THE WARREN

# Finger Foods:

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

| | Price/ Dozen* |
|---|---|
| **Cucumber Canapés** | $ 24 |
| *Cream cheese & fresh cucumber on olive oil toasted baguette (V)* | |
| **Caprese Canapés** | $ 24 |
| Fresh mozzarella, tomato, & basil on toasted baguette (V) | |
| **Zucchini & Goat cheese Tarts** | $ 24 |
| Piped into phyllo shells garnished with zucchini (V) | |
| **Brie & Fig Butter** | $ 36 |
| *On toasted crostini with orange zest (V)* | |
| **Stuffed Endive Leaves** | $ 48 |
| *With an apricot quinoa blend (V,G,D)* | |
| **Smoked Wings** | $ 18 |
| *Tossed in a buffalo sauce & served with ranch dressing* | |
| **Buffalo Bites** | $ 18 |
| *Boneless breaded white meat chicken tossed in buffalo sauce* | |
| **Chicken Fingers** | $ 24 |
| *Accompanied with your choice of sauce* | |
| **Jerk Skewers** | $ 18 |
| *Jerk breaded chicken tossed in a sweet & spicy chili sauce* | |
| **Thai Skewers** | $ 24 |
| *Grilled curry marinated chicken in a coconut peanut sauce (G)* | |
| **Petite Shepherd's Pies** | $ 36 |
| *Stewed ground lamb with piped mashed potatoes* | |
| **Spicy Pizza Rounds** | $ 24 |
| Mini beef, pork, or turkey sausage pizzas | |
| **Filet Canapés** | $ 48 |
| Sliced Beef tenderloin with Boursin cheese on crostini | |

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| Bacon Pimento Cheese Canapés | $ | 18 |
| *On toasted baguette* | | |
| Bite Size Sweet Potato Bacon Pies | $ | 24 |
| *Maple sweet potato puree & smoked bacon* | | |
| Pigs in a Blanket | $ | 24 |
| *Served with a side of spicy mustard* | | |
| Grilled Flatbread | $ | 36 |
| *Prosciutto, arugula, shaved parmesan, drizzled with a balsamic reduction* | | |
| Assorted Sushi | $ | 24 |
| *A combination of spicy tuna, smoked salmon, & California rolls (G, D)* | | |
| Shrimp, Chorizo Sausage & Tomato Skewers | $ | 36 |
| *Grilled with a Cajun butter sauce* | | |
| Stuffed Mushroom Caps | $ | 48 |
| *Mini portabellas with a crab horseradish blend* | | |
| Horseradish Crab cakes | $ | 48 |
| *Topped with a tangy cucumber relish* | | |
| Fried Oysters | $ | 36 |
| *Served with a Cajun remoulade sauce (D)* | | |
| Seared Tuna Skewers | $ | 36 |
| *Fresh Ahi with an Asian glaze (D)* | | |
| California Rolls | $ | 18 |
| *Served with ponzu sauce, wasabi aioli, & pickled ginger (D)* | | |
| Grilled Buffalo Shrimp | $ | 36 |
| *With a horseradish ranch dipping sauce(G, D)* | | |
| Breaded Coconut Shrimp | $ | 36 |
| *With a sweet & spicy chili glaze* | | |
| Tuna Poke on Wonton Chips | $ | 36 |
| *Ahi tuna & sesame wasabi with fresh green onions* | | |
| Bacon wrapped Sea Scallops | $ | 48 |
| *Served with a rich brandy cream sauce* | | |

## 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.

| | | **Price/ Item*** |
|---|---|---|
| Goat Cheese & Artichoke Dip (V) | $ | 40 |

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| With dipping vegetables | $ | 45 |
| 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 |
| Salsa (V, D, G w/o bread) | $ | 25 |
| Queso (V) | $ | 40 |
| Black Bean & Corn Salsa (V, D, G w/o bread) | $ | 35 |

