



WARREN CONFERENCE CENTER AND INN

Framingham State University



# Catering Menu

529 Chestnut Street,  
Ashland, MA 01721

508.231.3000

[warrencenter.com](http://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



# 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

# 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



## TASTE OF INDIA

Chef Bal's No Butter Chicken,  
Shrimp Coconut Curry

Roasted Curried Cauliflower,  
Channa Masala Garbanzo Beans,  
Steamed Basmati Rice,  
Mango Chutney, Spiced Tomato  
Chutney, Naan Bread

Bal Arneson Chocolate Chip Lentil  
Cookies, Brownies

30



## COMFORT CLASSICS – BUILD YOUR OWN

Soup of the Day  
Traditional Caesar Salad

### CHOICE OF TWO

Roasted Turkey Breast, Pan Gravy

Braised Chicken Thighs Cacciatore

Turkey Meatloaf, Mushroom Gravy

Grilled Salmon Filet,  
Cucumber Relish

Rosemary Rubbed Pork Loin,  
Apple Relish

Chicken Marsala,  
Portobello Mushrooms

### CHOICE OF THREE

Smashed Yukon Potatoes

Brown Rice Pilaf

Green Beans and Carrots

Balsamic Roasted Vegetables

Steamed Broccoli with Lemon Zest

Freshly Baked Cookies, Brownies

35

# 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

# 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 beanspread, 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

### FIELD GREEN SALAD

fields greens, snap peas, shaved radish, prosciutto, rosemary parmesan crouton, lemon herb 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



## 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

## 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 VEGETABLE PLATTER, 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

## 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



## BEVERAGE SERVICE

### HOUSE SELECT 7

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

### PREMIUM 8

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

### TOP SHELF 9

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 10

### BOTTLED BEERS

budweiser 5  
bud light 5  
o'douls 5  
sam adams 6  
heineken 6  
amstel light 6  
harpoon IPA 6  
corona (seasonal) 6

### WINE / SOFT DRINKS

house wines 7  
soft drinks 2  
juices 2

a bartender fee of \$150 per bartender

### 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.

# 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, ablert 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

# 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