



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



2016 – AAA Four Diamond Award (10th Consecutive Year)
2015 – WeddingWire Couples' Choice Award
2015 – Catering Professional of the Year, Awarded to Kathleen Reid – Detroit NACE Chapter
2014 – Best in Stay Elite – Orbitz.com
2014 – Trip Advisor Certificate of Excellence
2013 – The Knot Best of Weddings
2013 – WeddingWire Bride's Choice Award



The Shower Reception

Package Includes One Tray Passed Champagne Cocktail for First Half Hour, Artisan Rolls, Butter Rosettes, One Entrée Selection, Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea and Assorted Herbal Teas

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 One Entrée

Chicken Rochester

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

Pan Seared Chicken

Spinach, Red Pepper, Mushroom Sherry Cream Sauce

Parmesan Crusted Breast of Chicken

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

Lemon Chicken

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

Tilapia

Potato Chip Crusted Tilapia, Fresh Herbs, Lemon Butter Sauce

Pesto Roasted Salmon

Pesto Crusted Atlantic Salmon, Citrus Butter Sauce

Lasagna Spedini

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

\$34 Per Guest

Cake Cutting Fee Included with Package

The Celebration Shower

Package Includes One Tray Passed Champagne Cocktail for First Half Hour, Three Hors d'oeuvres Selections, Artisan Rolls, Butter Rosettes, One Entrée Salad Selection, Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea

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)

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

Chicken Berry Bibb

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

Royal Park Chicken Caesar

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

Asian Noodle

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

\$38 Per Guest

Cake Cutting Fee Included with Package

The Royal Shower

Package Includes One Tray Passed Champagne Cocktail for First Half Hour, One Housemade Soup Selection, Royal Park House Salad, Artisan Rolls, Butter Rosettes, One Entrée Selection, Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea and Assorted Herbal Teas

Champagne Cocktails (Select One)

Mimosa
Bellini
Pomosa
Pink Lemonade

Housemade Soup (Select One)

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 One Entrée

Wild Mushroom Ravioli

Julienne Vegetables, Toasted Pine Nuts, Roasted Red Pepper Coulis

Lemon Chicken

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

Tortellini Primavera

Cheese Tortellini, Diced Grilled Chicken, Fresh Garden Vegetables, Basil Cream Sauce

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-Glace

Free Range Organic Chicken Breast

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

\$40 Per Guest

Cake Cutting Fee Included with Package

Shower Package Enhancements

Champagne Splashed Fresh Sliced Fruit Salad

Served in a Martini Glass

\$6 Per Guest

Cheesecake Lollipops

\$38 Per Dozen

Chocolate Covered Strawberries

\$48 Per Dozen

Chocolate and White Chocolate

Mousse Mini Martinis

\$5 Each

Mini Assorted Scones with Butter & Preserves

\$38 Per Dozen

Micro Ice Cream Cones

Raspberry Sorbet, Vanilla, Mint Chocolate Chip

(2) Dozen Minimum Each Flavor

\$24 Per Dozen

Housemade Macarons

\$38 Per Dozen

Mini Crème Brûlée

\$4 Each

Monogrammed Sugar Cookies

\$4 Each

Intermezzo Course

Lemon Sorbet with Fresh Mint Garnish,

Served in Silver Clough Dishes with Demitasse Spoon

\$5 Per Guest

Shortcake Bar

Served with Whipped Cream and 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

Cupcakes

Select Two Flavors:

Red Velvet, Toasted Coconut, Bumpy, German Chocolate, Carrot, Double Chocolate

Personalized Cupcakes \$42 Per Dozen

Mini Personalized Cupcakes \$24 Per Dozen

Beverages

The Lemonade Stand

Choice of Strawberry Lemonade, Blueberry Lemonade, Basil Mango Water, Arnold Palmer
\$49 Per Gallon

House Red or White Wine with Lunch Service

\$36 Per Bottle, Based On Consumption

Sparkling Tropical Fruit Punch (Non-Alcoholic)

\$49 Per Gallon

Mimosa

Traditional \$74 Per Gallon

Approximately 14-16 Servings Per Gallon

Create Your Own Mimosa Bar

Brut Champagne or Enza Prosecco

\$34 per bottle

Allure Sparkling Pink Moscato

Blanc de Blue Sparkling Wine

\$39 per bottle

Add the Following carafes of juice:

Orange, Pomegranate, Peach, Mango, Pear, Pineapple

\$15 each

ADD: Fresh Fruit Skewers

\$5 each