



ROYAL PARK HOTEL

600 East University Drive Rochester, MI 48307

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www.royalparkhotel.net

The Art of Catering

Reception

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The Royal Park Hotel is committed to promoting sustainable agriculture by supporting and featuring regional farmers and artisanal producers. Many of these products are reflected in our chef-driven catering menus.

We invite you to meet with our event team to create a seasonal menu for your occasion.

Please visit www.realtimfarm.com to view our current list of local and sustainable producers.



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"



Hors d'oeuvres

For Display or Tray Passing

Cold

(all prices per dozen unless noted)

Brie Cheese, Shaved Radish, Basil Aioli, Toasted Baguette \$32

Seasonal Vegetable Bruschetta with Organic Gouda on Whole Grain Toast \$28

Roasted Tomato Bruschetta, Chevre, Herb Crostini \$26

Roasted Artichoke Bruschetta, Chevre, Herb Crostini \$27

Mini Rare Beef Tenderloin Croissants with Dijon Mustard * \$32

Smoked Salmon Roulade on Wheat Crostini \$33

Sesame Seared Tuna ** Daikon Slaw, Honey Soy Drizzle \$38

Shrimp Salad with Dill in Savory Tart Shell \$36

Spicy Tuna Roll ** Wasabi, Pickled Ginger \$38

Chilled Asparagus Wrapped in Prosciutto \$34

Guacamole Martinis \$34

Smoked Chicken Salad, Gougere, Basil Salad \$36

Vegetarian Roll with Wasabi and Pickled Ginger \$30

Gulf Shrimp Cocktail Shooter with Cocktail Sauce or Cognac Aioli \$5 each

Hoisin Kobe Beef Wrapped Asparagus Tip * \$38

Red Pepper Hummus on Crisp Pita with Eggplant Relish \$28

Pancetta, Celery Root and Ricotta Stuffed Endive \$32

Antipasto Skewers \$38

Aged Raclette "Leelanau Cheese Company" with Pickled Turnip Salad \$34

Apple Wood Smoked Lake Michigan Whitefish and Lake Trout
with Heirloom Beets and Micro "Chef's Garden" Basil \$36

"Oliver Farms Dairy" White Cheddar Cheese Crème Brûlée
on Caramelized Onion and Rye Bread with Roasted Pears \$28

Chef's Garden Individual Crudités and Dip \$36

Hors d'oeuvres

For Display or Tray Passing

Hot

(all prices per dozen unless noted)

New England Crab Cakes with Remoulade Sauce \$36

Savory Tuscan Style Stuffed Mushrooms \$24

Hoisin Beef Wrapped Artichoke \$36

Baby New Zealand Lamb Chops with Rosemary Balsamic Jus * \$5 Per Piece

Sea Scallops Wrapped In Apple-Wood Smoked Bacon \$32

Coconut Shrimp with Thai Chili Sauce \$48

Vegetarian Pot Sticker with Dragon Sauce \$32

Mini Corned Beef "Reuben's" with Thousand Island Dressing \$36

Chicken Sate with Cucumber Wasabi Dipping Sauce \$28

Duck Wellington with Wild Mushrooms \$38

Lamb Meatball Tzatziki \$33

Crisp Vegetarian Spring Roll with Sweet and Sour Dipping Sauce \$28

Spinach and Feta Spanikopita \$24

Potato Samosa with Tamarind Chutney \$32

Smoked Chicken Quesadillas, Pineapple Cilantro Salsa \$32

Creamy Wild Mushroom and Blue Cheese Tart \$24

Baked Brie, Apricot, Pecan En Crouté \$36

Pulled Pork Stuffed Blue Potato with Cilantro Corn Relish \$42

White Cheddar Mac N Cheese Spoons \$36

Crispy Calamari with Smoked Chili Oil \$3 Per Piece

Cajun Lump Crab Hush Puppies with Old Bay Aioli \$36

Sticky Asian Pork Lollipops \$32

Reception Specialty Stations

Imported and Domestic Cheese Display

Fresh Domestic and International Cheeses
Complimented with Berries, Grapes, Dried Fruits and Spiced Nuts
French Baguettes and Assorted Crackers
\$8 Per Guest

