



THE WAR MEMORIAL  
32 Lake Shore Drive, Grosse Pointe Farms, Michigan 48236

# *Wedding Menus*



service



taste



space



THE WAR MEMORIAL

# 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.



**A 21% 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**



THE WAR MEMORIAL

# *Weddings*

## *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 21% 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**



THE WAR MEMORIAL

# Weddings



## *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)

A 21% 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



THE WAR MEMORIAL

# *Weddings*

## *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)

A 21% 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



THE WAR MEMORIAL

# Weddings

## *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, Cappelletti, Prosciutto, Salami, 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

A 21% 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



THE WAR MEMORIAL

# *Weddings*

## *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

A 21% 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



THE WAR MEMORIAL

# Weddings

## 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

A 21% 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





THE WAR MEMORIAL

# Weddings

## 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

A 21% 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



THE WAR MEMORIAL

# *Weddings*

## *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

A 21% 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



THE WAR MEMORIAL

# *Weddings*

## *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

**A 21% 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**



THE WAR MEMORIAL

# Weddings

## 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

**Moscow Mule**

Vodka, Lime Juice, and Ginger Beer, Garnished with a Lime

**Dark 'n' Stormy**

Dark Rum & Ginger Beer Garnished with a Lime

**Mojito**

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

**French 75**

Champagne, Gin, Lemon Juice and Simple Syrup

**Rose Martini**

Vodka, Rose Syrup, Triple Sec, and Lemon juice

**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



THE WAR MEMORIAL

# Weddings

## *The Sweetest Table Dessert Display \$10*

Minimum Order of 75 Guests

### *Choice of Four Tortes or Flans*

#### *Tart Options*

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

#### *Flan Options*

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

A 21% 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



THE WAR MEMORIAL

# Weddings

## 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**

A 21% 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



THE WAR MEMORIAL

# Weddings

## 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

A 21% 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



THE WAR MEMORIAL

# *Weddings*



THE WAR MEMORIAL

32 Lake Shore Drive

Grosse Pointe Farms, Michigan 48236

(313) 881-7511

[www.gpwarmemorial.org](http://www.gpwarmemorial.org)

[eventsales@warmemorial.org](mailto:eventsales@warmemorial.org)

**A 21% 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**