



ROYAL PARK  
HOTEL

EVERY DAY LUXURY

# Making Spirits Bright

## 2019 HOLIDAY MENU



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[www.royalparkhotel.net](http://www.royalparkhotel.net)



2018 – AAA Four Diamond Award  
2018 – Worldhotels “Best Experience Creator” Award



# Sparkle in the Park Package

Served with Seasonal House Salad, Fresh Baked Artisan Rolls, Butter Rosettes,  
Freshly Brewed Coffees and Assorted Herbal Teas

## Holiday Cheer

(Select One Tray Passed Cocktail. 1<sup>st</sup> Hour Only)

Holiday Sangria or Cranberry Mule

## Tray Passed Appetizers

(Selection of Three)

- Bacon Wrapped Dates
- Stone Fruit and Herbed Goat Cheese Crostini
- Latke, Smoked Salmon and Herbed Aioli
- Wild Mushroom and Italian Sausage Phyllo Cup
- Crab Cakes with Rémooulade Sauce
- Vegetarian Spring Roll with Sweet & Sour Sauce

## Starch and Vegetable Options

(Select One Starch and One Vegetable)

### Starch

Roasted Sweet Potatoes  
Boursin Whipped Potatoes  
Rosemary Roasted Potatoes  
Dauphinoise Potatoes

### Vegetable

Seasonal Vegetable Medley  
Haricot Verts with Baby Carrot  
Roasted Root Vegetables  
Broccolini

## Dessert

(Select One)

Warm Michigan Apple Blossom, Cinnamon Ice Cream  
Pumpkin Cheesecake with Gingerbread Crumb Crust  
Holiday Crème Brûlée  
Fresh Seasonal Fruit Salad  
Flourless Chocolate Bombe with Raspberry Coulis <sup>GF</sup>

## Entrée

(Select One)

### Char Grilled Petit Filet of Beef | \$78

6.oz Petit Filet, Port Wine Sauce, Roasted Sweet Potatoes,  
Seasonal Vegetable Medley

(Sauce Options: Au Poivre, Café Du Paris Butter, Wild Mushroom Demi)

### Pan Seared Breast of Chicken | \$68

Wild Mushroom Marsala Sauce, Boursin Whipped  
Potatoes, Haricot Verts with Baby Carrot

(Sauce Options: Piccata, Herbed Chicken Jus)

### Ricotta and Lemon Stuffed Chicken | \$72

Roasted Boneless Breast of Chicken Stuffed with Spinach,  
Ricotta and lemon, Herbed Chicken Jus Sauce, Herb  
Roasted Potatoes, Seasonal Vegetable Medley

### House-Prime Braised Beef Short Rib | \$72

Wild Mushroom Demi-Glace. Dauphinoise Potatoes,  
Seasoned Broccolini

### Herb Crusted Atlantic Salmon | \$74

Boursin Whipped Potatoes, Roasted Brussels Sprouts with  
Cherries and Toasted Almonds

### Traditional Roasted Turkey | \$70

Camembert Gravy, House Made Orange Cranberry  
Chutney, Boursin Whipped Potatoes, Seasonal  
Vegetable Medley

### Winter Squash Risotto Cakes <sup>GF</sup> | Vegetarian | \$65

Roasted Cauliflower Purée, Seasonal Vegetable Medley

### Quinoa Fritter <sup>GF</sup> | Vegan | DF | \$65

Red Pepper Coulis, Balsamic Roasted Vegetables,  
Mediterranean Salad

## Make Your Entrée a Duet

(Select One to Add to the Entrée of Your Choice)

Grilled Shrimp (3) | \$14

4oz Petite Filet | \$22

Pan Seared Chicken | \$11

Ravioli | \$9 (Choice of Vegetable, Mushroom or Cheese)

Select Two Entrée **Add \$3** Per Guest | 250 Guest Maximum

Select Three Entrée **Add \$4** Per Guest | 250 Guest Maximum

Entrée Selections Must Be Chosen in Advance. See Your Catering Manager for Details.

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.

# Royal Holiday Strolling Stations

Includes Selection of Salad, Vegetable, Entree, Side Bar, Freshly Brewed Coffees and Dessert  
Service is based on 1.5 Hours

**Lunch \$50 Per Guest | 25 Guest Minimum**

**Dinner \$58 Per Guest | 25 Guest Minimum**

## Salad

(Select Two)

### Holiday Salad

Kale, Mixed Greens, Beets, Pine Nuts, Dried Cherries,  
Apples, Parmesan Cheese, Poppy Seed Dressing

### RPH Salad

Baby Greens, Artichokes, English Cucumber Ribbons,  
Grape Tomatoes, Shaved Carrot, Dijon Herb Vinaigrette

