



# ROYAL PARK HOTEL

## Create Your Own Breakfast

\$35 Per Guest

Served with Fresh Cranberry Juice, Orange Juice, Freshly Brewed Regular and Decaffeinated Coffees, Assorted Hot Herbal Teas  
Seasonal Fresh Fruit Salad  
Freshly Baked Assorted Muffins, Butter  
Yogurt & Granola Breakfast Parfaits  
Roasted Breakfast Potatoes

Choice of One:

Fluffy Scrambled Eggs, Chives  
Grilled Vegetable Strata  
Quiche (**Select One**) Ham and Cheddar ~ Spinach and Feta ~ Grilled Vegetable

Choice of Two:

Applewood Smoked Bacon  
Country Sausage Links  
Sage and Chicken Sausage  
Turkey Sausage

Choice of One:

Fluffy Pancakes, Warm Maple Syrup  
Brioche Cinnamon French Toast  
Biscuits and Sausage Gravy

## The Paint Creek Brunch

\$45.00 Per Guest

Served with Fresh Cranberry Juice, Orange Juice, Freshly Brewed Regular and Decaffeinated Coffees, Assorted Hot Herbal Teas

Freshly Baked Assorted Muffins, Butter  
Seasonal Fresh Fruit Salad  
Fluffy Scrambled Eggs, Chopped Chives\*  
Crisp Applewood Smoked Bacon **OR** Country Sausage Links (**Select 1**)  
Calabrese Roasted Yukon potatoes  
Tossed Organic Greens Salad with House Dressing Options  
Herb Roasted Beef Tenderloin (**Select one Sauce** – Roasted Shallot Bordelaise Sauce ~ Wild Mushroom Demi-Glace ~ Roasted Tomato Confit with Garlic, Herbs )  
Grilled Chicken Breast (**Select one Sauce** – Lemon Thyme Buerre Blanc ~ Roasted Pineapple Salsa ~ Summer Romesco Sauce)  
Roasted Vegetable Cacciatore Pasta  
As sorted Mini Crème Brûlée and Whipped Marscapone, Fruit & Citrus Basil Syrup Parfait

All prices are subject to a 23% 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.

# Enhancements

May only be added to the breakfast and brunch options – not ordered alone

## Omelet Station

Cheddar and Swiss Cheese,  
Salsa, Peppers, Tomatoes,  
Baby Spinach,  
Onions, Scallions,  
Mushrooms,  
Bacon, Smoked Ham, Chorizo

\$10 Per Guest

20 Guest Minimum

\$125 Chef Fee Required

## Make Your Own Bagel

Today's Bagel Selections, Herbed,  
Sweet and Plain Cream Cheese,  
Peanut Butter, Nutella, Preserves,  
Fresh Butter

\$8 Per Guest

10 Guest Minimum

## New York Bagels

All from "Make Your Own Bagel"  
Plus: Smoked Atlantic Salmon,  
Smoked Whitefish Spread, Capers, Chopped Eggs,  
Sliced Tomatoes, Red Onions, Dill Mustard Sauce

\$21 Per Guest

20 Guest Minimum

## Savory Danish

- Sliced Tomato Basil
- Potato Leek
- Spinach & Artichoke

\$48 per Dozen (minimum  
one dozen each flavor)

## Breakfast Burrito

Sausage, Egg, Salsa, Flour Tortilla

\$48 per Dozen

One Dozen Minimum

## TGA Sandwich

Turkey, Gouda, Arugula, English Muffin

\$55 per Dozen

One Dozen Minimum

## Creamy Irish Oatmeal

Dried Cherries, Brown Sugar,  
Pure Maple Syrup

\$7 Per Guest

10 Guest Minimum

## Parfaits

Greek Yogurt, Granola,  
Fresh Fruit

\$8 Per Guest

10 Guest Minimum

## French Toast

Fresh Baked Cinnamon  
French Toast

\$6 Per guest

10 Guest Minimum

## Assorted Mini Scones

Butter, Preserves

\$38 Per Dozen

One Dozen Minimum

## Donut Board

Select Favorites

\$64 Per Two Dozen

Minimum

## Summer Fruit Crepes with

Madagascar vanilla cream

\$42 per dozen

One Dozen Minimum

## Shortcake

Served with Chantilly Cream & Fresh Berries

Select One: Sweet Biscuits or Pound Cake

Select One: Strawberry Sauce or Mixed Berry

\$10 Per Guest / 25 Guest Minimum

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