



ROYAL PARK HOTEL

600 East University Drive Rochester, MI 48307

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www.royalparkhotel.net

The Art of Catering

Lunch

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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"



Luncheon Entree Salads

*Salads Are Served with Fresh Baked Rolls, Sweet Butter,
Fresh Brewed Regular and Decaffeinated Coffee and Assorted Herbal Teas*

Royal Park Caesar

With Crisp Romaine, Garlic Croutons and Parmesan Cheese
Served with Housemade Classic Caesar Dressing

\$14 Per Guest

Available with Chicken Breast \$7, Grilled Salmon \$12, Poached Shrimp \$16 Per Guest

Berry Bibb

Bibb Lettuce, Black Diamond Smoked Cheddar Cheese, Fresh Seasonal Berries,
Sugar Spiced Pecans, Cherry Balsamic Vinaigrette

\$14 Per Guest

Available with Chicken Breast \$7, Grilled Salmon \$12, Poached Shrimp \$16 Per Guest

Classic Cobb Salad

Chopped Grilled Chicken, Smokehouse Bacon, Gorgonzola Cheese,
Avocado, Hard Boiled Egg and Tomato with Gorgonzola or Ranch Dressing

\$17 Per Guest

Chicken Salad

Chili Lime Chicken, Roasted Peppers, Roasted Onions, Roasted Sweet Corn,
Crispy Tortilla Chips, Guacamole, Sour Cream

\$15 Per Guest

Nicoise Salad

Seared Ahi Tuna *, Haricot Verts, Thyme Roasted New Potatoes,
Heirloom Tomatoes, Soft Boiled Egg, Calamata Olives, Shallot Vinaigrette

\$21 Per Guest

Seafood Cobb

Maine Lobster, Gulf Shrimp, Norwegian Salmon,
Applewood Bacon, Vine Ripened Tomatoes,
Avocado, Gorgonzola Dressing

\$20 Per Guest

Luncheon Sandwiches

*Sandwiches are Accompanied with Homemade Kettle Chips,
Fresh Brewed Regular and Decaffeinated Coffee and Assorted Herbal Teas*

***Peppered Beef and Bleu**

Peppered Beef Tenderloin Slices, Yellow Tomatoes, Red Onions
On a Kaiser Roll with Creamy Gorgonzola Dressing
\$16 Per Guest

Southwest Chicken

Chili Lime Chicken, Bacon, Chipotle Mayonnaise, Avocado,
Pepper Jack Cheese, Kaiser Roll
\$15 Per Guest

Turkey Club

Smoked Turkey, Cajun Bacon, Lettuce, Tomato, Gruyere, Pumpernickel Bread
\$15 Per Guest

Smoked Salmon Club

Thinly Sliced Smoked Salmon, Applewood Bacon,
Fontina, Lettuce, Tomato, Caper Mayonnaise, Whole Wheat Croissant
\$16 Per Guest

Seafood Duo

Crab and Shrimp Salad, Red and Yellow Tomatoes
On a Fresh Baked Croissant with Bibb Lettuce and Lemon-Chive Aioli
\$16 Per Guest

Indian Raita

Tandoori Spiced Chicken Breast, Tomatoes, Cucumber Raita,
Served Open Faced on Naan Bread
\$14 Per Guest

Grilled Mediterranean Focaccia

Olive Grilled Eggplant, Roasted Tomatoes and Peppers, Herb Grilled Garden Squashes
On Rosemary Olive Focaccio with Mozzarella Cheese, Roasted Garlic and Basil Aioli
\$13 Per Guest

Boxed Lunches

Additional \$6 Per Guest (Does Not Include Kettle Chips, Coffee and Tea)

Add Bottled Water or Soft Drink For Additional \$2 Per Guest

Choose one of each of the following to compliment your sandwich selection from above.