## Party Displays

Each display serves 20 to 25 Guests

| | | **Price/ Display*** |
|---|---|---|
| Artisan Cheese Platter | $ | 75 |
| *with crackers, grapes, and strawberries* | | |
| Antipasto Platter | $ | 100 |
| *with cheeses, cured meats, pepperoncini, olives, crackers, and grapes* | | |
| Garden Veggie Display (V, G) | $ | 45 |
| *asparagus, broccoli, cauliflower, cucumbers, peppers, with ranch dressing* | | |
| Seasonal Fruit Platter (V, D, G) | $ | 60 |
| *selection based on season availability* | | |
| Martini Shrimp Cocktail (D, G except cocktail sauce) | $ | 180 |
| *Giant martini glass with shrimp, lemons, & cocktail sauce* | | |

## Sandwich Platters

Each platter contains 24 half sandwiches or wraps or 24 sliders.

Bread & wrap choices available.

| | | **Price/ Platter*** |
|---|---|---|
| Assorted Tea Sandwiches | $ | 48 |
| *Choose from cucumber cream cheese, pimento cheese, chicken salad, or tuna salad* | | |
| Roasted Veggie Wraps | $ | 48 |
| *With hummus, zucchini, peppers, & arugula in a tortilla(V, D)* | | |
| Veggie sliders | $ | 72 |
| *Lightly fried black bean patties with tomato jam and Boursin cheese (V)* | | |
| Turkey Club | $ | 84 |
| *Classic multi-level club with turkey, bacon, cheeses, romaine and ranch dressing* | | |
| Cranberry Turkey | $ | 84 |
| *Roasted turkey, Swiss cheese and greens with cranberry mayo* | | |

Chicken Caesar Wraps $ 72
*Grilled or fried, with crisp romaine, in flour tortilla wraps*

Grilled Lime Chicken Quesadillas $ 72
*Marinated chicken with melted cheese and served with sour crème and salsa*

Fried Chicken sliders $ 84
*Choose Southern fried, Buffalo style or parmesan encrusted*

Chicken Caesar Wrap $ 72
*With romaine and our house Caesar dressing*

Buffalo Chicken Wrap $ 72
*Bite-sized Buffalo chicken served with greens and ranch dressing*

Pork Panini $ 96
*Sliced pork loin, Romesco sauce & Muenster cheese on ciabatta*

BBQ Pulled pork $ 72
*Slow roasted and served with a Carolina style BBQ sauce and rolls*

Cubans $ 84
*Smoked ham, Swiss cheese, pickles & mustard on ciabatta*

Warren Sliders $ 72
*Ground beef with red pepper aioli & Boursin cheese spread*

Crab cake sliders $ 96
*Maryland style with horseradish crème*

## Entrée Platters

**Price/ Platter***

Smoked Salmon (G) $ 130
*with a lemon crème dill sauce, onions, capers, crackers; serves 20-25*

Poached Salmon (D, G) $ 120
*With a lemon beurre blanc sauce; serves 15-20*

Shrimp Cocktail (D, G, except the cocktail sauce) $ 135
*With lemons and horseradish cocktail sauce; serves 15*

Three Quiches $ 54
*Choose Lorraine, Florentine or build your own (pricing available); serves 18*

New Orleans Style Chicken & Sausage Jambalaya $ 120
*Served with steamed white rice; serves 15-20*

Baby Back Ribs $ 140
*Slow smoked and grilled; serves 15-20*

Pork Tenderloin $ 140
*With whole grain mustard sauce; serves 20-25*

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| Honey Glazed Ham | $ | 145 |
| *Serves 20-25* | | |
| Buttermilk Fried Chicken | $ | 120 |
| *Serves 20-25* | | |
| Grilled Flat Iron Steak | $ | 120 |
| *With a horseradish cream sauce; serves 15-20* | | |
| Beef Tenderloin | $ | 160 |
| *With a horseradish cream sauce; serves 15-20* | | |
| Roasted Lamb Chops | $ | 300 |
| *With a cabernet balsamic reduction; serves 20* | | |

