



ROYAL PARK
HOTEL

EVERY DAY LUXURY

Dinner

600 East University Drive Rochester, MI 48307
Sales & Catering (248) 453-8737 • Fax (248) 652-8903
www.royalparkhotel.net



2020 –AAA four Diamond Award
2020-WorldHotels Best Experience Creator Award
2021- AAA Best of Housekeeping Award

WORLDHOTELS™
Elite

Hors d'Oeuvres

For display or tray passing. All prices listed are per dozen. A two dozen minimum order is required.

Cold Hors d'Oeuvres

Seared Beef Tenderloin \$45

Boursin & Tomato Jam, Wheat Crostini

Brie \$39

Pineapple Peppercorn Chutney, Multigrain Crostini

Chicken Caesar Forks ^{GF} \$42

Romaine Hearts, Marinated Grilled Chicken Breast, Grape Tomato

Asian Vegetable Crudité ^{GF} | ^{VG} \$46

Chinese Rice Paper Wrapper, Pea Tendrils, Yuzu Wasabi Dipping Sauce

Garden Vegetables Shooter ^{GF} | ^{VG} \$48

Spring Dipping Sauce

Prosciutto Wrapped Mozzarella & Basil ^{GF} \$44

Roasted Tomato Bruschetta \$39

Chèvre, Herb Crostini

Sesame Seared Tuna \$55

Daikon Slaw, Honey Soy Drizzle

Smoked Chicken Salad \$45

Gougère, Basil Salad

Smoked Salmon Roulade \$46

Wheat Crostini

White Cheddar Cheese Crème Brûlée \$42

Caramelized Onion, Rye Bread, Roasted Pears

Smoked Lentil Fritter ^{GF} | ^{DF} | ^V \$39

Apricot Chutney & Pepitas

Hot Hors d'Oeuvres

Applewood Smoked Bacon Wrapped Sea Scallops ^{GF} \$42

Citrus Aioli

Baby New Zealand Lamb Chops ^{GF} \$78

Rosemary Balsamic Jus

Bacon Wrapped Dates ^{GF} \$45

Baked Brie \$42

Pear, Almond, Phyllo

Chicken Tempura \$39

Spicy Orange, Black Sesame Glaze

Coconut Shrimp \$57

Thai Chili Sauce

Cashew Coconut Chicken Satay \$42

Spiced Orange Marmalade

Wild Mushroom & Smoked Chicken Phyllo Cup \$42

Crisp Vegetarian Spring Roll \$39

Sweet and Sour Dipping Sauce

Mini Maryland Crab Cakes \$45

Rémoulade Sauce

Mini Pulled Pork Taco \$52

Cilantro, Queso Fresco

Spinach & Feta Spanakopita \$39

Sticky Pork Lollipop ^{GF} \$45

Housemade Spicy Mango Ketchup

All prices are subject to a 24% 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.

First Course Selections

Salads

The RPH

Included with Dinner Entrée

Baby Greens, Artichoke, English Cucumber, Grape Tomatoes, Shaved Carrot, Dijon Herb Vinaigrette

Royal Park Caesar

Included with Dinner Entrée

Crisp Romaine, Grape Tomatoes, Shaved Parmesan Cheese, Herbed Crostini, Caesar Dressing

Michigan

Field Greens, Toasted Pecans, Honey Roasted Anjou Pears, Crumbled Goat Cheese, White Balsamic Vinaigrette

\$8 Per Guest

Caprese

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

Berry Bibb

Tender Hydro Bibb, Fresh Seasonal Berries, Dried Cherries, Spiced Pecans, Cherry Balsamic Vinaigrette

\$8 Per Guest

Heirloom Golden Beet

Roasted Golden Beets, Goat Cheese Crouton, Spiced Pecans, Garden Field Greens, Cherry Balsamic Vinaigrette

\$9 Per Guest

Rochester

Romaine, Arugula, Honey Roasted Granny Smith Apples, Dried Michigan Cherries, Goat Cheese, Celery Seed Dressing

\$8 Per Guest

Wedge Salad

Iceberg Lettuce, Tomato Wedge, Red Onion, Cucumber, Chick Peas, Carrot, Bacon, Dijon Herb Vinaigrette

\$8 Per Guest

Soups

\$6 per guest

Hot

- Tomato Basil Bisque
- Cream of Chicken Wild Rice
- Minestrone
- Beef Barley

Chilled

- Seasonal Fruit
- Michigan Potato Leek
- Tomato Gazpacho

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Plated Dinner Entrées

Choice of One Entrée**

Served with RPH Salad or Caesar Salad, Artisan Rolls, Butter Rosettes, Starch and Vegetable, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas

