



ROYAL PARK HOTEL

600 East University Drive Rochester, MI 48307

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www.royalparkhotel.net

The Art of Catering

Continental Breakfast & Brunch

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2010 – NACE Tabletop Award
2010 - NACE – Best Catered Event Award
2009 Judges Choice - NACE Tabletop Wow
2009 Voted "Best Metro Detroit Hotel" by Oakland Press readers.
2008 Voted "Caterer of the Year" by the National Association of Catering Executives
2008 Ballroom Bliss "Best Industry Event"



Continental Breakfasts

Classic Continental Breakfast

Orange, Cranberry and Grapefruit Juice
Sliced Seasonal Fresh Fruit and Whole Fruits
Fresh Baked European Style Breakfast Pastries
Croissants, Muffins and Assorted Bagels
Sweet Butter and Fruit Preserves
Flavored Cream Cheese
Fresh Brewed Regular and Decaffeinated Coffee
Assorted Herbal Teas
\$16 Per Guest

Spa Continental Breakfast

Orange, Cranberry and Grapefruit Juice
Assorted Dry Cereals
Sliced Seasonal Fresh Fruit, Berries and Whole Fruits
Apricot and Almond Granola
Yogurt – Plain, Vanilla, Strawberry
Fresh Brewed Regular and Decaffeinated Coffee
Assorted Herbal Teas and Bottled Water
\$18 Per Guest

Royal Continental Breakfast

Orange, Cranberry and Grapefruit Juice
Sliced Seasonal Fresh Fruit, Berries and Whole Fruit
Fresh Baked European Style Breakfast Pastries
Croissants, Muffins and Assorted Bagels
Sweet Butter and Fruit Preserves
Flavored Cream Cheese
*Sliced Smoked Salmon with Cream Cheese and Traditional Garnishes
Fresh Brewed Regular and Decaffeinated Coffee
Assorted Herbal Teas
\$21 Per Guest

A minimum of 10 guests applies for continental breakfast.
Service charge to apply for parties that fall under the established minimum.

All prices are subject to a 21% taxable service fee and 6% sales tax. All menu items and prices are subject to availability and market price adjustment.
Consuming raw or undercooked eggs, meat, shellfish and seafood may increase your risk of food borne illnesses.

* Items marked with an asterisk may be cooked to order.

Breakfast Buffets

Rochester Breakfast Buffet

Orange, Grapefruit and Cranberry Juice
Sliced Seasonal Fresh Fruit
Fresh Baked European Style Pastries with Fruit Preserves and Sweet Butter
Individual Fruit Yogurts
*Fluffy Scrambled Eggs
Crisp Apple-Wood Smoked Bacon and Breakfast Sausage Links
Fried Potatoes
Fresh Brewed Regular and Decaffeinated Coffee
Assorted Herbal Teas
\$23 Per Guest

Country Breakfast Buffet

Orange, Grapefruit and Cranberry Juice
Seasonal Fresh Fruit and Mixed Berries
Fresh Baked European Style Pastries with Fruit Preserves and Sweet Butter
Individual Fruit Yogurts
Kugelhopf French Toast with Powdered Sugar and Maple Syrup
*Fluffy Scrambled Eggs with Peppers, Onions and Cheddar Cheese
Crisp Apple-Wood Smoked Bacon and Organic Pork Sausage Patties
Fried Potatoes
Fresh Brewed Regular and Decaffeinated Coffee
Assorted Herbal Teas
\$24 Per Guest

A minimum of 25 guests applies for breakfast buffet.
Service charge to apply for parties that fall under the established minimum.

Brunch Buffets

Sunrise Brunch

Orange, Grapefruit and Cranberry Juice
Seasonal Fresh Fruit
Fresh Baked Breakfast Pastries
Fruit Preserves and Sweet Butter
Kugelhof French Toast Served with Warm Maple Syrup
*Fluffy Scrambled Eggs with Chopped Chives
Scottish and Hot Smoked Salmon Display with Traditional Garnishes
Roasted Red Skin Potatoes
Fresh Brewed Regular and Decaffeinated Coffee
Assorted Herbal Teas
\$27 Per Guest

The Paint Creek Brunch

Orange, Grapefruit and Cranberry Juice
Fresh Baked Breakfast Pastries with Fruit Preserves and Sweet Butter
Kugelhof French Toast with Powdered Sugar and Maple Syrup
*Fluffy Scrambled Eggs with Chopped Chives
Crisp Apple-Wood Smoked Bacon and Country Sausage Links
Fried Potatoes
Tossed Organic Greens Salad
*Sliced Sirloin Bordelaise with Wild Mushrooms
Pan Roasted Breast of Chicken, Piccata Style
Local Farms Vegetable Medley
Orzo Pasta with Asparagus, Shiitake Mushrooms and Parmesan
Mini-Crème Brulee, Finger Pastries, Mousse-tinis
Fresh Brewed Regular and Decaffeinated Coffee
Assorted Herbal Teas
\$34 Per Guest

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Breakfast Action Stations

Sweet Crepes

Blueberry, Lemon, Cherry, Chocolate, Powdered Sugar
\$10 Per Guest
\$100 Chef Attendant Fee for every 70 guest

Savory Crepes

Croque Madame, Ranchero, Maison, Chesapeake
\$12 Per Guest
\$100 Chef Attendant Fee for every 70 guest

Seafood

Housemade Gravlax, Smoked Whitefish
Salmon Bruschetta, Smoked Scallop Mash
Toasted Baguettes, Sliced Vine Ripened Tomatoes
Capers, Chopped Dill, Mustard Sauce, Lemon Wedges
\$12 Per Guest

Omelets

Cheddar and Swiss Cheese, Tomato Salsa
Peppers, Tomatoes, Baby Spinach
Onions, Scallions and Mushrooms
Bacon, Smoked Ham and Chorizo
\$7 Per Guest
\$100 Chef Attendant Fee for every 70 guests

Smoked Atlantic Salmon *

Assorted Chopped Capers and Hard Boiled Eggs
Toasted Bagels, Sliced Vine Ripened Tomatoes,
Red Onions and Cream Cheese
\$9 Per Guest

A minimum of 25 guests applies for action stations.
Service charge to apply for parties that fall under the established minimum.

Breakfast Enhancements

Cheese Blintzes with Mixed Berry Compote

\$4 Per Guest

Assorted Individual Fruit Yogurts

with Granola and Dried Fruit
\$4 Per Guest

Assorted Breakfast Cereals

with Whole, 2% or Skim Milk
\$5 Per Guest

Creamy Irish Oatmeal

with Dried Cherries, Brown Sugar and Pure Maple Syrup
\$5 Per Guest

Miniature Ham and Cheese Croissants

\$4 Per Guest

Individual Quiche

\$5 Per Guest

Breakfast Burrito

Flour Tortillas, Scrambled Eggs,
Chorizo, Grated Cheddar, Guacamole,
Black Beans, Salsa, Sour Cream
\$6 Per Guest

Southern Style Biscuits and Gravy

\$3 Per Guest

Belgian Waffles

Served with Butter, Maple Syrup, Sliced Strawberries
\$5 Per Guest

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