



THE WARREN

Plan Your Menu

Finger Foods:

Served passed or stationary on platters; the minimum order for each item is 2 dozen.

	<u>Price/</u> <u>Dozen*</u>	<u># Chosen</u>
Cucumber Canapés <i>Cream cheese & fresh cucumber on olive oil toasted baguette (V)</i>	\$ 24	
Caprese Canapés <i>Fresh mozzarella, tomato, & basil on toasted baguette (V)</i>	\$ 24	
Zucchini & Goat cheese Tarts <i>Piped into phyllo shells garnished with zucchini (V)</i>	\$ 24	
Brie & Fig Butter <i>On toasted crostini with orange zest (V)</i>	\$ 36	
Beef Tostadas <i>Spanish braised beef w/ cheese, lettuce, tomato, & sour cream on the side</i>	\$ 36	
Smoked Wings <i>Tossed in a buffalo sauce & served with ranch dressing</i>	\$ 18	
Buffalo Bites <i>Boneless breaded white meat chicken tossed in buffalo sauce</i>	\$ 18	
Chicken Fingers <i>Accompanied with your choice of sauce</i>	\$ 24	
Jerk Skewers <i>Jerk breaded chicken tossed in a sweet & spicy chili sauce</i>	\$ 18	
Thai Skewers <i>Grilled curry marinated chicken in a coconut peanut sauce (G)</i>	\$ 24	

Thai Noodle Box	\$	36
<i>Thai noodles w/ sauteed veggies and peanut ginger dressing</i>		
Thai Noodle Box with Shrimp	\$	48
<i>Thai noodles w/ sauteed shrimp and peanut ginger dressing</i>		
Spicy Pizza Rounds	\$	24
<i>Mini pepperoni pizzas</i>		
Filet Canapés	\$	48
<i>Sliced Beef tenderloin with Boursin cheese on crostini</i>		
Bacon Pimento Cheese Canapés	\$	18
<i>On toasted baguette</i>		
Bite Size Sweet Potato Bacon Pies	\$	24
<i>Maple sweet potato puree & smoked bacon</i>		
Pigs in a Blanket	\$	24
<i>Served with a side of spicy mustard</i>		
Grilled Flatbread	\$	36
<i>Prosciutto, arugula, shaved parmesan, drizzled with a balsamic reduction</i>		
Shrimp, Chorizo Sausage & Tomato Skewers	\$	36
<i>Grilled with a Cajun butter sauce</i>		
Stuffed Mushroom Caps	\$	48
<i>Mini portabellas with a crab horseradish blend</i>		
Horseradish Crab cakes	\$	48
<i>Topped with a tangy cucumber relish</i>		
Fried Oysters	\$	36
<i>Served with a Cajun remoulade sauce (D)</i>		
Seared Tuna Skewers	\$	36
<i>Fresh Ahi with an Asian glaze (D)</i>		
Grilled Buffalo Shrimp	\$	36
<i>With a horseradish ranch dipping sauce(G, D)</i>		
Breaded Coconut Shrimp	\$	36
<i>With a sweet & spicy chili glaze</i>		
Tuna Poke on Wonton Chips	\$	36
<i>Ahi tuna & sesame wasabi with fresh green onions</i>		
Chicken Parm Lollipops	\$	24
<i>parmesan crusted chicken served on skewers</i>		

Bacon wrapped Sea Scallops	\$	48
<i>Served with a rich brandy cream sauce</i>		
<i>Total from Finger Foods</i>		

Party Dips

Each item serves 20 Guests and is offered with your choice of tortilla chips, pita bread, crostini.
Add \$5 to any platter to substitute dipping vegetables.

	<u>Price/</u>	
	<u>Item*</u>	<u># Chosen</u>
Goat Cheese & Artichoke Dip (V)	\$	40
With dipping vegetables	\$	45
Red Pepper Hummus (V, D, G w/o bread)	\$	30
With dipping vegetables	\$	35
Spinach and Artichoke Dip (V)	\$	35
With dipping vegetables	\$	40
Baked Crab Dip	\$	60
With dipping vegetables	\$	65
Buffalo Chicken Dip	\$	50
With tortillas and celery	\$	50
Salsa (V, D, G w/o bread)	\$	25
Queso (V)	\$	40
Black Bean & Corn Salsa (V, D, G w/o bread)	\$	35
<i>Total Party Dips</i>		

