



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

Lunch



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

WORLDHOTELS
where discovery starts

Lunch Buffets

Includes Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas

A Minimum of 25 Guests Applies for All Lunch Buffets

Additional \$125 Service Fee Will Be Added For Groups Less Than 25 Guests

The Sandwich Garden

Cheese Tortellini and Caprese Salad
Roasted Potato Salad with Shallot Herb Vinaigrette
Pre-Made Sandwiches to Include:
Roast Beef, Cheddar
Cold Marinated Chicken Breast, Swiss
Tuna Salad
Grilled Vegetables, Bocconcini Cheese
Chef's Choice Breads
Assorted Condiments, Pickles, Olives
Mini Crème Brûlée
\$28 Per Guest

Motown

Farm to Table Salad with Poppy Seed & Italian Dressings
Broccoli Cabbage Apple Slaw with Dried Cherries & Carrots
Sautéed Chicken Breast, Michigan Cherry Sauce
Better Made Potato Chip Crusted Whitefish, Citrus Beurre Blanc
Fresh Vegetable Medley
Orzo Pasta with Zucchini, Seasonal Squash, Parmesan Cheese
Detroit Classic Bumpy Cake
\$38 Per Guest

Hot Sandwich

Cheese Tortellini and Caprese Salad
Roasted Potato Salad with Shallot Herb Vinaigrette
Philly Cheese Steak
Grilled Chicken Breast
New York Reuben
Italian Sausage, Onions, Peppers
Assorted Breads and Rolls
Assorted Condiments, Pickles and Toppings
Pastry Chef's Potted Desserts (2) Flavors
\$31 Per Guest

Tex Mex

Gazpacho
Tomato Cilantro Salad
Make Your Own Taco:
Chicken Fajitas, Ground Beef, Spicy Fish
Flour Tortillas, Crispy Corn Taco Shells
Lettuce, Olives, Tomatoes, Cheddar Cheese, Guacamole
Housemade Chips, Salsa, Sour Cream
Spanish Rice, Refried Beans
Angel Food Cake with Fresh Berries
\$36 Per Guest

Mama Mia!

Garlic Bread and Breadsticks
Classic Caesar Salad
Antipasti Salad with Orzo
Parmesan Crusted Breast of Chicken
Pizza of the Day (3) Flavors
Cheese Tortellini, Puttanesca Sauce
Cannolis
\$36 Per Guest

Entrée Salads

Served with Artisan Rolls, Butter Rosettes,
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas

Royal Park Caesar

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

\$17 Per Guest

Add Grilled Chicken \$6 Per Person/ Add Grilled Salmon \$10 Per Person/ Add Grilled Steak \$14 Per Person

Berry Bibb

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

\$18 Per Guest

Add Grilled Chicken \$6 Per Person/ Add Grilled Salmon \$10 Per Person/ Add Grilled Steak \$14 Per Person

Classic Cobb Salad

Chopped Grilled Chicken, Smokehouse Bacon, Gorgonzola Cheese,
Avocado, Hard Boiled Egg, Tomato, Choice of Gorgonzola or Ranch Dressing

\$22 Per Guest

Southwest Chicken Salad

Chili Lime Chicken, Roasted Peppers, Roasted Onions, Roasted Sweet Corn,
Crispy Tortilla Chips, Guacamole, Sour Cream

\$19 Per Guest

Salad Nicoise

Seared Ahi Tuna*, Haricot Verts, Thyme Roasted New Potatoes,
Heirloom Tomatoes, Soft Boiled Egg, Kalamata Olives, Shallot Vinaigrette

\$24 Per Guest

Asian Salad

Romaine, Mandarin Oranges, Broccoli, Dried Cherries, Sliced Almonds, Sweet and Sour Vinaigrette

\$24 Per Guest

Add Grilled Chicken \$6 Per Person/ Add Grilled Salmon \$10 Per Person

Asian Rock Shrimp Salad

Crispy Fried Rock Shrimp, Baby Spinach, Cilantro, Carrot, Red Onion,
Napa Cabbage, Asian Soy and Wasabi Cream Vinaigrette

\$22 Per Guest

Boxed Lunch

Maximum Choice of Three Sandwiches
Choice of One Salad, One Snack, One Dessert
Whole Fruit Included

Served with Bottled Water, Pepsi, Diet Pepsi and Sierra Mist

Tenderloin

Sliced Beef Tenderloin, Smoked Cheddar, Tomatoes,
Crispy Onions, Roasted Garlic Aioli, Chef's Choice of Bread
\$24 Per Guest

Tuna

Fresh Tuna Salad, Tomato, Lettuce, Chef's Choice of Bread
\$23 Per Guest

Grilled Pesto Chicken

Roasted Tomato, Fresh Mozzarella, Rosemary Aioli, Balsamic Glaze, on Garlic Bread
\$24 Per Guest

Grilled Vegetarian

Olive Grilled Eggplant, Roasted Tomatoes and Peppers,
Herb Grilled Garden Squashes, Mozzarella,
Roasted Garlic and Basil Aioli, on Rosemary Olive Focaccia Bread
\$23 Per Guest

Smoked Turkey

Smoked Roasted Turkey, Bacon, Pepper Jack Cheese, Tomato, Lettuce, Basil Aioli, Chef's Choice of Bread
\$23 Per Guest

