

gpwarmemorial

Wedding Menu



service



taste



space

gpwarmemorial
Weddings

Service • Taste • Space

Welcome to the Grosse Pointe War Memorial!

Our team is excited about the opportunity of hosting you, your family and all of your loved ones on one of the most important days of your life. Our culinary team is proud to serve food that is responsibly grown, fresh and local. From the historic Alger House to our newly renovated ballroom, our unparalleled rooms and breathtaking views will have you and your guests amazed. Our professional staff's attention to detail and anticipation of your needs will ensure that your wedding is memorable for everyone.

While our menu is a fantastic place to start, we would also encourage you to have our staff customize your special occasion to create an authentic experience that best suits your theme, the season and your budget. Beyond using our expertise for all the details that we directly handle, allow us to assist with all of your planning questions, making your wedding a day to remember.



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Wedding Reception Package

One-Hour Cocktail Reception Featuring Four Butler-Passed Hors D'Oeuvres

Champagne Toast

Choice of Salad

Plated Entrée

Complimentary Cake Cutting

Five-Hour Deluxe Bar

Coffee and Gourmet Tea Service

China and Glassware

In-House Tables and Chairs

White Floor-Length Table Linens and Napkins



A 20% service charge plus 6% sales tax will be added to all food and beverage charges. Prices are per person and subject to change. Your guest count guarantee is required 10 days prior to your event

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Hors D'Oeuvre Selections

Please select four butler-passed Hors D'Oeuvres

Cold Hors D'Oeuvres

Prosciutto-Wrapped Grilled Asparagus
Smoked Salmon on a Toasted Crostini with Lemon Aioli
Imported Brie, Strawberry Balsamic Sauce, Micro Basil
Coffee-Crusted Prime NY Strip, Boursin Cheese Mousse, Balsamic Onions, Crostini
Hummus Shooter with Crisp Pita Chip, Extra Virgin Olive Oil, Tabbouleh
Smoked Chicken, Apple Cider Cream Cheese on Walnut Bread, Micro Greens
Zingerman's Goat Cheese Fondue, Slivered Black Fig, Cranberry Whole Wheat Crostini
Caprese Skewers with Heirloom Tomatoes, Olives, Buffalo Mozzarella, Fresh Basil
New England Lobster Salad Bites in Mini Veggie Phyllo Cups (add \$2.00)

Hot Hors D'Oeuvres

Roasted Tomato Bisque Shooter, Mini Grilled Cheese
Arancini, Basil Aioli
Micro Slider Burger with Truffle Cream Cheese
Vegetable Samosa, Tamarind Ginger Dipping Sauce
Spinach & Feta Phyllo Bites, Tomato Shallot Jam
Thai Vegetable Spring Rolls, Sweet Chili Dipping Sauce
Wild Mushroom Tartlet, Crème Fraîche
Mini Hot Dogs in a Puff Pastry with Mustard Dipping Sauce
Brie and Pear en Croute
Garlic Fried Pommes Frites Cone with Truffle Oil and Parmesan
Chicken Satay with Sweet Sake Glaze
Black Bean and Chicken Quesadilla, Cilantro Lime Aioli
Mini Beef Wellingtons
Swedish or BBQ Meatballs
Crispy Rock Shrimp, Ginger black bean Cake (add \$1.50)
Mini Maryland Crab Cakes, Chipotle Lime Aioli (add \$1.50)
Smokey Tandoori Grilled Shrimp with Cucumber Slaw (add \$2.50)
Hoisin Glazed Petit Lamb Chops (add \$2.50)

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Hors D'Oeuvres Upgrades

Based on one hour of service

Raw Bar Station \$17.50

Oysters on the Half Shell, Shrimp Cocktail, Atlantic Snow Cocktail Crab Claws, Smoked Salmon Display, Cocktail Sauce, Louis Sauce, Lemon, Tabasco

Mediterranean Station \$13

Hummus, Baba Ganoush, Tabbouleh, Garlic Sauce, Marinated Feta, Olives, White Bean Hummus, Chilled Vegetable Grape Leaves, Grilled Naan, Pita Chips

