

Hors d'oeuvres
For Display or Tray Passing

Cold

Brie Cheese, Pear Chutney, Walnut-Cherry Toast \$30 Per Dozen

Roasted Tomato Bruschetta, Chevre, Herb Crostini \$26 Per Dozen

Stuffed Baby Tomatoes with Olive and Caper Tapanade \$24 Per Dozen

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

Smoked Salmon Tartar ** Japanese Seaweed Salad on a Potato Gaufrette \$34 Per Dozen

Smoked Salmon Rosettes ** with Lemon Zest \$34 Per Dozen

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

Shrimp Canapés with Dill Cream Cheese \$34 Per Dozen

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

Strawberries Stuffed with Herb Cream Cheese \$24 Per Dozen

Lobster Mango Shooters \$40 Per Dozen

Chive Crepe ** Rolled with Smoked Salmon, Japanese Caviar \$36 Per Dozen

Vegetarian California Roll with Wasabi and Pickled Ginger \$30 Per Dozen

Gulf Shrimp Cocktail (2) Passed in Martini Glasses \$10 Per Glass

Mexican Scallop Ceviche Salad ** on a Silver Spoon \$34 Per Dozen

Thai Marinated Shrimp Lollipops on Sugar Cane Skewers \$40 Per Dozen

Hoisin Kobe Beef Wrapped Asparagus Tip * \$38 Per Dozen

Assorted Flatbreads \$24.00 Per Dozen

Shrimp Shooters \$4.00 Each

Scotch Quail Egg \$32.00 per Dozen

Chilled Soup Shooters \$28.00 Per Dozen

Hors d'oeuvres
For Display or Tray Passing
(Continued)

Hot

New England Crab Cakes with Remoulade Sauce \$36 Per Dozen

Savory Tuscan Style Stuffed Mushrooms \$24 Per Dozen

Skewered Thai Beef Sate in Black Bean Marinade \$34 Per Dozen

Baby New Zealand Lamb Chops with Rosemary Balsamic Jus * \$4 Per Piece

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

Coconut Shrimp with Chipotle Orange Dip \$56 Per Dozen

Vegetarian Pot Sticker with Dragon Sauce \$32 Per Dozen

Lemon Grass Beef on a Wonton Chip \$34 Per Dozen

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

Duck Confit Spring Rolls with Hoisin Sauce \$32 Per Dozen

Chicken Sate with Peanut Dipping Sauce \$28 Per Dozen

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

Mini Potato Pancakes with a Dollop of Caviar and Sour Cream \$26 Per Dozen

Spinach and Feta Spanikopita \$24 Per Dozen

Smoked Chicken Quesadillas, Pineapple Cilantro Salsa \$32 Per Dozen

Lobster and Lemon Puffs \$36 Per Dozen

Creamy Wild Mushroom and Blue Cheese Tart \$24 Per Dozen

Brie Cheese and Pear Beggars Purse \$30 Per Dozen

Starters

Soup Selections

Hot

Tuscan Minestrone with Parmesan Cheese

Tomato and Basil Bisque

Cream of Forrest Mushroom with Port

Cream of Asparagus

Spicy Tomato and Kidney Bean Topped with Cheddar Cheese and Sour Cream

Boston Clam Chowder with Water Crackers

Lemon Chicken and Tarragon with Rice

\$6 Per Guest

French Onion “Au Gratin”

Royal Park Lobster Bisque with Cognac

\$8 Per Guest

Chilled

Strawberry Mint Vodka Shooters

Roasted Pineapple and Cucumber

Chilled Michigan Potato and Leek

Tomato or White Spanish Gazpacho

\$6 Per Guest

Starters

(Continued)

Salad Selections

Fresh Tossed Caesar Salad

Crisp Romaine, Croutons, Parmesan Cheese
Classic Caesar Dressing
Included with Dinner Entrée

The RPH Salad

Baby Greens, Artichokes, English Cucumber Ribbon,
Grape Tomatoes, Shaved Red Onion, Dijon Herb Vinaigrette
Included with Dinner Entrée

Berry Bibb

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

Spinach Mandarin

Baby Spinach Leaves, Toasted Almonds, Mandarin Oranges, Enoki Mushrooms
Shaved Red Onion, Sesame Vinaigrette
\$7 Per Guest

