



ROYAL PARK  
HOTEL  
EVERY DAY LUXURY

# Dinner Menu

600 East University Drive Rochester, MI 48307

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

# Hors d'Oeuvres

For display or tray passing. All prices listed are per dozen. Two-dozen minimum orders are required for each selection.

## Chilled

### Shrimp Cocktail <sup>GF | DF</sup>

classic cocktail sauce

### Fig & Prosciutto

orange zest, whipped honey ricotta, crostini

### Mozzarella & Grape Tomato Skewer <sup>VG | GF</sup>

balsamic glaze, fresh basil

### Tuna Tartare\*

sesame cone, whipped avocado, spicy mayo

### Classic Deviled Egg <sup>GF | DF</sup>

hot pepper bacon jam

### Red Pepper Hummus <sup>VG | GF</sup>

feta cheese, cucumber

### Antipasto Skewer <sup>VG | GF</sup>

marinated artichoke, sun-dried tomato,

mozzarella, olive

### Roasted Tomato Bruschetta <sup>VG</sup>

herb cheese, crostini

### Smoked Tenderloin Crostini

horseradish crème

### Smoked Salmon Roulade

wheat crostini, dill crème fraiche

## Hot

### Classic Crab Cakes

lemon caper aioli

### Nashville Hot Chicken Satay

blue cheese dip

### Crisp Vegetarian Spring Roll <sup>Vg</sup>

sweet and sour sauce

### Lamb Kofta Meatball Skewer

tzatziki

### Impossible Vegan Quesadilla <sup>V</sup>

salsa roja

### Zucchini And Quinoa Fritter <sup>V</sup>

Pine Nuts

### Elote Popper

poblano cream

### Vegetable Samosa <sup>V</sup>

cilantro lime coconut dip

### Honey And Goat Cheese in Phyllo

### Artichoke And Boursin Cheese Popper

### Mini Franks in a Blanket

Mustard

### Chicken Tempura

spicy orange sesame glaze

### Buffalo Chicken Spring Roll

bleu cheese

### Mini Beef Wellington

horseradish cream

### Spinach & Feta Spanakopita <sup>Vg</sup>

citrus aioli

### Chicken Quesadilla Cone

salsa verde

### Coconut Shrimp

sweet thai chili glaze

### Sriracha Chicken Meatball

buttermilk dressing

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# Plated Dinner

All plated dinners include choice of one entrée, and RPH or Caesar salad. served with artisan rolls, butter rosettes, starch and vegetable, Crazy Fresh Royal Park Blend freshly brewed regular and decaf coffees and assorted herbal teas.

**Multiple entrée fee** of 6 pp applies for up to three entrée selections for parties up to 250 guests maximum. 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.

## Salads

*select one*

### **The RPH Salad** GF | DF | VG

baby greens, artichoke, english cucumber ribbon, grape tomatoes, shaved carrot, dijon herb vinaigrette

### **Caesar**

crisp romaine, shaved parmesan, garlic crouton, classic caesar dressing

### **Michigan Field Greens** GF | VG | Add 10 pp

toasted pecans, dried cherries, crumbled goat cheese, balsamic vinaigrette

### **Spinach Radicchio Salad** V | Add 6 pp

red onions, goat cheese, dried cranberries, red wine-dijon vinaigrette

## Add-On Pasta Course

*select one*

Penne Marinara

Rigatoni Alfredo

Cavatappi Bolognese

## Main Course

*select one*

### **Poultry**

#### **Herb Roasted Chicken Breast** GF | DF

herbed chicken jus

#### **Caprese Chicken** GF

fresh mozzarella, roasted tomato, basil, balsamic jus

#### **Tuscan Marinated Chicken** GF | DF

roasted tomatoes and artichoke compote, basil

#### **Chicken Rochester** GF

spinach florentine, herb cheese, roasted red peppers, tarragon mushroom sauce

### **Beef**

#### **Braised Boneless Short Rib** GF | DF

red wine reduction

#### **Char-Broiled Flat Iron Steak**

8oz prime flat iron steak

#### **Filet Mignon\*** GF | DF

grilled 7 oz. filet, mushroom ragout, garlic demi-glace

## **Fish**

### **Salmon Piccata**

lemon caper jus

### **Herb Crusted Walleye**

smoked pineapple relish, citrus jus

### **Chilean Sea Bass** GF | DF

sautéed spinach, lemon vinaigrette

### **Lobster Tail**

drawn butter, lemon

## **Vegan / Vegetarian**

*Select one from below for your vegetarian option*

### **Turmeric Glazed Cauliflower Steak** V

quinoa pilaf, pickled red onion, arugula salad, harissa vinaigrette

### **Vegetable Napoleon** V | DF

arrabiata sauce, herb risotto, crispy basil

### **King Trumpet Mushroom "Scallop"** V | GF | DF

cauliflower puree, asparagus, red pepper oil spinach risotto

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## Starch & Vegetable

*select one starch and one vegetable to accompany all main courses, except for vegan and vegetarian dishes, which are served fully composed.*

