



ROYAL PARK
HOTEL
EVERY DAY LUXURY

EASTER *Brunch*

Celebrate Easter with Royal Park Hotel!

Capture Selfies with Our Easter Bunny

Enjoy Kids Face Painting

Easter Souvenir Bags for the Kids

SUNDAY MARCH 31, 2024

SEATINGS 10 AM TO 2 PM

ROYAL PARK HOTEL BALLROOM

\$47 PER ADULT | \$25 PER CHILD

*Price does not include automatic 20% gratuity and 6% sales tax.
Child pricing is available for kids aged 12 and under.*

Strolling Buffet Includes:

Charcuterie & Seafood Displays

Create Your Own Omelet & Waffles

Lamb, Beef, and Ham Carving Stations

Traditional Brunch Features & Kids Selections

Sweets Table

RESERVATIONS

PARK 600 248.453.8732



EASTER BRUNCH MENU

DISPLAYS

European

croissants, muffins, and breakfast breads, imported and domestic cheeses, bavarian ham, smoked turkey, soppressata, prosciutto, genoa salami, dried fruits, assorted crackers, whole grain mayo, dijon, honey butter, jams, and preserves

Seafood

poached shrimp served with lemons and cocktail sauce
Scottish sliced salmon with traditional garnishes

CREATE YOUR OWN

Omelet

cheeses...cheddar, goat, and Swiss
meats...bacon, sausage, and ham
veggies...mushrooms, broccoli, peppers, onions, tomato, spinach

Belgian Waffle

toppings...whipped butter, berry compote, chantilly cream, Nutella, peanut butter, bananas, caramel and chocolate sauce, fresh berries, MI pure maple syrup

Pasta

pasta noodles...cheese tortellini, farfalle, penne
sauces...palomino, marinara, pesto
additions...chicken, Italian sausage, spinach, mushrooms, tomatoes, peas, onions, peppers, breadsticks, artichoke hearts, parmesan

CARVING STATIONS

whole roasted leg of lamb...mint pesto, rosemary lamb jus, tzatziki, pita
roast steamship round of Angus beef...horseradish sauce, bordelaise, au jus, artisan rolls, caramelized onions, roasted garlic aioli
brown sugar maple Dearborn ham...pineapple chutney, Hawaiian rolls

SPECIAL FEATURES

baked Bakkafröst salmon...dill remoulade
vegetarian lasagna florentine...marinara
seasonal roasted vegetable medley
cheese blintzes...warm berry compote, chantilly cream
roasted potatoes with onions and peppers
scrambled eggs with chives
applewood bacon, Detroit brand sausage

FROM THE GARDEN

assortment of artisanal lettuce, cheese, tomatoes, onions, cucumbers, cottage cheese, hard-boiled eggs, green peas, olives, mandarins, sundried fruits, fresh fruit salad

FOR THE LITTLES

tempura chicken fingers, tater tots, mac and cheese, silver dollar pancakes, assorted dry cereals, seasonal berries

DESSERT STATION

assorted house-made pastries, cookies, petit fours, cheesecake, fruit tarts, mousse cups, cakes, brownies

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.