Garden Vegetable Crudités Display

Chef's Garden Fresh Selection Displayed in Generous Green Grocer Style
To Include Tri-Colored Peppers, Carrots, Celery, English Cucumbers, Grilled Asparagus
Belgian Endive Tips, Variety of Miniature Tomatoes, Broccoli, Cauliflower, Zucchini, Squash
Curried Mustard, Herbed Ranch and Roasted Garlic
\$6 Per Guest

Antipasti Display

Fresh Herb Grilled Portobello Mushroom, Zucchini and Summer Squash, Asparagus and Red Onions.
Sliced Prosciutto Di Parma, Sopressata, Salami, Coppicola
Roasted Red and Yellow Pepper Salad with Garlic Cloves and Capers
Fresh Mozzarella with Basil Roasted Tomatoes and Caponata
Ripened Melon Slices and Variety of Marinated Olives
Tomato Bruschetta with Grilled Crostini
Hearth Baked Breads and Sticks, Olive Oils and Balsamic Vinegars
\$15 Per Guest

Mediterranean Display

Tabouleh, Baba Ghanoush,
Hummus, Roasted Tomato Hummus and Scallion Garlic Hummus
Crisp Romaine Leaves, Soft Pita Triangles, Crisp Pita Chips, Crusty Breads
Tomato, Feta and Black Olive Salad
Green Lentil and Marinated Artichoke Salad
Chick Pea and Roasted Beet Salad
Olive and Herb Grilled Eggplant, Vidalia Onions, Carrots
\$12 Per Guest

Savory Cup Cakes and Cones Station

Slow Braised Grass Feed Beef Stew with Herb Yorkshire Pudding
Cajun Shrimp Gumbo with Corn Bread and Jalapeno Cup Cake
Wild Mushroom and May-Tag Blue Cheese, Wild Rice Cup Cake
BLT Cupcake with Ranch Cream Cheese Icing
Smoked Salmon with Horseradish Cream and Chives Cones
Smoked Chicken Mousse with Spring Radish Cones
Eggplant Caponada Cones
BBQ Pulled Pork, Smoked Cheddar Cheese Cones
\$15 Per Guest

A minimum of 40 guests applies for all reception stations.
Service charge to apply for parties that fall under the established minimum.

Reception Specialty Stations

(Continued)

Sushi Display*

Vegetable Rolls, California Rolls, Smoked Eel, Nigiri Sushi
Sashimi, Spicy Tuna Roll
Wasabi, Pickled Ginger, Soy Sauces, Chop Sticks
\$4 Per Piece
100 Pieces Minimum
Authentic Sushi Chef Available \$300

Oriental Display*

\$25 Per Guest
25 Person Minimum For 1 Hour of Service

From China

Hand Carved Peking Duck with Gyoza Pancakes, Scallions, Hoisin Sauce
Pork Pot Stickers with Black Bean and Scallion Dipping Sauce

From Thailand

Marinated Beef Satay, Spicy Peanut Sauce
Asian Rock Shrimp Salad

From Vietnam

Duck Spring Rolls and Various Dipping Sauces
*Coconut Shrimp with Lime Chili Aioli

From Myanmar

Crab Rangoon

Norwegian Salmon Display*

Hard Wood Smoked Salmon (Hot)
Dill & Cracked Pepper Gravlax (Cold)
Caper Berries, Citrus Crème, Red Onions, Chopped Egg
Light and Dark Toast Points, Sweet and Spicy Mustard
Marinated Cucumber Salad
\$200 (Serves 25 People)

A minimum of 40 guests applies for all reception stations.
Service charge to apply for parties that fall under the established minimum.