### **Starch**

Smashed Parmesan Redskins <sup>GF</sup>

Dauphinoise Potato

Boursin Whipped Potatoes <sup>GF</sup>

Parmesan Risotto

### **Vegetable** <sup>GF</sup> | <sup>DF</sup>

Fresh Seasonal Medley

Roasted Asparagus With Baby Carrots

Lemon Roasted Broccolini

Sautéed Green Beans With Baby Carrots

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# Plated Dinner Duets

All plated dinner duet entrées include choice of one duet entrée selection and sauces. Served with your choice of RPH or Caesar salad, artisan rolls, butter rosettes, starch and vegetable, Crazy Fresh Royal Park Blend freshly brewed regular and decaf coffees and assorted herbal teas.

## Dinner Duets

### **Filet & Chicken** <sup>GF</sup> | <sup>DF</sup>

Grilled Petite Filet Mignon  
Herbed Chicken

### **Short Rib & Chicken** <sup>GF</sup> | <sup>DF</sup>

Braised Boneless Short Rib  
Herbed Chicken

### **Filet & Shrimp** <sup>GF</sup>

Grilled Petite Filet Mignon  
Grilled Shrimp

### **Filet & Caprese Chicken** <sup>GF</sup>

Grilled Petite Filet Mignon  
Caprese Chicken  
fresh mozzarella, roasted tomato, basil

### **Filet & Salmon** <sup>GF</sup>

Grilled Petite Filet Mignon  
Dill Seared Salmon

### **Chilean Sea Bass** <sup>GF</sup> | <sup>DF</sup>

### **Butter Poached Lobster Tail** <sup>GF</sup>

## Sauce

*select one for each appropriate entrée*

### **Beef**

Port Wine <sup>GF</sup> | <sup>DF</sup>  
Mushroom Bordelaise <sup>GF</sup> | <sup>DF</sup>  
Creamy Onion Soubise <sup>GF</sup>

### **Chicken**

Lemon Jus <sup>GF</sup> | <sup>DF</sup>  
Balsamic Jus <sup>GF</sup>  
Herbed Chicken Jus <sup>GF</sup> | <sup>DF</sup>

### **Fish** <sup>GF</sup>

Lemon Caper Jus  
Citrus Cream  
Scampi Butter

## Starch

*select one*

Smashed Parmesan Redskins <sup>GF</sup>  
Dauphinoise Potato  
Boursin Whipped Potatoes <sup>GF</sup>

## Vegetable <sup>GF</sup> | <sup>DF</sup>

*select one*

Fresh Seasonal Medley  
Roasted Asparagus With Baby Carrots  
Lemon Roasted Broccolini  
Sautéed Green Beans With Baby Carrots

## Dessert

*Select one*

### **Flourless Chocolate Torte** <sup>GF</sup>

### **New York Cheesecake**

fresh fruit topping

### **Lemon Mascarpone Cake**

### **Chocolate Cappuccino Torte** <sup>V</sup> | <sup>DF</sup>

### **Royal Park Trio**

mini fruit tart, macaron, chocolate covered  
strawberry <sup>GF</sup>

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# Dinner Buffets

All buffets include artisan rolls and butter, and Crazy Fresh Royal Park Blend freshly brewed regular and decaf coffees. A minimum of 50 guests applies for all dinner buffets. the pricing listed is per guest unless otherwise noted. For buffets of 25-49 guests, add 8 pp.

## Royal Park

### **The RPH Salad** <sup>GF | DF | VG</sup>

baby greens, artichoke, english cucumber ribbon, grape tomatoes, shaved carrot, dijon herb vinaigrette

### **Orzo Pasta** <sup>VG</sup>

zucchini, yellow squash, parmesan cheese

### **Bourbon Glazed Strip Steak** <sup>GF | DF</sup>

beef jus

### **Grilled Chicken Breast** <sup>GF | DF</sup>

fresh herbs, wilted swiss chard, lemon jus

### **Herb Crusted Walleye** <sup>DF</sup>

smoked pineapple relish, citrus jus

### **Lemon Garlic Roasted Broccolini** <sup>V | GF</sup>

### **Yukon Gold Potato & Cauliflower Mash** <sup>GF</sup>

### **Carrot Cake**

caramel sauce

### **Flourless Chocolate Torte** <sup>GF</sup>

raspberry sauce

## Creekside

### **Caesar**

crisp romaine, shaved parmesan, garlic crouton, classic caesar dressing

### **Red & White Quinoa Salad** <sup>V | GF</sup>

spinach, poppyseed dressing

### **Lemon Herb Chicken** <sup>GF | DF</sup>

lemon caper jus

### **Roasted Salmon** <sup>GF | DF</sup>

cucumber fennel slaw, tomato coulis

### **Braised Short Rib** <sup>GF | DF</sup>

red wine reduction

### **Gruyère & Cheddar Mashed Potatoes** <sup>VG | GF</sup>

### **Roasted Asparagus** <sup>V | GF</sup>

basil vinaigrette

### **Assorted Mini Sweets**

### **Chocolate Covered Strawberries** <sup>GF</sup>

## Mediterranean

### **Greek Salad** <sup>GF | VG</sup>

romaine, cucumber, tomato, olives, red onion, beets, feta, pepperoncini, feta-oregano vinaigrette

