



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

Shower Menu



The Shower Reception

Package Includes:

One Passed Champagne Cocktail for First Half Hour
Farm to Table Bibb Salad
Artisan Rolls, Butter Rosettes
One Entrée Selection
Chef's Selection of Starch & Vegetable When Appropriate
Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea and Assorted Herbal Teas
Complimentary Cake Cutting

Champagne Cocktail (Select One)

Mimosa
Bellini
Pomosa

Farm to Table Bibb Salad

Baby Bibb Lettuce, English Cucumber Ribbon,
Grape Tomatoes, Shaved Carrots, Berry Vinaigrette

Choice of Entrée (Select One)

Choice of Two Entrées, \$3 Per Guests, Additional

Chicken Rochester – *Gluten Free*

Roasted Boneless Chicken Breast Filled with Spinach
Florentine, Roasted Red Pepper, Tarragon Mushroom
Sauce

Parmesan Crusted Breast of Chicken

Topped with Mozzarella Cheese, Crisp Prosciutto,
Roasted Tomato, Basil Marsala Reduction

Tilapia

Potato Chip Crusted Tilapia, Fresh Herbs, Lemon
Butter Sauce

Quinoa Fritters – *Vegan, Dairy Free, Gluten Free*

Fire Roasted Red Pepper Coulis, Seasonal Balsamic
Roasted Vegetables, Mediterranean Salad

Lemon Chicken – *Gluten Free*

Fresh Lemon and Garlic Marinated Grilled Chicken
Breast with Lemon Chicken Jus, Fresh Spinach,
Roasted Red Peppers, Haricots Vert, Quinoa Pilaf

Pan Seared Chicken

Spinach, Red Pepper, Mushroom Sherry Cream Sauce

Pesto Roasted Salmon

Pesto Crusted Atlantic Salmon, Citrus Butter Sauce

Lasagna Spedini – *Vegetarian*

Rolled Lasagna with Ricotta, Basil, Artichoke, Squash,
Carrot, Portobello Mushroom, Red Peppers
Sundried Tomato, Pine Nut, Quinoa Cream Sauce

\$36 Per Guest

The Celebration Shower

Package Includes:

One Passed Champagne Cocktail for First Half Hour
Three Hors D'oeuvres Selections
Artisan Rolls, Butter Rosettes
One Salad Entrée Selection
Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea and Assorted Herbal Teas
Complimentary Cake Cutting

Champagne Cocktail (Select One)

Mimosa
Bellini
Pomosa

Hors D'oeuvres (Select Three)

Smoked Chicken Salad, Gougère, Basil Salad
Roasted Tomato Bruschetta, Chèvre, Herb Crostini
Chicken Caesar Forks
Watermelon and Feta Cube, Basil, Balsamic Glaze – Seasonal (July/Aug)
Crisp Vegetarian Spring Roll, Sweet and Sour Dipping Sauce
Spinach and Feta Spanakopita

Entrée Salad (Select One)

Choice of Two Entrées, \$3 Per Guests, Additional

Michigan Inspired

Grilled Chicken, Mixed Greens, Honey Roasted Sliced Apples, Dried Cherries, Sugar Spiced Pecans, Crumbled Blue Cheese on Side, Raspberry Honey Vinaigrette Dressing

Classic Chopped Cobb

Chopped Grilled Chicken, Smokehouse Bacon, Gorgonzola Cheese, Avocado, Hard Boiled Egg, Tomato, Gorgonzola Dressing

Traditional Caprese

Mixed Greens, Grilled Chicken, Vine Ripened Tomatoes, Fresh Mozzarella, Organic Arugula Basil Pesto and Aged Balsamic Vinegar

Asian Noodle

Grilled Shrimp Skewer, Napa Cabbage, Shredded Romaine Lettuce Crunchy Ramen Noodles, Asian Vegetables, Green Onion, Sesame Oil and Vinegar Dressing

Royal Park Chicken Caesar

Crisp Romaine, Grilled Chicken, Herb Crostini, Cherry Tomatoes, Parmesan Cheese Housemade Classic Caesar Dressing

