

The Reception Package

\$42 | per person

Includes one champagne cocktail for first 30 minutes, *house salad or soup du jour, fresh baked rolls, butter rosettes*, freshly brewed coffees, assorted herbal teas, iced tea, cake cutting

Champagne Cocktail *(Select One)*

Mimosa, Bellini, or Pomosa

Choice of Entrée *(Select One)*

Choice of two entrées is an additional \$5 per guest. Multiple entrée counts must be pre-selected, and are due 14 days prior to event date. Client to provide meal indicator cards for each place setting.

Chicken Roulade ^{GF}

Roasted chicken breast filled with spinach florentine, topped with red peppers, artichokes, lemon caper butter, served with roasted rosemary potatoes and fresh asparagus

Parmesan Encrusted Chicken

Parmesan encrusted breast of chicken topped with mozzarella cheese, crisp prosciutto, roasted tomatoes, with a basil maderia reduction, served with roasted rosemary potatoes and fresh vegetable medley

Chicken Supreme ^{GF}

Roasted breast of chicken, topped with truffle mushroom ragout, sundried tomato and olive tapenade, thyme jus, served with asiago polenta and haricot verts

Salmon

Slow roasted Atlantic salmon, topped with a tarragon bierre blanc sauce, served with lemon thyme risotto and fresh asparagus

Grilled Vegetable Stack ^{V | GF | DF}

Sliced portobello mushroom, onion, tomato, zucchini, yellow squash and eggplant, with an aged balsamic reduction, served over chef's risotto, topped with truffled arugula

Poached Pear Salad

Herb roasted chicken, frisee and watercress, prosecco poached pears, dried tart cherries, toasted walnuts, maytag bleu cheese, champagne dressing

Michigan Inspired Salad

Grilled chicken breast, mixed baby greens, seasonal berries, granny smith apples, dried tart Michigan cherries, sugar spiced pecans, goat cheese, honey raspberry vinaigrette

Royal Cobb Salad

Chopped grilled chicken breast, crisp iceberg lettuce, smokehouse bacon, tomatoes, eggs, crumbled bleu cheese, avocado, shaved red onion, lemon avocado dressing

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.

Rev. 02.22

Shower
Menu

ROYAL PARK HOTEL
600 East University Drive
Rochester, MI 48307
Phone 248.652.2600
Fax 248.652.8903
www.royalparkhotel.net



The Celebration Package

\$40 | per person

Includes one champagne cocktail for first 30 minutes, choice of starter, *fresh baked breads, butter rosettes, seasonal jams*, freshly brewed coffees, assorted herbal teas, iced tea, cake cutting

Champagne Cocktail *(Select One)*

Mimosa, Bellini, or Pomosa

Starter *(Select One)*

Granola berry parfait or fresh fruit cup

Choice of Entrée *(Select One)*

Plated brunch is available for up to 80 guests

Choice of two entrees is an additional \$5 per guest. Multiple entrée counts must be pre-selected, and are due 14 days prior to event date. Client to provide meal indicator cards for each place setting.

Avo-Tahini Toast ^v

Multigrain toast, smashed avocado, cherry tomatoes, pickled red onion, lemon-tahini sauce, goat cheese, served with lemon arugula salad

California Eggs Benedict *(Groups of 50 or less)*

Poached eggs atop toasted english muffin halves, layered with sliced avocado, heirloom tomatoes, arugula and classic hollandaise sauce, served with house made breakfast potatoes

Egg White Frittata

Slow cooked egg white frittata with sliced wild mushrooms, roasted onions, fresh asparagus, spinach, cheddar and Monterey jack cheese, served with lemon arugula salad

Farmhouse Breakfast Quiche

Goat cheese, broccoli, and caramelized onion quiche, served with potato hash, tomato and arugula salad

Add-Ons

\$4 | per person

Applewood Smoked Bacon

Country Sausage

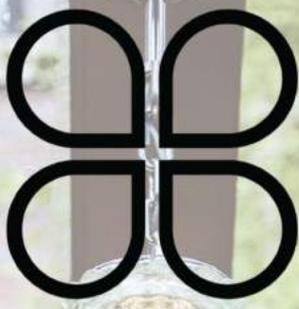
Turkey Bacon

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Package Enhancements

Passed Hors d'Oeuvres

priced per dozen, two dozen minimum order

Korean Beef Skewer - kimchi, scallion, sesame	41
Smoked Chicken Salad - gougère, basil salad	43
Roasted Tomato Bruschetta - chèvre, herb crostini	38
Chicken Caesar Forks ^{GF} - chicken, romaine, parmesan	36
Smoked Salmon Canapé - chives, crème fresh, dill	38
Crisp Vegetarian Spring Roll - sweet and sour dipping sauce	38
Spinach and Feta Spanakopita - lemon garlic aioli dipping sauce	36
Tuna Poke on Wonton Crisp ^{GFA} - wasabi aioli	42
Garden Vegetable Shooter ^{GF IV} - spring dip	48
Deviled Egg ^{GF} - bourbon bacon jam	36
Caprese Skewers - mozzarella, tomato, basil, balsamic	41