Vegetable Station \$6.50

Crisp Celery, Carrot Sticks, English Cucumbers, Bell Peppers, Heirloom Cauliflower, Broccoli Florets, Cherry Tomatoes, Grilled Zucchini and Squash, Roasted Asparagus, Grilled Eggplant, Basil Pesto Dip, Buttermilk Ranch Dressing

Antipasto Display \$11

Imported and Domestic Cheeses, Salami, Cappicola, Prosciutto, Salmini, Assorted Sausages, Roasted Italian Vegetables
Basil Dipping Oil, Spicy Dipping Oil, Crostinis, Focaccia

Dipping Station \$9

Spinach Artichoke Dip, Chorizo and Queso Dip, Buffalo Blue Cheese Dip, Tri Color Tortilla Chips, Crackers, Pita Chips

Fresh Fruit and Cheese Display \$6.50

Imported and Domestic Cheeses Served with Crackers Seasonal Fresh Fruit and Berries, Vanilla Honey Yogurt Dip

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Salad Selections

Please choose one salad option for all guests

Alger House Salad

Artisan Mixed Greens, English Cucumbers Grape Tomatoes, Carrot Curls, Sherry Vinaigrette

Caesar Salad

Crisp Romaine, Herbed Garlic Croutons Parmesan Crisps Caesar Dressing

Michigan Salad (add \$1.00)

Baby Spinach, Candied Walnuts, Michigan Dried Cherries, Blue Cheese, Cherry Tomatoes Raspberry Vinaigrette

Wedge Salad (add \$1.50)

Baby Iceberg, Apple Wood Smoked Bacon Tomato, Cucumber, Smoked Cheddar Guernsey Buttermilk Ranch Dressing

Children's Selections (\$20.00)

Please choose one option for all children attending.

Served with a Fresh Fruit Cup and Vegetable

Chicken Fingers and Fries

Macaroni and Cheese

Grilled Cheese and Fries

Grilled Chicken Breast

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Entrée Selections

Entrées include Bread and Butter, Choice of Salad, and Coffee and Tea Service

Choice of Two Entrées fee: \$4 per person. Please inquire about customizing your menu.

Sautéed Chicken Breast \$82

Roasted Shiitake Mushroom Caps, Dried Tomatoes
and Madeira and Shallot Espagnole Sauce

Chicken Piccata \$80

Lemon Caper Butter Sauce and Artichoke Ragout

Chicken Marsala \$80

Wild Mushroom and Sweet Marsala Sauce

Sautéed Chicken Blueberry Hill \$82

Michigan Dried Blueberry and Japanese Kinsen Plum
Wine Sauce

Plum Chicken \$80

Sweet and Sour Plum Sauce

Chicken Fine Herbes \$84

Supreme Chicken Breast and
Fine Herb Chicken Veloute Sauce

East Coast Chicken & Lump Crab \$86

Jumbo Lump Crab, Asparagus Tips, Black Truffle Sea
Salt and Béarnaise Sauce

Faro Island Salmon \$87

Baby Arugula, Pomegranate Seeds
Pomegranate Molasses and Orange Glaze

Salmon Nicoise \$86

Kalamata Olives, Artichoke, Roasted Red Pepper
and Herbed Tomato Beurre Blanc

Pistachio Crusted Sea Bass \$98

Cilantro, Ground Pistachio and Crust, and Papaya
and Blackberry Coulis

Sliced Roasted Tenderloin of Beef \$90

Shallot and Madeira Glace de Veau

Braised Beef Short Ribs \$88

Sangovese Beef Jus Lie

Coffee-Crusted New York Steak \$90

Au Poivre Cream Sauce

Grilled Filet Mignon \$94

Aged Tawny Port Wine Veal Demi Sauce

Persillade-Crusted Rack of Lamb \$95

Lamb Demi Glace

Grilled Marinated Portobello Mushrooms \$80

Barley Pilaf, Steamed Spinach, Roasted Corn

Seasonal Risotto \$80

Grilled and Roasted Vegetables

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Duet Plates

Entrées include Bread and Butter, Choice of Salad, and Coffee and Tea Service

Salmon Nicoise and Choice of Chicken \$88

Kalamata Olives, Artichoke, Roasted Red Pepper and Herbed Tomato Beurre Blanc

Short Rib and Choice of Chicken \$90

Sangovese Beef Jus Lie

Petite Filet and Choice of Chicken \$93

Aged Tawny Port Wine Veal Demi Sauce

Petite Filet and Shrimp Scampi \$101

Aged Tawny Port Wine Veal Demi Sauce and Chardonnay Citrus Sauce

Chicken Options:

