



ROYAL PARK  
HOTEL

EVERY DAY LUXURY

# Strolling

600 East University Drive Rochester, MI 48307  
Sales & Catering (248) 453-8737 • Fax (248) 652-8903  
[www.royalparkhotel.net](http://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 <sup>GF</sup> \$42

Romaine Hearts, Marinated Grilled Chicken Breast, Grape Tomato

### Asian Vegetable Crudit  <sup>GF</sup> | <sup>VG</sup> \$46

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

### Garden Vegetables Shooter <sup>GF</sup> | <sup>VG</sup> \$48

Spring Dipping Sauce

### Prosciutto Wrapped Mozzarella & Basil <sup>GF</sup> \$44

### Roasted Tomato Bruschetta \$39

Ch vre, Herb Crostini

### Sesame Seared Tuna \$55

Daikon Slaw, Honey Soy Drizzle

### Smoked Chicken Salad \$45

Goug re, Basil Salad

### Smoked Salmon Roulade \$46

Wheat Crostini

### White Cheddar Cheese Cr me Br l e \$42

Caramelized Onion, Rye Bread, Roasted Pears

### Smoked Lentil Fritter <sup>GF</sup> | <sup>DF</sup> | <sup>V</sup> \$39

Apricot Chutney & Pepitas

## Hot Hors d'Oeuvres

### Applewood Smoked Bacon Wrapped Sea Scallops <sup>GF</sup> \$42

Citrus Aioli

### Baby New Zealand Lamb Chops <sup>GF</sup> \$78

Rosemary Balsamic Jus

### Bacon Wrapped Dates <sup>GF</sup> \$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

R moulade Sauce

### Mini Pulled Pork Taco \$52

Cilantro, Queso Fresco

### Spinach & Feta Spanakopita \$39

### Sticky Pork Lollipop <sup>GF</sup> \$45

Housemade Spicy Mango Ketchup

# Specialty Display Stations

A Minimum of 40 Guests Applies for All Reception Stations. 1.5 Hours Maximum Service Time

## Imported and Domestic Cheese Display \$10 (per guest)

Michigan Artisan and International Cheeses, Berries, Grapes, French Baguettes, Assorted Crackers

## Mezza Display \$15 (per guest)

Grilled Vegetables, Assorted Olives, Prosciutto Wrapped Asparagus, Sliced Salami and Soppressata, Aged Parmesan and Marinated Manchego Cheese, Crusty Breads and Bread Sticks, Herbed Olive Oil, Balsamic Vinegar

## Mediterranean Display \$16 (per guest)

Fattoush, Baba Ghanoush, Hummus, Roasted Tomato Hummus, Soft Pita Triangles, Crisp Pita Chips, Crusty Breads, Tomato, Feta, Black Olive Salad, Green Lentils, Chickpeas, Roasted Beet Salad, Assorted Olives, Vidalia Onions, Carrots

## Lettuce Wrap Display \$19 (per guest)

Thai Chicken, Thai Beef, Asian Cucumber Salad, Red Cabbage Slaw, Sesame Carrot Salad, Crispy Rice Noodles, Chopped Peanuts, Thai Chili, Yuzu Dressing, Hoisin

## Garden Vegetable Crudités Display \$8 (per guest)

Tricolor Peppers, Carrots, Celery, English Cucumbers, Grilled Asparagus, Assorted Baby Tomatoes, Broccoli, Cauliflower, Zucchini, Squash, Cusabi Dressing, Herbed Ranch Dressing

## Antipasti Display \$22 (per guest)

Fresh Herb Grilled Portobello Mushroom, Zucchini, Summer Squash, Asparagus, Red Onions, Sliced Prosciutto di Parma, Soppressata, Salami, Roasted Red and Yellow Pepper Salad, Garlic Cloves, Capers, Fresh Mozzarella, Basil Roasted Tomatoes, Ripened Melon Slices, Variety of Marinated Olives, Grilled Crostini, Hearth Baked Breads, Olive Oils, Balsamic Vinegars

# Strolling Stations

## French Fry Station (Choose Two) \$9 (per guest)

Crispy Golden Regular-Cut, Tater Tots, Waffle and Side Winder Fries, Served with a Selection of Any Three Sauces

**Sauce Selections:** Sriracha Mayo, Ranch Dressing, Wasabi Mayo, Mango Ketchup, Sweet Thai Chili Sauce

**Add Chili & Cheese Sauce \$3 (per guest)**

## Soup & Salad Station \$15 (per guest)

*40 guest minimum*

Tomato Basil Bisque, Cream of Chicken & Wild Rice, Organic Greens with Seasonal Selection of Garden Fresh Toppings, Served with Poppy Seed and Ranch Dressings, Sliced Baguette, Crostini

