

PARTY TRAYS

Party trays may be put together for a cocktail event or added to any lunch/dinner package.
Trays are for an estimated number of 25 guests unless stated otherwise

COLD SELECTIONS

Cesar Salad	\$45
Chips & Homemade Guacamole and Chipotle Salsa	\$55
Hummus Platter	
Classic (served with Pita)	\$40
Roasted Red Pepper (served with Vegetables).....	\$50
Crostini	
Brie & Apple Crostini (served warm)	\$45
Mushrooms & Spinach	\$45
Salami & Goat Cheese.....	\$50
Smoked Salmon	\$65
Fresh Fruit Platter	\$60
House Salad	\$40
Shrimp Cocktail	\$150
Vegetable Bruschetta (30 pcs)	
Traditional or Grilled	\$45
Vegetable Tray	\$60

HOT SELECTIONS

Assorted Flatbreads (3)	\$30
Bavarian Pretzel	\$55
Meatballs (BBQ or Swedish) (40 pcs)	\$40
Tacos (Beef or Chicken)	\$75
Quesadillas	
Cheese (30pcs)	\$40
Chicken (30pcs)	\$55
Chicken Skewers (served with Peanut-Sesame Dipping Sauce)	\$50
Wings (30pcs)	\$40
Sliders	
Grilled Chicken (30pcs)	\$65
Roast Beef (30 pcs)	\$75
Handmade Artisan Sandwiches (24pcs)	\$60
Italian Beef Egg Rolls (30pcs)	\$60
Mini Grilled Cheese (30pcs)	\$50
Mini Italian Beef (30pcs)	\$75
Pork Pot Stickers (served with Sweet Soy Sauce)	\$50
Spinach Dip (served with Pita)	\$50
Steak Bites (served with Chipotle Dipping Sauce)	\$90
Stuffed Mushrooms (30pcs)	\$25

DEPOSIT IS REQUIRED TO HOLD A DATE BEYOND 7 DAYS

Party Trays & Sandwich Trays Available at
Warren's or for Catering

BOX LUNCH

a selection of individually bagged lunches which include a variety of roast turkey, oven roasted beef and shaved ham sandwiches on an assortment of breads, accompanied with house made chips and your choice of a salad, fruit, or a cookie (1 option)

TURKEY lettuce, tomato, cucumbers, mayo, sour dough bread

TURKEY BLT applewood smoked bacon, avocado, lettuce, tomato, cayenne mayo, whole grain bread

HEARTY HAM & TURKEY lettuce, tomato, swiss cheese, mayo, dijon mustard, rye bread

SMOKED HAM CHEESE SANDWICH lettuce, tomato, aged cheddar, mayo, deli mustard, onion roll

CLASSIC ITALIAN SUB genoa salami, mortadella, ham, provolone, tomato, lettuce, balsamic dressing

ROAST BEEF SANDWICH arugula, tomato, brie, red onion, horseradish mayo, onion roll

ROAST BEEF HOAGIE lettuce, tomato, red onion, provolone cheese, giardiniera, mayo

CORNED BEEF swiss cheese, deli mustard, slaw, rye bread

MUFFALETTA geno salami, mortadella, smoked ham, olive salad, mayo

VEGGIE SUB roasted red pepper, tomato, avocado, arugula, baby spinach, brie, french, bread balsamic dressing

BOLOGNA tomato, lettuce, cheddar cheese, deli mustard, mayo, sour dough bread

PB&J classic peanut butter & jelly



CATERING SET UP CHARGES

PLATES, FLATWARE, NAPKINS \$0.60/PERSON
WIRE CHAFERS & HEATING \$10 PER SET
DELIVERY BASED ON LOCATION

PRIVATE EVENTS & CATERING

WARREN'S

ALE HOUSE

51 TOWN SQUARE

630.462.5126

WHEATON, IL

EVENTS@WARRENSALEHOUSE.COM

WARRENSALEHOUSE.COM

PRICES & MENU ITEMS SUBJECT TO CHANGE

BUFFET

\$15 PER PERSON

Choice of:

5 ITEMS FROM THE STARTER MENU

OR

3 ITEMS FROM THE STARTER MENU
PLUS, 1 ITEM FROM THE PREMIUM MENU

\$18 PER PERSON

Choice of:

3 ITEMS FROM THE STARTER BUFFET
PLUS, 2 ITEMS FROM THE PREMIUM BUFFET

OR

2 ITEMS FROM THE STARTER BUFFET
PLUS, 3 ITEMS FROM THE PREMIUM BUFFET

\$20 PER PERSON

Choice of:

3 ITEMS FROM THE STARTER BUFFET
PLUS, 3 ITEMS FROM THE PREMIUM BUFFET

ADDITIONAL OPTIONS

\$1.50 per person for your choice of Caesar Salad or a House Salad

\$1.50 per person for Roasted Red Potatoes

\$1.50 per person for Mixed Vegetables

\$2.00 per person for Dessert

Buffets are set up for a maximum of two hours.

