



ROYAL PARK
HOTEL
EVERY DAY LUXURY

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

Breakfast and Brunch



2016 – AAA Four Diamond Award
2015 – Best Sales Engagement - Worldhotels

WORLDHOTELS
where discovery starts

Plated Breakfasts

Served with Seasonal Muffin, Butter Rosettes,
Fresh Squeezed Orange, Cranberry Juice, Assorted Herbal Teas,
Freshly Brewed Regular and Decaffeinated Coffee

Farmhouse Breakfast Quiche

Flourless Quiche Lorraine, Sweet Potato Hash, Asparagus, Oven Roasted Roma Tomato
\$23.00 Per Guest

The Original

Fresh Fruit Cup, Scrambled Eggs, Applewood Smoked Bacon,
Roast Yukon Gold Potatoes
\$21 Per Guest

Eggs Benedict

Farm Fresh Poached Eggs, Canadian Bacon on Toasted English Muffin, Hollandaise Sauce,
Baked Herbed Tomatoes, Asparagus, Breakfast Potatoes
(Available for Groups of 50 Guests or Less)
\$25 Per Guest

A Minimum of 10 Guests Applies
Maximum of 25 Guests Applies

Breakfast and Brunch Buffets

Served with Fresh Squeezed Orange Juice and Cranberry Juice,
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas

A Minimum of 25 Guests Applies for All Buffet Stations

Classic Continental

Fresh Squeezed Orange and Cranberry Juice
Sliced Seasonal Fresh Fruit and Whole Fruits
Fresh Baked Breakfast Scones
Croissants, Muffins and Assorted Bagels
Sweet Butter, Fruit Preserves, Flavored Cream Cheese
\$19 Per Guest

European Spa Continental

Fresh Made Scones
Hard Boiled Eggs, Sliced Ham, Cheddar Cheese
Fresh Made Fruit Smoothie
Sliced Seasonal Fresh Fruit, Berries and Whole Fruits
Greek Yogurt, Granola and Fruit Breakfast Parfait
\$24 Per Guest

Rochester Breakfast

Fresh Squeezed Orange and Cranberry Juice
Sliced Seasonal Fresh Fruit
Fresh Baked Assorted Baked Goods
Fruit Preserves and Sweet Butter
Greek Yogurt, Granola and Fruit Breakfast Parfait
Fluffy Scrambled Eggs*
Crisp Applewood Smoked Bacon and Breakfast Sausage Links
Fried Potatoes
\$25 Per Guest

Sunrise Brunch

Seasonal Fresh Fruit
Fresh Baked Breakfast Breads
Fruit Preserves, Sweet Butter
Kugelhopf French Toast, Warm Maple Syrup
Fluffy Scrambled Eggs, Chopped Chives*
Scottish and Hot Smoked Salmon Display, Traditional Garnishes,
Assorted Bagels and Cream Cheese
Roasted Red Skin Potatoes
\$30.00 Per Guest

The Paint Creek Brunch

Fresh Baked Breakfast Breads, Fruit Preserves, Sweet Butter
Cheese Blintz & Mixed Berry Compote
Fluffy Scrambled Eggs, Chopped Chives*
Crisp Applewood Smoked Bacon, Country Sausage Links
Fried Potatoes
Tossed Organic Greens Salad
Tenderloin with Balsamic Roasted Tomato, Onion Chutney
Lemon Rosemary Chicken
Asiago Tortellini with Mushroom, Green Peas
Mini Crème Brûlée, Finger Pastries, Mousse-tinis
\$41.00 Per Guest

Create Your Own Breakfast Buffet

Orange Juice, Coffee, Fresh Seasonal Sliced Fruit, Yogurt, Roasted Breakfast Potatoes
Housemade Pastries and Muffins, Sweet Butter Rosettes, Preserves

Choice of One:

Scrambled Eggs
Vegetarian Breakfast Strata
Quiche (Select One):
Ham and Cheddar,
Spinach and Feta or Vegetable