Reception Specialty Stations

(Continued)

Smoked Seafood Medley Display*

Michigan Whitefish, Sweet Scallops, Maine Mussels, Gulf Shrimp
Traditional Garnishes, Horseradish Whipped Cream, Lemon
Dark Pumpernickel Points
\$14 Per Guest

Raw Bar*

Chilled Jumbo Gulf Shrimp on Crushed Ice
\$48 Per Dozen

Blue Point Oysters * on the Half Shell
\$36 Per Dozen

Jonah Crab Claws
\$48 Per Dozen

Chilled Alaskan King Crab Claws
Market Price

Served with Cocktail Sauce, Louis Sauce, Mustard and Sherry Sauce and Fresh Wrapped Lemon Wedges

Caviar*

Accompanied with Classical Garnishes
Russian Caviar Service in Ice Socle
Beluga \$120 Per Ounce
Osetra \$100 Per Ounce
American Caviar Service
Sturgeon, Salmon Roe and Golden Caviar
\$14 Per Guest

Enhance Your Seafood Display

Ice Bowl \$100 Each
Ice Carving Starting at \$350 Each

A minimum of 40 guests applies for all reception stations.
Service charge to apply for parties that fall under the established minimum.

Action Stations

Pasta

Penne, Farfalle and Tortellini Pastas
Basil Marinara, Parmesan Alfredo, Pesto Sauces
Forrest Mushrooms, Garden Vegetable Garnishes
Italian Garlic Bread, Breadsticks, Focaccia,
Olive Oil and Parmigiano-Reggiano Cheese
\$9 Per Guest
Add Chicken, Shrimp, Italian Sausage
\$4 Per Guest

Risotto

Italian Arborio Rice, Parmesan Cheese
Asparagus, Forrest Mushrooms, Sun-Dried Tomatoes, Artichokes and Fine Herbs
Toasted Focaccia Bread
\$11 Per Guest

Asian Stir-Fry

Chicken, Shrimp, Pea Pods, Bamboo Shoots, Scallions
Water Chestnuts, Mushrooms and Bean Sprouts, Cashew Nuts, Mixed Vegetables,
Ginger Fried Rice, Hoisin Sauce, Soy Sauce, Teriyaki Sauce and Sesame Oil
\$13 Per Guest

Mashed Potato Station

Idaho, Yukon Gold and Sweet Potato Mashed
Whipped Butter, Wisconsin Cheddar, Goats Cheese Crumbles,
Bacon, Sour Cream, Chives, Caramelized Onions and Brown Sugar
Served in Stemmed Martini Glasses
\$8 Per Guest
\$100 Per Chef Attendant

A minimum of 40 guests applies for all reception stations.
Service charge to apply for parties that fall under the established minimum.

Carving Stations

Whole Roasted Tenderloin of Beef *

Assorted Mustards, Creamy Horseradish Sauce
Wild Mushroom and Béarnaise
Hearth Baked Sourdough Rolls
\$18 Per Guest

Barbeque Cherry Basted Pork Loin*

Spiced Rubbed, Sweet and Smokey Roasted
Cherry Chipotle Sauce, Mayonnaise and Mustards
Silver Dollar Rolls
\$11 Per Guest

Whole Turkey

Sage Rubbed and Slow Roasted
Assorted Mustards, Cranberry-Cherry Chutney
Giblet Gravy, Silver Dollar Rolls
\$10 Per Guest

Salmon Wellington*

Pastry Wrapped Salmon Fillet
with Asparagus-Chive Mousse
\$13 Per Guest

Rack of Lamb Provencal*

Mustard and Herb Crumb Crusted
Roasted Garlic-Balsamic Jus
\$32.00 Per Rack

Sesame Seared Tuna*

Rare Seared Ahi Tuna, Hoisin Glaze
Wasabi-Cucumber Sauce, Soba Noodle Salad
\$15 Per Guest

Baked Virginia Ham

Cider-Mustard Glaze
Sweet and Spicy Mustards
Warm Biscuits
\$10 Per Guest

Classic Beef Wellington*

Béarnaise Sauce
\$18 Per Guest

Baked Kosher Whole Salami

Honey Mustard Glaze with Dark Pumpernickel Rolls
Assorted Mustards and Chutneys
\$9 Per Guest

Steamship Round of Beef*

Certified Angus Beef
Assorted Mustards, Creamy Horseradish Sauce
Rosemary Au Jus, Silver Dollar Rolls
75 Guest Minimum
\$11.00 Per Guest

A \$100.00 per chef attendant fee applies for all carving stations.
A minimum of 40 guests applies for all reception stations, unless specifically stated otherwise under the menu item.
Service charge to apply for parties that fall under the established minimum.

