



The Warren Luncheon Party Menu

The Warren can accommodate Seated Luncheons up to 80 people inside and an additional 40 people outside on our patio. We are not normally open for lunch, so lunch parties will usually have The Warren completely to themselves, except on Sunday when we are open for Brunch and will be happy to accommodate your party of any size. To ensure your party or event is exactly as you wish, The Warren has developed several food and beverage options from which you may choose.

The Warren also offers other specialty items such as floral design and décor, personalized Guests Cards, audio visual equipment, several music options, and our several music options. If you have questions or suggestions, please do not hesitate to discuss them with our Event Coordinator. We are always open to special requests and working outside of the options listed below.

Finally, it is our desire to make your function as fabulous and fun for you as possible. To that end, we have prepared an Event Agreement so we can agree on all the details of your party ahead of time. Please review the Agreement and let us know if you have any questions. We look forward to working with you on your event.

Sincerely,

Kristi Warren Evans
Owner

Seated Luncheon Menu

Lighter Fare

\$15 Per Person

Entrees – Choose two to offer your Guests

- Grilled Salmon Caesar Salad
- Spinach Salad with Cranberries & Blue Cheese topped with Grilled Chicken Breast
- Seared Ahi Tuna Salad with Ginger Apple Slaw and Wasabi Dressing
- Quiche Florentine with a Mixed Berry Salad
- Tuscan Turkey Sandwich with Avocado, Sprouts, Cucumbers, Radish and Herbed Cheese served on rustic bread with Sliced Melon

Desserts– Choose one to offer your Guests:

- Seasonal Gelato with Pirouette Cookie
- Cinnamon Vanilla Yogurt with Vanilla Wafer
- Sautéed peaches with crème
- Fruit Tart
- Angel Food Cake Fresh Seasonal Berries

Sandwiches, Soups and Sides

\$18 Per Person*

Soups – Choose two to offer your Guests; served as a First Course

- Chicken Orzo
- Chicken Tortilla
- Vegetable Soup
- Apple Butternut Squash
- Chilled Cucumber Jalapeno Bisque
- Traditional Gazpacho

½ Sandwiches – Choose two of the following to offer your Guests:

- Roasted Veggie Wrap served in a Soft Flour Tortilla
- Chicken Caesar Wrap served in a soft Flour Tortilla
- Open Faced Tuna Melts, served on Wheat Bread
- Grilled Lime Chicken Quesadillas served with Salsa and Sour Cream
- Southern Ruben with Ham, Swiss Cheese, Coleslaw and Ranch Dressing
- Warren Burger

Sides – Choose one of the following to offer your Guests with their Sandwiches:

- Mixed Greens with Tomatoes and Cucumbers
- Mediterranean Pasta Salad

- Fruit Salad
- Sweet Potato Tots
- Red Bliss Mashed Potatoes
- Philly Crème Cheese Grits

Desserts~ Choose one to offer your Guests:

- Seasonal Gelato with Pirouette Cookie
- Chocolate Mousse
- Chocolate Chip Cookies
- Fresh Berries & Cream

Conversational Meal

\$22 Per Person*

Salad Course – Choose one of the following to offer your Guests:

- Mixed Field Greens with Cherry Tomatoes
- Organic Spinach Salad tossed with Cranberries, Walnuts, and Blue Cheese in a Raspberry Vinaigrette
- Warren Caesar Salad with crisp Romaine, House Made Dressing

Entrée Course – Choose two of the following to offer your Guests:

- House Made Vegetable Lasagna
- Fettuccini with Grilled Summer Corn, Cherry Tomatoes, and Fresh Basil
- Grilled Chicken Breast with Jasmine Rice
- Southern Style Buttermilk Fried Chicken with mashed potatoes
- Bacon-wrapped Chicken Breast with jasmine rice
- Meatloaf with a Cornflake Crust with mashed potatoes
- Tilapia Tacos with Jalapeño Aioli with corn & bean salsa
- New Orleans Style Chicken or Sausage Jambalaya

Vegetables – Choose one of the following to offer your Guests with their Entrees:

- Sautéed Green Beans
- Grilled Corn on the Cob
- Grilled Asparagus
- Sautéed Collard Greens
- Spiced and Steamed Broccoli
- Cinnamon Carrots

Dessert Course – Choose two of the following to offer your Guests:

- Chocolate Raspberry Tart with Sea Salt and EVOO
- Cheesecake Pecan Pie
- Seasonal Gelato with Pirouette Cookie

- Crème Brulee
- Key Lime Pie
- Cheesecake Pecan Pie
- Peach Cobbler

Lingering Afternoon

\$28 Per Person*

Appetizers – Choose one of the following to offer your Guests family style on the table:

- House Made Chips served with Balsamic & Onion Crème Fraîche
- Cucumber Cream Cheese Canapés
- Warm Goat Cheese & Artichoke Dip with Crispy Tortillas
- Brie & Apple Honey Butter on Baguette with Orange Zest
- Pimento Cheese & Bacon Canapés

Salad Course – Choose two of the following to offer your Guests:

- Mixed Field Greens with Cherry Tomatoes
- Organic Spinach Salad tossed with Cranberries, Walnuts, and Blue Cheese in a Raspberry Vinaigrette
- Warren Caesar Salad with crisp Romaine, House Made Dressing

Entrée Course – Choose three of the following to offer your Guests:

- Shrimp Quesadilla with corn & bean salsa and rice
- Tilapia Tacos with Jalapeño Aioli with corn & bean salsa and rice
- Bacon-wrapped Chicken Breast with jasmine Rice and sautéed spinach
- Blackened Red Snapper topped with a Fresh Pineapple Salsa with jasmine rice and mixed vegetables
- Pepper-rubbed Hangar Steak served with Mashed Potatoes and sautéed spinach

Dessert Course – Choose one of the following to offer your Guests:

- Chocolate Raspberry Tart with Sea Salt and EVOO
- Cheesecake Pecan Pie
- Seasonal Gelato with Pirouette Cookie
- Crème Brulee
- Key Lime Pie
- Cheesecake Pecan Pie
- Peach Cobbler