Party Displays

Each display serves 20 to 25 Guests

	<u>Price/</u>	
	<u>Display*</u>	<u># Chosen</u>
Artisan Cheese Platter	\$	75
<i>with crackers, grapes, and strawberries</i>		
Assorted Sushi Platter	\$	120
<i>60 piece combination of spicy tuna, smoked salmon, & California rolls</i>		
California Roll Platter	\$	90
<i>60 pieces, served with ponzu sauce, wasabi aioli, & pickled ginger</i>		
Antipasto Platter	\$	100
<i>with cheeses, cured meats, pepperoncini, olives, crackers, and grapes</i>		
Garden Veggie Display (V, G)	\$	45
<i>asparagus, broccoli, cauliflower, cucumbers, peppers, with ranch dressing</i>		
Seasonal Fruit Platter (V, D, G)	\$	60
<i>selection based on season availability</i>		
Martini Shrimp Cocktail (D, G except cocktail sauce)	\$	180
<i>Giant martini glass with shrimp, lemons, & cocktail sauce</i>		

Total Displays

Sandwich Platters

Each platter contains 24 half sandwiches or wraps or 24 sliders. Bread & wrap choices available.

	<u>Price/ Platter*</u>	<u># Chosen</u>
Assorted Tea Sandwiches <i>Cucumber cream cheese and egg salad mini sandwiches</i>	\$ 48	
Roasted Veggie Wraps <i>With hummus, zucchini, peppers, & arugula in a tortilla (V, D)</i>	\$ 48	
Veggie sliders <i>Lightly fried black bean patties with tomato jam and Boursin cheese (V)</i>	\$ 72	
Turkey Club <i>Classic multi-level club with turkey, bacon, cheeses, romaine and ranch dressing</i>	\$ 84	
Cranberry Turkey <i>Roasted turkey, Swiss cheese and greens with cranberry mayo</i>	\$ 84	
Chicken Caesar Wraps <i>Grilled or fried, with crisp romaine, in flour tortilla wraps</i>	\$ 72	
Grilled Lime Chicken Quesadillas <i>Marinated chicken with melted cheese and served with sour crème and salsa</i>	\$ 72	
Fried Chicken sliders <i>Choose Southern fried, Buffalo style or parmesan encrusted</i>	\$ 84	
Chicken Caesar Wrap <i>With romaine and our house Caesar dressing</i>	\$ 72	
Buffalo Chicken Wrap <i>Bite-sized Buffalo chicken served with greens and ranch dressing</i>	\$ 72	
Pork Panini <i>Sliced pork loin, Romesco sauce & Muenster cheese on ciabatta</i>	\$ 96	
Talapia Tacos w/ Flour Tortillas <i>Baked and served with cheese, Spanish slaw, and jalapeño aioli</i>	\$ 72	
Cubans <i>Smoked ham, Swiss cheese, pickles & mustard on ciabatta</i>	\$ 84	
Warren Sliders <i>Ground beef with red pepper aioli & Boursin cheese spread</i>	\$ 72	
Crab cake sliders <i>Maryland style with horseradish crème</i>	\$ 96	
<i>Total from Sandwich Platters</i>		

Entrée Platters

	<u>Price/ Platter*</u>	<u># Chosen</u>
Smoked Salmon (G) <i>with a lemon crème dill sauce, onions, capers, crackers; serves 20-25</i>	\$ 130	
Poached Salmon (D, G) <i>With a lemon beurre blanc sauce; serves 15-20</i>	\$ 120	
Chicken and Dumplings <i>Southern style chicken and dumplings</i>	\$ 100	
Brunswick Stew <i>slow roasted pork with corn, tomatoes, potatoes, & fava beans (serves 15-20)</i>	\$ 100	
Braised Beef Chili <i>with beans, poblano peppers, and Sweetwater 420; (serves 15-20)</i> <i>Served with cheese, onions, sour cream, & fritos on the side</i>	\$ 100	
Shrimp Cocktail (D, G, except the cocktail sauce) <i>With lemons and horseradish cocktail sauce; serves 15</i>	\$ 135	
BBQ Pulled Pork <i>Served with rolls and house BBQ on the side; serves 15-20</i>	\$ 80	
BBQ Pulled Chicken <i>Served with rolls and house BBQ on the side; serves 15-20</i>	\$ 80	
New Orleans Style Chicken & Sausage Jambalaya <i>Served with steamed white rice; serves 15-20</i>	\$ 120	
Baby Back Ribs <i>Slow smoked and grilled; serves 15-20</i>	\$ 140	
Pork Tenderloin <i>With whole grain mustard sauce; serves 20-25</i>	\$ 140	
Honey Glazed Ham <i>Serves 20-25</i>	\$ 145	
Buttermilk Fried Chicken <i>Serves 20-25</i>	\$ 120	
BBQ Smoked Chicken Quarters <i>chicken leg quarters served with house made BBQ sauce</i>	\$ 120	
Grilled Flat Iron Steak <i>Served Medium, with a horseradish cream sauce; serves 15-20</i>	\$ 120	
Beef Tenderloin <i>Served medium, with a horseradish cream sauce; serves 15-20</i>	\$ 160	
Roasted Lamb Chops <i>With a cabernet balsamic reduction; serves 20</i>	\$ 300	

