



ROYAL PARK
HOTEL
EVERY DAY LUXURY

Breakfast & Brunch Menu

600 East University Drive Rochester, MI 48307

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www.royalparkhotelmi.com

Breakfast Menu

Continental Breakfast, Create Your Own Buffet and Paint Creek Brunch offer the following beverages:

cranberry, apple, and orange juices, citrus cucumber infused water, Crazy Fresh Royal Park Blend regular and decaf coffees, Mighty Leaf teas and assorted dairy and non-dairy creamers.

Create Your Own Buffet

Assorted Danish

Muffins

blueberry crumb, red velvet, coffee cake,
iced lemon

House Made Breakfast Breads

served with butter and honey

Fresh Sliced Fruit ^{GF}

Eggs

scrambled eggs ^{GF | DF}

Sub grilled vegetable strata ^{GF | VG} | 2 pp

Breakfast Meats

pork sausage links ^{GF | DF}

applewood smoked bacon ^{GF | DF}

Sub chicken sausage links ^{GF | DF} | 2 pp

Sub plant-based breakfast patties ^V | 2 pp

Sides

select one

roasted o'brien potatoes - sautéed peppers & onions

hash brown potatoes

brioche french toast, warm maple syrup, chantilly
cream

Paint Creek Brunch

Assorted Danish

Muffins

blueberry crumb, red velvet, coffee cake,
iced lemon

House Made Breakfast Breads

served with butter and honey

Fresh Sliced Fruit ^{GF}

Eggs

scrambled eggs ^{GF | DF}

Breakfast Meats

pork sausage links ^{GF | DF}

applewood smoked bacon ^{GF | DF}

Side

roasted O'Brien potatoes - sautéed peppers & onions

RPH Salad

served with herb dijon vinaigrette and ranch
dressings

Grilled Chicken Breast

Select one sauce

lemon thyme jus ^{GF}

marsala mushroom ^{GF}

michigan cherry ^{GF}

Rigatoni Pasta

Select one sauce

parmesan cream ^{GF | VG}

tomato basil ^V

palomino ^{GF}

Continental

Assorted Danish

Muffins

blueberry crumb, red velvet, coffee cake,
iced lemon

House Made Breakfast Breads

served with butter and honey

Vanilla Yogurt

served with granola and berries

Fresh Sliced Fruit ^{GF}

Add Breakfast Meat

pork sausage links ^{GF | DF}

applewood smoked bacon ^{GF | DF}

Add Side

roasted o'brien potatoes - sautéed peppers & onions
hash brown potatoes

GF= Gluten-Free | **GFA** = Gluten-Free Available | **VG** = Vegetarian | **V** = Vegan

All Prices Are Subject to a 25% Taxable Service Fee and 6% Sales Tax. All Menu Items and Prices Are Subject to Availability and Market Price Adjustment.

*May Contain Raw or Undercooked Ingredients. Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness.

Enhancements

Breakfast Enhancements

price listed is per guest unless otherwise noted

Oatmeal Bar ^V

brown sugar, dried fruit, maple syrup

Yogurt Parfait Bar ^{VG}

strawberry, plain, vanilla yogurt, seasonal berries, granola, toasted coconut, dried fruit

Omelet Station ^{Gf}

A \$150 chef attendant fee is required per 75 guests. Minimum of 40 guests.

eggs and egg whites

cheddar & swiss cheese, salsa, peppers, tomatoes, baby spinach, onions, scallions, mushrooms, bacon, ham

By The Dozen

Crustless Broccoli & Swiss Quiche ^{GF}

Spinach & Cheese Soufflé

Ham & Cheese Soufflé

Breakfast Burrito

Egg, Ham, Cheese, & Potato Wrap

served with house made salsa and guacamole

Croissant Breakfast Sandwich

scrambled eggs, swiss, choice of canadian bacon or pork sausage

Sub plant based meat

Brunch Enhancements

price listed is per guest unless otherwise noted

Herb Roasted Sliced Beef Tenderloin ^{GF}

Roasted Salmon ^{GF | DF}

lemon caper jus

Sliced Beef Striploin ^{GF}

Sub Plant Based Meat ^V

À La Carte Offerings

by the dozen

Assorted Danish

Muffins

blueberry crumb, red velvet, coffee cake, iced lemon

Deep Dish Pancakes

blueberry granola, cranberry apple granola, maple syrup

Stuffed Biscuits

sausage egg and cheese stuffed biscuit
bacon egg and cheese stuffed biscuit

Acai Bowl

banana, kiwi, toasted coconut, granola

Fruit Kabobs ^V

poppy seed yogurt dip

Assorted Cookies ^{GFA}

chocolate, red velvet, snickerdoodle

Dubai Chocolate Brownie

RPH Rice Crispy Treats

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Enhancements

Individual Selections

Organic Assorted Greek Yogurts

Granola Bars

Kind Bars

Sahale Specialty Glazed Nut Mix

Kar's Sweet & Salty Trail Mix

Chex Mix Cheddar

Great Lakes Potato Chips

Per Person

Traditional Hummus & Pita Chips

***Vegetable Crudit **

asparagus, tri-colored peppers, baby carrots, cucumbers, celery, cherry tomato, cauliflower, broccoli.

Served with hummus, buttermilk ranch, and dill yogurt

À La Carte Beverages

by the gallon

Crazy Fresh Royal Park Blend

Regular And Decaf Coffee

Citrus-Cucumber Infused Water

Mighty Leaf Iced Tea

Lemonade

Arnold Palmer

Each

Assorted Pepsi™ Products

Bubly Sparkling Waters

Assorted Red Bull™

Sparkling Water

Still Water

Gatorade

Assorted Iced Teas

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