
Penne, Vegetarian Marinara  
Traditional Caesar Salad  
Roasted Seasonal Mixed Vegetables  
Garlic Bread  
Freshly Baked Cookies and Brownies

31



#### MEDITERRANEAN TABLE

Preserved Lemon & Oregano Chicken Thighs  
Baked Cod with Eggplant Relish  
Brown Rice Lentil Pilaf  
Tomato Feta Salad  
Grilled Asparagus  
Hummus  
Tzatziki  
Olives  
Pita  
Lemon Olive Oil Cake  
40

# Build Your Own

## BUFFET

55 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



# 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

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, herb 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

Build Your Own

BUFFET



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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 1-

**Chocolate Chip Cookie Skillet**  
served with vanilla ice cream

**Flourless Chocolate Torte**  
topped with whipped cream

**Cannoli Station**  
mini cannoli filled with traditional ricotta, chocolate, and luxardo cherry creams, served with a selection of toppings to customize and elevate your dessert

**Berry Cobbler**  
served with vanilla ice cream

**Fruit Sorbet**



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# Buffet

## ENHANCEMENTS

# Dessert

## ENHANCEMENTS

### MAY BE ADDED TO ANY MENU

**Grilled Shrimp Skewers (3 each) 9**  
priced per skewer, 25 skewer minimum

**BBQ Chicken Breast 15**  
priced per pound, 5 pound minimum  
serves 20-30ppl

**Pulled Pork & Rolls 18**  
priced per pound, 5 pound minimum  
serves 20-30ppl

**Baby Back Ribs 25**  
priced per rack, 5 rack minimum  
serves 20-30ppl

**Grilled Sausage, Peppers, Onions, Rolls 18**  
priced per pound, 5 pound minimum  
serves 20-30ppl

**Potato Salad 8**  
priced per pound, 5 pound minimum  
serves 25-35ppl

**Black Beans, Rice, & Chorizo 10**  
priced per pound, 5 pound minimum  
serves 20-30ppl

**Cucumber Salad 8**  
priced per pound, 5 pound minimum  
serves 20-30ppl

**Baked Beans 8**  
priced per pound, 5 pound minimum  
serves 20-30ppl

**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

**Cookies 25**  
priced per dozen

**Brownies 25**  
priced per dozen

**Mini Cheesecakes 36**  
plain, fruit, and fudge  
priced per dozen

**Mini Cannoli's 36**  
plain and chocolate  
priced per dozen

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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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