Chicken Picatta

Chicken Marsala

Sautéed Chicken Blueberry Hill

Plum Chicken

Chicken Fine Herbs (add \$2.00)

East Coast Chicken and Lump Crab (add \$4.00)

Please Choose Two Sides for All Entrées

Heirloom Baby Carrots

Smoked Gouda Whipped Potatoes

Ricotta Salada and Chive Whipped Potatoes

Oven Roasted Panache Vegetables

Roasted Root Vegetables

Horseradish Whipped

Haricot Verts Medley

Herb Roasted New Potatoes

Smashed Yukon Gold Potatoes

Roasted Asparagus

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Bar Selections

Bar packages are based on five hours of service and include a selection of Domestic and Imported Beer and House Wines, Assorted Soft Drinks, Juices and Mixers

Beers: Bud Lite, Labatt's, Michelob Ultra, Blue Moon, Atwater's Dirty Blonde

Wines: Canyon Road Pinot Grigio, Chardonnay, Merlot and Cabernet

Deluxe (included)

Svedka Vodka, Beefeater Gin, Bacardi Rum, Canadian Club Whiskey Jim Beam Bourbon, Dewar's Scotch

Premium (add \$5.50)

Absolut Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Rum, Jack Daniel's Whiskey Maker's Mark Bourbon, Dewar's Scotch, Kahlua, Baileys

Platinum (add \$11)

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Rum Captain Morgan Rum, Crown Royal Whiskey, Knob Creek Bourbon Johnnie Walker Black Scotch, Patron Silver Tequila, Kahlua, Baileys

Additional Beverage Services

Additional Hour

Deluxe Hour: \$5

Premium Hour: \$6

Platinum Hour: \$7

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Bar Selections cont.

Wine Upgrades

One Hour Table Wine Service for \$5.00 per person

Tier 1 Wine Upgrade Selections for an additional \$3.50 per person

Tier 2 Wine Upgrade Selections for an additional for \$6.50 per person

Please inquire with your event coordinator for Grosse Pointe War Memorial Wine List

Beer Upgrades

Craft Beer Upgrades

Please inquire with your event coordinator for the Grosse Pointe War Memorial Beer List and pricing

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Bar Selections cont.

Specialty Cocktails

Please inquire with your event coordinator for other options.

Choose one option for \$2.00 per person

Choose two options for \$4.00 person

Lavender Lemonade

Vodka, Lemonade, Homemade Lavender Simple Syrup, Garnished with Fresh Lavender.

Lemoncoco Prosecco

Prosecco and Lemoncoco, Garnished with a Lemon Peel

St. Cava

A Spanish Cava Champagne Topped off with St. Germain, Garnished with an Orange Peel

Grapefruit Mojito

Rum, Muddled Grapefruit and Mint, Simple Syrup, Lime, Club Soda, Garnished with Lime and Mint

Cucumber Basil Martini

Vodka, Muddled Cucumber and Basil, Lemon Juice, Simple Syrup, Garnished with Cucumber and Basil

Rose Pedal Martini

Vodka, Rose Syrup, Triple Sec, Lemon juice, Garnished with a Rose Petal

Manhattan Time

Bourbon, Bitters, Cherry Tree Cola, Garnished with an Orange Slice and Fresh Thyme

Sage on the Rocks

Gin, Muddled Blackberries and Sage, Dandelion & Burdock Soda, Garnished with Sage

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The Sweetest Table Dessert Display \$10

Choice of Four Tortes

Black Forest Ganache
Chocolate Amore
Strawberry Supreme Mocha
Chocolate Caramel
Raspberry and Cream

Chocolate Raspberry Fudge
Napoleon
Chocolate Bumps
Neapolitan
Chocolate Silk
Cassata