**Choice of Two Entrées for Parties up to 250 Guests Maximum, \$3 Per Guest, Additional

**Choice of Three Entrées for Parties up to 250 Guests Maximum, \$4 Per Guest, Additional

Char-Grilled 6oz Filet of Beef*

6 oz. Petite Angus Reserve Center Cut Filet of Beef, Port Wine Sauce \$58 Per Guest

Sirloin Filet*

Chef Recommends Maximum of Medium Temperature

8 oz. Sirloin Filet of Beef, Wild Mushroom Demi-Glace \$52 Per Guest

Parmesan Crusted Breast of Chicken

Topped with Mozzarella Cheese, Crisp Prosciutto, Roasted Roma Tomato, Basil Madeira Reduction \$45 Per Guest

Lemon Herb Chicken

Fresh Lemon & Garlic Marinated Grilled Chicken Breast with Lemon Chicken Jus, Fresh Spinach, Roasted Red Peppers, \$45 Per Guest

Chicken Wellington

Chicken and Forrest Mushroom Filled Puff Pastry, Port Wine Demi-Glace \$48 Per Guest

Char-Grilled 8oz Filet of Beef*

8 oz. Angus Reserve Center Cut Filet of Beef, Brown Ale Cheddar, Tobacco Onions, Au Poivre \$65 Per Guest

Chicken Rochester

Roasted Boneless Breast of Chicken Stuffed with Spinach Florentine, Roasted Red Peppers, Tarragon Mushroom Sauce \$46 Per Guest

Michigan Chicken

Boneless Breast of Chicken Stuffed with Michigan Greens, Local Caciocavallo Cheese, Roasted Cipollini Onions, Seasonal Vegetables, Michigan Apple Demi-Glace \$46 Per Guest

Ginger Sesame Seared Salmon

Chili Soy Glazed Atlantic Salmon, Braised Baby Bok Choy, Shitake Mushroom, Sticky Rice \$46 Per Guest

Salmon

Slow Roasted Atlantic Salmon, topped with tarragon beurre blanc sauce \$46 Per Guest

See your catering manager for additional seasonal fish selections at market price.

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Plated Dinner Duet Entrées

Choice of One Duet Entrée

Served with RPH Salad or Caesar Salad, Artisan Rolls, Butter Rosettes, Starch and Vegetable,
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas

Duets

Filet & Michigan Chicken*

Grilled Petit Filet Mignon of Beef with Roasted Onion Compote, Roasted Chicken Breast Stuffed with Michigan Greens, Local Caciocavallo Cheese, Onion, Michigan Apple Demi-Glace \$59 Per Guest

Filet and Chicken*

Petit Filet of Beef, Balsamic Glazed Cipollini Onions, Forest Mushroom Compote, Pan Seared Chicken Chasseur, Mushroom, Tomato, Onion, Fresh Herbs, White Wine Sauce \$58 Per Guest

Filet and Salmon*

Petit Filet of Beef, Portobello Mushroom Sauce, Pan Seared Atlantic Salmon, Spinach, White Bean and Pancetta Ragout, Citrus Beurre Blanc \$60 Per Guest

Filet & Shrimp*

Petit Filet of Beef Au Poivre, Grilled Shrimp, Garlic Herb Lemon Butter \$60 Per Guest

Filet and Ravioli*

Petit Filet of Beef, Balsamic Demi-Glace, Cipollini Onion Compote, Wild Mushroom Ravioli, Herbed Cream Sauce \$55 Per Guest

Surf & Turf*

6oz Petite Angus Reserve Center Cut Filet of Beef, Wild Mushroom Bordelaise Sauce, Cold Water Lobster Tail, Citrus Beurre Blanc Sauce MKT Price

Vegetarian

Wild Mushroom Polenta

Parmigiano-Reggiano Herb Roasted Polenta, Mixed Vegetables, Arugula Truffle Salad \$41 Per Guest

Roasted Vegetable Ravioli

With Palomino Sauce \$41 Per Guest

Lasagna Spedini

Rolled with Ricotta, Basil, Artichoke, Squash, Carrot, Portobello Mushroom, Red Peppers, Sundried Tomato, Roasted Red Pepper Coulis \$43 Per Guest

Vegan

Risotto

Sundried Tomatoes, Sweet Peas, Cipollini Onions, Artichokes \$40 Per Guest

Grilled Vegetable Stack ^V | ^{GF} | ^{DF}

Sliced Portobello mushroom, onion, tomato, zucchini, yellow squash & eggplant, with an aged balsamic reduction, served over chef's risotto, topped with truffled arugula \$42 Per Guest

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Dinner Buffets

All buffets included freshly brewed coffees. A Minimum of 50 Guests Applies for All Dinner Buffets.
For Buffets of 25-49 guests add \$8 Per Guest