Salads

Mediterranean Tomato Salad

German Potato Salad

Honey Vinaigrette Slaw

Snacks

Individual Bag of Potato Chips

Individual Bag of Sun Chips

Energy Bar

Whole Fruit

Apple

Orange

Banana

Desserts

Gourmet Cookie

Fudge Nut Brownie

Granola Bar

Luncheon Starters

Soup Selections

Hot

Tomato and Basil Bisque

Chef's Seasonal Soup Du Jour

New England Clam Chowder with Water Crackers

Chicken Lemon Vegetable

\$6 Per Guest

French Onion "Au Gratin"

Royal Park Lobster Bisque with Cognac

\$8 Per Guest

Chilled

Seasonal Chilled Fruit Soups

Chilled Michigan Potato and Leek

Tomato or White Spanish Gazpacho

\$6 Per Guest

Side Salad Selections

California Salad

Field Greens with Toasted Pecans, Anjou Pears
Traffic Jam White Cheddar and White Balsamic Vinaigrette
\$8 Per Guest

Michigan Salad

Baby Romaine Lettuce, Crumbled Blue Cheese, Toasted Walnuts,
Michigan Dried Cherries and Red Raspberry Vinaigrette
\$8 Per Guest

Caprese Salad

Buffalo Mozzarella, Roma Tomatoes, Basil Oil, Aged Balsamic Vinegar
\$9 Per Guest

Heirloom Golden Beet

Roasted Golden Beets, Organic Goat Cheese Crouton,
Garden Field Greens, Cherry Vinaigrette
\$9 Per Guest

Classic Caesar Salad

Crisp Romaine, Garlic Croutons, Parmesan Cheese and Classic Caesar Dressing
\$6 Per Guest

The RPH Salad

Baby Greens, Artichokes, English Cucumber Ribbon, Grape Tomatoes,
Shaved Red Onion and Dijon Herb Vinaigrette
\$5 Per Guest

Berry Bibb

Tender Hydro Bibb, Fresh Seasonal Berries,
Dried Cherries, Spiced Walnuts and Cherry Balsamic Vinaigrette
\$8 Per Guest

Tuscan White Bean Salad

Arugula, Sundried Tomatoes, White Beans, Capers and Pesto Dressing
\$7 Per Guest

Luncheon Entrées

*Entrees Are Served with Fresh Baked Rolls, Chef's Choice Starch and Vegetable Where Appropriate
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Herbal Teas*

Pesto Atlantic Salmon

Lemon Pesto Crusted Salmon Fillet, Citrus Butter Sauce
\$24 Per Guest

Macadamia Crusted Lake Superior Whitefish

With Oven Roasted Roma Tomatoes,
Asparagus and Truffle Parsley Butter
\$21 Per Guest

Chicken Marsala

Sautéed Breast of Chicken with Wild Mushrooms
\$19 Per Guest

Parmesan Crusted Breast of Chicken

Topped with Mozzarella Cheese,
Crisp Prosciutto and Basil Madeira Reduction
\$22 Per Guest

Chicken Rochester

Roasted Boneless Chicken Breast Filled
with Spinach Florentine, Tarragon Mushroom Sauce
\$25 Per Guest

Spicy Halibut

Grilled Halibut Fillet,
Cajun Shrimp Etouffe and Rice Pilaf
\$28 Per Guest

Chicken Wellington

Chicken and Forest Mushroom "Wellington"
\$28 Per Guest

Chicken Picatta

Pan Roasted Breast of Chicken
Lemon Butter Wine Sauce with Capers
Artichoke Hearts
\$22 Per Guest

***Bistro Steak**

Marinated Bistro Steak
Café du Paris Butter
\$21 Per Guest

Spiced Pork Loin

Spice Rubbed and Roasted with Cherry-Apple Compote
\$18 Per Guest

Pasta Entrees

Shrimp Capellini

Pan Roasted Shrimp, Shaved Garlic, Artichokes,
Roasted Tomato, Basil Cream, Angel Hair Pasta
\$23 Per Guest

Pasta Primavera

Whole Wheat Pasta, Bell Peppers, Vidalia Onions, Zucchini, Tomatoes,
Garlic, Extra Virgin Olive Oil and Parmigiano-Reggiano Cheese
\$18 Per Guest

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.

