



**ROYAL PARK**  
**HOTEL**  
EVERY DAY LUXURY

# Dinner

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[www.royalparkhotelmi.com](http://www.royalparkhotelmi.com)



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

**WORLDHOTELS™**  

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**Elite**

# Hors d'Oeuvres

## Cold Hors d'Oeuvres

Seared Beef Tenderloin  
boursin & tomato jam, wheat crostini

Brie  
pineapple peppercorn chutney, multigrain crostini

Chicken Caesar Forks <sup>GF</sup>  
romaine hearts, marinated grilled chicken breast,  
grape tomato

Asian Vegetable Crudit  <sup>GF | VG</sup>  
chinese rice paper wrapper, pea tendrils,  
yuzu wasabi dipping sauce

Garden Vegetables Shooter <sup>GF | VG</sup>  
spring dipping sauce

Prosciutto Wrapped Mozzarella & Basil <sup>GF</sup>

Roasted Tomato Bruschetta  
ch vre, herb crostini

Sesame Seared Tuna  
daikon slaw, honey soy drizzle

Smoked Chicken Salad  
goug re, basil salad

Smoked Salmon Roulade  
wheat crostini

Smoked Lentil Fritter <sup>GF | DF | V</sup>  
apricot chutney & pepitas

Caprese Skewer  
mozzarella, tomato, basil, balsamic

Mini Avocado Toast

Tuna Poke  
wonton crisp, wasabi aioli

Deviled Egg  
Bourbon bacon jam

Prosciutto Wrapped Melon

## Hot Hors d'Oeuvres

Applewood Smoked Bacon Wrapped Sea Scallops <sup>GF</sup>  
citrus aioli

Baby New Zealand Lamb Chops <sup>GF</sup>  
rosemary balsamic jus

Bacon Wrapped Dates <sup>GF</sup>

Baked Brie  
pear, almond, phyllo

Chicken Tempura  
spicy orange, black sesame glaze

Coconut Shrimp  
thai chili sauce

Coconut Chicken Satay  
spiced orange marmalade

Wild Mushroom & Smoked Chicken Phyllo Cup

Crisp Vegetarian Spring Roll  
sweet and sour dipping sauce

Mini Maryland Crab Cakes  
r moulade sauce

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

Spinach & Feta Spanakopita

Sticky Pork Lollipop <sup>GF</sup>  
house-made spicy mango ketchup

Mini Beef Wellington

Vegetable Samosa <sup>V</sup>



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# First Course Selections

## 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

### Caprese

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

### Berry Bibb

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

### Heirloom Golden Beet

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

### Rochester

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

### Wedge Salad

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

## Soups

### 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

## Char-Grilled 6oz Filet of Beef

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

## Parmesan Crusted Breast of Chicken

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

## Lemon Herb Chicken

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

## Chicken Wellington

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

## Panko Chicken Breast

panko breaded chicken, orange scallion, ginger butter sauce

## Braised Beef Short Rib

beef short rib, cipollini onion compote

## Char-Grilled 8oz Filet of Beef

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

## Chicken Rochester

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

## Michigan Chicken

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

## Ginger Sesame Seared Salmon

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

## Salmon

slow roasted atlantic salmon, topped with tarragon beurre blanc sauce

## Chilean Sea Bass

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

*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

### 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

### Filet and Salmon\*

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

### 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

### Surf & Turf\*

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

## Vegetarian

### Wild Mushroom Polenta

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

### Roasted Vegetable Ravioli

with palomino sauce

### Lasagna Spedini

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

## Vegan

### Risotto

sundried tomatoes, sweet peas, cipollini onions, artichokes

### Grilled Vegetable Stack <sup>V</sup> | <sup>GF</sup> | <sup>DF</sup>

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

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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.

## The Mediterranean

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

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

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

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

Cider Mill Bread Pudding

apples, dried cherries, apple butter sauce

**Chef's Seasonal Cheesecake**

fresh berry garnish

Royal Park Trio

mini warm chocolate cake, crème brûlée,

chocolate covered strawberry

Chocolate Lava Cake <sup>GF</sup>

*200 guest maximum*

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

Classic Vanilla Bean Crème Brûlée

fresh berries

Trio of Sorbet <sup>GF</sup>

three sorbets in martini glass, fresh berries

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# Sweet Endings

## Sweet Treats

25 guest minimum

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

## 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

## Crème Brûlée Station

25 guest minimum

select any four from the following selections

- 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

## Ice Cream Sundae Station

50 guest minimum. \*Attendant included

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

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

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

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

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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*

- 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

## Late Night Pizza Station

*see your catering manager for current pizza selections*

selection of two hand-tossed gourmet pizzas

## All-American Slider Station

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

## French Fry Station

*select two*

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

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

Add chili & cheese sauce

Add chicken fingers

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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  
Three Hours  
Four Hours  
Five Hours

## **Top Shelf Bar**

Two Hours  
Three Hours  
Four Hours  
Five Hours

## **Super Premium Bar**

Two Hours  
Three Hours  
Four Hours  
Five Hours

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  
Three Hours  
Four Hours  
Five Hours

## 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  
Premium Martini Cocktails  
Top Shelf Brand Cocktails  
Top Shelf Martini Cocktails  
Super Premium Brand Cocktails  
Super Premium Martini Cocktails  
Cordials  
Domestic Bottled Beer  
Premium Bottled Beer  
Premium Wine by the Glass  
Soft Drinks – Pepsi Products  
Sparkling Water  
Bottled Water

## Cash Bar

(Charges Are On a Per Drink Basis)

Premium Brand Cocktails  
Premium Martini Cocktails  
Top Shelf Brand Cocktails  
Top Shelf Martini Cocktails  
Super Premium Brand Cocktails  
Super Premium Martini Cocktails  
Cordials  
Domestic Bottled Beer  
Premium Bottled Beer  
Premium Wine by the Glass  
Soft Drinks – Pepsi Products  
Sparkling Water  
Bottled Water

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