## Sushi Display\* MKT Price (per guest)

*100-piece minimum*

Vegetable Roll, California Roll, Smoked Eel Roll, Spicy Tuna Roll, Nigiri, Sashimi, Wasabi, Pickled Ginger, Soy Sauce, Chop Sticks

## Gourmet Mac & Cheese Station (Choose Three) \$15 (per guest)

*40 guest minimum*

- Artisan Herbed
- Smoked Chicken Carbonara
- White Cheddar, Spinach and Bacon
- Buffalo Chicken
- BBQ Brisket
- Cajun Chicken & Shrimp Bowtie

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.

marked with an asterisk may be cooked to order.

# Slider Station

Selection of Two - \$12 Per Guest

Selection of Three - \$16 Per Guest

40 Guest Minimum

40 Minutes of Service Maximum

## **Southerner**

Buttermilk Biscuits, Fried Chicken Breast Cutlet, Pickle Chip

## **Carolina**

Pulled Pork, Coleslaw, Pickle Chip, Fried Onion Straws, BBQ Sauce, Carolina Mustard Sauce

## **Ja'makin Me Hungry**

Jerk Chicken Breast, Pepper Jack Cheese, Pineapple Salsa

## **Caprese**

Toasted Baguette, Vine Ripened Tomato, Fresh Mozzarella, Balsamic Vinaigrette Reduction

## **Ocean**

Crab Cake, Tomato, Lettuce, Lemon Tartar Sauce

## **Thanksgiving Day**

Roasted Turkey, Stuffing, Cranberry Sauce

## **All-American**

Hamburger Patty, Sautéed Onions, American Cheese, Pickle Chip

## **Reuben**

Corned Beef, Swiss Cheese, Sauerkraut, Russian Dressing

## **Veg-Head**

Mini Pita Bread, Black Bean Burger, Guacamole, Micro Greens

## **Greek**

Lamb Burger, Feta, Greek Olive Tapenade, Tomato, Lemon Dressed Micro Greens

# Culinarian

One Culinarian Attendant Required Per 75 Guests at Reception Stations. \$125 Per Chef Attendant. A Minimum of 40 Guests Applies for All Reception Stations.

**Pasta Station** \$15 (per guest)

*\$125 Chef Attendant Fee*

Penne, Farfalle, Tortellini, Basil Marinara, Parmesan Alfredo, Palomino, Pesto, Forest Mushrooms, Garden Vegetable Garnishes, Italian Garlic Bread, Focaccia, Olive Oil, Parmigiano-Reggiano

**Add** Chicken, Shrimp or Italian Sausage \$8 (per guest)

**Mashed Potato Station** \$12 (per guest)

Idaho, Yukon Gold and Sweet Potato Mash, Whipped Butter, Wisconsin Cheddar, Goat Cheese Crumbles, Bacon, Sour Cream, Chives, Caramelized Onions, Brown Sugar, Served in a Martini Glass

**Asian Stir Fry** \$17 (per guest)

*\$125 Chef Attendant Fee*

Chicken, Shrimp, Pea Pods, Bamboo Shoots, Scallions, Water Chestnuts, Mushrooms, Bean Sprouts, Cashews, Mixed Vegetables, Ginger Fried Rice, Hoisin Sauce, Soy Sauce, Teriyaki Sauce, Sesame Oil

**Whole Roasted Beef Tenderloin\*** \$26 (per guest)

Served with Assorted Mustards, Creamy Horseradish Sauce, Wild Mushroom, Béarnaise Sauce, Hearth Baked Sourdough Rolls

**Whole Turkey** \$14 (per guest)

Sage Rubbed Slow Roasted Turkey, Served with Assorted Mustards, Cranberry Cherry Chutney, Giblet Gravy, Silver Dollar Rolls

**Salmon En Croute\*** \$18 (per guest)

Pastry Wrapped Filet of Salmon, Asparagus Chive Mousse

**Sesame Seared Ahi Tuna\*** MKT Price (per guest)

Rare Seared Ahi Tuna, Hoisin Glaze, Wasabi Cucumber Sauce, Cucumber Salad

**Rack of Lamb Provencal\*** \$45 (per rack)

Mustard, Herb Crumb Crusted Rack of Lamb, Roasted Garlic Balsamic Jus

# 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 Crèmeux
- 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

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.  
marked with an asterisk may be cooked to order.

