



ROYAL PARK
HOTEL
EVERY DAY LUXURY

Dinner

600 East University Drive Rochester, MI 48307
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www.royalparkhotelmi.com



2022 – AAA Four Diamond Award
2020 – WorldHotels Best Experience Creator Award
2022 AAA Best of Housekeeping Award

WORLDHOTELS™

Elite

Hors d'Oeuvres

For display or tray passing. All prices listed are per dozen. A two-dozen minimum order is required.

Cold Hors d'Oeuvres

Seared Beef Tenderloin
boursin & tomato jam, wheat crostini 60

Brie
pineapple peppercorn chutney, multigrain crostini 45

Chicken Caesar Forks ^{GF}
romaine hearts, marinated grilled chicken breast,
grape tomato 48

Asian Vegetable Crudit  ^{GF | VG}
chinese rice paper wrapper, pea tendrils,
yuzu wasabi dipping sauce 46

Garden Vegetables Shooter ^{GF | VG}
spring dipping sauce 48

Prosciutto Wrapped Mozzarella & Basil ^{GF} 48

Roasted Tomato Bruschetta
ch vre, herb crostini 45

Sesame Seared Tuna
daikon slaw, honey soy drizzle 65

Smoked Chicken Salad
goug re, basil salad 48

Smoked Salmon Roulade
wheat crostini 50

Smoked Lentil Fritter ^{GF | DF | V}
apricot chutney & pepitas 45

Caprese Skewer
mozzarella, tomato, basil, balsamic 45

Mini Avocado Toast 45

Tuna Poke
wonton crisp, wasabi aioli 65

Deviled Egg
Bourbon bacon jam 45

Prosciutto Wrapped Melon 48

Hot Hors d'Oeuvres

Applewood Smoked Bacon Wrapped Sea Scallops ^{GF}
citrus aioli 60

Baby New Zealand Lamb Chops ^{GF}
rosemary balsamic jus 84

Bacon Wrapped Dates ^{GF} 51

Baked Brie
pear, almond, phyllo 45

Chicken Tempura
spicy orange, black sesame glaze 51

Coconut Shrimp
thai chili sauce 60

Coconut Chicken Satay
spiced orange marmalade 45

Wild Mushroom & Smoked Chicken Phyllo Cup 48

Crisp Vegetarian Spring Roll
sweet and sour dipping sauce 45

Mini Maryland Crab Cakes
r moulade sauce 60

Mini Taco
vegetarian, pulled pork, or short rib
cilantro, queso fresco 52

Spinach & Feta Spanakopita 45

Sticky Pork Lollipop ^{GF}
house-made spicy mango ketchup 55

Mini Beef Wellington 58

Vegetable Samosa ^V 45



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First Course Selections

The pricing listed is per guest unless otherwise noted.

Salads

The RPH

included with dinner entrée

baby greens, artichoke, english cucumber, grape tomatoes, shaved carrot, dijon herb vinaigrette

Royal Park Caesar

included with dinner entrée

crisp romaine, grape tomatoes, shaved parmesan cheese, herbed crostini, caesar dressing

Michigan

field greens, toasted pecans, honey roasted anjou pears, crumbled goat cheese, white balsamic vinaigrette 10

Caprese

buffalo mozzarella, roma tomatoes, basil oil, aged balsamic vinegar 10

Berry Bibb

tender hydro bibb, fresh seasonal berries, dried cherries, spiced pecans, cherry balsamic vinaigrette 11

Heirloom Golden Beet

roasted golden beets, goat cheese crouton, spiced pecans, garden field greens, cherry balsamic vinaigrette 10

Rochester

romaine, arugula, honey roasted granny smith apples, dried michigan cherries, goat cheese, celery seed dressing 10

Wedge Salad

iceberg lettuce, tomato wedge, red onion, cucumber, chick peas, carrot, bacon, dijon herb vinaigrette 10

Soups

8 per guest

Hot

- tomato basil bisque
- cream of chicken wild rice
- minestrone
- beef barley

Chilled

- seasonal fruit
- michigan potato leek
- tomato gazpacho

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.

Plated Dinner Entrées

Includes choice of one entrée. Served with RPH salad or caesar salad, artisan rolls, butter rosettes, starch and vegetable, freshly brewed regular and decaffeinated coffee, assorted herbal teas

Note* The pricing listed is per guest unless otherwise noted. Additional entrées may be available for parties up to 250 guests maximum. For two entrée selections, there is an additional fee of 5 per guest. For three entrée selections, there is an additional fee of 6 per guest. Multiple entrée counts must be pre-selected and are due 14 days prior to the event date. Client to provide meal indicator cards for each place setting.

