



ROYAL PARK
HOTEL
EVERY DAY LUXURY

Lunch

600 East University Drive Rochester, MI 48307
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2022 – AAA Four Diamond Award
2020 – WorldHotels Best Experience Creator Award
2022 AAA Best of Housekeeping Award

WORLDHOTELS™

Elite

Lunch Buffets

All buffets included freshly brewed coffees, and assorted herbal teas. A minimum of 25 guests applies for all lunch buffets. The pricing listed is per guest unless otherwise noted. For buffets of less than 25 guests, an additional \$125 service fee will be added..

The Sandwich Garden 38

Royal Park Fresh Garden Salad
Roasted Potato Salad - 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 52

Farm to Table Salad - 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! 44

Garlic Bread and Breadsticks
Classic Caesar Salad
Fresh Vegetable Medley
Parmesan Crusted Breast of Chicken
Pizza of the Day – Select two
Cheese Tortellini – Puttanesca sauce
Cannolis

Tex Mex 44

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 8

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 8

Baby greens, artichoke, English cucumber ribbon,
grape tomatoes, shaved carrot, dijon herb vinaigrette

Michigan 10

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

Caprese 10

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

Royal Park Caesar 8

Crisp romaine, grape tomatoes, shaved parmesan,
herbed crostini, traditional Caesar dressing

Heirloom Golden Beet 10

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

Berry Bibb 12

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

Wedge 10

Iceberg lettuce, tomato wedge, red onion, cucumber,
chick peas, carrot, bacon, Dijon herb vinaigrette

Entrée Salads: Add 12 to each selection above

Add Protein to any Entrée Salad

Chicken 10 | Salmon 16 | Shrimp 14

Plated Entrées

Includes choice of one entrée. Served with 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.

Pesto Atlantic Salmon 50

Lemon pesto crusted filet, citrus butter sauce

Lemon Herb Chicken Breast ^{GF} 46

Fresh lemon and garlic marinated grilled chicken breast with lemon chicken jus, Fresh spinach, roasted red peppers

Parmesan Crusted Breast of Chicken 48

Topped with mozzarella cheese, crisp prosciutto, basil madeira reduction

Chicken Roulade ^{GF} 50

Roasted chicken breast filled with spinach florentine, topped with red peppers, artichokes, lemon caper butter

Roasted Vegetable Ravioli ^V 29

With palomino sauce

Chicken Chasseur 46

Pan seared, mushroom, tomato, onion, fresh herbs, white wine sauce

6 oz. Flat Iron Steak 57

Marinated, café du Paris butter

Lasagna Spedini ^V 32

Rolled lasagna with ricotta, basil, artichoke, squash, carrot, portobello mushroom, red peppers, sundried tomato, cream sauce

Grilled Vegetable Stack ^{VG | DF | GF} 29

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

Risotto ^{VG} 29

Sundried tomatoes, sweet peas, cipollini onions, artichokes

Desserts

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

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

Chef's Seasonal Cheesecake 10
Fresh berry garnish

Royal Park Trio 15
Mini warm chocolate cake, crème brûlée,
chocolate covered strawberry

Classic Vanilla Bean Crème Brûlée 12
Fresh berries

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

Chocolate Lava Cake ^{GF} 12
Warm flourless chocolate soufflé cake, grand marnier truffle
center, Michigan cherries