



Royal Park Hotel Strolling Beer Dinner

Tuesday March 23rd 2010

Royal Park is partnering with the Rochester Mills Beer Co. to bring you fabulous cuisine paired with locally brewed beers from the Rochester Mills collection.



**Presentations by
Rochester Mills Beer Co.
Brewmaster**



Eric Briggeman

Eric currently serves as President of the Michigan Brewers Guild and has been recently elected to the Board of Directors for his 4th consecutive two year term.

He has been the Brewmaster of the Rochester Mills Beer Co. for five years now and has been brewing for 13 years.

Eric was born and raised in Rochester, MI. and is married with one daughter.

Contact Royal Park Hotel

For Reservations and information please call
248-652-2600

[Visit our Website](#)

~Strolling Beer Dinner Menu~

Cornerstone IPA

Provolone, Blue Cheese, Brie, Smoked Gouda, Chevre, White Cheddar, Fruits and Breads

Artichoke and Spinach Dip

Chicken Liver Pate with Melba Toast and Cranberry Chutney

Smoked Whitefish Canapé

Harvest Light

Beer Cheese Soup:

Rich Chicken Stock with Shredded Muenster Cheese, Rochester Red Beer,
Brunoise of Carrots and Celery,
Served in Beer Grain Bread Bowls.

Pear and Walnut Salad: Fresh Greens, Pears,
Toasted Walnuts, Goats Cheese and
A Sweet Harvest Light Vinaigrette.

Wits Organic

Beer Braised Smoked Brisket of Beef
With Beer Baked Beans and Onion Beer Bread

Rochester Red

Baby Back Ribs:

Dry Rubbed, Grilled and Slow Roasted
In Rochester Red Beer,
Basted with Rochester Mills House Made BBQ Sauce.

Lazy Daze Lager

Spicy Asian Chicken with Stir Fried Brown Rice

Paint Creek Porter/Milkshake Stout

Gelato Floaters Tray Passed
Warm Mini Chocolate Cakes with Grand Marnier Truffle
Mini Cherry Pies
Chocolate Cheese Cake Lollipops
Mini Fruit Raspberry Trifles
Lemon Meringue Pies
Fruit Crumbles

Price

\$40 per person inclusive