Char-Grilled 6oz Filet of Beef*

6 oz. petite angus reserve center cut filet of beef, port wine sauce 69

Parmesan Crusted Breast of Chicken

topped with mozzarella cheese, crisp prosciutto, roasted roma tomato, basil madeira reduction 55

Lemon Herb Chicken

fresh lemon & garlic marinated grilled chicken breast with lemon chicken jus, fresh spinach, roasted red peppers 55

Chicken Wellington

chicken and forest mushroom filled puff pastry, port wine demi-glace 57

Panko Chicken Breast

panko breaded chicken, orange scallion, ginger butter sauce 54

Braised Beef Short Rib

beef short rib, cipollini onion compote 60

Char-Grilled 8oz Filet of Beef*

8 oz. angus reserve center cut filet of beef, brown ale cheddar, tobacco onions, au poivre 75

Chicken Rochester

roasted boneless breast of chicken stuffed with spinach florentine, roasted red peppers, tarragon mushroom sauce 55

Michigan Chicken

boneless breast of chicken stuffed with michigan greens, local caciocavallo cheese, roasted cipollini onions, seasonal vegetables, michigan apple demi-glace 55

Ginger Sesame Seared Salmon

chili soy glazed atlantic salmon, braised baby bok choy, shitake mushroom, sticky rice 58

Salmon

slow roasted atlantic salmon, topped with tarragon beurre blanc sauce 51

Chilean Sea Bass

roasted butternut squash risotto, truffled arugula, lemon and champagne beurre blanc 67

see your catering manager for additional seasonal fish selections at market price.

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Plated Dinner Duet Entrées

Includes choice of one duet entrée. Served with RPH salad or caesar salad, artisan rolls, butter rosettes, starch and vegetable, freshly brewed regular and decaffeinated coffee, assorted herbal teas. The pricing listed is per guest unless otherwise noted.

Duets

Filet & Michigan Chicken*

grilled petit filet mignon of beef with roasted onion compote, roasted chicken breast stuffed with michigan greens, local caciocavallo cheese, onion, michigan apple demi-glace 75

Filet and Chicken*

petit filet of beef, balsamic glazed cipollini onions, forest mushroom compote, pan seared chicken chasseur, mushroom, tomato, onion, fresh herbs, white wine sauce 74

Filet and Salmon*

petit filet of beef, portobello mushroom sauce, pan-seared atlantic salmon, spinach, white bean and pancetta ragout, citrus beurre blanc 76

Filet & Shrimp*

petit filet of beef au poivre, grilled shrimp, garlic herb lemon butter 76

Filet and Ravioli*

petit filet of beef, balsamic demi-glace, cipollini onion compote, wild mushroom ravioli, herbed cream sauce 71

Surf & Turf*

6oz petite angus reserve center cut filet of beef, wild mushroom bordelaise sauce, cold water lobster tail, citrus beurre blanc sauce
mkt price

Vegetarian

Wild Mushroom Polenta

parmigiano-reggiano herb roasted polenta, mixed vegetables, arugula truffle salad 51

Roasted Vegetable Ravioli

with palomino sauce 51

Lasagna Spedini

rolled with ricotta, basil, artichoke, squash, carrot, portobello mushroom, red peppers, sundried tomato, roasted red pepper coulis 54

Vegan

Risotto

sundried tomatoes, sweet peas, cipollini onions, artichokes 51

Grilled Vegetable Stack ^V | ^{GF} | ^{DF}

sliced portobello mushroom, onion, tomato, zucchini, yellow squash & eggplant, with an aged balsamic reduction, served over chef's risotto, topped with truffled arugula 54

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Dinner Buffets

All buffets included freshly brewed coffees. A minimum of 50 guests applies for all dinner buffets. The pricing listed is per guest unless otherwise noted.
For buffets of 25-49 guests, add 8 per guest.