Luncheon Entrées

(Continued)

*Entrees Are Served with Fresh Baked Rolls, Chef's Choice Starch and Vegetable Where Appropriate
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Herbal Teas*

Vegetarian Entrees

Wild Mushroom Ragout

Creamy Polenta, Parmigiano-Reggiano Cheese, White Truffle Oil
\$16 Per Guest

Eggplant Spedini

Eggplant Rolled with Basil and Parsley Ricotta, Roasted Red Pepper, Tomato Coulis
\$20 Per Guest

Risotto

Our Popular Asparagus and Artichoke Risotto
\$17 Per Guest

Portobello Mushroom Ravioli

With Arabiatta Sauce and Grilled Vegetables
\$ 19 Per Guest

Vegan Entrée

Caribbean

Caribbean Ratatouille with Tempeh, Cilantro Rice
\$18 Per Guest

Guest Multiple Entrée Choice Available As Follows

- Choice of three for parties up to 150 maximum at an additional \$4.00 per person
- Choice of two for parties up to 225 maximum at an additional \$3.00 per person

Host must provide total count for each entrée selected 7 days prior to the event. Host must provide entrée choice indicator to be displayed with guest at time of event. It is common for guests to request a different entrée at the time of the dinner. Our Kitchen will strive to accommodate this type of change once your event is in progress.

Desserts

Michigan Apple Pie with Streusel Topping
Served Warm with Caramel Sea Salted Ice Cream
\$8 Per Guest

Classic Vanilla Bean Crème Brulée
Garnished with Fresh Berries
\$7 Per Guest

Cider Mill Bread Pudding
With Apples, Dried Cherries and Apple Butter Sauce
\$8 Per Guest

Chocolate Almond Pear Tart with Whipped Cream and Fresh Berries
\$8 Per Guest

Royal Park Trio
Mini Warm Chocolate Cake, Crème Brulée and Chocolate Covered Strawberry
\$10 Per Guest

Ice Cream Filled Profiteroles
With Hot Sanders Fudge Sauce
\$8 Per Guest

Chocolate Lava Cake
Warm Chocolate Soufflé Cake with Grand Mariner Truffle Centre and Michigan Cherries
\$8 Per Guest

Seasonal Fruit Tart
Filled with Bavarian Cream and Sliced Fresh Fruit and Apricot Glaze
\$6 Per Guest

Fresh Seasonal Fruits
Chopped Salad Topped with Amaretto Sabayon served with Almond Honey Cookie
\$8 Per Guest

Traditional New York Style Cheesecake with Fresh Berry Garnish
\$6 Per Guest

Trio of Sorbet
Three Sorbets in Martini Glass, Garnished with Fresh Berries
\$8 Per Guest

Luncheon Buffets

Main Street Buffet

Chef's Soup Du Jour
Mixed Organic Salad, Assorted Dressings
Mediterranean Pasta Salad
Assorted Pre-Made Sandwiches to Include:
Roasted Beef/Cheddar Cheese on Kaiser Roll
Honey Baked Ham/Swiss on Sourdough
Roasted Turkey/Provolone Cheese on Marble Rye
Tuna Salad on Whole Wheat Croissant
Assorted Condiments, Pickles and Olives On the Side
Chocolate and Vanilla Swirl Mousse Cup
Fresh Brewed Regular and Decaffeinated Coffee
Assorted Herbal Teas
\$23 Per Guest

Royal Lunch Buffet

Chef's Soup Du Jour
Classic Caesar Salad
German Potato Salad
Assorted Pre-Made Sandwiches to Include:
*Pepper Grilled Sliced Tenderloin of Beef/Cheddar on Kaiser Roll
Marinated Chicken Breast/Swiss in Tomato Lavash
Crab and Shrimp Salad on Croissant
Grilled Vegetables with Bocconcini on Focaccia
Assorted Condiments, Pickles and Olives On the Side
Assorted Dessert Bars to Include Lemon, Nut Diamond, Almond Frangipane and Fruit
Fresh Brewed Regular and Decaffeinated Coffee
Assorted Herbal Teas
\$25 Per Guest