Salads

Mediterranean Tomato Salad
Cheese Tortellini & Caprese Salad
Antipasti Salad with Orzo

Snacks

Lays Chips, Individual Bag
Pretzels, Individual Bag

Whole Fruit

Seasonal Fruit

Desserts

Gourmet Cookie
Iced Brownie
Granola Bar

Plated Entrées

Choice of One Entrée**

Served with Artisan Rolls, Butter Rosettes, Starch and Vegetable When Appropriate,
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

Pesto Atlantic Salmon

Lemon Pesto Crusted Filet, Citrus Butter Sauce
\$27 Per Guest

Fresh Catch of the Day

Vegetable, Starch
\$26 Per Guest

Lemon Herb Chicken Breast

Fresh Lemon and Garlic Marinated Grilled Chicken Breast
with Lemon Chicken Jus, Fresh Spinach, Roasted
Red Peppers, Haricots Vert, Quinoa Pilaf
\$25 Per Guest

Chicken Chasseur

Pan Seared, Mushroom, Tomato,
Onion, Fresh Herbs, White Wine Sauce
\$23 Per Guest

Parmesan Crusted Breast of Chicken

Topped with Mozzarella Cheese,
Crisp Prosciutto, Basil Madeira Reduction
\$25 Per Guest

8 oz. Flat Iron Steak

Marinated, Café du Paris Butter
\$31 Per Guest

Stuffed Chicken

Roasted Boneless Chicken Breast Stuffed with Spinach,
Ricotta, Lemon
\$26 Per Guest

Lasagna Spedini – V

Rolled Lasagna with Ricotta, Basil, Artichoke, Squash, Carrot,
Portobello Mushroom, Red Peppers,
Sundried Tomato, Pine Nut and Quinoa Cream Sauce
\$23 Per Guest

Pasta Primavera – V

Penne, Bell Peppers, Vidalia Onions, Zucchini, Tomatoes, Garlic,
Extra Virgin Olive Oil, Parmigiano Reggiano
\$23 Per Guest

Caribbean Ratatouille – VG

Fried Tempeh, Cilantro, Basmati Rice
\$23 Per Guest

Roasted Vegetable Ravioli – V

With Palomino Sauce
\$24 Per Guest

Quinoa Fritters – VG DF GF

Fire Roasted Red Pepper Coulis, Seasonal Balsamic Roasted
Vegetables, Mediterranean Salad
\$24 Per Guest

Risotto – VG

Sundried Tomatoes, Sweet Peas,
Cipollini Onions, Artichokes
\$23 Per Guest

Soup Selections

Hot

Tomato Basil Bisque
Cream of Chicken Wild Rice
French Onion Au Gratin
Italian Sausage & Kale
Minestrone
Beef Barley
\$6 Per Guest

Chilled

Seasonal Fruit Soups
Michigan Potato and Leek
Tomato Gazpacho
\$6 Per Guest

Side Salad Selections

The RPH

Baby Greens, Artichoke, English Cucumber Ribbon,
Grape Tomatoes, Shaved Carrot, Dijon Herb Vinaigrette
\$6 Per Guest

Royal Park Caesar

Crisp Romaine, Grape Tomatoes, Shaved Parmesan Cheese,
Herbed Crostini, Traditional Caesar Salad
\$6 Per Guest

Michigan Salad

Field Greens, Toasted Pecans, Honey Roasted Anjou Pears,
Crumbled Goat Cheese, White Balsamic Vinaigrette
\$8 Per Guest

Heirloom Golden Beet

Roasted Golden Beets, Goat Cheese Crouton, Spiced Pecans,
Garden Field Greens, Cherry Balsamic Vinaigrette
\$8 Per Guest

Caprese Salad

Buffalo Mozzarella, Roma Tomatoes, Basil Oil,
Aged Balsamic Vinegar
\$8 Per Guest

Berry Bibb

Tender Hydro Bibb, Fresh Seasonal Berries,
Dried Cherries, Spiced Pecans, Cherry Balsamic Vinaigrette
\$8 Per Guest

Wedge Salad

Iceberg Lettuce, Tomato Wedge, Red Onion, Cucumber,
Chick Peas, Carrot, Bacon, Dijon Herb Vinaigrette
\$8 Per Guest

Desserts

Michigan Apple Pie with Streusel Topping

Served Warm with Caramel Sea Salt Ice Cream

\$8 Per Guest

Cider Mill Bread Pudding

Apples, Dried Cherries, Apple Butter Sauce

\$8 Per Guest

Traditional New York Style Cheesecake

Fresh Berry Garnish

\$8 Per Guest

Royal Park Trio – GF

Mini Warm Chocolate Cake, Crème Brûlée,

Chocolate Covered Strawberry

\$10 Per Guest

Classic Vanilla Bean Crème Brûlée

Fresh Berries

\$8 Per Guest

Ice Cream Filled Profiteroles

Sanders Hot Fudge Sauce

\$8 Per Guest

Chocolate Lava Cake – GF

Warm Flourless Chocolate Soufflé Cake,
Grand Marnier Truffle Center, Michigan Cherries

\$8 Per Guest

Trio of Sorbet – GF

Three Sorbets in Martini Glass, Fresh Berries

\$8 Per Guest

Fresh Seasonal Fruits – GF

Chopped Seasonal Fruit Salad,
Amaretto Sabayon, Almond Honey Cookie

\$8 Per Guest