## Salad Bowls

Each bowl serves 25 Guests

| | | **Price/ Bowl*** |
|---|---|---|
| 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 |
| Hearts of Palm Salad (V,G) | $ | 80 |
| Creamy Southern Style Cole Slaw (V,G) | $ | 50 |
| Tangy Celery Seed Cole Slaw (V,G) | $ | 50 |
| Broccoli Cheese Salad (V) | $ | 80 |
| Southwest Orzo w/ Red Pepper Pesto, Avocado, & Grilled Corn (V) | $ | 80 |
| Fruited Couscous Salad with Feta,Almonds&Lime Dressing (V) | $ | 80 |
| Cannellini Ragu with Cherry Tomatoes & Basil (V) | $ | 80 |
| Red Bliss Potato Salad (V,G) | $ | 80 |
| Spiral Pasta Salad with Roasted Red Peppers, Capers and Feta | $ | 60 |

## Side Dishes (V)

Each side dish serves 25 Guests

| | | **Price/ Dish*** |
|---|---|---|
| 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 |

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|---|---|---|
| Rice Pilaf with Mixed Vegetables | $ | 50 |
| Cornbread Stuffing | $ | 50 |
| Baked Macaroni and Cheese | $ | 75 |
| Oven Roasted Potatoes (G) | $ | 50 |
| Yeast Rolls | $ | 30 |
| Cornbread | $ | 40 |
| Jalapeno Cornbread | $ | 45 |
| Buttermilk Biscuits | $ | 30 |

## Soup Terrines

Each terrine serves 16 - 20 people

| | | **Price/ Terrine*** |
|---|---|---|
| **Chicken and Orzo:** accompanied with sliced bread | $ | 80 |
| **Chili:** with sides of cheese, sour, cream, onions, and crushed crackers | | |
| Vegetarian (V) | $ | 65 |
| Chicken or Beef | $ | 80 |
| **Apple Butternut Squash:** with mascarpone whipped crème (V) | $ | 80 |
| **Chicken Tortilla:** garnished with tortilla straws | $ | 70 |
| **Shellfish Bisque:** crab, lobster, & shrimp; scented with sherry | $ | 90 |
| **Clam Chowder:** New England Style with oyster crackers | $ | 75 |
| **Chilled Jalapeno Cucumber Bisque** (V) | $ | 75 |
| **Tomato Gazpacho:** with lemon crème fraiche on the side (V) | $ | 70 |

## Dessert Trays (V)

| | | **Price/ Platter*** |
|---|---|---|
| **Assorted Pastries** | $ | 60 |
| *éclairs, crème puffs, and mini cheese cakes; serves 30* | | |
| **Chocolate Chip Cookies** | $ | 20 |
| *serves 20* | | |
| **Mini Cheesecake Pecan Pies** | $ | 40 |
| *serves 15-20* | | |
| **Burnt Butter Brownies** | $ | 25 |
| *serves 15-20* | | |
| **Miniature Raspberry Chocolate Tarts** | $ | 40 |
| *serves 15-20* | | |
| **Mini Cupcakes** | $ | 24 |
| *assorted flavors; served by the dozen* | | |
| **Chocolate Covered Strawberries** | $ | 24 |
| *served by the dozen (G)* | | |

# Dessert by the Item (V)

| | | |
|---|---|---|
| Individual Krispy Kreme Bread Puddings | $ | 2 |
| *with caramel Sauce* | | |
| Chocolate Mousse Champagne Flutes | $ | 4 |
| *creamy mousse with whipped topping (G)* | | |
| Fruit Parfait Champagne Flutes | $ | 4 |
| *layered whipped cream & fresh berries (G)* | | |
| Dessert Shooters | $ | 3 |
| *2oz parfait style desserts served in shot glasses* | | |

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