California Salad

Field Greens with Toasted Pecans, Anjo Pears, White
Balsamic Vinaigrette
\$7 Per Guest

Michigan Salad

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

Greek Salad

Romaine Hearts, Red and Yellow Tomatoes, Beets, Kalamata Olives,
Crumbled Feta Cheese, Greek Dressing
\$7 Per Guest

Roma Salad

Buffalo Mozzarella and Roma Tomatoes with Basil Oil and
Aged Balsamic Vinegar
\$10 Per Guest

Martini Glass Salads

Caprese, or Tuscan White Bean with Argula, or Bouquet of Baby Greens with Vinaigrette
\$9 Per Guest

Plated Dinner Entrees

Char-Grilled Petit 6oz Filet of Beef *

6 oz Filet of Beef and Port Wine Sauce
\$42 Per Guest

Char-Grilled 8oz Filet of Beef *

8oz Filet of Beef and Wild Mushroom Sauce
\$48 Per Guest

14oz New York Strip*

Char-Grilled with Black Peppercorns and Balsamic Béarnaise
\$38 Per Guest

Twin Beef Medallions*

Twin Sauces: Green Peppercorn and Lobster Béarnaise
\$48 Per Guest

Sliced Beef Tenderloin*

Fingerling Potato, Baby Leek and Wild Mushroom Ragout
Black Winter Truffle Sauce
\$44 Per Guest

Veal Medallions*

Fresh Mozzarella, Prosciutto and Sage, Mushroom Marsala Reduction
\$44 Per Guest

Grilled Double Lamb Chops*

Thyme & Coriander Rubbed, with Tomato, Basil “Gratin”
\$48 Per Guest

Parmesan Chicken

Parmesan Crusted Breast of Chicken, Asparagus
and Basil Cream Sauce
\$32 Per Guest

Chicken Rochester

Roasted Boneless Chicken Breast Filled with Spinach Florentine,
Tarragon Mushroom Sauce
\$32 Per Guest

Chicken Louisiana

Roasted Chicken Breast Served over New Orleans Shrimp Etouffé
\$28 Per Guest

Plated Dinner Entrees

(Continued)

Chicken Wellington

Chicken and Forrest Mushroom “Wellington”
\$32 Per Guest

Breast of Chicken Rossini

Breast of Chicken Stuffed with Foie Gras & Wild Mushroom Mousse
Served with Black Winter Truffle Sauce
\$38 Per Guest

Oriental Roasted Salmon*

Char Grilled Scallions, Baby Shiitake Mushrooms and
Soy Ginger Vinaigrette
\$34 Per Guest

Chilean Sea Bass*

Steamed on a Banana Leaf, Vegetables, Mushrooms and Hot Sesame Oil
\$42 Per Guest

Macadamia Crusted Lake Superior Whitefish*

With Oven Roasted Roma Tomatoes, Asparagus and Truffle Parsley Butter
\$30 Per Guest

Lobster Tails*

Twin Cold Water Tails, Butter Basted, Oven Roasted, Citrus Herbed Butter Sauce
\$62 Per Guest

Colossal Shrimp Scampi

Garlic, Grape Tomato, Scallion Butter and Crisp Vegetable Julienne
\$38 Per Guest

Skillet Roasted Florida Grouper

Seasonal Availability
\$42 Per Guest

Snapper Broiled*

Seasonal Availability
\$42 Per Guest

Tasmanian Trout

With Spinach Spaetzle, Chipolini Onions and Baby
Carrots and Ver-Jus Sauce
\$36 Per Guest

Plated Dinner Duet Entrees

Surf & Turf*

Sliced Roasted Beef Tenderloin*, Wild Mushroom Bordelaise Sauce, Cold Water
Lobster Tail, Citrus Beurre Blanc Sauce
\$68 Per Guest

Petit Beef Filet & Scallop Pinwheel*

Petit Filet of Beef Char Grilled with Port Wine Sauce and Shrimp and
Scallop Pinwheel with Tarragon Lobster Sauce
\$48 Per Guest

Chicken & Salmon*

Parmesan Crusted Breast of Chicken, Roasted Tomato Rosemary Butter,
Lemon Roasted Salmon* with Basil Aioli
\$40 Per Guest