### Caesar Salad

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

### Winter Salad

Winter Squash, Kale, Farro, Spiced Walnuts, Cranberries

## Side Bar

(Select Either the Baked Potato or Mac & Cheese Bar)

### Baked Potato Bar

Sweet Potatoes Served with

- Whipped Brown Sugar Honey Butter
- Marshmallows
- Brown Sugar
- Maple Syrup
- Chopped Pecans
- Crumbled Bacon

Russet Potatoes Served with

- Whipped Butter
- Bacon
- Green Onions
- Cheddar Cheese
- Sour Cream
- Chives

### Mac & Cheese Bar

(Select Any Two)

Creamy Four Cheese

Spinach & Artichoke with Roasted Red Peppers

Buffalo Mac & Cheese

## Entrée

(Select Two)

Traditional Roasted Turkey

Herb Roasted Beef Sirloin

Spiced Apple Pork Loin

Chicken Piccata

Herb Crusted Atlantic Salmon

### Beef Tenderloin

Add \$10 Per Guest

**\$150 Culinarian Fee**

## Vegetable

(Select Any Two)

Fresh Seasonal Vegetable Medley

Haricot Verts with Baby Carrot

Brussels Sprouts with Cherries and Toasted Almonds

Roasted Winter Root Vegetable

## Potted Dessert & Coffee

(Select Any Three, Served with Freshly Brewed Coffees)

Pumpkin Cheesecake

Caramel Apple Pie

Chocolate Pecan Pretzel Crunch

Gingerbread and Eggnog

Winter Mint Chocolate Chip

Holiday Berry Cobbler

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.

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Items marked with an asterisk \* may be cooked to order.

# Holiday Enhancements

All Items Listed Are Available as Added Enhancements to the Sparkle in the Park Package or Royal Holiday Strolling Stations

## Dip Bar | \$5 Per Guest

(50 Guest Minimum)

Includes Assorted Crackers and Crostini's

## Choice of Two Dips

- Warm Cranberry Brie
- Bacon Gouda
- Crab and Artichoke
- Winter Harvest Hummus
- Buffalo Chicken

## Add Vegetable Crudité \$6 Per Guest

## Imported & Domestic | \$9 Per Guest

### Cheese Display

Fresh Imported & Domestic Cheeses, Grapes, Dried Fruits, Spiced Nuts, French Baguettes, Gourmet Crackers

## Late Night Stations

### Pizza | \$7 Per Guest

Hand Tossed Gourmet Pizzas (Selection of Two)

### Sliders | \$8 Per Guest

Mini Beef Sliders Served with House Made Kettle Chips and Ranch Dressing

### French Fries | \$7 Per Guest

(Select Any Two Fry Styles and Any Three Sauces)

**Fries** – Crispy Golden Regular-Cut, Tater Tots, Waffle, Side Winder

**Sauces** – Sriracha Mayo, Ranch Dressing, Wasabi Mayo, Mango Ketchup, Sweet Thai Chili Sauce

### Add Chili and Cheese Sauce | \$3 Per Guest

## Spiced Cider and Hot Toddy Bar\* | \$18 Per Guest

Includes Hot Apple Cider, Lemon and Orange Slices, Honey, Sugar Swizzle Sticks, Cinnamon Sticks

RPH Private Reserve Maker's Mark Bourbon

Buffalo Trace Bourbon

Bushmills Irish Whiskey

## Bubbly Bar\* | \$14 Per Guest

House Select Champagne Served with Ginger, Mint and Cranberry Syrups

## Sweets

(50 Guest Minimum)

### Festive Treats | \$14 Per Guest

Sliced Seasonal Fruit, Mini Pastries, Chocolate Covered Strawberries, Two Seasonal Potted Desserts

### Holiday À La Mode Station | \$12 Per Guest

Pumpkin Pie, Apple Cinnamon Pie and Warm Triple Chocolate Chunk Brownies with Vanilla Ice Cream, Chocolate and Caramel Sauce

### Festive Sweet Table | \$16 Per Guest

Assorted Seasonal Pastries, Chocolate Mint Cups, Apple Pie Tarts, Cannoli's, Eclairs, Pumpkin Cheesecake, Chocolate Dipped Strawberries, Fruit Tarts, Gingerbread Cookies, Eggnog Petit Fours, Holiday Cookies, Fresh Fruit

## Audio Visual Packages

### Moving Lights Package | \$300

Eight Colored Up Lights with Two Winter Themed Moving Lights

### Tis the Season Package | \$600

Twelve Colored Up Lights with Four Winter Themed Moving Lights

### Custom Company GOBO Package\* | \$175

Keepsake Personalized Company Logo GOBO Light for Dance Floor

\*Artwork is Required. Must Receive at Least 3-4 Weeks Prior to Event