The Mediterranean \$47 Per Guest

Traditional Greek Salad - Creamy Herb Vinaigrette
Roasted Vegetable & Quinoa Salad
Grilled Lemon Herb Chicken Breast - Lemon Beurre Blanc
Mediterranean Tilapia
Marinated Pork Loin - Onions, Peppers
Rice Pilaf
Vegetable Medley
Fresh Lemon Tart & Cheesecake – with Fresh Fruit Topping

Oktoberfest \$52 Per Guest

Warm German Potato Salad
Sweet & Sour Cucumber Dill Salad
Pork Schnitzel
Braised Red Cabbage
Roasted Brussel Sprouts and Sausage
Roast Beef – With Forest Mushrooms
Apple Strudel & German Chocolate Cake

The Caribbean \$52 Per Guest

Island Salad - Organic Mixed Greens , Pineapple, Mandarin Oranges, Dried Cranberries, Cilantro, Green Onion, Sesame Seeds, Honey Lime Dressing
Hearts of Palm Salad - Grilled Asparagus, Sun Dried Tomato
Hoisin Seared Salmon - Caribbean Pilaf
Cumin Rubbed Sirloin Roast - Rustic Sweet Potatoes
Pineapple Glazed Jerk Chicken - Ancho Demi-Glace
Fresh Vegetable Medley
Banana Cream Pie Tart & Key Lime Pie Tart

The All American \$53 Per Guest

Farm to Table Salad - with Poppy Seed & Ranch Dressings
Broccoli Cabbage Apple Slaw - with Dried Cherries & Carrots
Grilled Tenderloin - Michigan Mushroom Demi-Glace
Pan Seared Chicken - Dried Cherry, Red Onion Port Demi
Blackened Whitefish - Roasted Corn Salsa
Roasted Yukon Potatoes
Apple Cobbler & Bumpy Cake

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Plated Desserts

Choice of One Dessert

Michigan Apple Pie with Streusel Topping

Served Warm with Seasonal Ice Cream \$9 Per Guest

Cider Mill Bread Pudding

Apples, Dried Cherries, Apple Butter Sauce \$9 Per Guest

Chef's Seasonal Cheesecake

Fresh Berry Garnish \$9 Per Guest

Royal Park Trio ^{GF}

Mini Warm Chocolate Cake, Crème Brûlée,
Chocolate Covered Strawberry \$10 Per Guest

Chocolate Lava Cake ^{GF}

200 guest maximum

Warm Flourless Chocolate Soufflé Cake, Grand Marnier
Truffle Center, Michigan Cherries \$10 Per Guest

Classic Vanilla Bean Crème Brûlée

Fresh Berries \$10 Per Guest

Trio of Sorbet – GF

Three Sorbets in Martini Glass, Fresh Berries \$8 Per Guest

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Sweet Endings

Sweet Treats \$17 (per guest)

25 guest minimum

Seasonal Fresh Fruit Salad, Mini Pastries, Chocolate Covered Strawberries & Chef's Choice (2) Flavors of Potted Desserts

Sweet Finale \$20 (per guest)

100 guest minimum

Seasonal Fresh Fruit Salad, Assorted Miniature Pastries, Cannoli's, Brownies, Cookies, Crème Brûlée, White and Dark Chocolate Mini Mousse Martinis, Lemon Panna Cotta and Classic Tiramisu

Crème Brûlée Station \$12 (per guest)

25 guest minimum

Select Any Four from The Following Selections

- Milk Chocolate with Sea Salt Caramel
- Orange Dreamsicle with White Chocolate Pearls
- Lemon Meringue
- Vanilla with Fruit, Fresh Whipped Cream
- Rockin' Raspberry with Chocolate Crémeux
- Chocolate Strudel
- Caramel Apple with Housemade Apple Pie Filling, Whipped Cream

Cream Puff Station \$12 (per guest)

25 guest minimum

Cream Puff Pastries, Local Ray's Vanilla Ice Cream, Sanders Hot Fudge and Caramel Sauce, Strawberry Sauce, Whipped Cream, Chocolate Shavings, Peanuts, Assorted Candies, Sprinkles

Ice Cream Sundae Station \$14 (per guest)

*50 guest minimum. *Attendant Included*

Local Ray's French Vanilla and Chocolate Ice Creams Served with The Following Toppings

Toppings: Chocolate Shavings, Peanuts, Pecans, Sprinkles, M&Ms, Snickers, Chopped Oreos, Maraschino Cherries, Whipped Cream, Strawberry Topping, Sanders Hot Fudge and Caramel Sauces

Potted Dessert Bar \$14 (per guest)

