



WARREN CONFERENCE CENTER AND INN

Framingham State University

## REHEARSAL DINNERS & WELCOME RECEPTIONS AT

*Warren Conference  
Center and Inn*



Make Your Wedding Experience Unforgettable.  
Start the celebration early with a memorable  
rehearsal dinner or welcome reception.



## REHEARSAL DINNERS

Enjoy intimate gatherings, a delectable range of menu options from plated dinners to buffet-style feasts, and a team of expert staff dedicated to crafting the perfect atmosphere for your rehearsal evening.

## WELCOME RECEPTIONS

A welcoming and charming atmosphere to greet your guests, featuring stylish cocktail hour options, both passed and stationary hors d'oeuvres, curated drink packages, and picturesque venue spaces perfect for mingling and celebrating.

# Weather-Proof

## YOUR CELEBRATION

*Our expert team will ensure your event runs smoothly, no matter what the forecast says.*



With flexible options for all weather conditions, you can rest easy knowing your celebration will be just as special—rain or shine!

## FAIR WEATHER OPTIONS

Enjoy our beautiful outdoor spaces, offering scenic views and fresh air, perfect for a relaxed, open-air gathering.

## FOUL WEATHER OPTIONS

In case of rain or unexpected weather, our indoor venues are available to provide a seamless transition.



We understand that the weather can be unpredictable, but that shouldn't stop you from having the perfect event. We offer both fair weather and foul weather options to ensure your celebration goes off without a hitch.



# Event Space

## OPTIONS



WARREN CONFERENCE CENTER AND INN

Framingham State University

*Facility fee and food purchase  
minimums apply to all locations*

## TENTED PAVILION

Just steps from our courtyard,  
our tented pavilion can  
accommodate 50-150 guests,



## CEDAR HALL & PATIO

Cedar Hall offers versatility  
and sophistication  
accommodating 30-150 guests

## PRIVATE DINING ROOM & FRONT PATIO

With rustic charm and warm  
wooden accents, this space  
accommodates up to 40 guests,  
making it ideal for intimate  
celebrations



# Event Space

## OPTIONS



WARREN CONFERENCE CENTER AND INN

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minimums apply to all locations*

### RESERVOIR ROOM & PATIO

Located in the inn, the  
reservoir room accommodates  
up to 40 guests and features a  
tranquil brick patio



### INN PATIO

Located off the back of the  
inn, this serene patio can  
accommodate receptions of 75  
guests, or a buffet for 50



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# 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, marinated 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, peas, jalapenos, mushrooms, frizzled onions, broccoli, buffalo chicken, pulled pork

### *Flatbread Pizza Station 8*

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

## Cocktail Stations

Available for one hour

Cocktail Stations priced per person

### *Sliders Station 12*

cheeseburger, chicken parmesan, vegetarian bahn mi

### *Lettuce Wraps 12*

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

### *Cold Seafood Bar\* 40*

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(16/20) 50*

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



## 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

(V) Vegan

#### LAND

Coconut Crusted Chicken with Honey Mustard Dipping Sauce 3  
Crispy Chicken Taco, Avocado Crema 3  
Grilled Naan Break with Fig Jam, Prosciutto, Goat Cheese, Balsamic Drizzle 3  
Herb Crusted Baby Lamb Chops with English Mint Demi 4.5  
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, 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 Fraîche 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  
Crispy Cauliflower Wing (V) 3





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Framingham State University

# 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- Service or Station

### 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 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 Pairing Enhancements*

frizzled onion strings 3

charred balsamic onions 3

sautéed mushrooms 3

marinated grilled salmon 8

grilled scallops 10

grilled garlic & herb shrimp 9

butter poached lobster tail Mkt Price



Menu pricing subject to change based on availability and market pricing  
20% taxable administrative fee, 6.25% MA meals tax and .75% local meals tax will be added to your selections



# Plated

## OPTIONS

*Priced per person*

### Entrees Selections

#### 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*

cornbread and cranberry stuffed chicken breast with wild berry sauce

*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 tomato beurre blanc, 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 (V) 46*

balsamic marinated grilled assorted vegetables, brown rice pilaf

*Eggplant Roulade (V) 48*

thinly sliced eggplant, quinoa, vegetable hash, tomato coulis

*Risotto (V) 48*

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- Service or Station

## 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*



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. Although we will 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.

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





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*

### Warren Barbecue

Grilled Angus Hamburgers

100% Beef Hot Dogs

Veggie Burgers on Request

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

Rice Pilaf

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

Potato Salad

Maple Molasses Baked Beans

Cole Slaw

Garden Salad

Corn Bread with Honey Butter

Sliced Watermelon

Pecan Bars

Cookies and Brownies

45



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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

### Classic Italian

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

31



### 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 and Brownies

35



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# Build Your Own

## BUFFET

85 per person



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**Please select the following:**

*Salads - Choose two*

*Proteins - Choose three*

*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

*85 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 3-*

### **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

*(v)-vegan*

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# Build Your Own

## BUFFET

*85 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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# Buffet

## 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 20-30 ppl

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

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

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

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

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

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

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

# 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 15-25 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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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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