The Commons Hot Buffet

Chef's Soup Du Jour
Fresh Baked Rolls and Sweet Butter
Mixed Organic Salad, Assorted Dressings
Grilled Marinated Chicken Breast
Pecan Breaded Lake Superior Whitefish with Butter Sauce
Fresh Vegetable Medley
Orzo Pasta with Asparagus, Shiitake Mushrooms and Parmesan
Assorted Fruit Tarts, Chocolate Mousse, Cannolis
Fresh Brewed Regular and Decaffeinated Coffee
Assorted Herbal Teas
\$34 Per Guest

A minimum of 25 guests applies for lunch buffet.
Additional service charge to apply for parties that fall under the established minimum.

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Walking to New Orleans

Creole Vinaigrette Cole Slaw
Garden Green Salad with Assorted Dressing
Jambalaya
Chicken Gumbo
Shrimp Etoufee served over Dirty Rice
Crab Cakes
Hot Okra and Tomatoes
Homemade Corn Bread
Pecan Pie with Whipped Cream
Beignets
Coffee, Tea, Iced Tea
\$39 Per Guest
(50 people minimum)

Pacific Rim

Thai Seafood Hot and Sour Soup
Spinach Mandarin Salad, Toasted Almonds, Enoki Mushrooms, Shaved Red Onion
With Sesame Vinaigrette
Vegetarian Spring Rolls with Sweet and Sour Dipping Sauce
Vegetable Fried Rice and White Steamed Rice
Assorted Toppings: Hoisin Beef Tenderloin, Asian Woked Vegetables, Chicken Stir Fry
Chilled Soba Noodle Salad
Vegetable Tempura Lightly Battered and Fried :
Sweet Peppers, Sweet Potato, Broccoli with Sweet Thai Chile Sauce
Green Tea Crème Brulée
White Chocolate Mousse with Mandarin Oranges
Coffee, Tea, Iced Tea
\$36 Per Guest

Viva Mexico!

Green Tomatillo Gazpacho
Tomato Cilantro Salad
Make Your Own Taco
Chicken Fajitas, Ground Beef, Spicy Fish
Served with Flour Tortillas and Crispy Corn Taco Shells
Toppings: Lettuce, Olives, Tomatoes, Cheddar Cheese, Guacamole, Salsa and Sour Cream
Spanish Rice and Refried Beans,
Homemade Chips and Salsa
Xango Cheesecake
Traditional Mexican Flan
Coffee, Tea, Iced Tea
\$34 Per Guest

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Oktoberfest

Assorted Crusty Rolls and Sweet Butter
Creamy Marinated Cucumber and Onion Salad
Bratwurst with Whole Ground Mustard Sauce
Braised Sauerbraten of Beef
Baked Cod with Caper Brown Butter
Braised Red Cabbage with Apples
Herbed Spaetzle
Crispy Potato Pancakes
German Chocolate Cake
\$33 Per Guest

Mama Mia!

Garlic Bread and Breadsticks
Minestrone Soup
Classic Caesar Salad
Grilled Vegetable Caprese
Pan Seared Chicken Breast Piccata, Lemon, Capers, White Wine, Artichoke Hearts
Penne Alfredo
Cheese Tortellini with Puttanesca Sauce
Sweet Italian Sausage served with Peppers and Onions
Tiramisu, Biscottis and Cannollis
Coffee, Tea, Iced Tea
\$34 Per Guest

Detroit Lunch Buffet

Greek Salad with Feta Cheese, Tomatoes, Cucumbers and Calamata Olives
Mini Gyro Sandwiches with Shaved Lamb, Onion, Tomatoes and Cucumber Dill Sauce
Motown Baby Back Ribs
Homemade Baked Mac N' Cheese
Wild Rice Pilaf with a Vegetable Panache in a Lemon Sauce

Build Your Own Coney Dogs
Toppings to Include: Diced Onions, Mustard, Chili, and Sweet/ Hot Peppers
Steak Fries With Chili on the Side

Baklava
Saunders Hot Fudge Sundae Cream Puff

\$ 36 Per Guest

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