



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

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

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!

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

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

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

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

Royal Park Caesar

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

Heirloom Golden Beet

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

Berry Bibb

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

Wedge

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

Add Protein to any Entrée Salad

Chicken | Salmon | Shrimp

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

Pesto Atlantic Salmon

Lemon pesto crusted filet, citrus butter sauce

Lemon Herb Chicken Breast ^{GF}

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

Parmesan Crusted Breast of Chicken

Topped with mozzarella cheese, crisp prosciutto, basil madeira reduction

Chicken Roulade ^{GF}

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

Roasted Vegetable Ravioli ^V

With palomino sauce

Chicken Chasseur

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

6 oz. Flat Iron Steak

Marinated, café du Paris butter

Lasagna Spedini ^V

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

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

Risotto ^{VG}

Sundried tomatoes, sweet peas, cipollini onions, artichokes

Desserts

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

Classic Vanilla Bean Crème Brûlée
Fresh berries

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

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