

Suite Menu

All orders require a minimum of 72 hours advanced notice, and will be delivered via contactless knock & drop service. Includes disposable plates, napkins, and silverware.



BREAKFAST

Breakfast Pastries \$42

One dozen assorted muffins, danish, and plain and chocolate croissants served with whipped butter

Yogurt \$4 Each

Assorted individual chobani yogurts

SALADS

Serves 6 - 8 guests

Chicken Caesar * ^{GFA} \$46

Grilled chicken, baby gem romaine, herb crouton, shaved parmesan

Park Panzanella ^{GF} \$48

Kale, mixed greens, roasted butternut and acorn squash, pickled red onion, croutons, candied walnuts, fresh shaved parmesan, maple balsamic vinaigrette

Fresh Assorted Fruit ^{GF} \$40

Chef's seasonal selection

SHAREABLES

Serves 6 - 8 guests

Jenn's Famous House Made Warm Pretzels & Dip \$42

Served with assorted mustards, beer chese, and jalapeño cream cheese dipping sauces

Veggies & Hummus ^{GF} \$38

Served with a side of pita bread

Tortilla Chips & Salsa Duo ^{GF} \$32

Crisp tortilla chips, roasted tomato salsa

Lavash Sandwich Platter \$68

Assorted grilled veggie and turkey lavash wraps

Michigan Whitefish Pate ^{GFA} \$36

Red caviar, sea salt bagel chips

Colossal Shrimp Cocktail \$38

Ten poached jumbo shrimp, fresh horseradish, spiced cocktail sauce

House Made Kettle Chips ^{GF} \$24

Served with ranch dipping sauce

OVEN-FIRED PIZZAS

substitute for cauliflower crust ^{GF} 2

Frank \$18

The best pepperoni pizza ever

Fig & Prosciutto \$19

Acorn fed prosciutto, chevre, baby arugula, aged balsamic reduction

Margherita \$ 17

Buffalo mozzarella, san marzano tomato sauce, EVOO, Fresh basil

DESSERT

Brownies \$40

One dozen house made triple chocolate chunk brownies

Fresh Baked Cookies \$40

One dozen assorted house made cookies

Holiday Mini Pastries \$60

Assorted house made mini pastries by the dozen

Potted Desserts \$60

One dozen assorted potted desserts consisting of pumpkin cheesecake, caramel apple pie, and holiday berry cobbler

BEVERAGES

Coffee \$32

Serves 6 - 8 guests

One pot of Royal Park regular or decaf roasted coffee with classic accompaniments

Carafe of Juice \$14

Choice of orange, grapefruit or cranberry

Fiji Bottled Water \$4

Pepsi Products \$4

WINE

Ask us about our current house brand selections served by the bottle

Prosecco \$44

Champagne \$40

Chardonnay \$39

Sauvignon Blanc \$40

Cabernet \$44

Pinot Noir \$44

Mawby Sparkling Sex Rosé \$52

BOTTLED BEER

Served in 6-pack quantities \$36

Labatt Blue

Stella Artois

Bell's Two-Hearted

Bud light

ON THE ROCKS COCKTAILS

Individually bottled \$14 each

Hornitos Margarita

Knob Creek Old-Fashioned

Effen Cosmopolitan

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.

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