The Mediterranean 60

Traditional Greek Salad - creamy herb vinaigrette
Roasted Vegetable & Quinoa Salad
Grilled Lemon Herb Chicken Breast - lemon beurre blanc
Mediterranean Tilapia
Marinated Pork Loin - onions, peppers
Rice Pilaf
Vegetable Medley
Fresh Lemon Tart & Cheesecake – with fresh fruit topping

Oktoberfest 64

Warm German Potato Salad
Sweet & Sour Cucumber Dill Salad
Pork Schnitzel
Braised Red Cabbage
Roasted Brussel Sprouts and Sausage
Roast Beef – with forest mushrooms
Apple Strudel & German Chocolate Cake

The Caribbean 64

Island Salad - organic mixed greens , pineapple, mandarin oranges, dried cranberries, cilantro, green onion, sesame seeds, honey lime dressing
Hearts of Palm Salad - grilled asparagus, sun dried tomato
hoisin seared salmon - caribbean pilaf
Cumin Rubbed Sirloin Roast - rustic sweet potatoes
Pineapple Glazed Jerk Chicken - ancho demi-glace
Fresh Vegetable Medley
Banana Cream Pie Tart & Key Lime Pie Tart

The All-American 73

Farm to Table Salad - with poppy seed & ranch dressings
Broccoli Cabbage Apple Slaw - with dried cherries & carrots
Grilled Tenderloin - michigan mushroom demi-glace
Pan Seared Chicken - dried cherry, red onion port demi
Blackened Whitefish - roasted corn salsa
Roasted Yukon Potatoes
Apple Cobbler & Bumpy Cake

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Plated Desserts

Choice of one dessert. The pricing listed is per guest unless otherwise noted.

Michigan Apple Pie with Streusel Topping
served warm with seasonal ice cream 10

Cider Mill Bread Pudding
apples, dried cherries, apple butter sauce 10

Chef's Seasonal Cheesecake
fresh berry garnish 10

Royal Park Trio
mini warm chocolate cake, crème brûlée,
chocolate covered strawberry 14

Chocolate Lava Cake ^{GF}
200 guest maximum

warm flourless chocolate soufflé cake, grand marnier truffle center,
michigan cherries 12

Classic Vanilla Bean Crème Brûlée
fresh berries 12

Trio of Sorbet ^{GF}
three sorbets in martini glass, fresh berries 10

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Sweet Endings

Guest minimums apply. The pricing listed is per guest unless otherwise noted.

Sweet Treats

25 guest minimum

seasonal fresh fruit salad, mini pastries, chocolate-covered strawberries & chef's choice (2) flavors of potted desserts 19

Sweet Finale

100 guest minimum

seasonal fresh fruit salad, assorted miniature pastries, cannoli's, brownies, cookies, mini crème brûlée, white and dark chocolate mini mousse martinis, and classic tiramisu 24

Crème Brûlée Station

25 guest minimum

select any four from the following selections 14

- milk chocolate with sea salt caramel
- orange dreamsicle with white chocolate pearls
- lemon meringue
- vanilla with fruit, freshly whipped cream
- rockin' raspberry with chocolate crémeux chocolate strudel
- caramel apple with house-made apple pie filling, whipped cream

Cream Puff Station

25 guest minimum

cream puff pastries, local ray's vanilla ice cream, sanders hot fudge and caramel sauce, strawberry sauce, whipped cream, chocolate shavings, peanuts, assorted candies, sprinkles 14

Ice Cream Sundae Station

*50 guest minimum. *Attendant included*

local ray's french vanilla and chocolate ice creams served with the following toppings 16

Toppings: chocolate shavings, peanuts, pecans, sprinkles, m&ms, snickers, chopped oreos, maraschino cherries, whipped cream, strawberry topping, sanders hot fudge, and caramel sauces

Potted Dessert Bar

*25 guest minimum. *Attendant Included*

select any three mini mason jar confections 17

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

Additional Flavors Add 2 per guest

Shortcake Bar

25 guest minimum. served with whipped cream and berry garnish 15

Select Three Flavors: chocolate pound cake, sweet biscuits, angel food cake, lemon pound cake

Toppings: strawberry sauce, mixed berry sauce, lemon curd

Brownie & Pie A la Mode Station

50 guest minimum

warm triple chocolate chunk brownie, warm individual cherry, apple, and blueberry house-made pies, local ray's french vanilla ice cream, caramel, chocolate sauce, fresh whipped cream 18

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Late-Night Indulgence

Quantities must be ordered for at least 50% of your guest list. The pricing listed is per guest unless otherwise noted.

Note* 1 server attendant is required per 40 guests at 75 each.