Accompaniments

price listed is per guest unless otherwise noted

Champagne Splashed Fruit Salad - served in a martini glass	7
One Dozen Mini Assorted Scones - butter & preserves	38

Soup Selections <i>(Select One)</i>	6
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HOT

Tomato Basil Bisque - served with a goat cheese crostini
Cream of Mushroom & Wild Rice - truffle essence
Tuscan Vegetable Minestrone - served with a grilled crostini

CHILLED (seasonal)

Watermelon and Mango Gazpacho
Chilled Tomato Gazpacho
Creamy Thai Cucumber & Avocado

Intermezzo

Lemon Sorbet - served in silver clough dish with demitasse spoon, fresh mint garnish

Cake Plate Enhancements

price listed is per guest

Ice Cream or Sorbet - served in a chocolate cup	5
Chocolate Dipped Strawberry	5
Cake Plate - with whipped cream & berries	4

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Desserts

Plated Desserts

Royal Park Trio ^{GF} – mini warm chocolate cake, crème brûlée, chocolate dipped strawberry	14
Sorbet Trio ^{GF} – three sorbets served in a martini glass, topped with fresh berries	8
RPH Famous Vanilla Cheesecake - fresh berry garnish	10
Classic Vanilla Bean Crème Brûlée - with seasonal berries	10
Shortcake - served with whipped cream and berry garnish	12
Select Your Base Layer - sweet biscuits or pound cake	
Select Your Topping - traditional strawberry, or mixed berry sauce	
Cream Puffs - puff pastries, local Ray's vanilla ice cream, Michigan Sander's hot fudge and caramel sauce, whipped cream, chocolate shavings	12

Create Your Own Mini Sweets

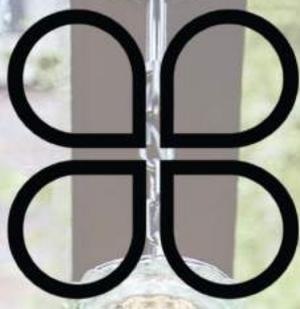
mini sweets priced per dozen, two dozen minimum order

Chocolate Covered Strawberries	48
Crème Brûlée	60
Cheesecake Lollipops	42
Cannolis	42
Cream Puffs	42
Eclairs	42
Assorted Pastries	48
Fresh Fruit Tarts	42
Rice Krispy Treats	42
Mini Chocolate Lava Cake - with white truffle center	42
Chocolate & White Chocolate Mousse Martinis	60
Fresh Fruit Skewers	84
Mini Potted Desserts <i>(Select One)</i>	54
coconut cream, lemon meringue, cheesecake (blueberry, cherry or strawberry), banana cream, key lime, baked apple, cherry, mixed berry, chocolate silk, chocolate salted caramel, malted caramel mousse with praline pretzel crust	
Fresh Baked Cookies <i>(Select One)</i>	42
triple chocolate, chocolate chip, peanut butter, oatmeal	

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Beverages

Non-Alcoholic Selections

- Lemonades** - lemonade (traditional, strawberry or blueberry), cucumber mint water, arnold palmer (2 gallon minimum order, yields 14-16 servings per gallon) 49 | Gallon
- Sparkling Tropical Fruit Punch** 49 | Gallon
- Soft Drink Service** - Pepsi, Diet Pepsi, Sierra Mist, Schweppes Ginger Ale (based on consumption) 4 Each

Wine & Bubbly Selections

- All About The Bubbles** - house champagne or prosecco 40 | Bottle
- Add The Following Carafes of Juice** - choice of orange, pomegranate, peach, mango, pear, pineapple 15 | Carafe
- Seasonal Berry Garnish** MKT Price
- Mimosa, Bellini or Pomosa** - yields 14-16 servings per gallon 85 | Gallon
- House Red or White Wine** - (Select One Red & One White) 42 | Bottle
10 Span Chardonnay , 13 Degrees Celsius Sauvignon Blanc, Avalon Cabernet Sauvignon , Line 39 Pinot Noir

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