



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

# Strolling

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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

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 <sup>GF</sup>  
romaine hearts, marinated grilled chicken breast,  
grape tomato 48

Asian Vegetable Crudit  <sup>GF | VG</sup>  
chinese rice paper wrapper, pea tendrils,  
yuzu wasabi dipping sauce 46

Garden Vegetables Shooter <sup>GF | VG</sup>  
spring dipping sauce 48

Prosciutto Wrapped Mozzarella & Basil <sup>GF</sup> 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 <sup>GF | DF | V</sup>  
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 <sup>GF</sup>  
citrus aioli 60

Baby New Zealand Lamb Chops <sup>GF</sup>  
rosemary balsamic jus 84

Bacon Wrapped Dates <sup>GF</sup> 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 <sup>GF</sup>  
house-made spicy mango ketchup 55

Mini Beef Wellington 58

Vegetable Samosa <sup>V</sup> 45

# Specialty Display Stations

A minimum of 40 guests applies to all reception stations. 1.5 hours' maximum service time. The pricing listed is per guest unless otherwise noted.

## Imported and Domestic Cheese Display

michigan artisan and international cheeses, berries, grapes, french baguettes, assorted crackers 10

## Mezza Display

grilled vegetables, assorted olives, prosciutto-wrapped asparagus, sliced salami & soppressata, aged parmesan & marinated manchego cheese, crusty bread, bread sticks, herbed olive oil, balsamic vinegar 15

## Mediterranean Display

fattoush, baba ghanoush, hummus, roasted tomato hummus, soft pita triangles, crisp pita chips, crusty bread, tomato, feta, black olive salad, green lentils, chickpeas, roasted beet salad, assorted olives, vidalia onions, carrots 16

## Lettuce Wrap Display

thai chicken, thai beef, asian cucumber salad, red cabbage slaw, sesame carrot salad, crispy rice noodles, chopped peanuts, thai chili, yuzu dressing, hoisin 19

## Garden Vegetable Crudités Display

tricolor peppers, carrots, celery, english cucumbers, grilled asparagus, assorted baby tomatoes, broccoli, cauliflower, zucchini, squash, cusabi dressing, herbed ranch dressing 10

## Antipasti Display

fresh herb-grilled portobello mushroom, zucchini, summer squash, asparagus, red onions, sliced prosciutto di parma, soppressata, salami, roasted red and yellow pepper salad, garlic cloves, capers, fresh mozzarella, basil roasted tomatoes, ripened melon slices, variety of marinated olives, grilled crostini, hearth-baked bread, olive oil, balsamic vinegar 22

# Strolling Stations

## 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

## Soup & Salad Station

*40 guest minimum*

tomato basil bisque, cream of chicken & wild rice, organic greens with a seasonal selection of garden-fresh toppings, served with poppy seed and ranch dressings, sliced baguette, crostini 15

## Sushi Display\*

*100-piece minimum*

vegetable roll, california roll, smoked eel roll, spicy tuna roll, nigiri, sashimi, served with wasabi, pickled ginger, soy sauce, chopsticks  
MKT price

## Gourmet Mac & Cheese Station

*40 guest minimum. Select any three 17*

- artisan herbed
- smoked chicken carbonara
- white cheddar, spinach, and bacon
- buffalo chicken
- BBQ brisket
- cajun chicken & shrimp bowtie

# Slider Station

selection of two - 14 per guest | selection of three - 18 per guest  
40 guest minimum. 40 minutes of service maximum.

## Southerner

buttermilk biscuits, fried chicken breast cutlet, pickle chip

## Carolina

pulled pork, coleslaw, pickle chip, fried onion straws, BBQ sauce, carolina mustard sauce

## **Ja'makin Me Hungry**

jerk chicken breast, pepper jack cheese, pineapple salsa

## Caprese

toasted baguette, vine-ripened tomato, fresh mozzarella, balsamic vinaigrette reduction

## Ocean

crab cake, tomato, lettuce, lemon tartar sauce

## Thanksgiving Day

roasted turkey, stuffing, cranberry sauce

## All-American

hamburger patty, sautéed onions, american cheese, pickle chip

## Reuben

corned beef, swiss, sauerkraut, russian dressing

## Veg-Head

mini pita bread, black bean burger, guacamole, micro greens

## Greek

lamb burger, feta, greek olive tapenade, tomato, lemon dressed micro greens

# Culinarian

One culinarian attendant is required per 75 guests at reception stations. \$125 per chef attendant.  
A minimum of 40 guests applies to all reception stations. The pricing listed is per guest unless otherwise noted.

## Pasta Station

*chef attendant fee 125*

penne, farfalle, tortellini, basil marinara, parmesan alfredo, palomino, pesto, forest mushrooms, garden vegetable garnishes, italian garlic bread, focaccia, olive oil, parmigiano-reggiano 15

Add chicken, shrimp, or italian sausage for 8

## Mashed Potato Station

idaho, yukon gold, and sweet potato mash served with whipped butter, wisconsin cheddar, goat cheese crumbles, bacon, sour cream, chives, caramelized onions, and brown sugar 12

## Asian Stir Fry

*chef attendant fee 125*

chicken, shrimp, pea pods, bamboo shoots, scallions, water chestnuts, mushrooms, bean sprouts, cashews, mixed vegetables, ginger-fried rice, hoisin, soy sauce, teriyaki sauce, sesame oil 17

## Whole Roasted Beef Tenderloin\*

served with assorted mustards, creamy horseradish sauce, wild mushroom, béarnaise sauce, hearth-baked sourdough rolls 26

## Whole Turkey

sage rubbed slow-roasted turkey, served with assorted mustards, cranberry cherry chutney, giblet gravy, silver dollar rolls 18

## Salmon En Croute\*

pastry-wrapped filet of salmon, asparagus chive mousse 18

## Sesame Seared Ahi Tuna\*

rare seared ahi tuna, hoisin glaze, wasabi cucumber sauce, cucumber salad MKT price

## Rack of Lamb Provencal\*

mustard, herb crumb crusted rack of lamb, roasted garlic balsamic jus 45 *per rack*

# 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, 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

# 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

# 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**

One Bartender Required for Every 125 Guests