Sweet Table Offerings

Sweet Finale

Fresh Fruit and Seasonal Berries Display
Assorted Miniature Pastries, Cannolis, Brownies, Mini Cookies and Mini Crème Brulee
Chocolate and White Chocolate Mousse Mini Martinis
Truffles, Brittle Toffee, Biscottis, Lemon Panna Cotta and Classic Tiramisu
\$15 Per Guest
50 Guests Minimum

Royal Grand Finale

Fresh Fruit Display with Lavishly Displayed Cut Fruit and Berries,
Assorted Miniature Pastries and Cannolis, Cookies, Brownies
Assorted Fruit Tarts, Tortes, and Cheesecakes
White and Dark Chocolate Mousse, Miniature Crème Brule
White Chocolate Bread Pudding with Crème Anglaise
Chocolate-Dipped Tuxedo Strawberries, Assorted Chocolate Truffles
\$19 Per Guest
100 Guests Minimum

Bananas Foster Station

Fresh Sliced Bananas Caramelized with Brown Sugar,
Flambéed in Spiced Rum and Banana Liqueurs
Served over Haagen-Dazs French Vanilla Ice Cream
\$10 Per Guest / \$100.00 Chef Attendant Fee
25 Guests Minimum

Cherries Jubilee Station

Dark Cherries Flambéed with Butter, Sugar, Vanilla,
Cherry Liqueur and Grand Marnier.
Served over Haagen-Dazs French Vanilla Ice Cream
\$11 Per Guest / \$100.00 Chef Attendant Fee
25 Guests Minimum

“Make Whoopie” Station

Chocolate and Red Velvet Cake Shells
With Creamy White Icing and Assorted Toppings
\$8 Per Guest

Chocolate Fountain

Fine Belgian Chocolate Flowing with
Fresh Seasonal Fruits, Strawberries, Maraschino Cherries, Marshmallows,
Graham Crackers, Pound Cake, Pretzel Rods, Potato Chips,
Rice Crispie Treats, Mini Cheesecake, Cookies, Cream Puffs
(White, Strawberry & Dark Chocolate also available)
\$12 Per Guest
100 Guests Minimum

Sweet Table Offerings (Continued)

Sweet & Salty Station

Chocolate Pretzels, Pringles, Marshmallow, Graham Crackers
Ranch, Cheese & Caramel Corn Popcorn
Michigan Trail Mix
Assorted Faygo Sodas
\$9 Per Guest / 25 Guests Minimum

Gelato Bar

Chocolate, Vanilla, Berry and Coffee Gelato, Fresh Berries, Caramelized Nuts,
Chocolate and Raspberry Sauces, Fresh Whipped Cream
\$12 Per Guest / \$25 Server Attendant Fee / 50 Guests Minimum

Picture Perfect Sweet Table

Pink Macaroons, Cakeball Truffles, Mini Cherry Pies,
Assorted Mini Cupcakes, Chocolate Dipped Cheesecake,
Pink and White Whole Cakes, Mini Strawberry Shortcake Shot Glasses,
Sugar Cookies Dipped in Pink Chocolate, White Chocolate Bark with Dried Cherries
\$16 Per Guest

Ice Cream Sundae Station

Ray's French Vanilla and Chocolate Ice Creams
Accompanied with Chocolate Shavings, Peanuts & Pecans, Sprinkles
M&Ms, Snickers, Chopped Oreos, Maraschino Cherries,
Whipped Cream, Strawberry and Pineapple Toppings
Caramel and Hot Sanders Fudge Sauces
\$11 Per Guest / \$25 Server Attendant Fee / 25 Guests Minimum