Due to state health codes food may not be packaged for carry out.

SALES TAX AND 20% SERVICE CHARGE ADDED TO FINAL BILL.

STARTERS BUFFET

ITALIAN BEEF EGG ROLLS

served with au-jus

PRETZELS

served with house mustard & pimento cheese

FLATBREADS

options: italian sausage or four cheese

CHEESE QUESADILLAS

served with salsa, pico de gallo, and crème

WARM POTATO CHIPS

served with parmesan, herbs, sriracha-spiked ranch

MEATBALLS

options: swedish or bbq

NACHO BAR

meat options: chorizo \$1, chicken \$1, ground beef \$2

WINGS

options: classic buffalo, hickory smoked bbq
served with ranch and blue cheese dressing

HUMMUS & VEGGIES

ASSORTED CROSTINI

VEGGIE & DIP PLATTER

FRUIT PLATTER

BRUSCHETTA

PREMIUM BUFFET

MINI PULLED PORK SLIDERS

topped with hickory smoked bbq sauce, slaw

MINI TURKEY SANDWICHES

bacon, lettuce, tomato, avocado, cayenne aioli, on whole grain bread

MINI BACON GRILLED CHEESE

bacon, smoked gouda, provolone, sharp cheddar, havarti cheese, honey

MINI PORTOBELLO SANDWICHES

provolone cheese, tomato, red peppers, baby arugula, beer onions, garlic aioli

CHICKEN TACO BAR

braised chicken, avocado, pico de gallo, cilantro, crème, queso
pork tacos \$1 ground beef tacos \$2

SEASONAL PASTA

chicken optional

SOFT DRINKS NOT INCLUDED IN THE PRICE.
ROOM MINIMUMS APPLY FOR FRIDAY AND SATURDAY NIGHT EVENTS

PLATED DINNER

\$30 per adult; 25-Person Minimum

STARTERS

Please Select Three

Shrimp & Grits . Pork Pot Stickers . Bruschetta Potato Gnocchi . Chicken Skewers
Crispy Fresh Mozzarella . Smoked Salmon Roulade . Chicken Tostada . Thai Beef
BBQ Meatballs . Stuffed Mushroom . Seared Ahi Tuna . Potato Cheddar Pierogi

SOUP OR SALAD

Selection Option:

Soup or Choice of Two Salads

SOUP OF THE DAY

BUFFALO MOZZARELLA TOMATO SALAD

Field Greens, Fresh Basil, Red Onion,
White Balsamic Dressing

HOUSE SALAD

Grape Tomatoes, Cucumber, Croutons,
Red Onion, White Balsamic Dressing

FRENCH COUNTRY SALAD

Baby Greens, Crumbled Bacon, Croutons,
Goat Cheese, White Balsamic Dressing

ICEBERG WEDGE SALAD

Diced Tomato, Crumbled Blue Cheese
and Ranch Dressing

CAESAR SALAD

Garlic Croutons, Grape Tomatoes,
Shaved Red Onion, Parmesan Cheese,
Caesar Dressing

SIDES

Please Select Three

Pasta does not have a side

Herb Roasted Potatoes • Smashed Potatoes
Rice • French Beans • Asparagus
Seasonal Vegetable Medley

ENTRÉE SELECTION

Please Select Three

PORK MEDALLIONS

Fresh Rosemary Demi-Glaze or
Cracked Black Pepper Brandy Sauce

BLACK PEPPER CRUSTED NY STRIP

Red Wine Demi (additional \$10 per person)

BEEF PASTA

Mushrooms, Roasted Red Peppers, Scallions,
Blue Cheese

CHICKEN PASTA

Baby Spinach, Grape Tomato, Garlic, Cream,
Asiago Cheese

CHICKEN BREAST

Herb Pesto or Wild Mushroom Sauce

PAN SEARED AHI TUNA

Basil Aioli

SALMON FILET

Dill Butter Sauce

GRILLED TILAPIA

Caper Butter Sauce

VEGETABLE PASTA

Seasonal Vegetable, Parmesan Cheese, Olive Oil

DESSERT

Additional \$3 per person.

Ask Banquet Manager for Seasonal Selection

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