



## The Warren Seated Dinner Party Menu

The Warren can accommodate Seated Dining Parties up to 80 people inside and an additional 40 people outside on our patio. 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, audio visual equipment, and 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 Dinner Menu

Seated Dinners are available anytime for parties of 15 or more. Service will be provided by our professional wait staff. Tables will be dressed in black linen cloths and set with china, silver and black linen napkins, unless otherwise requested. We will also provide candles and personalized menus. Your party will be seated and served at the same time. All beef steaks are served at Medium. Once your menu is set, we cannot allow table side modification. If you would like, we have passed appetizers available from The Warren's Cocktail Style Menu.

### Briarcliff Menu \$23 Per Person

**Entrée Course - Choose one:**

- Fried Chicken (breast and leg)
- Pulled Pork Bar BQ
- Beef Brisket

**Sides - Choose two of the following to serve with the Entrée Course**

- Red Bliss Mashed Potatoes
- Mac and Cheese
- Sautéed Green Beans
- Roasted Potatoes
- Potato Salad
- Chopped Cole Slaw
- Baked Beans

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

- Chocolate Chip Cookie Platter
- Mini Cupcake Platter (1 flavor)

### Saint Charles Menu \$30 Per Person

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

- Mixed Field Greens with tomatoes onions and cucumbers & balsamic Vinaigrette
- Warren Caesar Salad with crisp Romaine, House Dressing and shaved parmesan

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

- Grilled Chicken Breast with Masala Wine Caper Sauce
- Pepper-rubbed Flat Iron Steak with cabernet reduction
- Mahi Mahi with an orange honey sauce

**Sides - Choose two of the following to serve with the Entrée Course**

- Red Bliss Mashed Potatoes
- Sautéed Spinach

- Mac and Cheese
- Sautéed Green Beans
- Roasted Potatoes

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

- Krispy Kreme Bread Pudding
- Chocolate Mousse
- Berry & Cream Parfait

### Highland Menu \$30 Per Person

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

- Mixed Field Greens with tomatoes onions and cucumbers & balsamic Vinaigrette
- Warren Caesar Salad with crisp Romaine, House Dressing and shaved parmesan

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

- Roasted BBQ Chicken Leg Quarters
- Smoked BBQ Pork
- Country Fried Chicken Breast and Gravy

**Sides** - Choose two of the following to serve with the Entrée Course

- Red Bliss Mashed Potatoes
- Green Bean Casserole
- Smoked Collard Greens
- Buttered Corn on the Cob
- Jalapeno Corn Bread Pudding
- Mac and Cheese
- Fried Okra

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

- Krispy Kreme Bread Pudding
- Chocolate Mousse
- Oreo Parfait

### Chef Taylor's "South in your Mouth" Menu \$35 Per Person

**First Course** - Choose two of the following to offer your Guests:

- Thick Grilled Bacon with Jalapeno Corn Bread Pudding & Pure Maple syrup
- Traditional Gumbo with Rice, Shrimp, Sausage, and Oysters
- Kale Salad with sliced cabbage, craisins, pecans, & honey lavender vinaigrette

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

- Smoked BBQ Pork

- Fried Chicken Breast and Gravy
- Country Fried Steak
- Shrimp & Grits- Tasso Ham Gravy & Cream Cheese Grits with Cajun shrimp\*

### Sides - Choose two of the following to serve with the Entrée Course

- Red Bliss Mashed Potatoes
- Green Bean Casserole
- Smoked Collard Greens
- Buttered Corn on the Cob
- Mac and Cheese
- Fried Okra
- Tangy Cole Slaw

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

- Krispy Kreme Bread Pudding
- Cheesecake Pecan Pie
- Oreo Parfait

\*Is not served with additional sides.

## Greenwood Menu \$40 Per Person

### First Course - Choose two of the following to offer your Guests:

- Thick Grilled Bacon with Jalapeno Corn Bread Pudding & Pure Maple syrup
- Traditional Gumbo with Rice, Shrimp, Sausage, and Oysters
- Apple Butternut Squash Soup served with a Mascarpone Whipped Topping

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

- Mixed Field Greens with tomatoes, onions, & cucumbers in a balsamic vinaigrette
- Kale Salad with sliced cabbage, craisins, pecans, & honey lavender vinaigrette
- Spinach Salad with Cranberries, Pecans & Gorgonzola in a Raspberry Vinaigrette
- Warren Caesar with crisp Romaine, House Dressing and shaved Parmesan

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

- Sliced Tenderloin with Cabernet Reduction
- Goat Cheese Stuffed Chicken Breast
- Seared Lemon Butter Salmon
- Shrimp & Grits- Tasso Ham Gravy & Cream Cheese Grits with Cajun shrimp\*

### Sides - Choose two of the following to serve with the Entrée Course

- Red Bliss Mashed Potatoes
- Grilled Asparagus

- Roasted Broccoli
- Sautéed Honey Green Beans
- Roasted Potatoes
- Mac and Cheese
- Chili Butter Brussel Sprouts

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

- Krispy Kreme Bread Pudding
- Cheesecake Pecan Pie
- Chocolate Raspberry Tart
- Oreo Parfait

\*Is not served with additional sides.

## Ponce De Leon Menu

\$50 Per Person

**First Course** ~ Choose two of the following to offer your Guests:

- Horseradish Crab Cakes with Tomato Jam and Cucumber Relish
- Martini Shrimp Cocktail
- Grilled Bacon with Jalapeno Corn Bread pudding and pure maple syrup
- Shellfish Bisque Garnished with a Roasted Corn Fritter
- Coconut Chicken Lemon Grass soup

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

- Mixed Field Greens with tomatoes, onions, & cucumbers in a balsamic vinaigrette
- Spinach Salad with Cranberries, pecans & Gorgonzola in a Raspberry Vinaigrette
- Warren Caesar Salad with crisp Romaine, House Dressing & shaved Parmesan
- Fattoush-Romaine with a Feta Mint Dressing with Tomato, Onion & Cucumber

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

- Sliced Beef Tenderloin with a Cabernet Reduction
- Lemon Butter Seared Salmon
- Grilled Pork Tenderloin with Bourbon Molasses
- Shrimp & Grits Tasso Gravy & Cream Cheese Grits topped with Cajun Shrimp\*
- Lobster Ravioli with sweet sherry creamed spinach \*

**Sides** ~ Choose two of the following to serve with the Entrée Course

- Red Bliss Mashed Potatoes
- Grilled Asparagus
- Roasted Broccoli
- Sautéed Honey Green Beans
- Roasted Potatoes

- Smoked Collard Greens
- Mac and Cheese
- Chili Butter Brussel Sprouts

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

- Espresso Godiva Chocolate Mousse
- Cheesecake Pecan Pie
- Apple or Peach Cobbler with Whipped topping
- Krispy Kreme Bread Pudding
- Chocolate Raspberry Tart
- Oreo Parfait

\*Is not served with additional sides.

**Other Options to Include on any Menu:**

**Bread basket** **\$3 Per Person**

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Choose one of the following to set on each table:

- Homemade Biscuits
- Jalapeno Cornbread
- Yeast Rolls
- Assorted Breads