Dessert Enhancements

Cutie Pies: Cherry, Apple and Blueberry \$30 Per Dozen
Chocolate Dipped Grapes, Raspberries, Blueberries and Apricots \$30 Per Dozen
Large Chocolate and Caramel Dipped Apples \$11 Each
Mini Chocolate Lava Cake with White Truffle Centre \$38 Per Dozen
Mini Lava Cakes \$34 Per Dozen
Housemade Macaroons \$36 Per Dozen
Cheesecake Lollipops \$32 Per Dozen
Cakeball Truffles \$36 Per Dozen
Mini Crème Brulee \$4 Per Guest
Ice Cream in Chocolate Cup \$5 Per Guest
Custom Cupcakes Regular \$36 Per Dozen, Mini \$24 Per Dozen
Monogrammed Sugar Cookies \$3 Per Cookie
Sorbet Trio- Raspberry, Lemon and Mango \$7.00 Per Guest

Royal Coffee Station

Regular and Decaffeinated Coffees
Flavored Syrups, Candied Lemon Zest, Cinnamon,
Whipped Cream, Chocolate Shavings, Sugar Swizzle Sticks
\$7 Per Guest

Consumption / Cash Bar

Charges are on a per drink basis for continuous bar service.

Premium Brand Cocktails	\$8.00
Top Shelf Brand Cocktails	\$9.00
Imported Beer	\$5.00
Domestic Beer	\$5.00
Premium Wine	\$7.00
Soft Drinks	\$2.00
Sparkling Water	\$3.00
Royal Park Bottled Water	\$2.00
Premium Martini Cocktails	\$12.00
Top Shelf Martini Cocktails	\$14.00
Cordials	\$11.00 & Up

Hosted Package Bar

Package includes Liquor, Beer, Wine, Sparkling Water and Soft Drinks.

Charges are on a per person basis for continuous bar service.

Premium Brands		Top Shelf Brands	
One Hour	\$18.00	One Hour	\$21.00
Two Hours	\$26.00	Two Hours	\$29.00
Three Hours	\$32.00	Three Hours	\$37.00
Four Hours	\$38.00	Four Hours	\$42.00
Five Hours	\$42.00	Five Hours	\$49.00
Absolut Tanqueray Bacardi Silver Canadian Club Jack Daniels Captain Morgan Dewars White Label		Grey Goose Bombay Sapphire Bacardi Silver Captain Morgan Crown Royal Makers Mark Johnny Walker Black	

Hosted Beer, Wine & Soft Drink Package Bar

Package includes Beer, Wine, Sparkling Water and Soft Drinks.

Charges are on a per person basis for continuous bar service.

One Hour	\$12.00	Beer Selections	
Two Hours	\$18.00	Bells Microbrew	Labatts Blue
Three Hours	\$23.00	Coors Lite	Heineken
Four Hours	\$28.00	Miller Lite	Amstel Light
Five Hours	\$33.00		Haacke Beck NA

Signature Martinis

\$165.00 Per Gallon (approx. 22 servings per gallon)

“Blue Razzberry Martini”

Razberry Pinnacle Vodka, Blue Curaco,
Sour Mix, Orange Juice

“Cucumber Martini”

Cucumber Effen Vodka, Club Soda

“Cotton Candy Tini”

Cotton Candy Pinnacle Vodka, Pineapple Juice

Custom Ice Creations

Ice Sculpture

Designs starting at \$300

Ice Martini Luge, Designs Starting At \$475

Full Eight Foot Ice Sculpted Bar ~ \$2,250

*See your Catering Manager for Details

Champagne Toast

House Champagne ~ \$3.50 per person

Punch Fountain

**Choice of Sparkling Golden
or Tropical Fruit Punch**

\$45.00 Per Gallon (Non-Alcoholic)

Champagne Punch

\$70.00 per gallon

15 to 18 Servings Per Gallon (Minimum order of 5 gallons of punch for fountain service.)

Additional Information

Bartenders – Hosted or Cash Bar

\$125.00 per Bartender. One required for every 100 guests.

Wine List Available on request

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.