Total from Entrée Platters

Salad Bowls

Each bowl serves 25 Guests

	<u>Price/ Bowl*</u>	<u># Chosen</u>
Caesar Salad with Shaved Parmesan & Housemade Dressing (V)	\$ 60	
Spinach Salad with Cranberries, Pecans, and Blue Cheese (V)	\$ 60	
Seasonal Chopped Green Salad (V,G) (Add chicken for \$2pp)	\$ 50	
Kale Salad w/ sliced cabbage, craisins, pecans, & honey lavender vinaigrette	\$ 60	
Tangy Southern Style Cole Slaw (V,G)	\$ 50	
Asian Noodle Salad w/ basil, sliced cabbage, snow peas, baby corn, bean sprouts, & peanut giner vinigrette	\$ 60	
Southwest Orzo w/ Red Pepper Pesto, Avocado, & Grilled Corn (V)	\$ 80	
Red Bliss Potato Salad (V,G)	\$ 80	
Spiral Pasta Salad with Roasted Red Peppers, Capers and Feta	\$ 60	

Total from Salads

Side Dishes (V)

Each side dish serves 25 Guests

	<u>Price/ Dish*</u>	<u># Chosen</u>
Grilled Asparagus (G)	\$ 75	
Roasted Brussels Sprouts (G)	\$ 75	
Roasted Squash & Zucchini (G)	\$ 50	
Broccoli Rice and Cheese Casserole	\$ 75	
Green Bean Casserole	\$ 60	
Honey Almond Green Beans	\$ 75	
Mashed Potatoes	\$ 50	
Au Gratin Potatoes	\$ 75	
Rice Pilaf with Mixed Vegetables	\$ 50	
Cornbread Stuffing	\$ 50	
Smoked Turkey Collard Greens	\$ 75	
Creamy Grits	\$ 75	
Baked Macaroni and Cheese	\$ 75	
Oven Roasted Potatoes (G)	\$ 50	
Yeast Rolls	\$ 30	
Cornbread	\$ 40	
Jalapeno Cornbread	\$ 45	

Buttermilk Biscuits \$ 30
Total from Side Dishes

Dessert Trays (V)

	<u>Price/ Platter*</u>	<u># Chosen</u>
Assorted Pastries <i>éclairs, crème puffs, and other delights; serves 30</i>	\$ 60	
Chocolate Chip Cookies <i>serves 20</i>	\$ 20	
Mini Cheesecake Pecan Pies <i>serves 15-20</i>	\$ 40	
Burnt Butter Brownies <i>serves 15-20</i>	\$ 25	
Miniature Raspberry Chocolate Tarts <i>serves 15-20</i>	\$ 40	
Mini Cupcakes (ask about your flavor options) <i>assorted flavors; served by the dozen; minimum of 2 dozen</i>	\$ 24	
Individual Apple Cobblers <i>served in a rocks glass with whipped cream, served by the dozen; 2 dozen minimum</i>	\$ 48	
Oreo Parfait Flute <i>layered whipped cream & oreo goodness; served by the dozen; 2 dozen minimum</i>	\$ 60	
Chocolate Covered Strawberries <i>served by the dozen; minimum of 2 dozen (G)</i>	\$ 24	
Individual Krispy Kreme Bread Puddings <i>with caramel Sauce; served by the dozen; 2 dozen minimum</i>	\$ 24	
Chocolate Mousse Champagne Flutes <i>creamy mousse with whipped topping; served by the dozen; 2 dozen minimum (G)</i>	\$ 48	
Fruit Parfait Champagne Flutes <i>layered whipped cream & fresh berries; served by the dozen; 2 dozen minimum (G)</i>	\$ 48	
Dessert Shooters <i>2oz parfait style desserts served in shot glasses; served by the dozen; 2 dozen minimum</i>	\$ 36	

Total Desserts

V= Vegetarian; G = Gluten Free; D = Dairy Free

8% 20%

While we allow outside cakes, we do charge a \$0.50 per person cake fee (minimum \$20) for all out.

Cost Information

Food Service:

Menu

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Sales Tax

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Service

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