Gourmet Mac & Cheese Station

select any two 17

- artisan herbed
- smoked chicken carbonara
- buffalo chicken
- BBQ brisket

Coney Station

coney island-style beef dogs served with chili, onions, mustard, house-made kettle chips, and ranch dressing 12

Late Night Pizza Station

see your catering manager for current pizza selections

selection of two hand-tossed gourmet pizzas 12

All-American Slider Station

hamburger patty, sautéed onions, american cheese, pickle chip, served with house-made kettle chips and ranch dressing 18

French Fry Station

select two

crispy golden regular-cut, tater tots, waffle, and sidewinder fries, served with a selection of any three sauces 11

Sauce Selections: sriracha mayo, ranch dressing, wasabi mayo, mango ketchup, sweet thai chili sauce

Add chili & cheese sauce 6

Add chicken fingers 8

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Full Bar Package

Package Includes Liquor, Bottled Beer, Premium Wine, Mixers and Soft Drinks

LIQUOR

Premium

Absolut Vodka
Beefeater Gin
Bacardi Rum
Captain Morgan Rum
Sauza Agave Silver Tequila
Jim Beam Bourbon
Canadian Club Whiskey
Jack Daniel's Whiskey
Dewar's Scotch

Top Shelf

Tito's Handmade Vodka
Tanqueray Gin
Bacardi Rum
Captain Morgan Rum
1800 Reposado Tequila
Maker's Mark Bourbon
Crown Royal Whiskey
Jack Daniel's Whiskey
Johnnie Walker Black Scotch

Super Premium

Grey Goose Vodka
Hendricks Gin
Bacardi Rum
Captain Morgan Rum
Patrón Silver Tequila
Jack Daniel's Whiskey
Knob Creek Bourbon
Crown Royal Whiskey
Glenfiddich 12 yr Scotch

Bottled Beer

Bud Light, Labatt Blue, Stella, Bell's Two Hearted, N/A Beer, Hard Seltzer

Premium Wine

10 Span Chardonnay, 13 Degrees Celsius Sauvignon Blanc Avalon Cabernet Sauvignon, Line 39 Pinot Noir

Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Schweppes Ginger Ale

Premium Bar

Two Hours **32**
Three Hours **39**
Four Hours **46**
Five Hours **53**

Top Shelf Bar

Two Hours **35**
Three Hours **44**
Four Hours **53**
Five Hours **62**

Super Premium Bar

Two Hours **39**
Three Hours **49**
Four Hours **59**
Five Hours **69**

\$150 Per Bartender (Hosted Bar)

One Bartender Required for Every 125 Guests

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Beer & Wine Package

Package Includes Bottled Beer, Premium Wine and Soft Drinks

Two Hours **27**
Three Hours **34**
Four Hours **41**
Five Hours **48**

Bottled Beer

Bud Light, Labatt Blue, Stella, Bell's Two Hearted, N/A Beer, Hard Seltzer

Premium Wine

10 Span Chardonnay, 13 Degrees Celsius Sauvignon Blanc Avalon Cabernet Sauvignon, Line 39 Pinot Noir

Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Schweppes Ginger Ale

Hosted Bar

(Charges Are On a Per Drink Basis)

Premium Brand Cocktails **10**
Premium Martini Cocktails **12**
Top Shelf Brand Cocktails **12**
Top Shelf Martini Cocktails **15**
Super Premium Brand Cocktails **13**
Super Premium Martini Cocktails **16**
Cordials **14 & Up**
Domestic Bottled Beer **7**
Premium Bottled Beer **8**
Premium Wine by the Glass **10**
Soft Drinks – Pepsi Products **5**
Sparkling Water **5**
Bottled Water **5**

\$150 Per Bartender (Hosted Bar)

One Bartender Required for Every 125 Guests

Cash Bar

(Charges Are On a Per Drink Basis)

Premium Brand Cocktails **11**
Premium Martini Cocktails **13**
Top Shelf Brand Cocktails **12**
Top Shelf Martini Cocktails **16**
Super Premium Brand Cocktails **14**
Super Premium Martini Cocktails **17**
Cordials **15 & Up**
Domestic Bottled Beer **8**
Premium Bottled Beer **9**
Premium Wine by the Glass **12**
Soft Drinks – Pepsi Products **5**
Sparkling Water **5**
Bottled Water **5**

\$200 Per Bartender (Cash Bar) & \$75 Per Cashier

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