Beef & Shrimp*

Petit Filet of Beef with “Au Poivre” Sauce and Grilled Shrimp with
Garlic Herb Lemon Butter
\$50 Per Guest

Veal & Crab*

Sautéed Veal Tender* with Baby Spinach and Michigan Morel Cream
And Maryland Crab Cake with Spicy Mustard Remoulade
\$48 Per Guest

Beef & Salmon*

Beef Medallion* with Portobello Mushroom and Grilled Norwegian Salmon
With Asian Orange Ginger Sauce
\$42 Per Guest

Dinner Entrée's include choice of Caesar or House Salad and Chefs Choice Vegetable/Starch

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

French Style Apple Flan
With Vanilla Bean Ice Cream and Caramel Sauce
\$6 Per Guest

Classic Vanilla Bean Crème Brulee
\$7 Per Guest

Cassis Bavarian Pyramid with Fresh Berries
\$6 Per Guest

Passion Fruit and Raspberry Mousse Gateau
\$6 Per Guest

Royal Park Trio of Chefs Pastry Creations
\$10 Per Guest

Key Lime Tart with Fresh Raspberries
\$6 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
\$8 Per Guest

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

Tri-Colored Sorbet
Three Sorbets in a Lace Tuile Bowl, Garnished with Fresh Berries
\$7 Per Guest

Mini Sweet Plate
Fruit Tart, Mousse Demitasse, Lemon Tart, Chocolate Strawberries
Cannoli
-2 Plates per Table
\$70.00 per Table of 10

Dinner Buffets

The Commons

Tomato Bisque Soup
Petite French Rolls and Sweet Butter
Organic Greens, Garden Garnishes, Assorted Dressings
Cucumber, Tomato and Black Olive Salad, Herb Dressing
Spice Rubbed & Roasted Pork Rack, Michigan Apple Chutney*
Grilled Marinated Chicken Breast with Wild Mushrooms and Fresh Herbs
Soy & Maple Roasted Salmon with Asian Slaw*
Mushroom Rice Pilaf
Fresh Vegetable Medley
Chef's Selection of Assorted Pies and Cakes
Fresh Brewed Coffees and Assorted Herbal Teas
\$39.50 Per Guest

The Michigander

Great Lakes Chowder
Petite French Rolls and Sweet Butter
Organic Greens, Garden Garnishes, Assorted Dressings
Fusilli Pasta Salad Roasted Tomato Vinaigrette & Toasted Pine Nuts, Basil Mozzarella Boccocini
Roast Strip Loin of Beef with a Wild Mushroom Sauce*
Pecan Breaded Lake Superior Whitefish with Roasted Roma Tomatoes
Char-Grilled Chicken Breast with Cherry, Onion Cobbler Bread Stuffing
Glazed Baby Carrots
Roasted Herbed Fingerling Potatoes
Apple Crumble Cheesecake
Michigan Cherry Pie
Fresh Brewed Coffees and Assorted Herbal Teas
\$45.50 Per Guest

A minimum of 25 guests applies for all reception stations.
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
Brownies, Mini Cookies and Mini Crème Brulee
Chocolate and White Chocolate Mousse Mini Martinis
Truffles, Brittle Toffee and Biscottis
Lemon Panacotta
Classic Tiramisu
\$14 Per Guest
25 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
\$18 Per Guest
25 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
25 Guests Minimum
\$100.00 Chef Attendant Fee

Sweet Table Offerings

(Continued)

Cherries Jubilee Station

Dark Cherries Flambéed with Butter, Sugar, Vanilla,
Cherry Liqueur and Grand Marnier.

Served over Haagen-Dazs French Vanilla Ice Cream

\$10 Per Guest

25 Guests Minimum

\$100.00 Chef Attendant Fee

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

40 Guests Minimum

Chocolate Dessert Station

Chocolate Fondue
Mixed Chocolate Truffles
Chocolate Tuxedo Strawberries
Mini Chocolate Chip Cookies
Chocolate Sabayon Martini
Classic Italian Tiramisu
Chocolate Cream Pate Au Choux
Opera Tart
Mini Chocolate Crème Brulee
Chocolate Rum Torte
New York Style Cheese Cake
White Chocolate Hazelnut Crunch Cake
Mini Chocolate Soufflé Cakes
Mocha Bread Pudding with Caramel Sauce
Hot Chocolate and Flavored Coffee Station