Lemon Chantilly
Key Lime
Cream De Menthe
Piña Colada
Truffle

Choice of Two Flans

Linzer
Fresh Fruit

Chocolate Peanut
Butter Baked Apple

Choice of Eight Miniature Pastries

Éclair
Cream Puff
Fruit Cup
Ganache Cup
Almond Cup
Bon Bon
Peanut Butter Cup

Mousse Cup
Cheese Cake
Lemon Cup
Key Lime Cup
Mad Bar
Raspberry Bar
Lemon Bar

Ganache Bar
Linzer Bar
Apple Bar
Blondie Bar
Brownie
Cannoli
Almond Macaroon

International Coffee Station \$2.50

Fresh Brewed Regular, Decaffeinated Coffee Selection of Mighty Leaf Gourmet Tea
Shaved Chocolate Curls, Fresh Whipped Chantilly Cream, Cinnamon Sticks, Natural Sugar Cubes,
House Made Vanilla and Caramel Syrups

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Afterglow Stations

Based on one hour of service

Coney Island \$4.50

Chili, Sauerkraut, Cheese, Onions, Assorted
Condiments

Pizza Station \$5.50

Choice of Topping: Pepperoni, Pineapple, Sausage,
Onions, Ham, Green Peppers, Bacon, Olives
Mushrooms, Anchovies, Hot Peppers, Fresh
Tomatoes

Quesadilla Station \$7.50

Seasoned Grilled Chicken, Carne Asada, Cajun
Rock Shrimp,
Flour Tortillas, Lettuce, Tomato, Sour Cream,
Cheese, Guacamole, Aioli

Nacho Bar \$6.50

Tortilla Chips, Seasoned Ground Beef, Lettuce,
Tomato, Sour Cream Hot Queso, Guacamole,
Refried Beans

Gourmet Slider Station \$9 (please choose 2)

Alger House Slider
Roasted Tomato, Aged Provolone, Lettuce, Bacon
Jam, Brioche, Ketchup, Dijon Mayo

Pulled Pork Slider
Sweet Chili BBQ Sauce, Cilantro Lime Cole Slaw,
Sharp Cheddar Cheese, Hawaiian Roll

Jerk Chicken Slider
Grilled Mango and Pineapple Salsa, Pepper Jack
Cheese

Grilled Vegetable Slider
Mushroom, Zucchini, Squash, Eggplant, Balsamic
Onion, Boursin Cheese, Pesto Aioli, Arugula

Late Night Sweets Stations

Dessert Shooter Station \$6.50

Strawberry Shortcake, Chocolate Mocha, Mango Coconut Cream, Key Lime, Chocolate Hazelnut

Mini Cupcake Station \$6.50

Chocolate, Vanilla, Red Velvet, Carrot, Strawberry

Guernsey Ice Cream Station \$6.50

Two different flavors of Ice Cream, Hot Fudge and Caramel Sauce
Toppings to include Whipped Cream, Nuts, Candy Bar Toppings, Maraschino Cherries

Add Bananas Foster \$2.50

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Bridal Suites Menus

Packages

Minimum Order of 12 guests

Light \$14

Vegetable Cups with Buttermilk Ranch Dressing
Mini Turkey Club and Grilled Vegetable Sliders
Jeweled Mediterranean Grain Salad
Kettle Chips
Bottled Water

Dream \$16

Domestic and Imported Cheese Platter
Fresh Seasonal Fruit Salad
Mini Gourmet Sandwiches
Bottled Water

Groomsmen's Snack \$16

Assorted Cheese and Charcuterie Board
Crackers and Crostini
Tortilla Chips, Pico de Gallo, Guacamole
Bottled Water

Groomsmen's Lunch \$18

Mini Gourmet Sandwiches
Antipasti Salad
Kettle Chips
Assorted Sodas
Bottled Water

A La Carte

Mini Gourmet Sandwiches Platter \$6

Fresh Fruit and Cheese Display \$6.50

Vegetable Station \$6.50

Vegetable Cups with Buttermilk Ranch Dip \$2

**Assorted Cheese and Charcuterie Board Served
with Crackers and Crostini \$7**

Beverages

Assorted Domestic Bottled Beer \$4 each

Assorted Craft Bottled Beer \$5 each

House Sparkling Wine \$18 each

House Wines \$18 each

Assorted Soft Drinks \$2 each

Fresh Fruit Juices \$10/carafe

Bottled Water \$2 each

Mimosa Punch \$70/gallon

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