Chicken Berry Bibb

Grilled Chicken, Bibb Lettuce, Cheddar Cheese, Fresh Seasonal Berries, Sugar Spiced Pecans, Traverse City Cherry Vinaigrette Dressing

\$40 Per Guest

The Royal Shower

Package Includes:

One Passed Champagne Cocktail for First Half Hour
One Housemade Soup Selection
Royal Park House Salad
Artisan Rolls, Butter Rosettes
One Entrée Selection
Chef's Selection of Starch & Vegetable When Appropriate
Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea and Assorted Herbal Teas
Complimentary Cake Cutting

Champagne Cocktails (Select One)

Mimosa
Bellini
Pomosa

Housemade Soup (Select One)

Tomato Gazpacho
Minestrone
Tomato & Basil Bisque
Cream of Chicken Wild Rice

Royal Park House Salad

Baby Greens, Artichokes, English Cucumber Ribbon,
Grape Tomatoes, Shaved Carrots, Dijon Herb Vinaigrette

Choice of Entrée (Select One)

Choice of Two Entrées, \$3 Per Guests, Additional

Lemon Chicken – *Gluten Free*

Fresh Lemon and Garlic Marinated Grilled Chicken
Breast with Lemon Chicken Jus, Fresh Spinach,
Roasted Red Peppers, Haricots Vert, Quinoa Pilaf

Free Range Organic Chicken Breast

Wild Mushroom & Herb Bread Pudding, Roasted
Chicken Jus, Charred Tomato Onion Jam

Grilled Salmon

Char-Grilled Salmon Filet with Honey Orange Glaze

Tomato & Feta Chicken

Sundried Tomato and Feta Stuffed Chicken Breast,
Asparagus & Wild Mushroom Risotto, Pesto Demi-
Glaze

Wild Mushroom Ravioli – *Vegetarian*

Julienne Vegetables, Toasted Pine Nuts, Roasted Red
Pepper Coulis

Quinoa Fritters – *Vegan, Dairy Free, Gluten Free*

Fire Roasted Red Pepper Coulis, Seasonal Balsamic
Roasted Vegetables, Mediterranean Salad

\$42 Per Guest

Shower Package Enhancements

Passed Hors D'oeuvres

All Prices Per Dozen, 2 Dozen Minimum Order

Smoked Chicken Salad, Gougère, Basil Salad \$43

Roasted Tomato Bruschetta, Chèvre, Herb Crostini \$38

Chicken Caesar Forks \$36 GF

Watermelon and Feta Cube, Basil, Balsamic Glaze – Seasonal (July/Aug) \$38 GF

Crisp Vegetarian Spring Roll, Sweet and Sour Dipping Sauce \$38

Spinach and Feta Spanakopita \$36

Prosciutto Wrapped Mozzarella, Basil \$41 GF

Garden Vegetables Shooter, Spring Dip \$48 GF VG

White Cheddar Cheese Crème Brûlée, Caramelized Onion, Rye Bread, Roasted Pears \$38

Course Enhancements

Champagne Splashed Fresh Sliced Fruit Salad

Served in a Martini Glass
\$6 Per Guest

Mini Assorted Scones with Butter & Preserves

\$38 Per Dozen

Soup

\$6 Per Guest

Hot

Tomato Basil Bisque
Cream of Chicken Wild Rice
French Onion Au Gratin
Italian Sausage & Kale
Minestrone
Beef Barley

Chilled

Seasonal Fruit
Michigan Potato Leek
Tomato Gazpacho

Intermezzo

Lemon Sorbet with Fresh Mint Garnish,
Served in Silver Clough Dishes with Demitasse Spoon
\$5 Per Guest

