



**ROYAL PARK
HOTEL**
EVERY DAY LUXURY

Breakfast & Brunch

600 East University Drive Rochester, MI 48307

Phone (248) 652-2600 • Fax (248) 652-8903

www.royalparkhotelmi.com



2022 – AAA Four Diamond Award

2020 – WorldHotels Best Experience Creator Award

2022 AAA Best of Housekeeping Award

WORLDHOTELS™

Elite

Breakfast

Served with fresh cranberry juice, orange juice, freshly brewed coffees, assorted hot herbal teas.

Create Your Own Breakfast 40 per guest

(25 guest minimum)

- Seasonal fresh fruit salad
- Freshly baked assorted muffins
- Yogurt & granola breakfast parfaits
- Roasted breakfast potatoes

Choice of One

- Fluffy scrambled eggs & chives
- Grilled vegetable strata
- Quiche (*select one*)
 - Ham & cheddar
 - Spinach & feta
 - Grilled vegetable

Choice of Two

- Applewood smoked bacon
- Country sausage links
- Sage & chicken sausage
- Turkey sausage

Choice of One

- Fluffy pancakes served with warm maple syrup
- Brioche cinnamon French toast
- Biscuits & sausage gravy

Paint Creek Brunch 48 per guest

(25 guest minimum)

- Freshly baked assorted muffins
- Seasonal fresh fruit salad
- Fluffy scrambled eggs, chopped chives*
- Crisp Applewood smoked bacon, or country sausage links (select one)
- Calabrese roasted Yukon potatoes
- Tossed organic greens salad with house dressing selection
- Assorted mini pastries

Grilled Chicken Breast (*select one sauce*)

Lemon-thyme beurre blanc | roasted pineapple salsa | summer romesco

Roasted Vegetable Cacciatore Pasta

Mixed seasonal vegetables, fusilli pasta, house made marinara sauce, chiffonade basil

The following options may be added to our Paint Creek Brunch for an additional fee. Price listed is per guest unless otherwise noted

Herb Roasted Beef Tenderloin 18

Salmon 14



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Enhancements

Enhancements may be added to our 'create your own breakfast' and 'paint creek brunch' options, but cannot be selected on its own. Prices listed are per guest unless otherwise noted. Minimum guest counts may apply.

Omelet Station 15

25 guest minimum

Served with the following toppings

- Cheddar & Swiss cheese
- Salsa
- Peppers
- Tomatoes
- Baby spinach
- Onions
- Scallions
- Mushrooms
- Bacon
- Smoked ham
- Chorizo

\$125 Chef Fee Required

Craft Your Own Bagels 21

20 guest minimum

Fresh New York style bagels served with the following accompaniments

- Herbed, sweet, plain cream cheese
- Peanut butter
- Nutella
- Preserves & butter
- Smoked Atlantic salmon
- Capers
- Chopped eggs
- Sliced tomatoes
- Red onions
- Dill mustard sauce

Irish Oatmeal 7

15 guest minimum

Creamy Irish Oatmeal served warm with the following accompaniments

- Dried cherries
- Brown sugar
- Pure maple syrup

Brioche French Toast 8

15 guest minimum

Fresh baked, warm brioche cinnamon French toast served with pure maple syrup

Shortcake 15

25 guest minimum

Served with Chantilly cream and fresh berries

- Choice of sweet biscuits or pound cake
- Choice of strawberry or mixed berry sauce

Breakfast Burrito 48 per dozen

1 dozen minimum order

- Breakfast sausage, scrambled eggs, and salsa rolled up in a warm flour tortilla

Parfaits 48 per dozen

1 dozen minimum order

- Creamy Greek yogurt layered with fresh fruit, topped with granola

TGA Sandwich 55 per dozen

1 dozen minimum order

- Fresh sliced turkey, gouda, and arugula served atop an English muffin

Mini Scones 42 per dozen

1 dozen minimum order

- Assorted miniature scones, served with butter and preserves

All prices are subject to a 24% taxable service fee and 6% sales tax. All menu items and prices are subject to availability and market price adjustment.

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.