\$25 Per Guest

100 Guests Minimum

Sweet Table Offerings

(Continued)

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

25 Guests Minimum

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

\$10 Per Guest

\$25 Server Attendant Fee

25 Guests Minimum

Dessert Enhancements

Seasonal Fruit Cobbler served with Vanilla Ice Cream \$6 Per Guest
Chocolate Dipped Grapes, Raspberries, Blueberries and Apricots \$30 Per Dozen
Large Chocolate and Caramel Dipped Apples \$10 Each
Mini Chocolate Soufflé Cake with White Truffle Centre \$36 Per Dozen
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
\$6 Per Guest

Ice Sculpture

Designs starting at \$250
See your Catering Manager for Details

Beverage Selections



Hosted or Cash Bar

Per Drink or Based on Consumption

	Hosted	Cash
Premium Brand Cocktails	\$ 7.00	\$ 8.50
Top Shelf Cocktails	\$ 8.00	\$ 9.75
Imported Beer	\$ 5.00	\$ 6.50
Domestic Beer	\$ 4.00	\$ 5.00
Premium Wine	\$ 7.00	\$ 8.50
Soft Drinks	\$ 3.00	\$ 3.75
Mineral Waters	\$ 3.50	\$ 4.50
Martini Cocktails	\$ 10.00 - \$11.50	\$ 12.00 - \$13.50
Cordials	\$ 10.00 & up	\$ 12.00 & up

Hosted Package Bar

Package includes Liquor, Beer, Wine, Mineral Waters and Soft Drinks.

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

Premium Brands

1 Hour	\$ 17.00
2 Hours	\$ 24.00
3 Hours	\$ 30.00
4 Hours	\$ 36.00
5 Hours	\$ 40.00

Absolut
Tanqueray
Bacardi Silver
Canadian Club
Jack Daniels
Chivas Regal
Dewars White Label

Top Shelf Brands

1 hour	\$ 19.00
2 hours	\$ 27.00
3 hours	\$ 35.00
4 hours	\$ 41.00
5 hours	\$ 48.00

Grey Goose
Bombay Sapphire
Bacardi Silver
Captain Morgan's
Crown Royal
Makers Mark
Glenlivet

Hosted Beer, Wine & Soft Drink Package Bar

Package includes Beer, Wine, Mineral Waters and Soft Drinks.

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

1 Hour	\$ 11.00
2 Hours	\$ 16.00
3 Hours	\$ 21.00
4 Hours	\$ 26.00
5 Hours	\$ 31.00

Domestic Beer

Budweiser, Bud Light, Coors Light

Imported Beer

Labatts Blue, Heineken, Amstel Light,
Haacke Beck Non-alcoholic

All prices are subject to a 21% taxable gratuity 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.

Beverage Selections



Signature Martinis

Blue Martini

Vodka, Blue Curacao Squeeze of Lemon

Appletini

Vodka, Sour Apple Schnapps Sour Mix

Cosmopolitan

Vodka, Cointreau Cranberry Juice, Squeeze of Lime

Melontini

Citrus Vodka, Honey Syrup, Maraschino Liqueur, Lime Juice, Melons

Premium \$10.00 Each

Top Shelf \$11.50 Each

Custom Ice Creations

Ice Martini Luge, designs starting at \$ 450

Full Eight Foot Ice Sculpted Bar ~ \$ 2000

Champagne Toast

House Champagne

\$3.00 per person

Punch Fountain

Choice of Sparkling Golden or Tropical Fruit Punch

\$ 45.00 per Gallon (non-alcoholic)

Champagne Punch

\$85.00 per gallon

Minimum order of 5 gallons of punch for fountain service. 15 – 18 Servings per gallon

Additional Information

Bartenders – Hosted or Cash Bar

\$100.00 per Bartender, required 1 per 100 guests

Cashiers – Cash Bar

\$50.00 per Cashier. Required 1 per 100 guests

Hosted Bar

Beverages are charged to your account per drink plus 21% service charge and 6% Tax

Cash Bar

Beverages are sold on a cash basis and are inclusive of service charge and Tax

Wine List Available on request

All prices are subject to a 21% taxable gratuity and 6% sales tax. All menu items and prices are subject to availability and market price adjustment.
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* Items marked with an asterisk may be cooked to order.