Cake Plate Enhancements

Ice Cream or Sorbet in Chocolate Cup

\$5 Each

Chocolate Dipped Strawberry

\$4 Each

Cake Plate with Custom Writing on Rim

\$4 Per Guest

Cake Plate with Whipped Cream & Berries

\$4 Per Guest

Plated Desserts

Royal Park Trio – *Gluten Free*

Mini Warm Chocolate Cake, Crème Brûlée,
Chocolate Covered Strawberry

\$10 Per Guest

Trio of Sorbet – *Gluten Free*

Three Sorbets in Martini Glass, Fresh Berries

\$8 Per Guest

Traditional New York Style Cheesecake

Fresh Berry Garnish

\$8 Per Guest

Classic Vanilla Bean Crème Brûlée

Fresh Berries

\$8 Per Guest

Dessert Stations

Shortcake Bar

Served with Whipped Cream and Berry Garnish

Select Three Flavors: Chocolate Pound Cake, Sweet Biscuits, Angel Food Cake, Lemon Pound Cake

Toppings: Strawberry Sauce, Mixed Berry Sauce, Lemon Curd

\$9 Per Guest / 25 Guest Minimum

Cream Puff Station

Cream Puff Pastries, Ray's Vanilla Ice Cream, Sanders Hot Fudge and Caramel Sauce, Strawberry Sauce, Whipped Cream,
Chocolate Shavings, Peanuts, Assorted Candies, Sprinkles

\$9 Per Guest / 25 Guest Minimum

Potted Dessert Bar

Mini Jar Confections

Selection of 3:

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

\$12 Per Guest / 25 Guest Minimum

(Attendant Included)

Each Additional Flavor \$2 Per Person

Create Your Own Sweets Table

All Prices Per Dozen, 2 Dozen Minimum Order

Chocolate Covered Strawberries

\$48 Per Dozen

Bride & Groom Chocolate Covered Strawberries

White Chocolate Wedding Dress or Chocolate-Dipped
Tuxedo
\$60 Per Dozen

Baby Chocolate Covered Strawberries

Pink or Blue White Chocolate Dipped
\$60 Per Dozen

Housemade Macarons

\$42 Per Dozen

Mini Crème Brûlée

\$5 Each

Cheesecake Lollipops

\$38 Per Dozen

Monogrammed Sugar Cookies

\$6 Each

Mini Cannolis

\$42 Per Dozen

Mini Cream Puffs

\$42 Per Dozen

Mini Eclairs

\$42 Per Dozen

Mini Tarts

\$42 Per Dozen

Assorted Mini Pastries

\$48 Per Dozen

Rice Krispy Treats

\$42 Per Dozen

Mini Chocolate Lava Cake With White Truffle Center

\$42 Per Dozen

Chocolate and White Chocolate Mousse Mini Martinis

\$5 Each

Regular Cupcakes

\$42 Per Dozen

Mini Cupcakes

\$26 Per Dozen

Flavor Options: Red Velvet, Toasted Coconut, Bumpy, German Chocolate, Carrot, Double Chocolate, Vanilla

Fresh Fruit Skewers

\$5 each

Mini Potted Desserts

\$54 Per Dozen

Select One

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

Beverages

The Lemonade Stand

Choice of Regular Lemonade, Strawberry Lemonade,
Blueberry Lemonade,
Cucumber Mint Water, Arnold Palmer
\$49 Per Gallon
(Minimum 2 Gallons Each)

Bubbly Bar

House Champagne or Prosecco
\$34 Per Bottle

Add the Following Carafes of Juice:
Orange, Pomegranate, Peach, Mango, Pear, Pineapple
\$15 each

Seasonal Berry Garnish
Market Price

Sparkling Tropical Fruit Punch (Non-Alcoholic)

\$49 Per Gallon

Mimosa, Bellini or Pomosa

\$74 Per Gallon
Approximately 14-16 Servings Per Gallon

House Red or White Wine with Lunch Service

(Select One Red & One White)

10 Span Chardonnay, 13 Degrees Celsius Sauvignon Blanc,
Avalon Cabernet Sauvignon, Line 39 Pinot Noir
\$36 Per Bottle, Based On Consumption

Soft Drink Service

Pepsi, Diet Pepsi, Sierra Mist, Schweppes Ginger Ale
\$4 Each, Based On Consumption