*25 guest minimum. *Attendant Included*

Select Any Three Mini Mason Jar Confections

Coconut Cream, Lemon Meringue, Cheesecake (Blueberry, Cherry or Strawberry), Banana Cream, Key Lime, Baked Apple, Cherry or Mixed Berry, Chocolate Silk, Chocolate Salted Caramel, Malted Caramel Mousse with Praline Pretzel Crust

Additional Flavors \$2 (per guest)

Shortcake Bar \$12 (per guest)

25 guest minimum

Select Three Flavors: Chocolate Pound Cake, Sweet Biscuits, Angel Food Cake, Lemon Pound Cake

Toppings: Strawberry Sauce, Mixed Berry Sauce, Lemon Curd

Served with Whipped Cream and Berry Garnish

Brownie & Pie A la Mode Station \$15 (per guest)

50 guest minimum

Warm Triple Chocolate Chunk Brownie, Warm Individual Cherry, Apple and Blueberry Housemade Pies, Local Ray's French Vanilla Ice Cream, Caramel, Chocolate Sauce, Fresh Whipped Cream

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Beverage Selections

Liquor Selections

All Bar Selections Include Liquor, Beer, Wine, Choice of Prosecco or Champagne and Soft Drinks.
Charges are on a per guest basis for continuous bar service.

Premium

Absolut
Beefeater
Bacardi
Sauza Agave Silver
Jim Beam
Dewar's
Canadian Club
Jack Daniel's
Captain Morgan

Top Shelf

Tito's
Valentine
Tanqueray
Bacardi
1800 Reposado
Maker's Mark
Crown Royal
Johnny Walker Black
Courvoisier VSOP
Jack Daniel's
Captain Morgan

Super Premium

Grey Goose
Cîroc
Hendricks
Bacardi
Patrón
Knob Creek Bourbon
Glenfiddich 12
Hennessey VS
Jack Daniel's
Captain Morgan
Baileys

Premium Pricing

Two Hours \$29.00
Three Hours \$35.00
Four Hours \$42.00
Five Hours \$48.00

Top Shelf Pricing

Two Hours \$32.00
Three Hours \$39.00
Four Hours \$45.00
Five Hours \$50.00

Super Premium Pricing

Two Hours \$35.00
Three Hours \$41.00
Four Hours \$47.00
Five Hours \$54.00

Consumption / Cash Bar Prices

Charges are on a per drink basis.

Premium Brand Cocktails \$9.00
Top Shelf Brand Cocktails \$10.00
Super Premium Brand Cocktails \$11.00
Domestic Beer \$6.00
Premium Beer \$7.00
Premium Wine \$8.00
Soft Drinks \$4.00
Sparkling Water \$4.00
Bottled Water \$4.00
Premium Martini Cocktails \$11.00
Top Shelf Martini Cocktails \$14.00
Cordials \$12.00 & Up

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Beverage Selections

Coffee Stations

Royal Coffee Station \$10 (per guest)

Regular and Decaffeinated Coffee Served with Flavored Syrups, Cinnamon, Candied Lemon Zest, Whipped Cream, Chocolate Shavings, Sugar Swizzle Sticks

Coffee Station Cordials \$5 (per guest)

Can be Added to The Royal Coffee Station. \$75 Attendant Fee Required

Select One

Frangelico, Sambuca, Baileys, Amaretto, Kahlua, Godiva

Hosted Beer, Wine and Soft Drink Package Bar

Package includes Bottled Beer, Premium Wine, Choice of House Prosecco or House Champagne and Soft Drinks
Charges are on a per person basis for continuous bar service.

Two Hours \$24.00

Three Hours \$30.00

Four Hours \$36.00

Five Hours \$41.00

Bottled Beer Selections

Corona, Bud Light, Amstel Light, Labatt Blue, Stella, Bell's Two Hearted, Heineken N/A

Premium Wine Selections

10 Span Chardonnay, Avalon Cabernet Sauvignon, Line 39 Pinot Noir, 13 Degrees Celsius Sauvignon Blanc, House Moscato, House Prosecco

Craft Beer Draft Selections

Half Keg Draft (120 Servings)

Stella Artois	\$425
Griffin Claw IPA	\$475
Atwater Dirty Blonde	\$425
New Holland Oatmeal Stout	\$425
Samuel Adams	\$425
Rochester Mills Royal Park Red	\$425

Champagne Toast

House Champagne or Prosecco \$3.00 per person

Additional Beverage Information

Bartenders – Hosted

\$150 Per Bartender

One Bartender Required for Every 75 Guests

Bartenders – Cash

\$200.00 Per Bartender

One Bartender Required for Every 75 Guests

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