



ROYALPARK
HOTEL

EVERY DAY LUXURY

Lunch

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



2020 –AAA four Diamond Award
2020-WorldHotels Best Experience Creator Award
2021- AAA Best of Housekeeping Award

WORLDHOTELS™
Elite

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 \$30 Per Guest

Royal Park Fresh Garden Salad

Roasted Potato Salad - with Shallot Herb Vinaigrette

Pre-Made Sandwiches

Served on chef's choice breads with assorted condiments, pickles and olives

Italian Muffaletta

Turkey BLT

Grilled Vegetable

Dessert

Mini Crème Brûlée

Motown \$41 Per Guest

Farm to Table Salad - with Poppy Seed & Italian Dressings

Broccoli Cabbage Apple Slaw - with Dried Cherries & Carrots

Sautéed Chicken Breast – With a Michigan Cherry Sauce

Better Made Potato Chip Crusted Whitefish – With a Citrus Beurre Blanc

Fresh Vegetable Medley

Orzo Pasta - with Zucchini, Seasonal Squash, and Parmesan Cheese

Detroit Classic Bumpy Cake

Mama Mia! \$39 Per Guest

Garlic Bread and Breadsticks

Classic Caesar Salad

Fresh Vegetable Medley

Parmesan Crusted Breast of Chicken

Pizza of the Day – Two Selections

Cheese Tortellini – With a Puttanesca Sauce

Cannoli's

Tex Mex \$39 Per Guest

Gazpacho

Tomato Cilantro Salad

Make Your Own Tacos

- 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

Dessert

Angel Food Cake - With Fresh Berries

Soup Selections

All soup selections are \$6 Per Guest

Hot

Tomato Basil Bisque
Cream of Chicken Wild Rice
Minestrone
Beef Barley

Chilled

Seasonal Fruit Soup
Michigan Potato & Leek
Tomato Gazpacho

Side Salad Selections

The RPH

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

Michigan

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

Caprese

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

Royal Park Caesar

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

Heirloom Golden Beet

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

Berry Bibb

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

Wedge

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

Entrée Salads: Add \$10 to each selection above

Add Protein to an Entrée Salad

Chicken \$8 | Salmon \$14 | Shrimp \$12

Plated Entrées

Choice of One Entrée**

Served with Artisan Rolls, Butter Rosettes, Starch and Vegetable,
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 \$29 Per Guest

Lemon Herb Chicken Breast-GF

Fresh Lemon and Garlic Marinated Grilled Chicken Breast
with Lemon Chicken Jus, Fresh Spinach, Roasted
Red Peppers \$26 Per Guest

Parmesan Crusted Breast of Chicken

Topped with Mozzarella Cheese, Crisp Prosciutto,
Basil Madeira Reduction \$28 Per Guest

Chicken Roulade ^{GF}

Roasted Chicken Breast Filled with Spinach Florentine,
Topped with Red Peppers, Artichokes, Lemon Caper Butter
\$28 Per Guest

Roasted Vegetable Ravioli ^V

With Palomino Sauce \$26 Per Guest

Chicken Chasseur

Pan Seared, Mushroom, Tomato, Onion, Fresh Herbs,
White Wine Sauce \$26 Per Guest

6 oz. Flat Iron Steak

Marinated, Café du Paris Butter \$35 Per Guest

Lasagna Spedini ^V

Rolled Lasagna with Ricotta, Basil, Artichoke, Squash, Carrot,
Portobello Mushroom, Red Peppers, Sundried Tomato,
Cream Sauce \$28 Per Guest

Grilled Vegetable Stack ^{VG | DF | GF}

Sliced Portobello Mushroom, Onion, Tomato, Zucchini,
Yellow Squash & Eggplant, with an aged balsamic reduction,
served over Chef's Risotto, Topped with Truffled Arugula
\$24 Per Guest

Risotto ^{VG}

Sundried Tomatoes, Sweet Peas, Cipollini Onions, Artichokes
\$26 Per Guest

Desserts

Michigan Apple Pie with Streusel Topping

Served Warm with Seasonal Ice Cream \$9 Per Guest

Cider Mill Bread Pudding

Apples, Dried Cherries, Apple Butter Sauce \$9 Per Guest

Chef's Seasonal Cheesecake

Fresh Berry Garnish \$9 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 \$10 Per Guest

Trio of Sorbet ^{GF}

Three Sorbets in a Martini Glass, Fresh Berries \$8 Per Guest

Chocolate Lava Cake ^{GF}

Warm Flourless Chocolate Soufflé Cake, Grand Marnier
Truffle Center, Michigan Cherries \$10 Per Guest