



ROYAL PARK
HOTEL
EVERY DAY LUXURY

Corporate Breakfast Menu

600 East University Drive Rochester, MI 48307

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www.royalparkhotelmi.com

Corporate Breakfast Menu

Continental Breakfast, Continental Plus, Rochester Breakfast and Create Your Own Buffet 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.

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}

Continental Plus

Egg And Bacon Croissant

Spinach And Feta Bistro Croissant

Assorted European Sliced Meats & Cheeses

Sliced Fruit And Berries

Mini Parfait

greek yogurt, berries, granola, raspberry purée

Rochester Breakfast

Sliced Fruit And Berries

Assorted Danish

Muffins

blueberry crumb, red velvet, coffee cake, iced lemon

House Made Breakfast Breads

served with butter and honey

Mini Parfait

greek yogurt, berries, granola, raspberry purée

Scrambled Eggs

Applewood Smoked Bacon

O'brien Potatoes

roasted peppers and onions

Sub chicken sausage links ^{GF | DF}

Sub plant-based breakfast patties ^V

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}

Breakfast Meats

pork sausage links ^{GF | DF}

applewood smoked bacon ^{GF | DF}

Sub chicken sausage links ^{GF | DF}

Sub plant-based breakfast patties ^V

Sides

select one

roasted o'brien potatoes - sautéed peppers & onions

hash brown potatoes

brioche french toast, warm maple syrup, chantilly cream

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.

Featured Additions

Yogurt Parfait Bar

15 guest minimum

yogurt: strawberry, plain, greek yogurt

toppings: seasonal berries, granola, toasted coconut, dried fruit

Oatmeal ^V

Brown sugar, dried fruit, maple syrup

Breakfast Meat

pork sausage links ^{GF} | ^{DF}

applewood smoked bacon ^{GF} | ^{DF}

Breakfast Potatoes

roasted o'brien potatoes - sautéed peppers & onions

hash brown potatoes

Omelet Station

Culinary attendant fee of \$150 required. 40 guest minimum.

customize your omelet:

cheddar, swiss, salsa, peppers, tomatoes, baby spinach, onions, scallions, mushrooms, bacon, smoked ham, sausage

sub plant based meat

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

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