# Full Bar Package

Package Includes Liquor, Bottled Beer, Premium Wine, Mixers and Soft Drinks

## LIQUOR

### Premium

Absolut Vodka  
Beefeater Gin  
Bacardi Rum  
Captain Morgan Rum  
Sauza Agave Silver Tequila  
Jim Beam Bourbon  
Canadian Club Whiskey  
Jack Daniel's Whiskey  
Dewar's Scotch

### Top Shelf

Tito's Handmade Vodka  
Tanqueray Gin  
Bacardi Rum  
Captain Morgan Rum  
1800 Reposado Tequila  
Maker's Mark Bourbon  
Crown Royal Whiskey  
Jack Daniel's Whiskey  
Johnnie Walker Black Scotch

### Super Premium

Grey Goose Vodka  
Hendricks Gin  
Bacardi Rum  
Captain Morgan Rum  
Patrón Silver Tequila  
Jack Daniel's Whiskey  
Knob Creek Bourbon  
Crown Royal Whiskey  
Glenfiddich 12 yr Scotch

## Bottled Beer

Bud Light, Labatt Blue, Stella, Bell's Two Hearted, N/A Beer, Hard Seltzer

## Premium Wine

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

## Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Schweppes Ginger Ale

### Premium Bar

Two Hours | **\$29**  
Three Hours | **\$35**  
Four Hours | **\$42**  
Five Hours | **\$48**

### Top Shelf Bar

Two Hours | **\$32**  
Three Hours | **\$39**  
Four Hours | **\$45**  
Five Hours | **\$50**

### Super Premium Bar

Two Hours | **\$35**  
Three Hours | **\$41**  
Four Hours | **\$47**  
Five Hours | **\$54**

### **\$150 Per Bartender (Hosted Bar)**

One Bartender Required for Every 100 Guests

# Beer & Wine Package

Package Includes Bottled Beer, Premium Wine and Soft Drinks

Two Hours | **\$24**

Three Hours | **\$30**

Four Hours | **\$36**

Five Hours | **\$41**

## Bottled Beer

Bud Light, Labatt Blue, Stella, Bell's Two Hearted, N/A Beer, Hard Seltzer

## Premium Wine

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

## Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Schweppes Ginger Ale

## Hosted Bar

(Charges Are On a Per Drink Basis)

Premium Brand Cocktails | **\$9**

Premium Martini Cocktails | **\$11**

Top Shelf Brand Cocktails | **\$10**

Top Shelf Martini Cocktails | **\$14**

Super Premium Brand Cocktails | **\$11**

Super Premium Martini Cocktails | **\$15**

Cordials | **\$12 & Up**

Domestic Bottled Beer | **\$6**

Premium Bottled Beer | **\$7**

Premium Wine by the Glass | **\$8**

Soft Drinks – Pepsi Products | **\$4**

Sparkling Water | **\$4**

Bottled Water | **\$4**

### **\$150 Per Bartender (Hosted Bar)**

One Bartender Required for Every 100 Guests

## Cash Bar

(Charges Are On a Per Drink Basis)

Premium Brand Cocktails | **\$10**

Premium Martini Cocktails | **\$12**

Top Shelf Brand Cocktails | **\$11**

Top Shelf Martini Cocktails | **\$15**

Super Premium Brand Cocktails | **\$12**

Super Premium Martini Cocktails | **\$16**

Cordials | **\$13 & Up**

Domestic Bottled Beer | **\$7**

Premium Bottled Beer | **\$8**

Premium Wine by the Glass | **\$9**

Soft Drinks – Pepsi Products | **\$4**

Sparkling Water | **\$4**

Bottled Water | **\$4**

### **\$150 Per Bartender (Cash Bar)**

One Bartender Required for Every 75 Guests



# Bar Enhancements

## Craft Beer On Draft

(Half Keg 120 Servings)

Stella Artois | \$425

Bell's Oberon (Seasonal) | \$425

Griffin Claw IPA | \$475

Atwater Dirty Blonde | \$425

New Holland Oatmeal Stout | \$425

Samuel Adams | \$425

Rochester Mills Royal Park Red | \$425

**\*Please See Your Catering Manager for Special Requests and availability**

## Signature Craft Cocktails | \$195 Per Gallon

(14-16 Servings)

### Elderflower Lemon Drop

Vodka, Gin, St. Germain, House Sour, Lemon Peel

### Royal Manhattan

Peach and Pecan Infused Bourbon, Amaretto Cherry, Simple Syrup

### Seasonal Sangria

Red or White Wine, Infused Seasonal Fruits, Brandy, Schweppes Ginger Ale

**\*Please See Your Catering Manager for Special Requests**

## Champagne Toast | \$3 Per Guest

House Champagne or Prosecco

## Wine Pour | \$39 Per Bottle

10 Span Chardonnay, 13 Degrees Celsius Sauvignon Blanc

Avalon Cabernet Sauvignon, Line 39 Pinot Noir