### **Penne Pasta Salad** <sup>V</sup>

penne, chickpeas, roasted peppers, basil, citrus tahini yogurt dressing

### **White Wine Caper Braised Chicken Breast**

garlic spinach

### **Branzino**

lemon jus, wilted tuscan kale

### **Grilled Flank Steak** <sup>GF | DF</sup>

roasted tomato purée

### **Mediterranean Yellow Rice**

pine nuts

### **Tuscan Roasted Vegetables**

### **Almond Crème Torte**

### **Lemon Mascarpone Cake**

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## The Executive

### **The RPH Salad** GF | DF | VG

baby greens, artichoke, english cucumber ribbon, grape tomatoes, shaved carrot, dijon herb vinaigrette

### **Caesar**

crisp romaine, shaved parmesan, garlic crouton, classic caesar dressing

### **Herb Roasted Tenderloin** GF

roasted mushrooms, house made zip sauce' crumbled bleu cheese on side

### **Seared Chicken** GF | DF

Michigan cherry port wine sauce

### **Salmon Piccata**

lemon caper jus

### **Potato Au Gratin** VG | GF

### **Harissa Roasted Baby Carrots** V | GF

### **New York Cheesecake**

fresh fruit topping

### **Key Lime Pie**

raspberry sauce

## BBQ

### Meats

*Select any three*

### **Smoked Brisket**

whiskey bbq sauce

### **Pulled Pork**

Carolina bbq sauce

### **Pulled Chicken**

honey chipotle bbq sauce

### **Brick Pressed Half Chicken**

truffle bbq sauce

### **Baby Back Ribs**

sweet and spicy glaze

### **Grilled Wagyu Tri Tip**

steak butter

## Sides

### **Potato Salad**

dill, egg, celery, red onion, dijonaise

### **Pasta Salad**

salami, pepperoni, broccoli, tomato, black olive, Italian

### **BBQ Baked Beans**

### **Corn On The Cobb**

### **Onion Rings**

caper aioli

### **Peach Cobbler**

### **Lemon Meringue Cheesecake**

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# Sweet Tooth Stations

A minimum of 40 guests applies to all reception stations. The pricing listed is per guest unless otherwise noted.

## Fruit Display

sliced melons and pineapple

seasonal berries

yogurt dip

dark chocolate ganache

## Waffle Pops

traditional waffle wedges

**saucers:** milk chocolate, dark chocolate, white chocolate, nutella, caramel, strawberry

**toppings:** dried blueberries, toasted coconut, rainbow sprinkles, chocolate chips, chopped nuts, m&m pieces, oreo crumbles

## Sweet Treats

seasonal fruit, assorted mini pastries, cannoli's, cookies, mini mousse cups, wedding cookies, lemon bars, raspberry bars, dubai brownies

## Mini Donut Station

strawberry, caramel, and chocolate mini donuts

## Ice Cream Sundae

*attendant fee included*

**Ice Cream:** vanilla and chocolate

**Toppings:** chocolate shavings, peanuts, sprinkles, pecans, m&m's, snickers, chopped oreos, maraschino cherries, whipped cream

**Sauces:** strawberry, caramel, hot fudge

**Add:** warm chocolate chunk cookies, warm brownies | 6 per person

## Dessert Enhancements

*price listed is per dozen. two dozen minimum order required*

**Assorted Cookies**

**Cupcakes**

**Chocolate Covered Strawberries**

**Crème Brûlée**

**Cheesecake Mini Bites**

**Cannoli's**

**Cream Puffs**

**Eclairs**

**Assorted Pastries**

**Fresh Fruit Tarts**

**RPH Rice Crispy Bars**

**Chocolate & White Chocolate Mousse Cups<sup>GF</sup>**

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# Late Night Stations

A minimum of 40 guests applies to all stations. The pricing listed is per guest unless otherwise noted.