Choice of Two:

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

Choice of One:

Pancakes
Fresh Baked Cinnamon French Toast
Biscuits and Sausage Gravy

\$32 Per Guest

Breakfast Enhancements

(Enhancements can only be added to Continental and Breakfast Buffets)

Omelette Station

Cheddar and Swiss Cheese, Salsa,
Peppers, Tomatoes, Baby Spinach,
Onions, Scallions, Mushrooms,
Bacon, Smoked Ham, Chorizo
\$8 Per Guest / 40 Guest Minimum
\$125 Chef Fee

Make Your Own Bagel

Today's Bagel Selections,
Herbed, Sweet and Plain Cream Cheese,
Honey, Peanut Butter, Nutella, Preserves,
Fresh Butter
\$7 Per Guest
10 Guest Minimum

New York Bagels

All From "Make Your Own Bagel" Plus:
Smoked Atlantic Salmon,
Smoked Whitefish Spread, Capers,
Chopped Eggs, Vine Ripened Tomatoes,
Red Onions, Dill Mustard Sauce
\$18 Per Guest
20 Guest Minimum

Mini Breakfast Croissants

Ham, Egg and Cheese
(Substitute Canadian Bacon for Sausage)
\$48 per Dozen

Breakfast Burrito

Flour Tortilla, Scrambled Eggs, Chorizo,
Cheddar, Guacamole, Black Beans,
Salsa, Sour Cream
\$48 per Dozen

English Muffin Sandwich

Scrambled Eggs, Canadian Bacon,
Swiss Cheese, Tomato
\$52 per Dozen

Creamy Irish Oatmeal

Dried Cherries, Brown Sugar,
Pure Maple Syrup
\$6 Per Guest
10 Guest Minimum

Parfaits

Greek Yogurt, Granola,
Fresh Fruit
\$8 Per Guest
10 Guest Minimum

French Toast

Fresh Baked Cinnamon French
Toast
\$4 Per guest

Cheese Blintzes with Mixed Berry Compote

\$5 Per Guest

Assorted Mini Scones

Butter, Preserves
\$38 Per Dozen

Donut Board

Select Housemade Favorites
\$64 Per Two Dozen Minimum

Fresh Sliced Fruit

\$8 Per Guest

Assorted Breakfast Cereals

Whole, 2% or Skim Milk
\$6 Per Guest

Shortcake Bar

Served with Whipped Cream and Fresh Berry Garnish
Select Three Flavors: Chocolate Pound Cake, Sweet Biscuits, Angel Food Cake, Lemon Pound Cake
Select Three Toppings: Strawberry Sauce, Mixed Berry Sauce, Lemon Curd
\$9 Per Guest / 25 Guest Minimum

Beverages

The Lemonade Stand

Choice of Strawberry Lemonade, Blueberry Lemonade, Cucumber Mint Infused Water, Arnold Palmer
\$49 Per Gallon

Sparkling Tropical Fruit Punch (Non-Alcoholic)

\$49 Per Gallon

Mimosa

Traditional \$74 Per Gallon

Bloody Mary with Traditional Garnishes

Mod Picks with Sausage, Cheese, Blue Cheese Olives
\$175 Per Gallon

Green Machine

Plain Yogurt, Selection of Kale, Spinach, Banana, Pineapple,
Mixed Berries, and Protein Powder
\$8 Per Guest
\$25 Server Attendant Fee

Create Your Own Mimosa Bar

Michelle Brut Champagne or Enza Prosecco
\$34 per bottle
Allure Sparkling Pink Moscato or Blanc de Blue
Sparkling Wine \$39 per bottle
Add the Following carafes of juice:
Orange, Pomegranate, Peach, Mango, Pear, Pineapple
\$15 each – Add: Fruit Skewer \$5.00 each

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.

* Items marked with an asterisk may be cooked to order. **Items marked with two asterisks limit a minimum of two dozen per flavor.