The Warren Brunch Party Menu

The Warren is happy to have won several Atlanta's Best Brunch awards and welcomes your party for one of our favorite meals.

At The Warren, we are always open to special requests and working outside of the options listed below. If you have questions or suggestions, please do not hesitate to discuss them with your Event Coordinator. We can also arrange other items such as floral design, décor, and audio visual equipment.

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

Sincerely,

Kristi Warren Evans
Owner

Seated Brunch Party Menu

All Menus include: coffee, iced tea and sodas and your choice of 2 sides from the list below (unless specified), served family style.

Easy Breezy Brunch Menu — $14 per person

Scrambled eggs, crispy bacon, fluffy biscuit and roasted potatoes (No additional side choices for this menu; all items served plated; coffee, tea and sodas included)

Lazy Sunday Brunch Menu — $16 per person

Entrées Choices:

Biscuits and Gravy

Two fluffy Biscuits & White Sausage Gravy

Warren Scramble

Applewood Smoked Bacon, Tomatoes, Onions, Roasted Red Peppers, Spinach & Cheese

Greek Yogurt Pancakes

Two rich fluffy pancakes, served with a butter-blended maple syrup.

Traditional Brunch Menu — $18 per person

Entrée Choices (Please select 4 to offer your Guests):

Traditional Eggs Benedict

Grilled Canadian bacon over English muffins with poached eggs and Hollandaise sauce

Belgian Waffle French Toast

Topped with berries and whipped cream served with butter-infused maple syrup

Horseradish Crab Cakes

Maryland Style with tangy tomato jam & topped with cucumber relish

Warren Scramble

Applewood smoked bacon, tomatoes, onions, roasted red peppers, spinach & cheese

Chicken and Biscuits

Southern Breaded Cutlets over a split Biscuit topped with White Sausage Gravy

Dessert: *Chocolate Mousse*

Festive Brunch Menu — $21 per person

Entrée Choices (Please select 4 to offer your Guests):

Crab Cakes Benedict

Maryland Style Crab Cakes over English Muffins with Poached Eggs and Hollandaise

Grilled Salmon Salad

Atlantic salmon over Creamy Vinaigrette tossed Greens with Tomatoes & Cucumbers

Huevos Rancheros

Braised Spanish Steak over Cheesy Tortillas topped with two Over Easy Eggs

Chicken and Biscuits

Southern Breaded Cutlets over a split Biscuit topped with White Sausage Gravy

Monte Cristo Sandwich

Roasted Ham, Turkey, & Swiss cheese open-faced dusted with Powdered Sugar

Dessert Choices (Please select one 1 to offer your Guests):

Chocolate Mousse

Chocolate Raspberry Tart

Krispy Kreme Bread Pudding

Fun-Day Brunch Menu — $36 per person

Entrée Choices (Please select 4 to offer your Guests):

Crab Cakes Benedict

Maryland Style Crab Cakes over English Muffins with Poached Eggs and Hollandaise

Huevos Rancheros

Braised Spanish Steak over Cheesy Tortillas topped with two Over Easy Eggs

Warren Scramble

Applewood Smoked Bacon, Tomatoes, Onions, Roasted Red Peppers, Spinach & Cheese

Monte Cristo Sandwich

Sliced Ham, Turkey, & Swiss between French Toast topped with Sugar. Served with Jam

Berry Pancakes

3 Fluffy Pancakes topped with fresh berries in season and homemade whipped cream served with butter-infused maple syrup

Dessert Choices (Please select one 1 to offer your Guests):

Oreo Parfait

Chocolate Raspberry Tart

Apple Cobbler

Side Choices - Choose two family style sides to offer your guests

Add extra sides for $2/person.

Roasted Potatoes
Applewood Smoked
Philly Cream Cheese Grits
Fresh Fruit
Grilled Asparagus
Crispy Bacon
Fluffy Biscuits

Buffet Brunch Party Menu:

Build your own custom buffet from any of the items below. We are happy to make suggestions at your request. This menu is for parties of 20 or greater.

$3 Per Person Per Item*

Fresh Fruit
Cream Cheese Grits
Grilled Asparagus
Roasted Potatoes
Fluffy Biscuits with Home-style Sausage Gravy
Assorted Pastries

$4 Per Person Per Item*:

Scrambled Eggs, specify with or without Cheese
Crispy Bacon
Red Bliss Potato Salad with or without Bacon
Spiral Pasta Salad with Roasted Peppers, Feta, and Capers
Broccoli Cheese Salad with Raisins, Carrots and Pine Nuts
Hearts of Palm Salad with Pepperoncini, Sundried Tomatoes and Balsamic Vinegar
Spinach Salad with Cranberries, Pecans, and Blue Cheese
Seasonal Chopped Green Salad (Add chicken for $2pp)
Southwest Orzo with Red Pepper Pesto, Avocado & Grilled Corn
Fruited Couscous Salad with Feta, Slivered Almonds, and Lime Dressing

$5 Per Person Per Item*

Crispy Chicken Fingers served with your choice of Sauce
Eggnog-Infused French Toast
Sausage Links
Quiche Lorraine or Florentine

$7 Per Person Per Item*

Raisin Cinnamon Challah Bread French Toast
Mini Monte Cristo Sandwiches
Blueberry Yogurt Pancakes
Smoked Salmon Bagels, served with sour cream, shaved onions, and capers

Pork Tenderloin with Parker House Rolls
Seared Ahi Tuna Salad
Mini Huevos Rancheros
Southern Style Buttermilk Fried Chicken
Maryland Style Crab Cakes

$9 Per Person Per Item*

Honey Glazed Salmon or Smoked Salmon with Dill Sauce
Omelet Station: Applewood Smoked Bacon, Ham, Tomatoes, Spinach, Onions, & Cheese
Belgium Waffle Station: Freshly Whipped Cream and Fresh Berry Compote
Beef Tenderloin; sliced and served with Horseradish Cream
Traditional Jumbo Shrimp Cocktail served with Horseradish Cocktail Sauce
Spiral Cut glazed Ham