## Sliders

*served with kettle chips, ketchup, mustard, ranch, sriracha mayo*

## Nashville Hot Chicken

Hawaiian roll, pickle, slaw, hot honey

## Carolina Pulled Pork

coleslaw, pickle, crispy onion, carolina BBQ, hawaiian roll

## All-American Burger

caramelized onions, american cheese, pickle chips, pub sauce, Hawaiian roll

## Caprese <sup>VG</sup>

toasted baguette, roma tomato, fresh mozzarella, balsamic vinaigrette reduction

## Mac & Cheese

### Classic Four Cheese <sup>VG</sup>

cheddar, monterey jack, parmesan, provolone cream sauce

### Buffalo Chicken

four cheese sauce, grilled chicken, hot sauce

### Sub Pulled Pork Mac & Cheese

Four cheese sauce, pulled braised pork

### Lobster Mac & Cheese

lobster béchamel sauce, lobster meat

## French Fry

*select two fry styles*

**fries:** crispy regular-cut, tater tots, waffle, sidewinder

**saucés:** sriracha mayo, ranch dressing, ketchup

**Add** chili & cheese sauce

## Street Tacos

served with chorizo queso dip, tortilla chips, flour and corn tortillas <sup>GF</sup>

### Meat <sup>GF</sup> | <sup>DF</sup>

*select any two.* served with house made tomato salsa, salsa Verde, guacamole

grilled steak, chicken adobo, pork al pastor, roasted root vegetables

**toppings:** queso fresco, sour cream, cilantro lime onions

## Detroit Style Coney

mini all beef hot dog, coney chili, onion, mustard

## Pizza & Wings

*Select any two pizza and wing flavors*

### Pizzas

cheese, margarita, pepperoni, BBQ chicken, meat lovers

Served with grated parmesan and crushed red pepper flakes

### Wings

plain, barbecue, parmesan garlic, buffalo, asian

Served with ranch and bleu cheese dressings, celery and carrots.

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# Full Bar Package

Package includes bottled beer, premium wines, selected liquor package with mixers, and soft drinks. Pricing is based on tiered selection, and hours of service.

**\*One bartender is required per 100 guests for our full bar package at \$150 per bartender.**

## Bottled Beers

Bud Light, Labatt Blue, Stella, Bell's Two Hearted, Michelob Ultra 0.0, High Noon

## Premium Wines

Trinity Oaks Wines: Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, and Archetype Sauvignon Blanc

## Soft Drinks

Pepsi, Diet Pepsi, Starry Lemon Lime, Schweppes Ginger Ale

## Essential Bar

New Amsterdam Vodka

New Amsterdam Gin

Cruzan Light Rum

Captain Morgan Rum

Mi Campo Blanco Tequila

Jim Beam White Bourbon

Jack Daniel's Whiskey

Dewar's Scotch

Two Hours

Three Hours

Four Hours

Five Hours

## Exceptional Bar

Tito's Handmade Vodka

Bombay Sapphire Gin

Bacardi Rum

Captain Morgan Rum

Espolon Blanco Tequila

Maker's Mark Bourbon

Bulleit Bourbon

Jack Daniel's Whiskey

Johnnie Walker Black Scotch

Two Hours

Three Hours

Four Hours

Five Hours

## Extraordinary Bar

Ketel One Vodka

Hendrick's Gin

Appleton Estate Rum

Captain Morgan Rum

Don Julio Blanco Tequila

Maker's Mark Bourbon

Bulleit Bourbon

Crown Royal Whiskey

Glenfiddich 12 Yr Scotch

Courvoisier Cognac

Two Hours

Three Hours

Four Hours

Five Hours

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# Beer & Wine Package

Package Includes Bottled Beer, Premium Wines and Soft Drinks

## Bottled Beers

Bud Light, Labatt Blue, Stella, Bell's Two Hearted, Michelob Ultra 0.0, High Noon

## Premium Wines

Trinity Oaks Wines: Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, and Archetype Sauvignon Blanc

## Soft Drinks

Pepsi, Diet Pepsi, Starry Lemon Lime, Schweppes Ginger Ale

Two Hours

Three Hours

Four Hours

Five Hours

# Hosted Bar

Charges are on a per drink basis.

**\*One bartender (\$150 fee) required for every 100 guests.**

Essential Cocktails

Essential Martini Cocktails

Exceptional Cocktails

Exceptional Martini Cocktails

Extraordinary Cocktails

Extraordinary Martini Cocktails

Domestic Bottled Beer

Essential Bottled Beer

Essential Wine by the Glass

Pepsi Products

Sparkling Water

Bottled Water

# Cash Bar

Charges are on a per drink basis.

**\*One bartender (\$200 fee) and one cashier (\$75 fee) required for every 100 guests.**

Essential Cocktails

Essential Martini Cocktails

Exceptional Cocktails

Exceptional Martini Cocktails

Extraordinary Cocktails

Extraordinary Martini Cocktails

Domestic Bottled Beer

Essential Bottled Beer

Essential Wine by the Glass

Pepsi Products

Sparkling Water

Bottled Water

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